


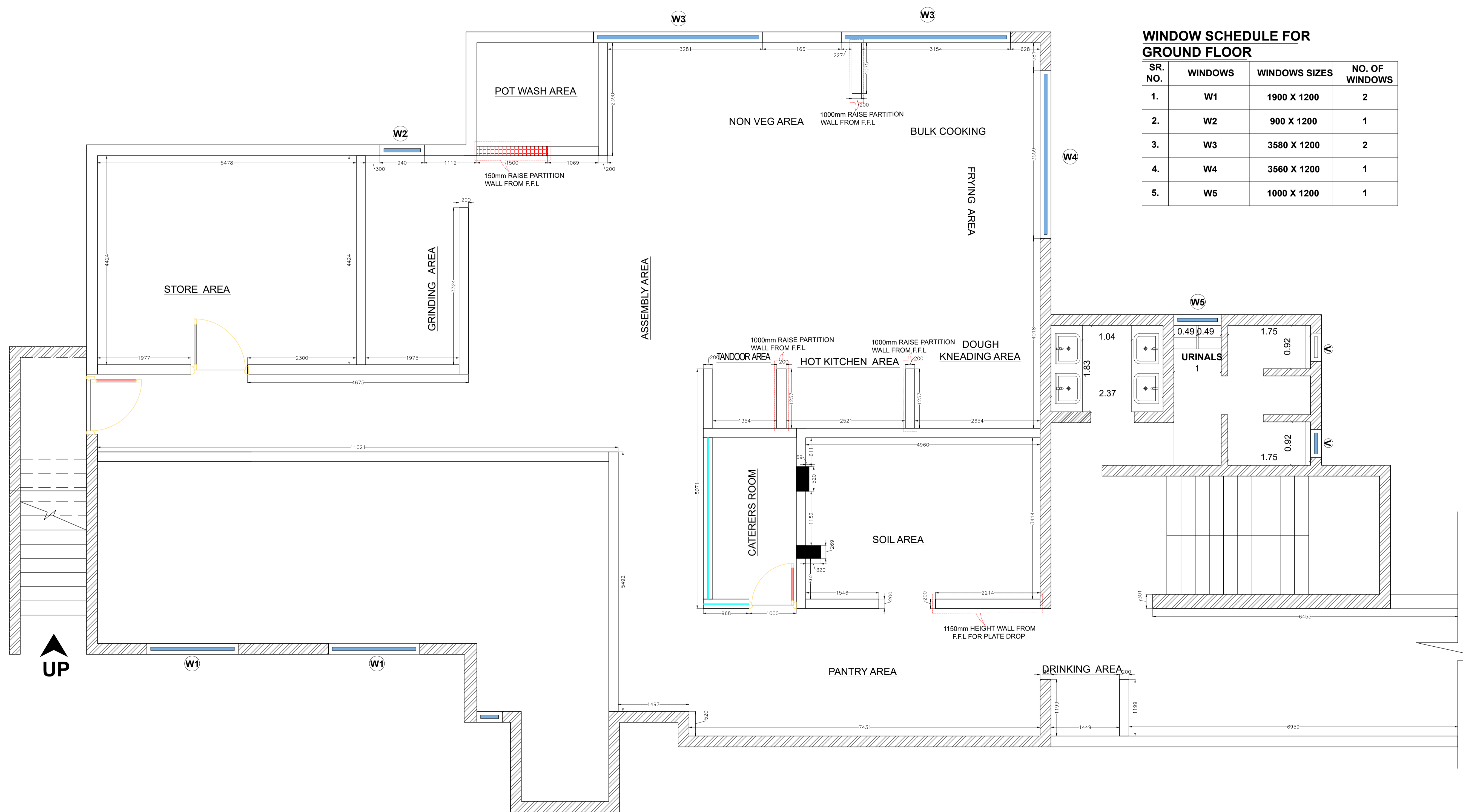


ANNEXURE 1: DRAWING AND DATA SHEETS Industrial Kitchen at MDP HOSTEL Building

ANNEXURE 1:

- Layout Plans
 - Equipment List
 - Faucet List
 - Utility Data Sheet
-
- 

NOTES :
 1) ALL DIMENSIONS ARE IN MM
 2) ONLY APPROVED DRAWINGS TO BE FOLLOWED
 3) ALL DOORS & WINDOWS SHOULD BE LOCATED AS PER DETAIL DRAWINGS

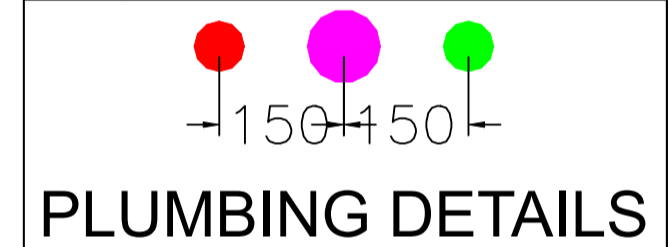


WINDOW SCHEDULE FOR GROUND FLOOR

SR. NO.	WINDOWS	WINDOWS SIZES	NO. OF WINDOWS
1.	W1	1900 X 1200	2
2.	W2	900 X 1200	1
3.	W3	3580 X 1200	2
4.	W4	3560 X 1200	1
5.	W5	1000 X 1200	1

LEGENDS :

- SINGLE PHASE ELECTRICAL POINT
- EMERGENCY ELECTRICAL POINT
- THREE PHASE ELECTRICAL POINT
- GAS SUPPLY POINTS
- 250/300mm GRATING
- 100mm FLOOR DRAIN WITH TRAP 38mm DRAIN LINE
- 38mm DRAIN LINE 250mm HT. FROM FINISH FLOOR
- 25mm HOT WATER INLET LINE 350mm HT. FROM FINISH FLOOR
- 25mm WATER INLET LINE 350mm HT. FROM FINISH FLOOR



PLUMBING DETAILS

DRAWING TITLE:
 WALL DETAILS
 CANTEEN BLOCK

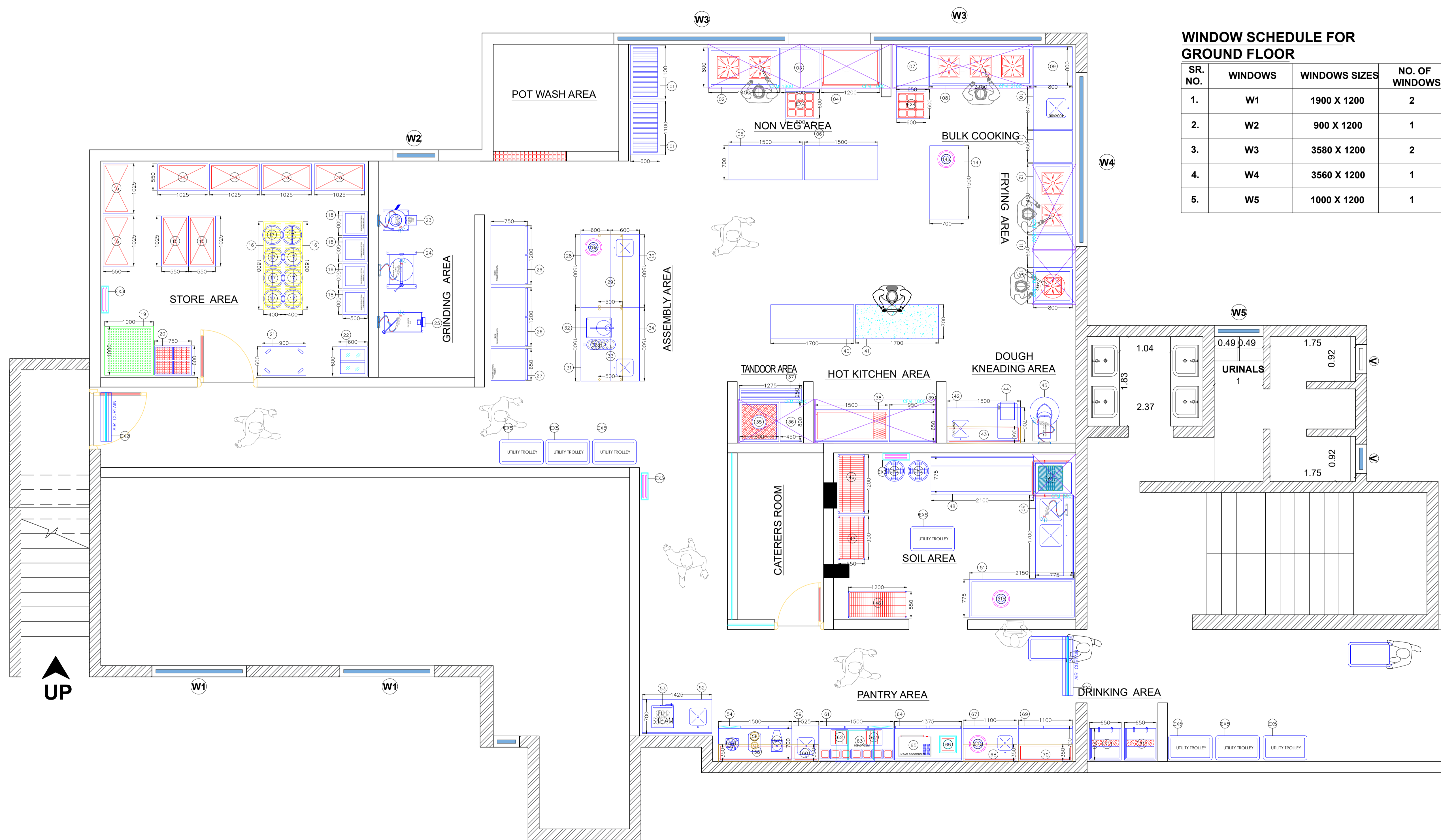
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DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/01
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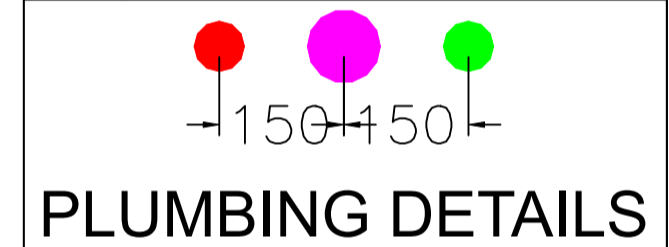


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LEGENDS :

-  SINGLE PHASE ELECTRICAL POINT
-  EMERGENCY ELECTRICAL POINT
-  THREE PHASE ELECTRICAL POINT
-  GAS SUPPLY POINTS
-  250/300mm GRATING
-  100mm FLOOR DRAIN WITH TRAP 38mm DRAIN LINE
-  38mm DRAIN LINE 250mm HT. FROM FINISH FLOOR
-  25mm HOT WATER INLET LINE 350mm HT. FROM FINISH FLOOR
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PLUMBING DETAILS

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 EQUIPMENT DETAILS
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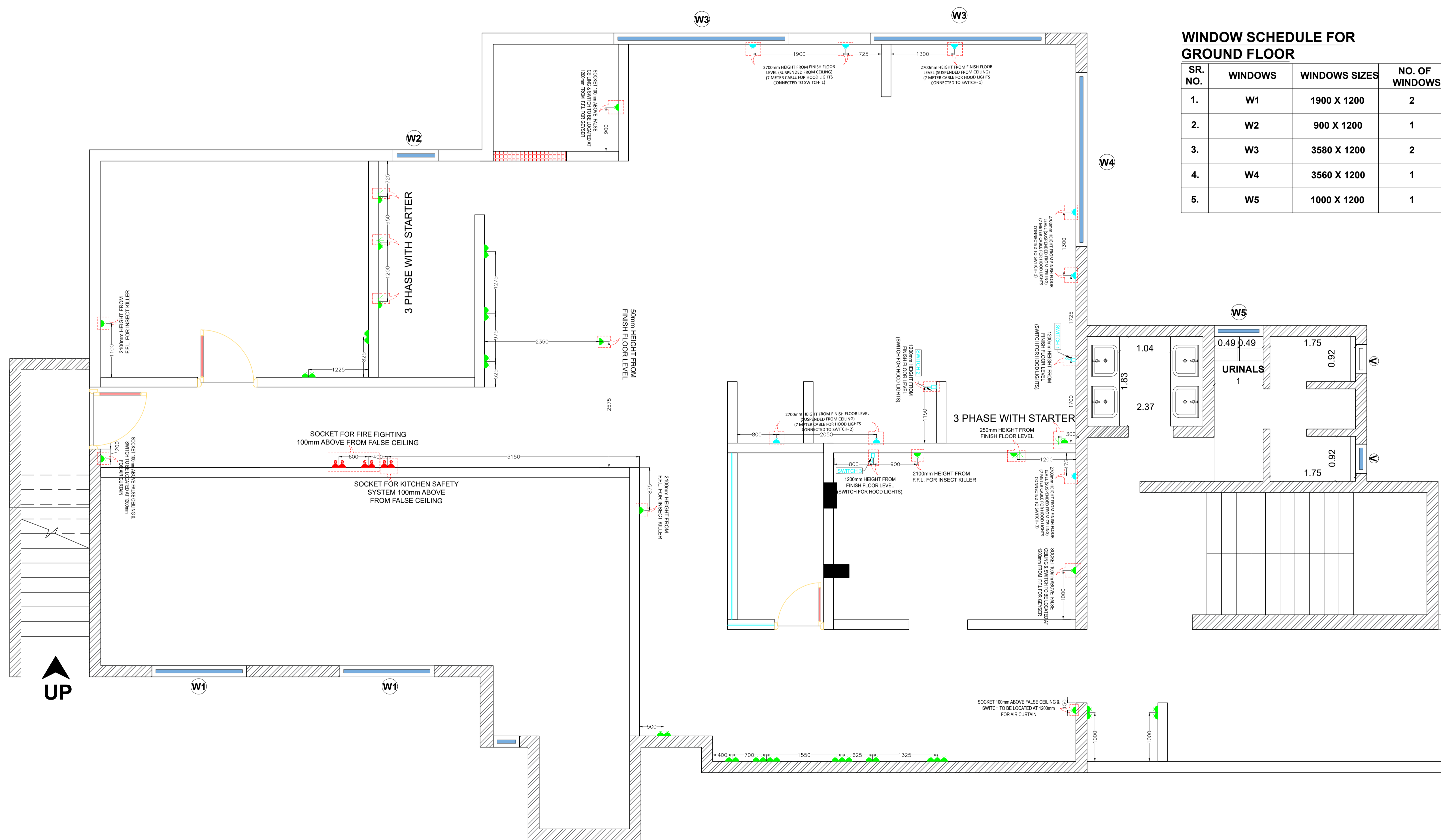
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DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/02
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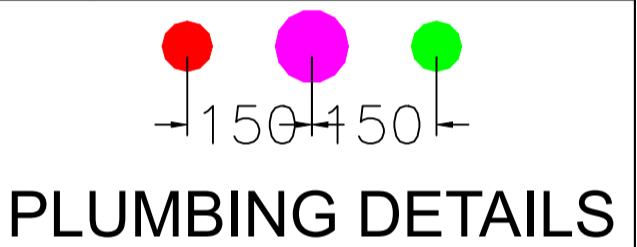


WINDOW SCHEDULE FOR GROUND FLOOR

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PLUMBING DETAILS

DRAWING TITLE:
ELECTRICAL DETAILS
CANTEEN BLOCK

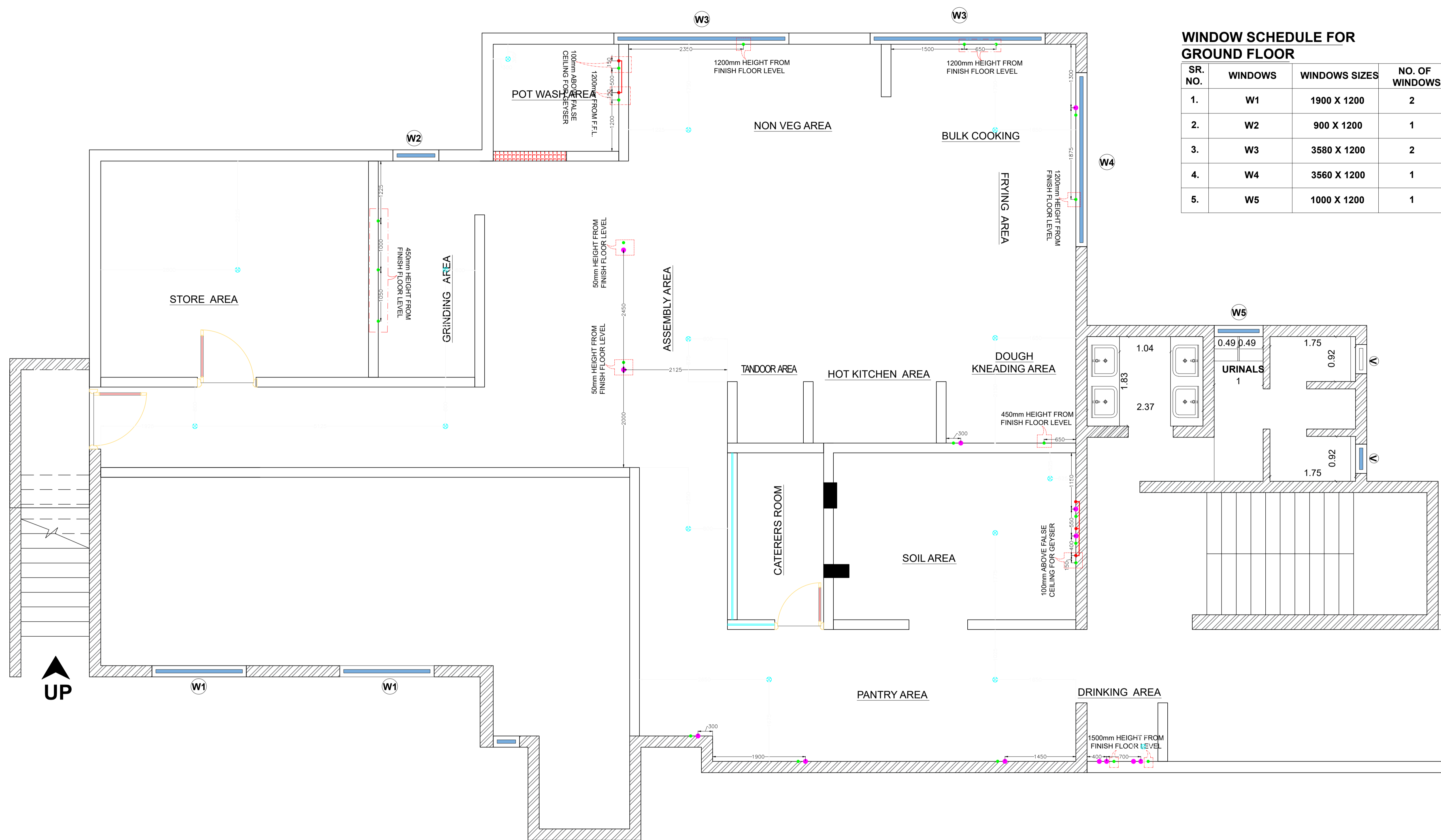
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DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/03
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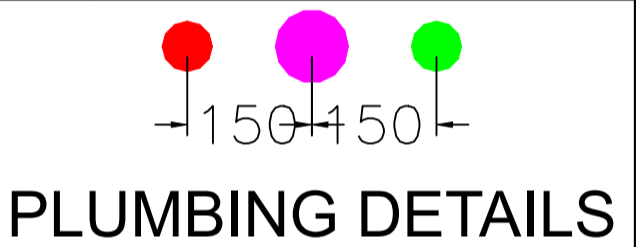


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PLUMBING DETAILS

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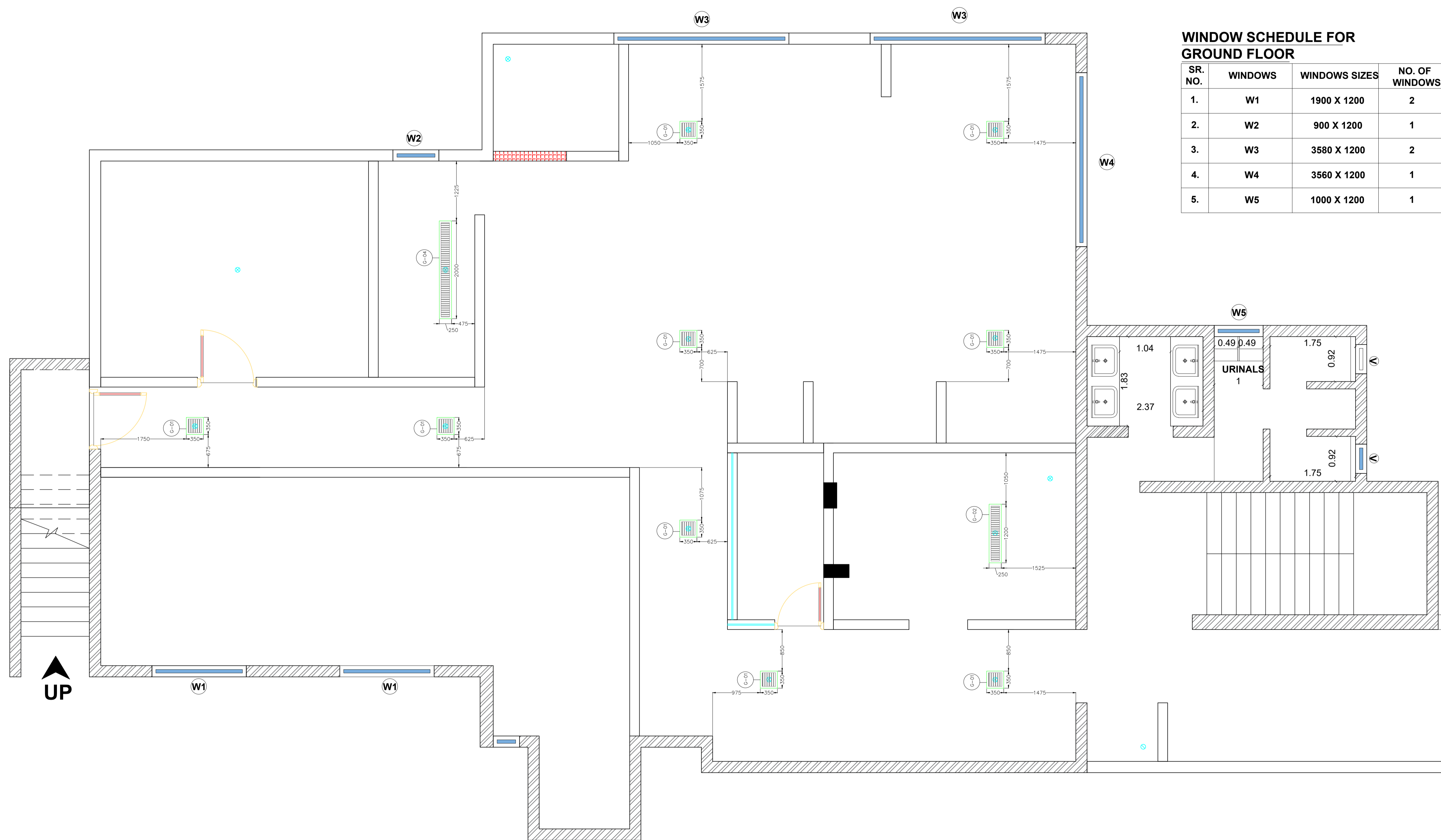
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DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/04
 PROJECT NO : REVISION NO : 00

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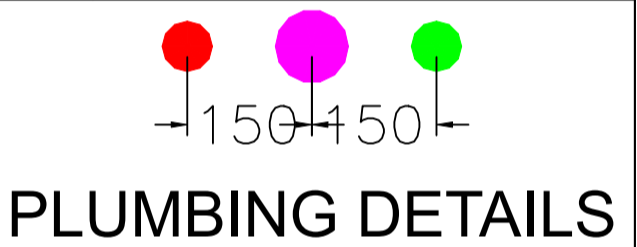


WINDOW SCHEDULE FOR GROUND FLOOR

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PLUMBING DETAILS
DRAWING TITLE:
 GRATING DETAILS
 CANTEEN BLOCK

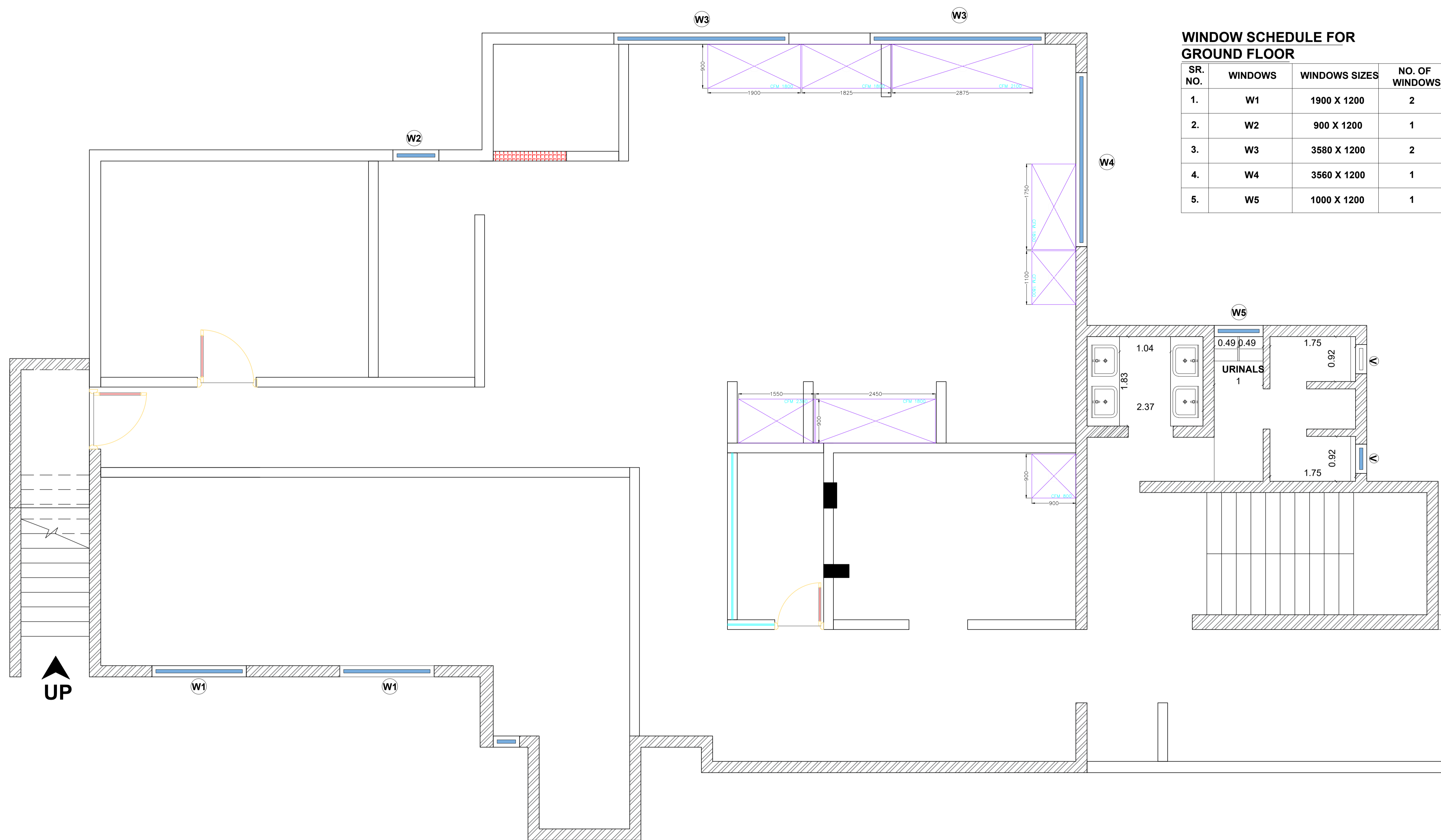
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DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/05
 PROJECT NO : REVISION NO : 00

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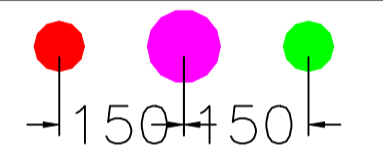


WINDOW SCHEDULE FOR GROUND FLOOR

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1.	W1	1900 X 1200	2
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PLUMBING DETAILS

DRAWING TITLE:

HOODS DETAILS
 CANTEEN BLOCK

CLIENT :

IIM MUMBAI

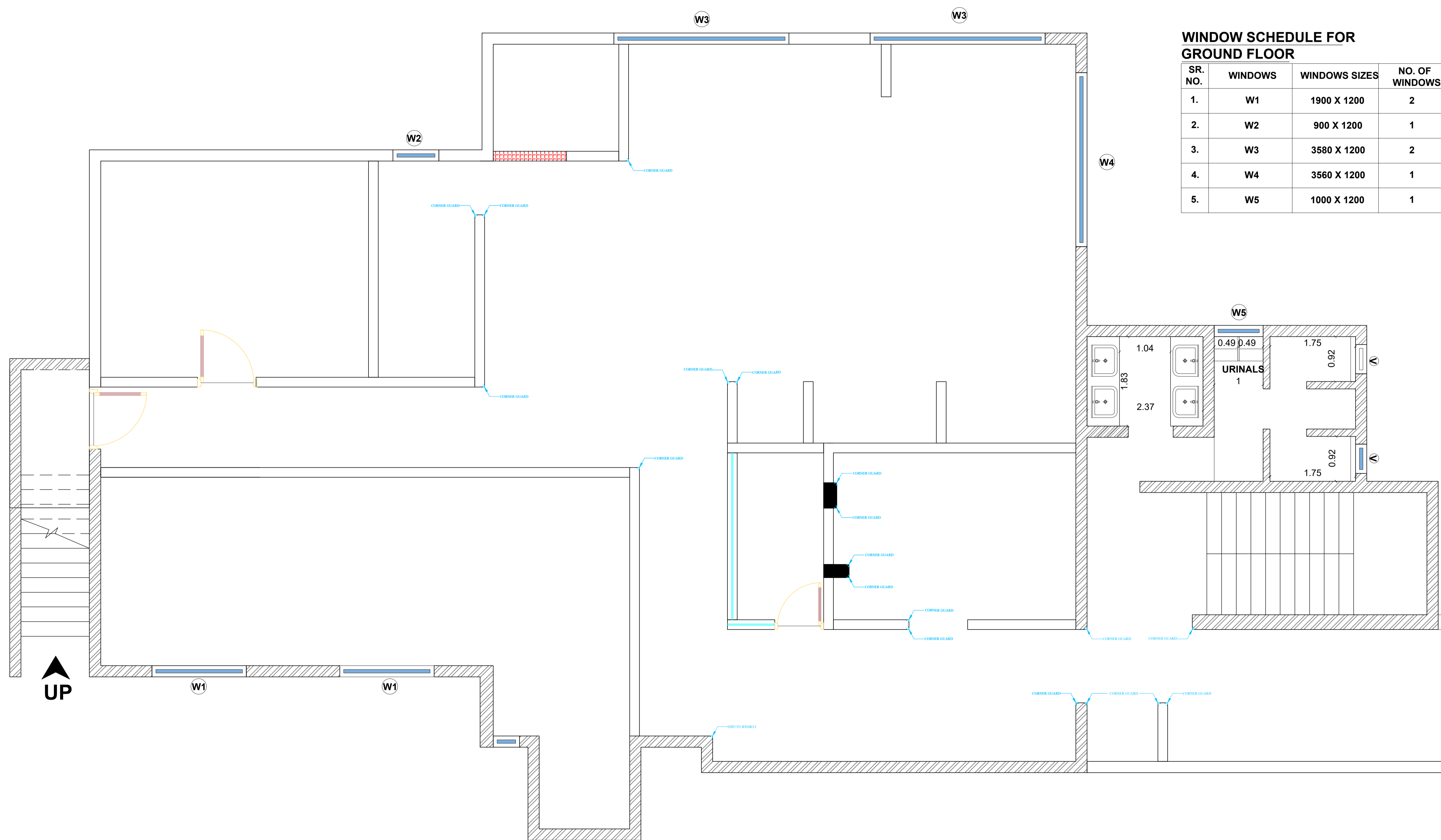
PROJECT:

IIM MUMBAI

DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/06
 PROJECT NO : REVISION NO : 00

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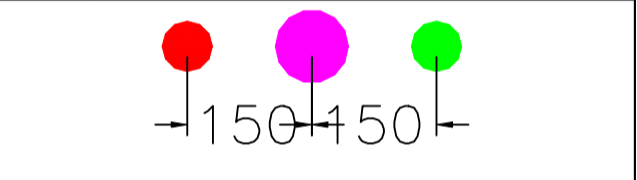


WINDOW SCHEDULE FOR GROUND FLOOR

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- 25mm WATER INLET LINE 350mm HT. FROM FINISH FLOOR



PLUMBING DETAILS

DRAWING TITLE:
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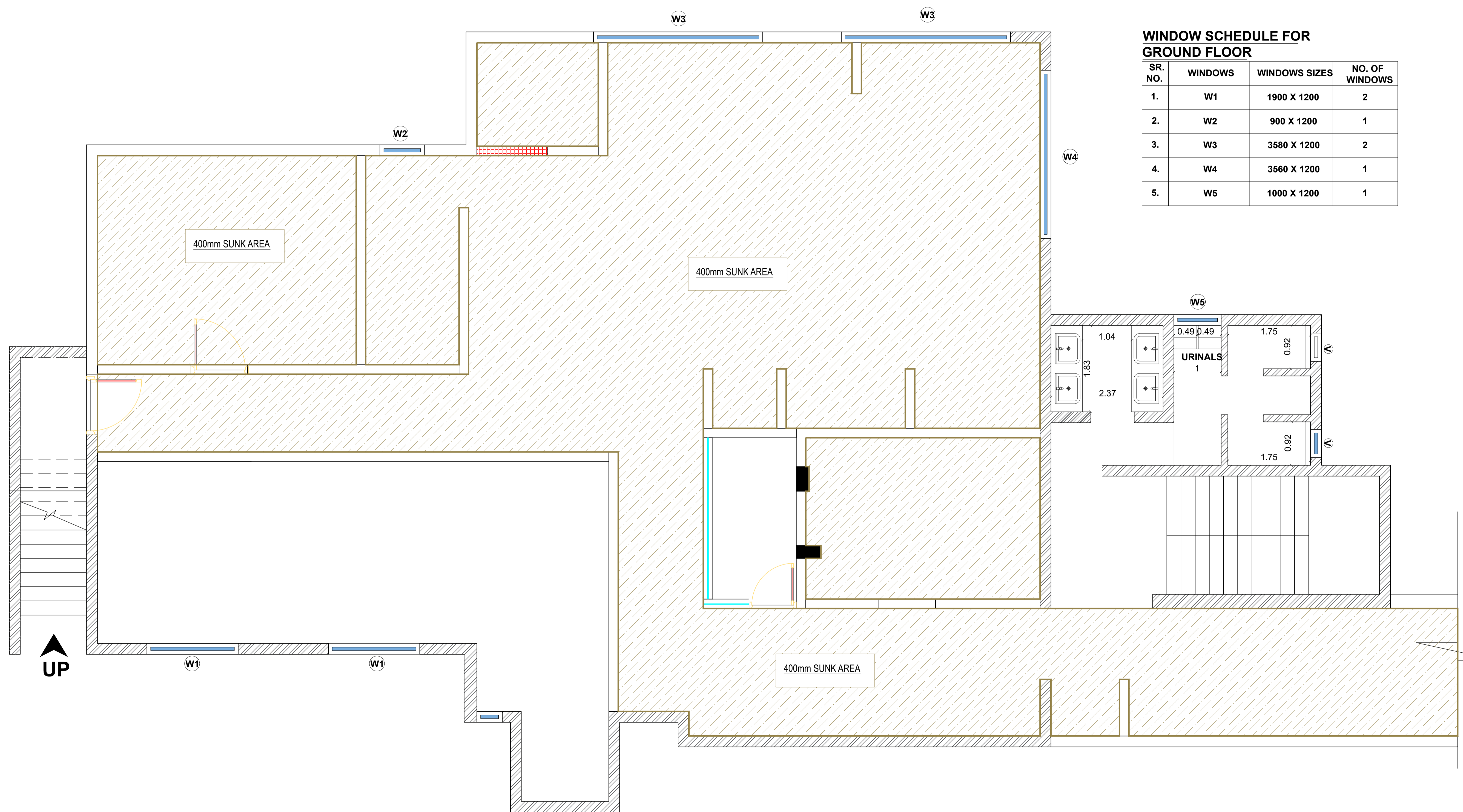
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DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/07
 PROJECT NO : REVISION NO : 00

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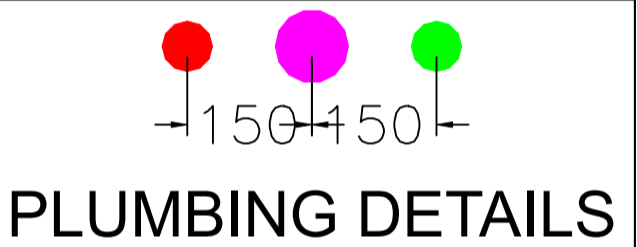


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DRAWING TITLE:
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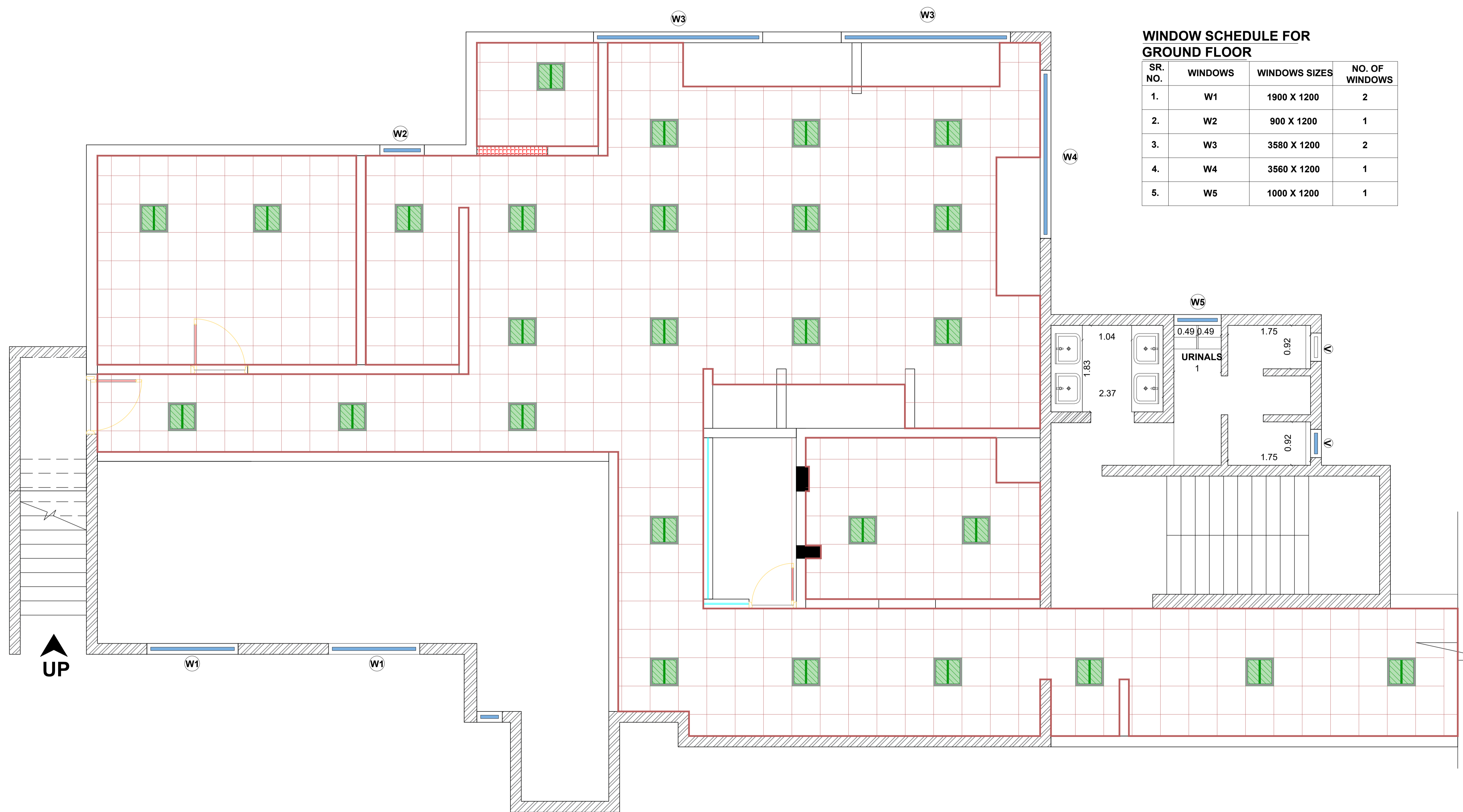
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PROJECT:
 IIM MUMBAI

DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/08
 PROJECT NO : REVISION NO : 00

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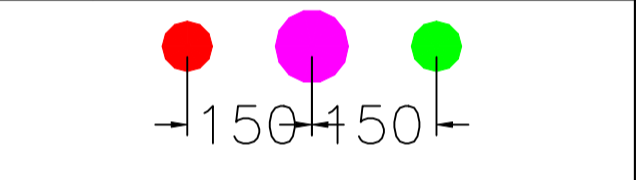


WINDOW SCHEDULE FOR GROUND FLOOR

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PLUMBING DETAILS

DRAWING TITLE:

CEILING DETAILS
 CANTEEN BLOCK

CLIENT :

IIM MUMBAI

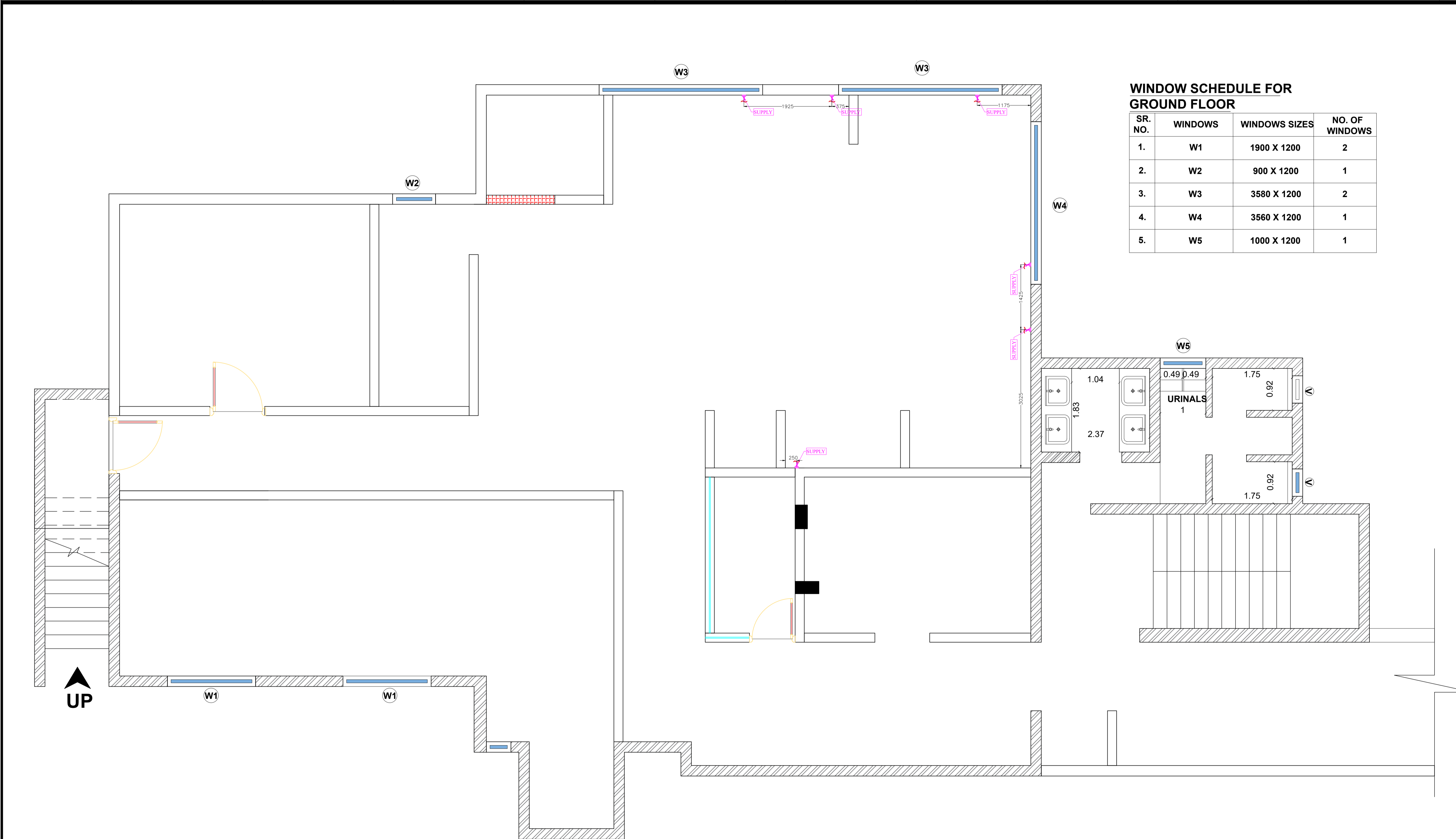
PROJECT:

IIM MUMBAI

DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/09
 PROJECT NO : REVISION NO : 00

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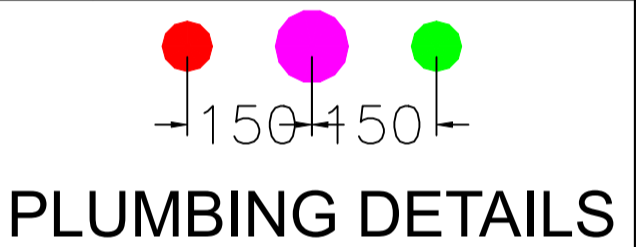


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PLUMBING DETAILS
DRAWING TITLE:
 GAS PIPELINE DETAILS
 CANTEEN BLOCK

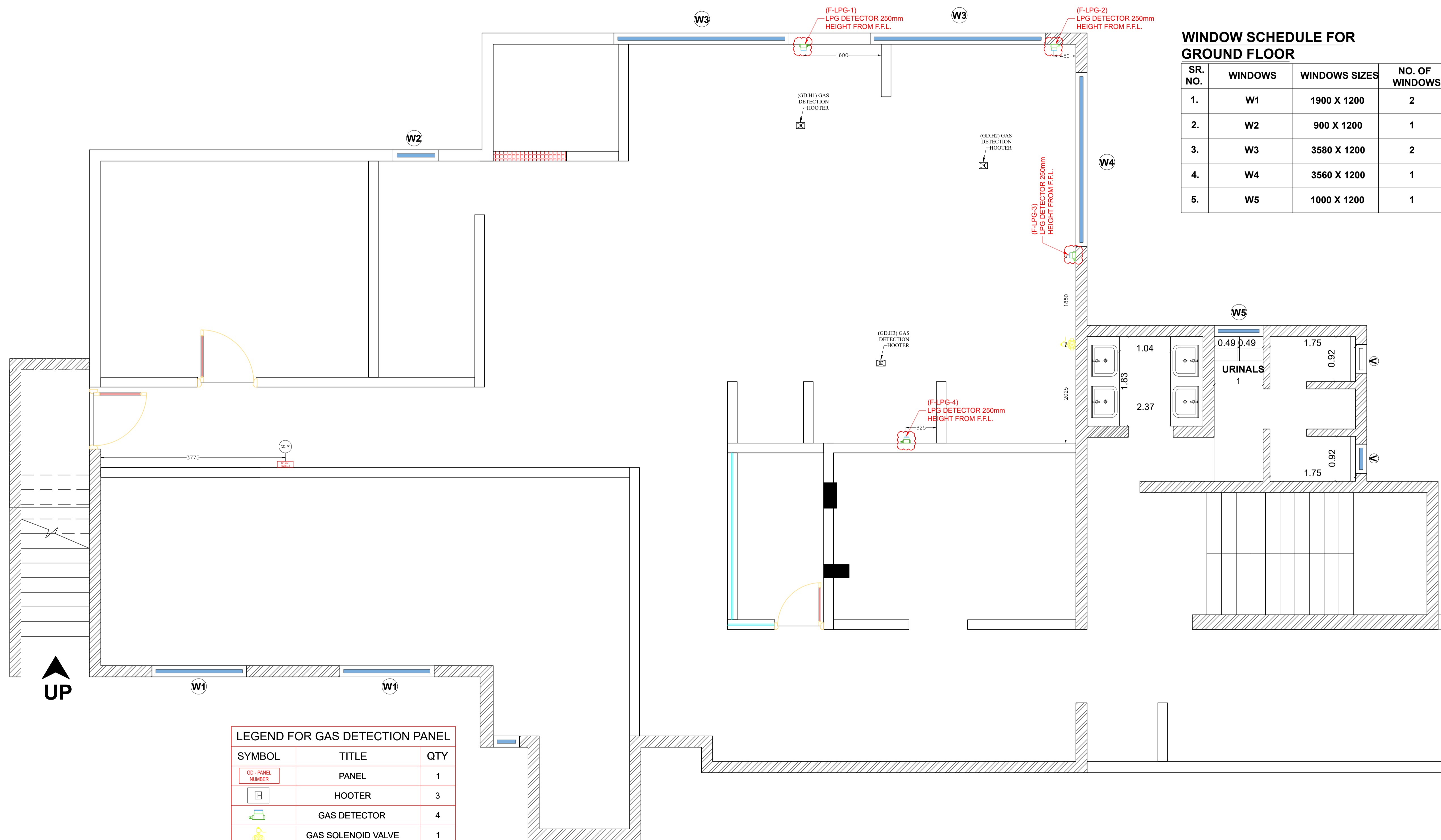
CLIENT :
 IIM MUMBAI

PROJECT:
 IIM MUMBAI

DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/10
 PROJECT NO : REVISION NO : 00

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WINDOW SCHEDULE FOR GROUND FLOOR

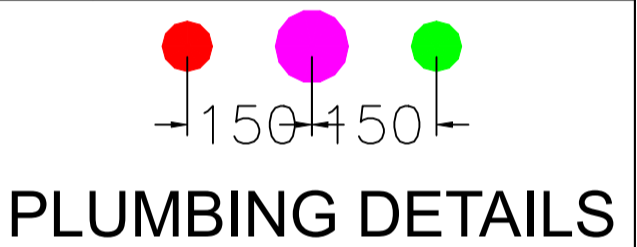
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LEGEND FOR GAS DETECTION PANEL

SYMBOL	TITLE	QTY
GD - PANEL NUMBER	PANEL	1
[Hooter Symbol]	HOOTER	3
[Detector Symbol]	GAS DETECTOR	4
[Valve Symbol]	GAS SOLENOID VALVE	1

LEGENDS :

[Single Phase Symbol]	SINGLE PHASE ELECTRICAL POINT
[Emergency Point Symbol]	EMERGENCY ELECTRICAL POINT
[Three Phase Symbol]	THREE PHASE ELECTRICAL POINT
[Gas Supply Symbol]	GAS SUPPLY POINTS
[Grating Symbol]	250/300mm GRATING
[Floor Drain Symbol]	100mm FLOOR DRAIN WITH TRAP 38mm DRAIN LINE
[Drain Line Symbol]	38mm DRAIN LINE 250mm HT. FROM FINISH FLOOR
[Hot Water Inlet Symbol]	25mm HOT WATER INLET LINE 350mm HT. FROM FINISH FLOOR
[Water Inlet Symbol]	25mm WATER INLET LINE 350mm HT. FROM FINISH FLOOR



DRAWING TITLE:
 LPG GAS DETECTION CANTENEN BLOCK

CLIENT :
 IIM MUMBAI




PROJECT:
 IIM MUMBAI

DATE	REVISION NO	STATUS

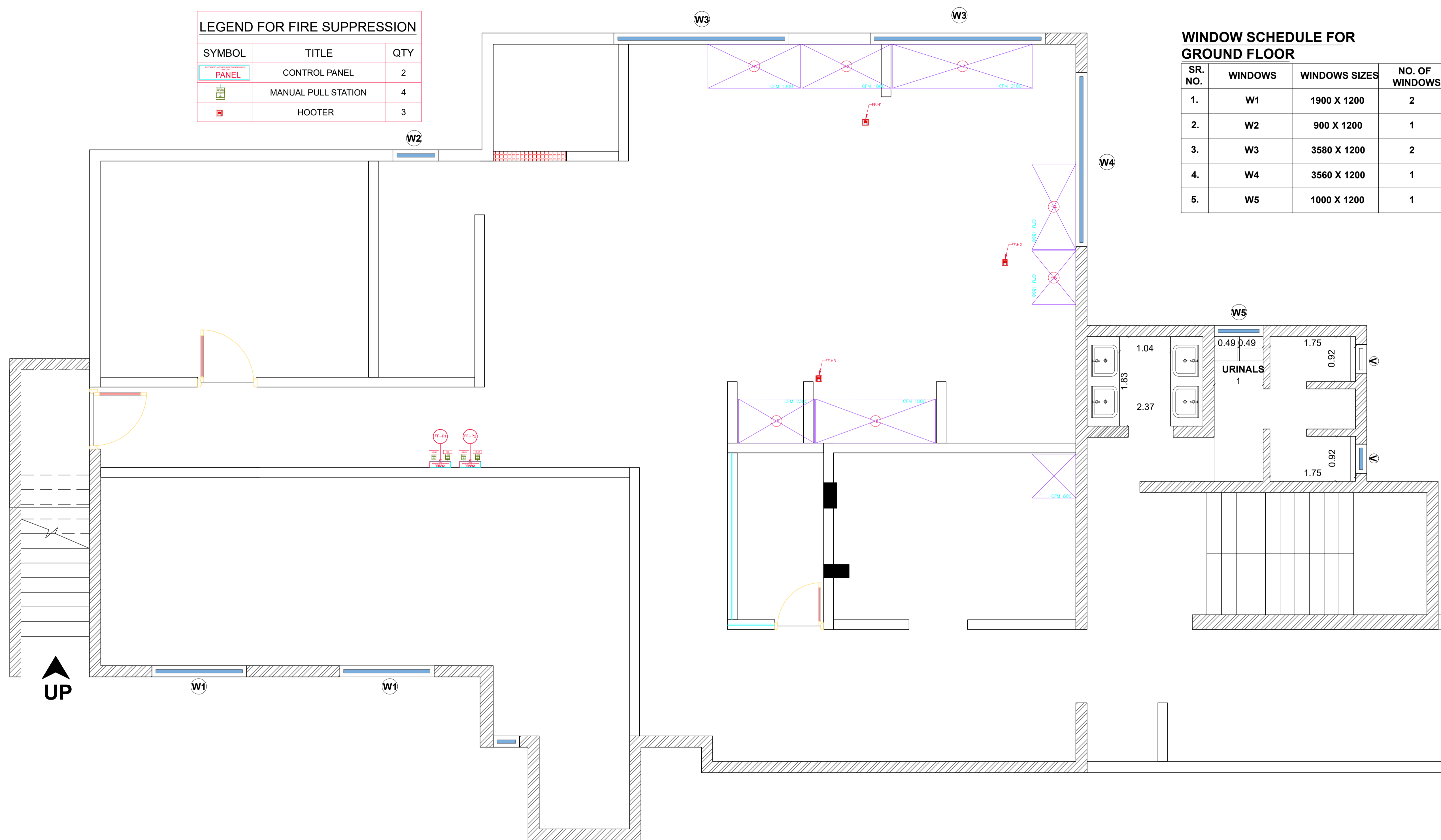
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PROJECT NO : REVISION NO : 00

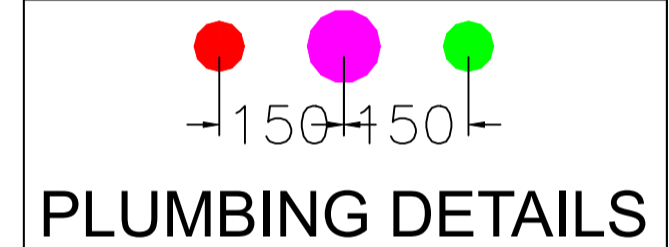
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LEGEND FOR FIRE SUPPRESSION		
SYMBOL	TITLE	QTY
	CONTROL PANEL	2
	MANUAL PULL STATION	4
	HOOTER	3

WINDOW SCHEDULE FOR GROUND FLOOR			
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PLUMBING DETAILS
DRAWING TITLE:
 FIRE SUPPRESSION
 DETAILS CANTEN
 BLOCK

CLIENT :
 IIM MUMBAI

PROJECT:
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DATE	REVISION NO	STATUS

DWG No: WAP/IIM/Kitchen Equipments/12
 PROJECT NO : REVISION NO : 00

LIST OF KITCHEN EQUIPMENTS FOR PRAGATI VIHAR- IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE IN MM
	<u>NON VEG AREA</u>		
1	SS POT RACKS	2	1100X600X1800
2	TWO BURNER GAS RANGE	1	1450X800X850
3	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	1	800X800X850+150
4	HOT PLATE WITH BACK SPLASH	1	1200X800X850+150
5	WORK TABLE WITH TWO UNDER SHELF TABLE R.H SIDE & BACK SIDE CLOSED.	1	1500X700X850
6	WORK TABLE WITH TWO UNDER SHELF TABLE L.H SIDE & BACK SIDE CLOSED.	1	1500X700X850
	<u>BULK COOKING AREA</u>		
7	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	1	650X800X600+150
8	THREE BURNER GAS RANGE	1	2100X800X600
9	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	1	800X800X600+150
	<u>FRYING AREA</u>		
10	SINK TABLE WITH SINK FRONT SIDE CLOSED & BACK SPLASH (SINK SIZE :400X400X300)	1	875X800X600+150
11	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	2	650X800X600+150
12	TWO BURNER GAS RANGE	1	1450X800X600
13	SINGLE BURNER FRYING RANGE	1	700X800X600
14	WORK TABLE WITH CHUTE ON R. H SIDE , HALF TWO UNDER SHELF. TABLE R.H SIDE, L.H SIDE & BACK SIDE CLOSED.	1	1500X700X850
14a	SS DUSTBIN	1	STD
	<u>STORE AREA</u>		
15	SS STORE RACKS	8	1025X550X1800
16	DUNNAGE STAND	2	1800X400X100
17	SS GRAIN STORE CONTAINER	8	STD
18	SS CONTAINER TROLLEY	4	500X500X600
19	SS PALLET	1	1000X1000X150
20	ONION POTATO TROLLEY	1	750X600X1000

LIST OF KITCHEN EQUIPMENTS FOR PRAGATI VIHAR- IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE IN MM
21	WEIGHING SCALE	1	HINDUSTAN / 300 KGS
22	CHEST FREEZER	1	TRUFROST / CF 110
	<u>GRINDING AREA</u>		
23	POTATO PEELER	1	15 KG
24	MASALA GRINDER	1	13KG (765X605X1175)
25	PULVERISER	1	5HP (865X406X1400)
26	FOUR DOOR VERTICAL REFRIGERATOR	2	1200X750X2100
27	TWO DOOR VERTICAL FREEZER	1	650X750X2100
	<u>ASSEMBLY AREA</u>		
28	WORK TABLE WITH CHUTE ON L. H SIDE, HALF TWO UNDER SHELVES, TABLE L. H SIDE CLOSED. (PROVISION FOR OVER HEAD SHELF NO.29)	1	1500X600X850
28a	SS DUSTBIN	1	STD
29	OVER HEAD SHELF (ON TOP OF EQ. NO. 28 & 30)	1	1500X500X450
30	WORK TABLE WITH SINK ON R. H SIDE, HALF TWO UNDER SHELVES, TABLE R. H SIDE CLOSED.(PROVISION FOR OVER HEAD SHELF NO.29) (SINK SIZE : 350X350X250)	1	1500X600X850
31	WORK TABLE WITH TWO UNDER SHELVES, TABLE R. H SIDE CLOSED.(PROVISION FOR OVER HEAD SHELF NO.33)	1	1500X600X850
32	VEGETABLE PROCESSOR	1	SIRMAN TM 2 INOX (279X508X762)
32a	BLADES (1 SET OF 6 BLADES)	1	SIRMAN TM ALL INOX (6 BLADES)
33	OVER HEAD SHELF (ON TOP OF EQ. NO. 31 & 34)	1	1500X500X450
34	WORK TABLE WITH SINK ON L. H SIDE, HALF TWO UNDER SHELVES, TABLE L. H SIDE CLOSED.(PROVISION FOR OVER HEAD SHELF NO.33) (SINK SIZE : 350X350X250)	1	1500X600X850
	<u>TANDOOR AREA</u>		
35	SS TANDOOR	1	800X800X1000
36	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	1	450X800X1000+150
37	TANDOOR STAND	1	1275X250X250
	<u>HOT KITCHEN AREA</u>		
38	HOT PLATE WITH PUFFER & BACK SPLASH	1	1500X650X850+150

LIST OF KITCHEN EQUIPMENTS FOR PRAGATI VIHAR- IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE IN MM
39	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	1	950X650X850+150
40	WORK TABLE WITH TWO UNDER SHELF , TABLE LEFT & BACK SIDE CLOSED.	1	1700X700X850
41	MARBLE TOP ROLLING TABLE WITH TWO UNDER SHELF	1	1700X700X850
	<u>DOUGH KNEADING AREA</u>		
42	WORK TABLE WITH SINK ON R.H SIDE & BACK SPLASH (SINK SIZE : 350X350X250)	1	1500X700X850+150
43	WALL SHELF	1	1500X350X260
44	FLOOR BIN	1	CAMBRO (IBS27) (750X420X710)
45	DOUGH KNEADING MACHINE	1	INDULGE / KMSIP-40
	<u>SOIL AREA</u>		
46	DISH RACKS	2	1200X550X1800
47	DISH RACKS	1	900X550X1800
48	CLEAN DISH LANDING TABLE WITH ONE UNDER SHELF & BACK SPLASH	1	2100X775X875+100
49	HOOD TYPE DISH WASHING MACHINE	1	NORDISK / SILANOS DW
50	TWO SINK TABLE WITH BACK SPLASH (SINK SIZE : 450X450X350)	1	1700X775X875+100
51	DIRTY DISH LANDING TABLE WITH CHUTE & BACK SPLASH	1	2150X775X875+100
51a	SS DUSTBIN	1	STD
	<u>PANTRY AREA</u>		
52	WORK TABLE WITH SINK ON L. H SIDE , HALF TWO UNDER SHELF & BACK SPLASH (SINK SIZE : 350X350X250)	1	1425X700X850+150
53	IDLI STEAMER	1	54 IDLIS
54	TABLE TOP REFRIGERATOR WITH BACK SPLASH	1	1500X700X850+150
55	CITRUS JUICER / EXTRCATOR MULTI JUCER	1	APOLLO/CROMATO Y15CHR
56	COLD PRESS JUICER	1	SIRMAN (EKTOR 37)
57	MIXER BLENDER	1	INDULGE / TM-800AQ OMNI-Q
58	WALL SHELF	1	1500X350X260
59	SINK TABLE WITH SINK FRONT SIDE CLOSED AND BACK SPLASH (SINK SIZE : 350X350X250)	1	525X700X850+150

LIST OF KITCHEN EQUIPMENTS FOR PRAGATI VIHAR- IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE IN MM
60	WALL SHELF	1	525X350X260
61	TABLE TOP REFRIGERATOR WITH 1/6 SIZE 7 GN PANS SLOTS	1	1500X700X850+150
62	SANDWICH GRILLER	2	INDULGE (GH-811SI)
63	PIZZA OVEN	1	INDULGE / RBSI110E
64	REFRIGERATOR TYPE CLOSED WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH	1	1375X700X850+150
65	MICROWAVE OVEN	1	LG/SAMSUNG/EQUIV 27L CONVECTION OVEN
66	INDUCTION COOKTOP (TABLE TOP)	1	INDULGE (HW-TP3.5A) (356X356)
67	REFRIGERATOR TYPE CLOSED WORK TABLE WITH SINK ON L.H SIDE, CHUTE ON R.H SIDE & BACK SPLASH (SINK SIZE : 300X300X250)	1	1100X700X850+150
67a	SS DUSTBIN	1	STD
68	WALL SHELF	1	1100X350X260
69	REFRIGERATOR TYPE CLOSED WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH	1	1100X700X850+150
70	WALL SHELF	1	1100X350X260
	<u>DRINKING AREA</u>		
71	WATER COOLER	2	650X650X1500
		98	
	TOTAL	198	

LIST OF TAPS FAUCETS FOR PRAGATI VIHAR- IIM MUMBAI

SR. NO.	PARTICULARS	QTY
	<u>FAUCETS & TAPS</u>	
1	TAP A (BRAND : JAGUAR FLR 5053N)	20
2	TAP.B (BRAND : T&S MODEL NO. B-0580)	4
3	TAP D (BRAND : T & S MODEL NO. 5F-2SLX12)	1
4	TAP E (BRAND : T&S MODEL NO. 5F-1SLX08)	7
6	TAP H (BRAND : T&S MODEL NO.5F-8WLX12)	1
7	TAP I (BRAND :T&S MODEL NO. EX-1DP00-H)	1
8	TAP J (BRAND : T&S MODEL NO. MULTI-MODEL)	4
9	TAP K (BRAND : T&S MODEL NO. B-3940-01)	9
	TOTAL	47

LIST OF ANCILARY EQUIPMENT FOR PRAGATI VIHAR - IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE IN MM
	<u>ANCILARY EQUIPMENTS</u>		
EX1	AIR CURTAIN	1	TECHNOCRATS-SS GMP(1200X300)
EX2	AIR CURTAIN	1	TECHNOCRATS-SS GMP(1000X300)
EX3	INSECT KILLER	3	TECHNOCRATS-SS TRAPPER
EX4	MASALA TROLLEY WITH 1/6 SIZE 9 GN PAN SLOTS	2	600X600
EX5	UTILITY TROLLEY	7	900X500X850
EX6	DUSTBIN TROLLEY	2	STD
EX7	CORNER GUARD	27	2700MM HEIGHT
	TOTAL	43	

LIST OF HOODS FOR PRAGATI VIHAR- IIM MUMBAI

SR NO	PARTICULARS IN MM	QTY	SIZE IN MM	CFM
	<u>HOODS</u>			
H1	SS HOOD	1	1900X900X550	1800
H2	SS HOOD	1	1825X900X550	1800
H3	SS HOOD	1	2875X900X550	2100
H4	SS HOOD	1	1750X900X550	1800
H5	SS HOOD	1	1100X900X550	1800
H6	SS HOOD	1	2450X900X550	1800
H7	SS HOOD	1	1550X900X550	2300
H8	SS HOOD	1	900X900X550	800
	TOTAL	8		14200

LIST OF HOODS FOR PRAGATI VIHAR- IIM MUMBAI

SR NO	PARTICULARS IN MM	QTY	SIZE IN MM	CFM
	<u>FILTERS</u>			
H1a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	3	500	
H2a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	3	500	
H3a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	5	500	
H4a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	3	500	
H5a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	2	500	
H6a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	4	500	
H7a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	3	500	
H8a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	4	500	
H9a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	2	500	
H10a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	4	500	
H11a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	4	500	
H12a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	3	500	
H13a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	1	500	
	TOTAL	41		

LIST OF FIRE SUPPRESSION FOR PRAGATI VIHAR - IIM MUMBAI

SR NO	HOOD NO.	HOOD TYPE	HOOD SIZE (mm)	MAKE	MODEL	QTY	UNIT
1	H1	SS BOX HOOD	1900X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
2	H2	SS BOX HOOD	1825X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
3	H3	SS BOX HOOD	2875X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
4	H4	SS BOX HOOD	1750X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
5	H5	SS BOX HOOD	1100X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
6	H6	SS BOX HOOD	2450X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
7	H7	SS BOX HOOD	1550X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
9	-	MAIN CONTROL MONITORING PANEL	STD	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
10	CABLE	1 SQ MM 2 CORE ARMoured CABLE	-	POLYCAB / EQUIV	-	500	RMT
11	CABLE COVER	GI SS TYPE FLEXIBLE CABLE COVER	-	STD	-	100	RMT
NOTE :	KITCHEN SUPPRESSION SYSTEM WILL BE UL 300 CERTIFIED AS PER HIGHEST INTERNATIONAL SAFETY NORMS IN THE WORLD FOR KITCHEN FIRE SUPPRESSION SYSTEM.						
	EACH SET WILL BE SUPPORTED BY HEAT SENSING CABLE, SUB MONITORING DIGITAL PANEL, HOOTER, CHEMICAL RELEASE AGENT, NOZZLES, OTHER SUPPORT ACCESSORIES ETC.						
	IN ORDER TO ENSURE INCREASED SAFETY THE FIRE SUPPRESSION WILL NOT COVER AREA BELOW THE HOOD BUT ALSO UPTO A CERTAIN HEIGHT IN THE DUCT TO ENSURE COMPLETE SAFETY.						
	PRE-PLANNING WILL BE DONE IN COORDINATION WITH THE CIVIL AND MEP CONTRACTORS TO ENSURE ALL CABLES, CONNECTIONS FROM PANEL, CHEMICAL AGENT ETC ARE CONCEALED AND NOT EXPOSED.						
	THE ABOVE CABLE QUANTITIES TO BE SUPPLIED AND BILLED AT ACTUALS AS PER SITE REQUIREMENT.						
	THE SYSTEM WILL ALSO BE INTEGRATED WITH THE GAS DETECTION SYSTEM, KITCHEN HVAC, GAS BANK ETC TO ENSURE COMPLETE 360 SAFETY IN THE KITCHEN.						












LIST OF GRATINGS FOR PRAGATI VIHAR- IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE IN MM
G - 01	SS GRATING	9	350X350
G - 02	SS GRATING	1	1200X250
G - 04	SS GRATING	1	2000X250
	<u>TOTAL</u>	11	

LIST OF GAS DETECTION FOR PRAGATI VIHAR- IIM MUMBAI

SR. NO.	PARTICULARS	UNIT	MAKE	MODEL	QTY
1	COMMERICAL INDUSTRIAL GRADE GAS LEAK DETECTOR (COMMERICAL KITCHEN) (CATALYTIC TYPE)(LPG)	No.	AMBETRONICS	GT - 2511 - FLP	4
2	STEEL GAS LEAK CANOPY WITH INSPECTION WINDOW (COMMERICAL KITCHEN)	No.	AMBETRONICS	GT-2511 CNPY	4
3	HOOTERS WITH FLASHER	No.	AMBETRONICS	HTRS-01	3
4	COMMERCIAL GAS SOLENOID VALVE	No.	AMBETRONICS	SLV-02 GSV	1
5	SUB-MAIN CONTROL MONTORING PANEL	No.	AMBETRONICS	SIG2GTY	1
6	CABLE FOR GLDS - 1 SQ MM 4 CORE SHIELDED CABLE	RMT	POLYCAB / EQUIV	-	300
7	CABLE COVER - GI SS TYPE FLEXIBLE CABLE COVER	RMT	STD	-	200
NOTE :	THE GAS LEAK DETECTION SYSTEM IS FULLY AUTOMATIC AND WILL BE ATEX AND CE APPROVED.				
	THE GAS LEAK DETECTOR WILL BE INDUSTRIAL GRADE.				
	PRE-PLANNING WILL BE DONE IN COORDINATION WITH THE CIVIL AND MEP CONTRACTORS TO ENSURE ALL CABLES, CONDUITING, CONNECTIONS FROM PANEL, ETC ARE CONCEALED AND NOT EXPOSED.				
	THE ABOVE CABLE QUANTITIES TO BE SUPPLIED AND BILLED AT ACTUALS AS PER SITE REQUIREMENT.				
	THE SYSTEM WILL BE INTEGRATED WITH THE KITCHEN FIRE SUPPRESSION SYSTEM, KITCHEN HVAC, GAS BANK ETC TO ENSURE COMPLETE 360° SAFETY IN THE KITCHEN.				
	THE SYSTEM IS FULLY AUTOMATIC AND WITH OPTIONAL OPEN SOURCE CONNECTIVITY TO BUILDING / CAMPUS FIRE PANEL.				

TAP LIST FOR PRAGATI VIHAR- IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE IN MM	ANGLE COCK 'A'	TAP 'B' MODEL NO. B-0580 (T&S)	TAP 'C' MODEL NO. 5F-1SLX10	TAP 'D' MODEL NO. 5F-2SLX12 (T&S)	TAP 'E' MODEL NO. 5F-1SLX08	TAP 'F' MODEL NO. 5F-1SLX12	TAP 'G' MODEL NO. 5F-2SLX10 (T&S)	TAP 'H' MODEL NO. 5F-8WLX12	JET SPRAY 'I' MODEL NO. EX-1DP00-H	JET SPRAY 'J' MULTI-MODEL	WASTE DRAIN VALVE 'K' MODEL NO. B-3940-01 (T&S)	HOSE REEL
	NON VEG AREA														
	BULK COOKING AREA														
2	TWO BURNER GAS RANGE	1	1450X800X850	-	1	-	-	-	-	-	-	-	-	-	-
8	THREE BURNER GAS RANGE	1	2100X800X600	-	2	-	-	-	-	-	-	-	-	-	-
	FRYING AREA														
10	SINK TABLE WITH SINK FRONT SIDE CLOSED & BACK SPLASH (SINK SIZE :400X400X300)	1	875X800X600+150	-	-	-	-	1	-	-	-	-	-	1	-
12	TWO BURNER GAS RANGE	1	1450X800X600	-	1	-	-	-	-	-	-	-	-	-	-
	POT WASH AREA														
	GEYSER			2	-	-	-	-	-	-	1	-	-	-	-
	GRINDING AREA														
23	POTATO PEELER	1	15 KG	1	-	-	-	-	-	-	-	-	1	-	-
24	MASALA GRINDER	1	13KG (765X605X1175)	1	-	-	-	-	-	-	-	-	1	-	-
25	PULVERISER	1	5HP (865X406X1400)	1	-	-	-	-	-	-	-	-	1	-	-
	ASSEMBLY AREA														
30	WORK TABLE WITH SINK ON R. H SIDE, HALF TWO UNDER SHELVES, TABLE R. H SIDE CLOSED.(PROVISION FOR OVER HEAD SHELF NO.29) (SINK SIZE : 350X350X250)	1	1500X600X850	1	-	-	-	1	-	-	-	-	-	1	-
34	WORK TABLE WITH SINK ON L. H SIDE, HALF TWO UNDER SHELVES, TABLE L. H SIDE CLOSED.(PROVISION FOR OVER HEAD SHELF NO.29) (SINK SIZE : 350X350X250)	1	1500X600X850	1	-	-	-	1	-	-	-	-	-	1	-
	DOUGH KNEADING AREA														
42	WORK TABLE WITH SINK ON R.H SIDE & BACK SPLASH (SINK SIZE : 350X350X250)	1	1500X700X850+150	1	-	-	-	1	-	-	-	-	-	1	-
45	DOUGH KNEADING MACHINE	1	INDULGE / KMSIP-40	1	-	-	-	-	-	-	-	-	1	-	-
	SOIL AREA														
50	TWO SINK TABLE WITH BACK SPLASH (SINK SIZE : 450X450X350)	1	1700X775X875+100	4	-	-	1	-	-	-	-	1	-	2	-
	GEYSER			2	-	-	-	-	-	-	-	-	-	-	-
	PANTRY AREA														
52	WORK TABLE WITH SINK ON L. H SIDE , HALF TWO UNDER SHELVES & BACK SPLASH (SINK SIZE : 350X350X250)	1	1425X700X850+150	1	-	-	-	1	-	-	-	-	-	1	-
59	SINK TABLE WITH SINK FRONT SIDE CLOSED AND BACK SPLASH (SINK SIZE : 350X350X300)	1	525X700X850+150	1	-	-	-	1	-	-	-	-	-	1	-
67	REFRIGERATOR TYPE CLOSED WORK TABLE WITH SINK ON L.H SIDE, CHUTE ON R.H SIDE & BACK SPLASH (SINK SIZE : 300X300X250)	1	1100X700X850+150	1	-	-	-	1	-	-	-	-	-	1	-
	DRINKING AREA														
71	WATER COOLER	2	650X650X1500	2	-	-	-	-	-	-	-	-	-	-	-
	TOTAL	17		20	4	0	1	7	0	0	1	1	4	9	-

SUMMARY OF UTILITY LIST - IIM PRAGATI MUMBAI

SR NO	PARTICULARS	I PHASE CONNECTED LOAD (A)	III PHASE CONNECTED LOAD (B)	TOTAL LOAD (C=A+B)	PROVISIONAL LOAD (D)	I PHASE DG BACKUP (E)	III PHASE DG BACKUP (F)	TOTAL LOAD (G=E+F)	BTU (H)	KITCHEN EXHAUST (I)	KITCHEN FRESH AIR (J)
		KW	KW	KW	KW	KW	KW	KW	BTU / HR	CFM	CFM
1	KITCHEN EQUIPMENTS	30.50	25.20	55.70	17.00	0.00	0.00	0.00	1180000	0	-
2	ANCILARY EQUIPMENTS	2.45	0	2.45	0	0	0	0	0	0	-
3	HOODS	2.40	0	2.40	0	0	0	0	0	14200	-
4	KITCHEN FIRE SUPPESSION	2	0	2	0	2	0	2	0	0	-
5	KITCHEN GAS DETECTION	1	0	1	1	2	0	2	0	0	0
	TOTAL LOAD (KW)	38.35	25.20	63.55	18.00	4.00	0.00	4.00	1180000	14200	0
	TOTAL CONNECTED LOAD (KW) CONSIDERING DF@65%			41							



ANNEXURE 3: OTHER SPECIFICATIONS

ANNEXURE 3:

- ANNEXURE A : BOQ GENERAL SPECIFICATIONS
- ANNEXURE B: GENERAL SPECIFICATION FOR CUSTOM FABRICATED EQUIPMENTS (Manufacturing Requirement)
- ANNEXURE C: TECHNICAL SPECIFICATIONS FOR
- KITCHEN SAFETY SYSTEM

**TENDER SPECIFICATIONS FOR
SUPPLY OF INDIGENOUS
AND IMPORTED KITCHEN
EQUIPMENTS
FOR**



IIM MUMBAI

A. CUSTOM FABRICATED EQUIPMENT: GENERAL SPECIFICATIONS

1. STAINLESS STEEL:

- Where stainless steel is specified it shall be what is known to the trade as type AISI 304, Tested quality material to be provided or unless specified.
- The entire front facing equipment's shall be fabricated with pre-polished S.S sheet.

2. STAINLESS STEEL PIPE AND TUBING:

- ERW welded all tubing shall be thoroughly and properly ground smooth and finished to match adjacent work. As mentioned, or specified by Architect / Consultant.

3. HANDLES, BRACKETS, LOCKING DEVICES AND HARD WARE:

- Wherever equipment's are provided with handles, knobs, hinges, brackets or other misc. hardware all shall be either of heavy stain finish chrome plated brass or stainless steel.
- All drawers, enclosed cabinets, refrigerators storage bins, shall be furnished with extra heavy duty security type locking devices of cylinder type if required, chrome plated wherever required or to be discussed with KC for clarification.

4. FASTENING

- Welds, bolts screws, nuts and washers shall be of steel, except where brass or stainless steel is fastened, in which case they shall be of brass or stainless steel respectively. Where dissimilar metals are fastened, bolts, screws and nuts shall be of the highest grade metal. The spacing and extent of welds, bolts and screws shall be such as to ensure suitable fastenings and prevent bulging of the

5. WELDING

- GTAW welding process to be carried out for AISI 304 quality materials by using ER-308 filler wire. All welding shall be done in a thorough manner, with welding rod of some composition as sheets or parts welded. Welds shall be complete welds, strong and ductile, with excess metal ground off joints finished smooth to match adjoining sheet surfaces. All joints in top of fixtures, tables, drain boards; exposed shelving, sinks etc. shall be welded. All equipment here in specified, which is constructed in more than one piece of sheet of metal, shall be continuously
- Welded together with welds ground smooth and polished. But welds made by spot welding straps under beams and filling in the voids with solder and finished by grinding, will not be accepted.

6. GRINDING, POLISHING, FINISHING:

- All welded exposed joints shall be suitably ground flush with adjoining material and neatly finish to harmonize herewith. Wherever material has been sunken or depressed by the welding operation, such depression will be suitably hammered and pressed flush to adjoining surfaces and if necessary again ground to eliminate low spots. All ground surfaces shall then be polished or buffed to match adjoining surfaces, consistent with good workmanship. Care shall be exercised in all grinding operations to avoid excessive heating of metal & metal discoloration. In all cases, grain of rough grinding shall be removed by successive polishing operations. Texture of final polishing operation shall be uniform and smooth consistent with reasonable care and good workmanship. General finish of all equipment shall be good.
- But joints and contact joints, wherever they occur, shall be close fitting and shall not require solder as filler. In no case in any soldering for strength and stability of joint and fixture itself.

7. LEGS:

- All main legs to be constructed of not less than 40 mm OD appx steel 16 swg tubing or in square pipes as per KC requirement, cross bracing should not be less than 25 mm OD or in square pipes. All legs, until and unless specified, to be of 304 SS.

8. LEGS CROSS BRACING:

- All legs bracing where required, to be constructed of not less than 25 mm diameter 18GA SS and as specified above for expect as noted below. All cross bracing to run horizontal between all legs, approximately 150 mm above floor unless otherwise specified. All joints to be completely welded around entire perimeter forming complete seal with all welds ground.

9. UNDER BRACING:

- All stainless steel counters, tables boards and dish tables tops to be braced below with inverted type channels made of 16 GA SS or G.I as specified, measuring 25 mm X 100mm X 25mm spaced not more than 750 mm on centers and installed in similar fashion.

10. FEET

- All legs shall be provided with Nylon bullet feet, having an integrally formed shaft, with a minimum adjustment of Appox. 40mm without using of threading or adjusting bolts. Feet shall be completely sealed at bottom and shall be close fitting between tubular legs support and foot.

11. UNDERSHELVES:

- Where flat under shelving is specified under shelves shall be constructed of 18 GA SS All shelving shall be rolled down on all sides Appox. 40mm in bull nosed shape with resulting corners cut out to fit contour of leg.
- Shelving shall be welded to legs and shall be ground polished & smooth under shelving shall m be reinforced with 25 mm X 100 mm X 25 mm of 16GA SS welded channels if specified.
- Removable type shelving to be of same material, rolled down on all sides with corners notched to counter of leg with resultant notches ground and polished smooth.

12. SINKS AND DRAIN BOARDS:

- All sinks and drain boards to be constructed of 16/18 swg unless otherwise specified with all joints neatly welded, ground and polished smooth. No soldering at any point will be accepted in sink and drain board construction.

13. SINKS SET INTO WORK COUNTERS OR WORK TOPS:

- Sinks to be constructed in 16/18 swg.
- Tops perimeter of each sink to be continuously electrically welded to the edge of opening in table or counter top with resulting welds ground and polished smooth so that sink and top are integral units. Table or counter tops to be punched to receive 20 mm faucets.
- All sinks to have vertical and horizontal corners rounded on 25 mm radius with bottom punched to 40mm or 50mm waste outlet depending on which is indicated in drawings or unless specified.
- Sinks to be finished and appearance to be same as table or counter tops.

14. STAINLESS STEEL TABLE TOPS:

- Where S.S tops are called for they shall be of not less than 16 GA S.S finished in satin finish with all resulting edges rounded with no burrs or other excess material left. Where tables are placed against building walls they are to be turned up with back splash of 150 mm Approx. Wherever it is mentioned or specified.
- Vertical and horizontal joints to be covered on 20mm radius terminating in fully covered intersections thoroughly welded, ground and polished smooth to match top surfaces.
- Top shall be constructed of single pieces of S.S and to be reinforced underneath with inverted type

15. HINGED DOORS:

- Hinged doors for cabinets, counter etc. to be constructed of 18 GA SS with ground and polished smooth. Hinges catches and locking devices to be chrome plated brass. Hinges to be of construction as to eliminate exposed bolts and screw heads.

16. WALL CABINETS:

- To be of length as shown on plans or which are specified, 325mm deep and 750mm high except where shown otherwise on drawing. Exterior bottom to be a flush type construction. Or as per data given in technical specification.
- Cabinets to be constructed of 18 GA SS of all welded construction. Cabinet interiors to be provided with fixed bottom shelf and two removable (if required), adjustable, intermediate shelves or Shelves to rest on clips, which shall be secured to keyhole strips fastened to interior of

B. IMPORTED AND BOUGHTOUT KITCHEN EQUIPMENTS


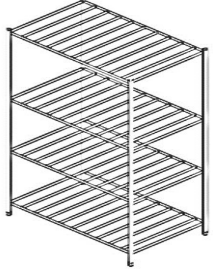
- The Kitchen equipment vendor to adhere to the brands & models as specified in this Tender. In case of unavailability of any equipment of a particular brand or model the same is to be brought to the attention of the Project Team & Architect / Consultant.



C. GAS BANK


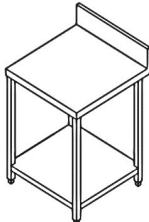
- Gas Piping works to be in accordance with IS 6044 Part 1 (2018). Gas piping to be supplied, tested and commissioned as per the Kitchen Equipment layout plan and in coordination with the Architect / Consultant.
- Vendor to visit site and work according to site conditions and share Final Drawing for approval before implementation on site.
- All Civil Work Related to Gas Banks will be In Scope of the Contractor. (Civil Work i.e. making or breaking of wall/foundations/holes in walls etc.)
- All Liaison & Statutory permissions in scope of the Client.


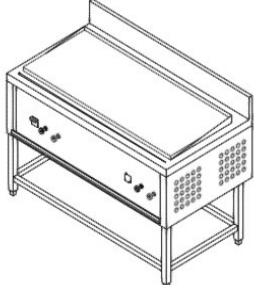
ABOVE ARE GENERAL SPECIFICATIONS FOR DETAILING OF EACH EQUIPMENTS PLEASE NOTE


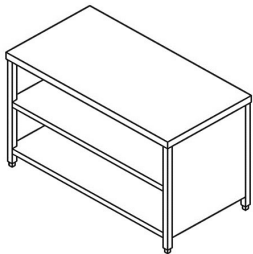
- a) Vendor should refer technical specification data sheet.**
- b) All isometrics to be made by vendor.**
- c) All isometrics to be approved by Architect / Consultant before production.**
- d) All walls measurements at site to be verified by the vendor before starting production.**
- e) The above general specifications are to be followed unless specified otherwise.**
- f) Site Study / Measurement: It will be responsibility of the Tenderer to take site visit for its study and detail measurement before starting the manufacturing of the equipment and co-ordinate with the consultant for smooth progress of the work. Fitting of equipment in to given locations will be total responsibilities of the manufacturer which must be noted. Oversized and / or undersized equipment due to site conditions will be rejected and appropriate size of product shall be fabricated**


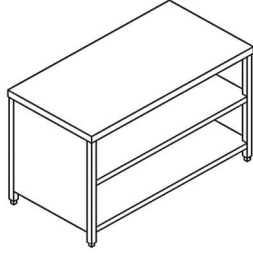
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	NON VEG AREA				Made		
						Rev	0	
						Date		
Equipment Name : SS POT RACK								
EQUIPMENT NO :	1				PICTORIAL REPRESENTATION			
QUANTITY:	2							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1100	600	1800	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Outside 25mm Ø x 16 swg. thk. S.S. 304 quality pipe. 2)Indise 20mm Ø x 16 swg. thk. S.S. 304 quality pipe. 3)Unit to consist of 4 levels with 550mm gap between the framework shelving and having necessary supports welded. 4)Gap between the two pipe 100mm center to center. 5)Legs should be 38mm Ø x 16 swg. thk. S.S. 304 quality pipe fitted with nylon adjustable bullet feet. 6)All welding works to be done in argon arc and well finished. Inner pipes of shelf to be fitted on pipe & socket hole type with cladding no welding done.					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


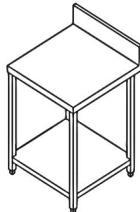
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	NON VEG AREA				Made	
						Rev	0
						Date	
Equipment Name : TWO BURNER GAS RANGE							
EQUIPMENT NO :		2					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
1450	800	850	NA				
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)16 swg. stainless steel top.				
Cold	Ø	1/2"	2)19 swg. stainless steel perforated sides.				
Hot	Ø	NA	3)25mm x 25mm x 3mm thick S.S. angle for framework.				
Waste	Ø	NA	4)Legs should be 38mm square 16 swg S.S. pipe/legs fitted with adjustable nylon bullet feet.				
ELECTRIC :			5)With 20 gauge S.S. spillage trays, 2nos of M-78 (148000 BTU/HR). All burners should be provided with pilots. 25mm sq S.S.				
Power	NA		7)The casting size should be 450mm X 450mm 2nos.				
Voltage	NA		8)Raised 50mm S.S. border on 4 sides with an S.S. front panel, with needle control valves for burners and pilots.				
EXHAUST			9)100mm Offsets from back hand side to be provided for provision of any MEP services.				
1800 CFM			10)Soil trays to be provided.				
GAS:			11)Refer tap list for faucet details.				
BTU	M-78 (148000 BTU/HR)						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


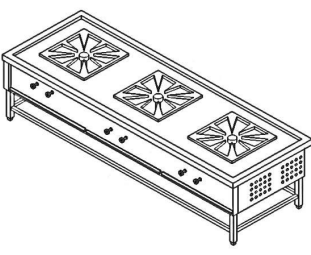
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	NON VEG AREA				Made		
						Rev	0	
						Date		
Equipment Name : WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH								
EQUIPMENT NO :	3				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
800	800	850	150	NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Top made of 16 gauge S.S sheets to be duly matt finished. 2)1 nos of 18 gauges S.S under shelve. 3)Table has 150mm height back splash. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 5)100mm Offsets from back side to be provided for provision of any MEP services.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power		NA						
Voltage		NA						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								


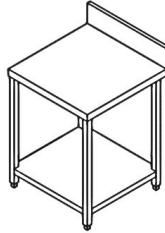
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	NON VEG AREA				Made	
						Rev	0
						Date	
Equipment Name : HOT PLATE WITH BACK SPLASH							
EQUIPMENT NO :		4					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
1200	800	850	150	NA			
CAPACITY		NA					
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Top is made of 16 swg S.S. sheets which are duly matt finished. 2)25mm x 25mm x 3mm thick S.S. angle for framework. 3)Hotplate has 150mm height of back splash. 4) 3 NOS- V 450 (108000 BTU/HR) for hot plate, L.P.G. operated burners are used with 1 nos. pilot, with ignition window and oil collection tray. 5)Hot plate should be made of M.S 16mm thickness covered with top. Three side up by 10mm with MS angle covering the whole plate. 6)S.S. front panel, with needle control valves for burners and pilots. 7)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable 8)100MA mm Offsets from back side to be provided for provision of any MEP 9)19 SWG. stainless steel perforated sides. 10)The groove should made on the top of the range with slope to collect oil in 11)25mm square S.S. pipe for cross braising.				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power		NA					
Voltage		NA					
EXHAUST							
1800 CFM							
GAS:							
BTU	V 450 (108000 BTU/HR)						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


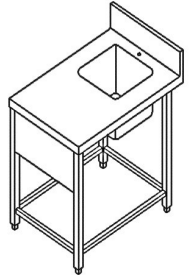
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	NON VEG AREA				Made		
						Rev	0	
						Date		
Equipment Name: WORK TABLE WITH TWO UNDER SHELF TABLE R.H SIDE & BACK SIDE CLOSED								
EQUIPMENT NO :	5				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1500	700	850	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)25mm x 25mm x 3mm thick S.S. angle for framework. 3)2 nos of 18 gauges S.S. under shelves. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable 5)Table has 20 Swg right hand side & back side closed.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power		NA						
Voltage		NA						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								


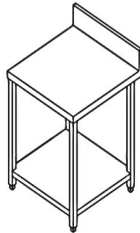
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	NON VEG AREA				Made		
						Rev	0	
						Date		
Equipment Name: WORK TABLE WITH TWO UNDER SHELF TABLE L.H SIDE & BACK SIDE CLOSED								
EQUIPMENT NO :	6				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1500	700	850	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)25mm x 25mm x 3mm thick S.S. angle for framework. 3)2 nos of 18 gauges S.S. under shelves. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable 5)Table has 20 Swg left hand side & back side closed.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power		NA						
Voltage		NA						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								


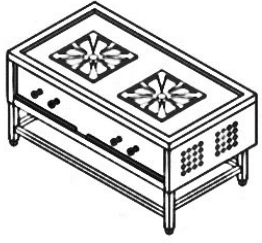
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	BULK COOKING AREA				Made		
						Rev	0	
						Date		
Equipment Name : WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH								
EQUIPMENT NO :	7				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
650	800	600	150	NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Top made of 16 gauge S.S sheets to be duly matt finished. 2)1 nos of 18 gauges S.S under shelve. 3)Table has 150mm height back splash. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 5)100mm Offsets from back side to be provided for provision of any MEP services.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


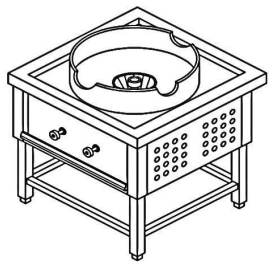
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	BULK COOKING AREA				Made	
						Rev	0
						Date	
Equipment Name : THREE BURNER GAS RANGE							
EQUIPMENT NO :	8						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspla sh:	Depth:			
2100	800	600	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)16 SWG. stainless steel top.				
Cold	\emptyset	1/2"	2)19 SWG. stainless stell parforated sides.				
Hot	\emptyset	NA	3)25mmx25mmx3mm Thick S.S angle frame work				
Waste	\emptyset	NA	4)16 swg. stainless steel pipe/legs with adjustable nylon bullet feet.				
ELECTRIC :			5)3 Nos M-78 (160000 BTU/HR) 3 Nos. with pilot.				
Power	NA		6)The casting size should be 450mm x 450mm.				
Voltage	NA		7)Raised S.S border on four sides with an S.S front panel, with needle control valves for burners and pilots.				
EXHAUST			8)Soil trays to be provided.				
2100 CFM			9)Refer tap list for faucet details.				
GAS:			10)100mm Offsets from back side to be provided for provision of any MEP services.				
BTU	M-78 (148000 BTU/HR)						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


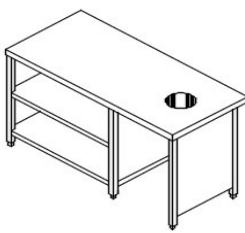
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	BULK COOKING AREA				Made		
						Rev	0	
						Date		
Equipment Name : WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH								
EQUIPMENT NO :	9				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
800	800	600	150	NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Top made of 16 gauge S.S sheets to be duly matt finished. 2)1 nos of 18 gauges S.S under shelve. 3)Table has 150mm height back splash. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 5)100mm Offsets from back side to be provided for provision of any MEP services.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	FRYING AREA				Made	
						Rev	0
						Date	
Equipment Name : SINK TABLE WITH SINK FRONT SIDE CLOSED & BACK SPLASH (SINK SIZE :400X400X300)							
EQUIPMENT NO :	10						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
875	800	600	150	NA			
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)16 swg. stainless steel top. 2)25mm square S.S. pipe for cross braising. 3)Table has 150mm height of back splash. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 5)radius from 25mm rod (approx 12mm radius) for splash. 6)16 swg. 1 no. s.s. sink 400mm l x 400mm w x 300mm deep with 38mm drain. 7)20 swg. Sink front side closed.				
Cold	Ø	1/2"					
Hot	Ø	NA					
Waste	Ø	1-1/2"					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	FRYING AREA				Made	
						Rev	0
						Date	
Equipment Name : WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH							
EQUIPMENT NO :	11				PICTORIAL REPRESENTATION		
QUANTITY:	2						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
650	800	600	150	NA			
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Top made of 16 gauge S.S sheets to be duly matt finished. 2)1 nos of 18 gauges S.S under shelve. 3)Table has 150mm height back splash. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 5)100mm Offsets from back side to be provided for provision of any MEP services.				
Cold	∅	NA					
Hot	∅	NA					
Waste	∅	NA					
ELECTRIC :							
Power		NA					
Voltage		NA					
EXHAUST							
NA							
GAS:							
BTU		NA					
Con.		NA					
ACCESSORIES:							
SPECIAL NOTE:							


	IIM MUMBAI PRAGATI-VIHAR			Client	IIM		
				Project No.			
	Document Title	FRYING AREA			Made		
					Rev	0	
					Date		
Equipment Name : TWO BURNER GAS RANGE							
EQUIPMENT NO :	12						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:			Depth:	
1450	800	600	NA				
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)16 swg. stainless steel top.				
Cold	Ø	1/2"	2)19 swg. stainless steel perforated sides.				
Hot	Ø	NA	3)25mm x 25mm x 3mm thick S.S. angle for framework.				
Waste	Ø	NA	4)Legs should be 38mm square 16 swg S.S. pipe/legs fitted with adjustable nylon bullet feet.				
ELECTRIC :			5)With 20 gauge S.S. spillage trays, 1nos of M-78 (148000 BTU/HR). All burners should be provided with pilots.				
Power	NA		7)The casting size should be 450mm X 450mm 2nos.				
Voltage	NA		8)Raised 50mm S.S. border on 4 sides with an S.S. front panel, with needle control valves for burners and pilots.				
EXHAUST			9)100mm Offsets from back hand side to be provided for provision of any MEP services.				
1800 CFM			10)Soil trays to be provided.				
GAS:			11)Refer tap list for faucet details.				
BTU	M-78 (148000 BTU/HR)						
Con.							
ACCESSORIES:							
SPECIAL NOTE:							


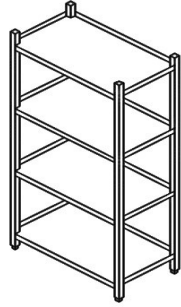
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	FRYING AREA				Made	
						Rev	0
						Date	
Equipment Name : SINGLE BURNER FRYING RANGE							
EQUIPMENT NO :		13					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
700	800	600	NA				
CAPACITY		NA					
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)16 swg. stainless steel top. 2)25mmx25mmx3mm thick s.s. angle for frame work. 3)19 swg. s.s. perforated three side. 4)Legs should be 38mm in square 16 swg s.s pipe/legs fixed with adjustable nylon bullet feet. 5)G-11 (90000 btu/hr) 1 nos. lpg operated 1 pilot to be provided. 6)25mm sq. s.s. pipe for cross braising. 7)The casting size should be 495mm Ø. 8)100mm offset from back side to be provided for provision of any m.e.p. services.				
Cold	Ø	1/2"					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
1800 CFM							
GAS:							
BTU	G-11 (90000 BTU/HR)						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	FRYING AREA				Made		
						Rev	0	
						Date		
Equipment Name : WORK TABLE WITH CHUTE ON R. H SIDE ,HALF TWO UNDER SHELF. TABLE R.H SIDE, L.H SIDE & BACK SIDE CLOSED								
EQUIPMENT NO :	14				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1500	700	850	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Top is made of 16 gauge S.S. sheet which is duly matt finished. 2)2.nos of 18 gauges S.S under shelf. 3)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable 4)Table has 200mm Ø chute on right hand side. 5)25mm square S.S. pipe for cross braising. 6)Table has right, left & back side closed.					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	FRYING AREA				Made	
						Rev	0
						Date	

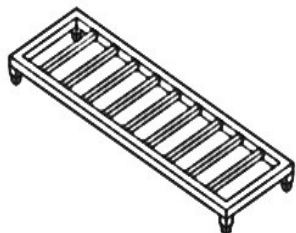
Equipment Name : SS DUST BIN


EQUIPMENT NO :	14a				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	BOUGHT OUT					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backspl ash:	Depth:		
350MM			NA			
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Stainless steel dustbin. 2)Material Grade – SS 202. 3)Thickness - 0.8mm			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	STORE AREA				Made		
						Rev	0	
						Date		
Equipment Name : SS STORE RACKS								
EQUIPMENT NO :	15							
QUANTITY:	8							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1025	550	1800	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)19 swg. 4 nos stainless steel shelves with 38mm border 3 sides up and front side down. 2)38mm sq x 16 swg. thk S.S. 304 quality pipe with nylon adjustable bullet feet. 3)All shelves should have equal distance. 4)9mm Bidding from all sides.					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power		NA						
Voltage		NA						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								


	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	STORE AREA				Made	
						Rev	0
						Date	


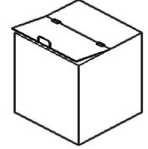
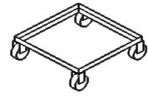
Equipment Name : SS DUNNAGE STAND


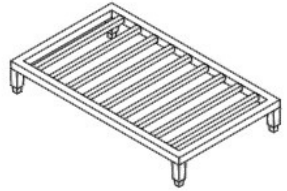
EQUIPMENT NO :	16				PICTORIAL REPRESENTATION	
QUANTITY:	2					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backspl ash:	Depth:		
1800	400	100	NA			
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)38mm sq. x 16 swg. thk. s.s. 304 quality outside pipe. 2)25mm sq. x 16 swg. thk. s.s. 304 quality inside pipe. 3)Gap between the two 25mm pipe is 150mm.			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power			NA			
Voltage			NA			
EXHAUST						
NA						
GAS:						
BTU			NA			
Con.			NA			
ACCESSORIES:						
SPECIAL NOTE:						


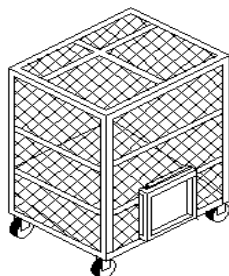
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	STORE AREA				Made	
						Rev	0
						Date	



Equipment Name : SS GRAIN STORE CONTAINER



EQUIPMENT NO :	17				PICTORIAL REPRESENTATION		
QUANTITY:	8						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
NA							
CAPACITY	400mm DIA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)food grade rubber gasket. 2)rigid grip. 3)air tight locks.				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power		NA					
Voltage		NA					
EXHAUST							
NA							
GAS:							
BTU		NA					
Con.		NA					
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	STORE AREA				Made	
						Rev	0
						Date	
Equipment Name : SS CONTAINER TROLLEY							
EQUIPMENT NO :	18				PICTORIAL REPRESENTATION  		
QUANTITY:	4						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
500	500	600	NA				
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)18 SWG stainless steel body. 2)35mmx35mmx3mm thick s.s. 3)100mm Ø x 38mm thick heavy duty rubberized castor wheels 4 nos. (all wheels have brakes)				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	STORE AREA				Made		
						Rev	0	
						Date		
Equipment Name : SS PALLET								
EQUIPMENT NO :	19				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1000	1000	150	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Stacking load 100 kg, dynamic load 500 kg 2)38mm sq x 16 swg. thk. s.s. 304 quality outside pipe. 3)25mm sq x 16 swg. thk. s.s. 304 quality inside pipe.					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								



	IIM MUMBAI PRAGATI-VIHAR			Client	IIM		
				Project No.			
	Document Title	STORE AREA			Made		
					Rev	0	
					Date		
Equipment Name : ONION POTATO TROLLEY							
EQUIPMENT NO :	20			PICTORIAL REPRESENTATION			
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:			Depth:	
750	600	1000	NA				
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Made of S.S. 25mm x 25mm wire Mesh from all sides. 2)Opening on top for loading and opening from downside for taking out the materials. 3)Heavy duty M.S wheels should be provided with slope in front side for easy flow of materials. 4)S.S. angles of 25mm x 25mm x 3mm thick for framework.				
Cold	∅	NA					
Hot	∅	NA					
Waste	∅	NA					
ELECTRIC :							
Power		NA					
Voltage		NA					
EXHAUST							
NA							
GAS:							
BTU		NA					
Con.		NA					
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	STORE AREA				Made		
						Rev	0	
						Date		
Equipment Name : WEIGHING SCALE								
EQUIPMENT NO :	21				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	HINDUSTAN / 300 KGS							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
STD			NA					
CAPACITY	150 KG							
M.E.P REQUIREMENT			SPECIFICATIONS					
PLUMBING :			1)Unit should have S.S. platform of size 750 x 750 mm. 2)Provided with a digital instrument panel connected on a vertical stand with a backlit display (Minimum calibration 50 grams). 3)It should be provided with a 5 amp. power cord of minimum 1.5 meter length having a battery backup. 4)The weighing scale should be approved by weights & measures department and should be from Atco or any similar brand.					
Cold	\emptyset	NA						
Hot	\emptyset	NA						
Waste	\emptyset	NA						
ELECTRIC :								
Power		1 KW						
Voltage		220V						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	STORE AREA				Made	
						Rev	0
						Date	
Equipment Name : CHEST FREEZER							
EQUIPMENT NO :		22			PICTORIAL REPRESENTATION		
QUANTITY:		1					
MAKE :		TRUFROST					
MODEL:		(CF 110)					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
610	610	864	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			e frda				
PLUMBING :			1) Powder coated body 2) Single door with lock 3) Castor wheels 4) Temperature : -25 Degree 'C' to +8 Degree 'C' 5) 0.8 Kw Per/Hr 6) Defrost - Manual				
Cold	\emptyset	NA					
Hot	\emptyset	NA					
Waste	\emptyset	NA					
ELECTRIC :							
Power		1KW					
Voltage		220					
EXHAUST							
NA							
GAS:							
BTU		NA					
Con.		NA					
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	GRINDING AREA				Made	
						Rev	0
						Date	
Equipment Name : POTATO PEELER							
EQUIPMENT NO :	23				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
STD							
CAPACITY	15kg						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Capacity 15 kg 2)The unit to be mounted on a stand made of S.S 16 swg 304 with suitable arrangement for accommodating drain pipe of the peeler. 3)The unit should have a safety mechanism by which if the door opened the 4)The abrasive on the disk shall be fiberglass carborundum and the disk should be easily removable for maintenance & cleaning. 5)Unit shall be provided with a hose connector. It should be fitted with 1 HP motor for phase operation.				
Cold	Ø	1/2"					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	1.5 KW						
Voltage	3 PHASE						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	GRINDING AREA				Made		
						Rev	0	
						Date		
Equipment Name : MASALA GRINDER								
EQUIPMENT NO :		24			PICTORIAL REPRESENTATION			
QUANTITY:		1						
MAKE :		CUSTOM MADE						
MODEL:		NA						
ALTERNATE MAKE :		NA						
SIZE								
Length:	Width:	Height:	Backspla sh:	Depth:				
765	605	1175						
CAPACITY	13KG							
M.E.P REQUIREMENT			SPECIFICATIONS					
PLUMBING :			1)Stainless Steel construction 2)Capacity: 13 Kgs per load 3)The Roller Stone Assembly is fitted with wiper to ensure 100% grinding in 4)Unique adjustable Load Balancing System provided for even spread of load and for very efficient grinding 5)2HP motor Required					
Cold	Ø	1/2"						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	GRINDING AREA				Made	
						Rev	0
						Date	
Equipment Name : PULVERISER							
EQUIPMENT NO :	25				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	CUSTOM						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
865	406	1400	NA				
CAPACITY	5HP						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Inner frame is made of SS 304 grade Stainless Steel 2)Capacity: 60 Kgs per load 3)It reduces the grinding time drastically and make the job very easy 4)There are no adjustments or tightening required to control the grinding 5)5HP motor Required				
Cold	Ø	1/2"					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	3.5KW						
Voltage	3 PHASE						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	GRINDING AREA				Made		
						Rev	0	
						Date		
Equipment Name : FOUR DOOR VERTICAL REFRIGERATOR								
EQUIPMENT NO :	26				PICTORIAL REPRESENTATION			
QUANTITY:	2							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1200	750	2100	NA					
CAPACITY	1000 Litres							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Capacity : 1000L 2)Four shutter doors all duly matt finished. 3)Shutter contact frame to be durable. 4)Pipe Legs to be fitted with Nylon Bullet Feet. 5)Shutters provided with heavy duty hinges and locking arrangement. 6)Temperatures to be 0°C to 4°C. 7)Ambient temp is 32°C. 8)Four separate partition. 9)Body moc : Interior with AISI-304 18/8 & Exterior with AISI-304 18/4. 10)Inner tank surrounded by copper coils with 65mm PUF insulation, with sealed compressor of Emerson or Equivalent make. 11)Evaporator details : Static.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power	1 KW							
Voltage	220 V							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								

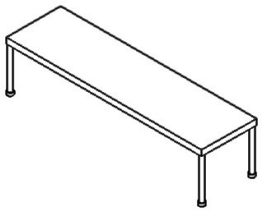
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					Project No.			
	Document Title	GRINDING AREA				Made		
						Rev	0	
						Date		
Equipment Name : TWO DOOR VERTICAL FREEZER								
EQUIPMENT NO :	27				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
650	750	2100	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Capacity : 500L 2)Two shutter doors all duly matt finished. 3)Shutter contact frame to be durable. 4)Pipe Legs to be fitted with Nylon Bullet Feet. 5)Shutters provided with heavy duty hinges and locking arrangement. 6)Temperatures to be - 6°C to - 10°C. 7)Ambient temp is 32°C. 8)Refrigerant type R134a. 9)Body moc : Interior with AISI-304 18/8 & Exterior with AISI-304 18/4. 10)Inner tank surrounded by copper coils with 60mm PUF insulation, with sealed compressor of Emerson or Equivalent make. 11)Evaporators details : Static.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power	1 KW							
Voltage	220							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


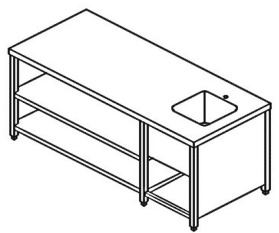
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	ASSEMBLY AREA				Made		
						Rev	0	
						Date		
Equipment Name : WORK TABLE WITH CHUTE ON L. H SIDE, HALF TWO UNDER SHELVES, TABLE L. H SIDE CLOSED. (PROVISION FOR OVER HEAD SHELF NO.29)								
EQUIPMENT NO :	28				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1500	600	850	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Top made of 16 Swg S.S. sheets to be duly matt finished. 2)25mm x 25mm x 3mm thick S.S. angle for frame work. 3)Sound dead-end paint is applied on bottom of S.S. top if required. 4)2 nos of 18 Swg S.S. half under shelves. 5)Legs should be 38mm in square 16 swg S.S. pipe/legs fixed with adjustable nylon bullet feet. 6)200mm Ø Chute is left hand side on the table. 7)25mm square S.S. pipe for cross braising. 8)20 swg S.S. left hand side closed. 9)Fitting arrangement is to be provided on equipment for over head shelf no. 29.					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power		NA						
Voltage		NA						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								


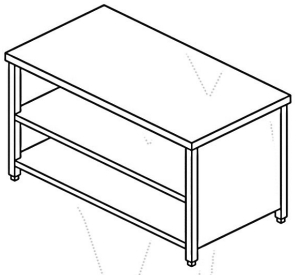
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	ASSEMBLY AREA				Made		
						Rev	0	
						Date		
Equipment Name : SS DUST BIN								
EQUIPMENT NO :	28a				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	BOUGHT OUT							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
350MM				NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Stainless steel dustbin. 2)Material Grade – SS 202. 3)Thickness - 0.8mm					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	ASSEMBLY AREA				Made	
						Rev	0
						Date	


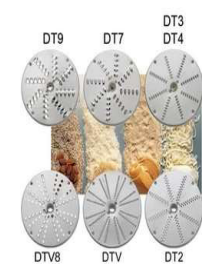
Equipment Name: OVER HEAD SHELF (ON TOP OF EQ. NO. 28 & 30)


EQUIPMENT NO :	29				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backspla sh:	Depth:		
1500	500	450	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top is made of 16 swg S.S. sheet which is duly matt finished. 2)Legs should be 38mm dia S.S. pipe with fitting arrangment is to be provided 3)Over head shelf should have fixing arrangement on top of table, On equipment no 28 & 30.			
Cold	\emptyset	NA				
Hot	\emptyset	NA				
Waste	\emptyset	NA				
ELECTRIC :						
Power		NA				
Voltage		NA				
EXHAUST						
NA						
GAS:						
BTU		NA				
Con.		NA				
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI PRAGATI-VIHAR			Client	IIM		
				Project No.			
	Document Title	ASSEMBLY AREA			Made		
					Rev	0	
					Date		
Equipment Name : WORK TABLE WITH SINK ON R. H SIDE, HALF TWO UNDER SHELVES, TABLE R. H SIDE CLOSED.(PROVISION FOR OVER HEAD SHELF NO.29) (SINK SIZE : 350X350X250)							
EQUIPMENT NO :	30			PICTORIAL REPRESENTATION			
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:			Depth:	
1500	600	850	NA				
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)16 swg. stainless steel top.				
Cold	∅	1/2"	2)25mm x 25mm x 3mm thick s.s. angle for frame work.				
Hot	∅	NA	3)legs should be 38mm in square 16 swg. s.s. pipe/legs fixed with adjustable nylon bullet feet.				
Waste	∅	1-1/2"	4)18 swg. 1 nos s.s. sink of size 350mm l x 350mm w x 250mm deep with 38mm drain, sink located on right hand side of the table.				
ELECTRIC :			5)25mm sq. s.s. pipe for cross braising.				
Power	NA		6)table has 20 swg. front side closed on sink side.				
Voltage	NA		7)2 nos of 18 gauges s.s. half under shelves.				
EXHAUST			8) Table have right hand side closed.				
NA			9)Fitting arrangement is to be provided on equipment for over head shelf no. 29.				
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							

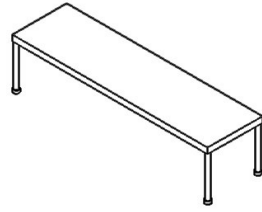
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	ASSEMBLY AREA				Made		
						Rev	0	
						Date		
Equipment Name : WORK TABLE WITH TWO UNDER SHELVES, TABLE R. H SIDE CLOSED.(PROVISION FOR OVER HEAD SHELF NO.33)								
EQUIPMENT NO :	31				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1500	600	850	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)25mm x 25mm x 3mm thick S.S. angle for framework. 3)2 Nos of 18 gauges S.S. under shelves. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 5)Table has 20 SWG. Right side closed. 6)Fitting arrangement is to be provided on equipment for over head shelf no. 33.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power		NA						
Voltage		NA						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								


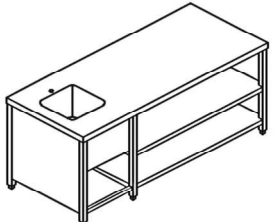
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	ASSEMBLY AREA				Made	
						Rev	0
						Date	
Equipment Name : VEGETABLE PROCESSOR							
EQUIPMENT NO :	32				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	SIRMAN						
MODEL:	TM 2 INOX						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
279	508	762	NA				
CAPACITY							
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Vegetable cutting machine should be supplied with Six set of blades suitable to slice, grate, shred, dice each at different thickness's. 2)A pushing tool is also required for feeding vegetables incase of speed 3)Unit should be provided with all standard safety features.				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	1KW						
Voltage	220						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


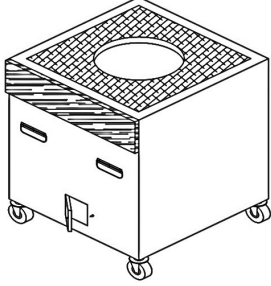
	IIM MUMBAI PRAGATI-VIHAR			Client	IIM	
				Project No.		
	Document Title	ASSEMBLY AREA			Made	
					Rev	0
					Date	
Equipment Name : BLADES (1 SET FO 6 BLADES)						
EQUIPMENT NO :	32a			PICTORIAL REPRESENTATION		
QUANTITY:	1					
MAKE :	SIRMAN					
MODEL:	TM ALL INOX					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backspl ash:			Depth:
6 BLADES						
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Vegetable cutting machine should be supplied with six set of blades suitable to slice, grate, shred, dice each at different thickness's.			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


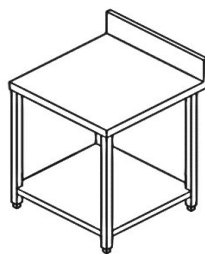
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	ASSEMBLY AREA				Made	
						Rev	0
						Date	


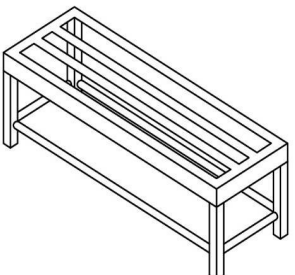
Equipment Name: OVER HEAD SHELF (ON TOP OF EQ. NO. 31 & 34)


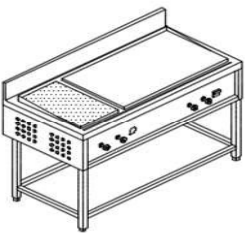
EQUIPMENT NO :	33				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backspla sh:	Depth:		
1500	500	450	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top is made of 16 swg S.S. sheet which is duly matt finished. 2)Legs should be 38mm dia S.S. pipe with fitting arrangement is to be provided 3)Over head shelf should have fixing arrangement on top of table, On equipment no 31 & 34.			
Cold	\emptyset	NA				
Hot	\emptyset	NA				
Waste	\emptyset	NA				
ELECTRIC :						
Power		NA				
Voltage		NA				
EXHAUST						
NA						
GAS:						
BTU		NA				
Con.		NA				
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	ASSEMBLY AREA				Made	
						Rev	0
						Date	
Equipment Name : WORK TABLE WITH SINK ON L. H SIDE, HALF TWO UNDER SHELVES, TABLE L. H SIDE CLOSED.(PROVISION FOR OVER HEAD SHELF NO.33) (SINK SIZE : 350X350X250)							
EQUIPMENT NO :	34						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
1500	600	850		NA			
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)16 swg. stainless steel top.				
Cold	Ø	1/2"	2)25mm x 25mm x 3mm thick s.s. angle for frame work.				
Hot	Ø	NA	3)legs should be 38mm in square 16 swg. s.s. pipe/legs fixed with adjustable nylon bullet feet.				
Waste	Ø	1-1/2"	4)18 swg. 1 nos s.s. sink of size 350mm l x 350mm w x 250mm deep with 38mm drain, sink located on right hand side of the table.				
ELECTRIC :			5)25mm sq. s.s. pipe for cross braising.				
Power	NA		6)table has 20 swg. front side closed on sink side.				
Voltage	NA		7)2 nos of 18 gauges s.s. half under shelves.				
EXHAUST			8) Table have left hand side closed.				
NA			9)Fitting arrangement is to be provided on equipment for over head shelf no. 33.				
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	TANDOOR AREA				Made		
						Rev	0	
						Date		
Equipment Name : SS TANDOOR								
EQUIPMENT NO :	35				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
800	800	1000	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Clay oven covered with necessary insulation. 2)Double Insulated body with Insulation outer body should be made of 16 swg S.S. 304. The outlet for ash to provided. 3)4 Nos of Heavy duty MS castor wheels. 4)Front side with wooden scarving.					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
2300 CFM								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM
					Project No.	
	Document Title	TANDOOR AREA			Rev	0
					Date	
Equipment Name : WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH						
EQUIPMENT NO :	36					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backspl ash:	Depth:		
450	800	1000	150	NA		
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Top made of 16 gauge S.S sheets to be duly matt finished. 2)1 nos of 18 gauges S.S under shelve. 3)Table has 150mm height back splash. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 5)100mm Offsets from back side to be provided for provision of any MEP services.			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	TANDOOR AREA				Made	
						Rev	0
						Date	
Equipment Name : TANDOOR STAND							
EQUIPMENT NO :		37					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
1275	250	250	NA				
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			<p>1)Unit to consist of 250 wide S.S. frame work with S.S. angle platform plate of 35mm x 35mm x 5mm to be fitted on top.</p> <p>2)Framework to be made of 35mm x 35mm x 5mm thick S.S. angle painted in grey oil paint.</p>				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	HOT KITCHEN AREA				Made	
						Rev	0
						Date	
Equipment Name : HOT PLATE WITH PUFFER & BACK SPLASH							
EQUIPMENT NO :		38					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
1500	650	850	150	NA			
CAPACITY		NA					
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Top is made of 16 gauge S.S. sheets which are duly matt finished. 2)25mm x 25mm x 3mm thick S.S. angle for framework. 3)Hotplate has 150mm height back splash. 4)Hot plate and puffer to be provided Infrared burners. 5)Hot plate should be made of MS 18mm thickness covered with top as provided with puffer plate on right hand side. 6)S.S. front panel, with needle control valves for burners and pilots. 7)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable 8) 100mm Offsets from back side to be provided for provision of any MEP 9)The groove should made on the top of the range with slope to collect oil in 10)19 SWG. stainless steel perforated sides. 11)25mm square S.S. pipe for cross braising.				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power		NA					
Voltage		NA					
EXHAUST							
1800 CFM							
GAS:							
BTU	RV-450 (108000 BTU/HR)						
	3 NOS						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



IIM MUMBAI PRAGATI-VIHAR

Document Title

HOT KITCHEN AREA

Client

IIM

Project No.

Made

Rev

0

Date

Equipment Name : WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH

EQUIPMENT NO :

39

PICTORIAL REPRESENTATION

QUANTITY:

1

MAKE :

CUSTOM MADE

MODEL:

NA

ALTERNATE MAKE :

NA

SIZE

Length:

Width:

Height:

**Backspl
ash:**

Depth:

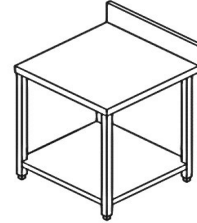
950

650

850

150

NA



CAPACITY

NA

M.E.P REQUIRMENT

SPECIFICATIONS

PLUMBING :

Cold

\emptyset

NA

Hot

\emptyset

NA

Waste

\emptyset

NA

ELECTRIC :

Power

NA

Voltage

NA

EXHAUST

NA

GAS:

BTU

NA


Con.

NA

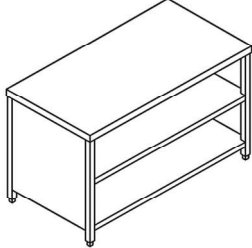
- 1) Top made of 16 gauge S.S sheets to be duly matt finished.
- 2) 1 nos of 18 gauges S.S under shelf.
- 3) Table has 150mm height back splash.
- 4) Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.
- 5) 100mm Offsets from back side to be provided for provision of any MEP services.


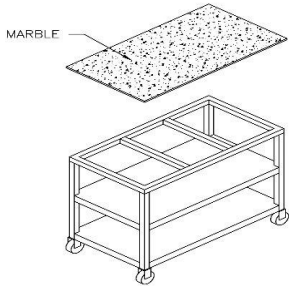
ACCESSORIES:


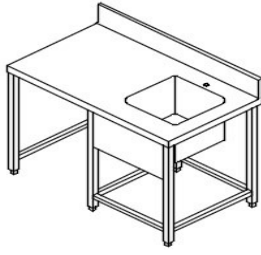
SPECIAL NOTE:


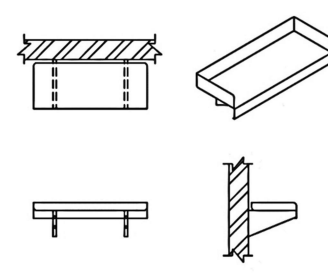
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	HOT KITCHEN AREA				Made	
						Rev	0
						Date	



Equipment Name: WORK TABLE WITH TWO UNDER SHELF , TABLE LEFT & BACK SIDE CLOSED



EQUIPMENT NO :	40				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backspl ash:	Depth:		
1700	700	850	NA			
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)25mm x 25mm x 3mm thick S.S. angle for framework. 3)2 nos of 18 gauges S.S. under shelves. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable 5)Table has 20 Swg left hand side & back side closed.			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


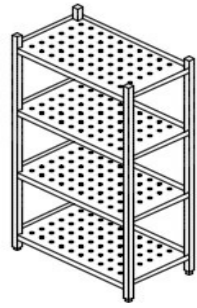
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	HOT KITCHEN AREA				Made	
						Rev	0
						Date	
Equipment Name : MARBLE TOP ROLLING TABLE WITH TWO UNDER SHELF.							
EQUIPMENT NO :	41				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1700	700	850	NA				
CAPACITY							
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)It should be marble top for rolling table with smooth round corners. 2)25mm x 25mm x 3mm thick S.S. angle for framework. 3)2 Nos of 18 gauges S.S. under shelves. 4)Legs should be 38mm in square S.S. pipe. 5)100mm Ø x 38mm thick heavy duty rubberized castor wheels 4 nos. (All 6)Marble top to be provided.				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power		NA					
Voltage		NA					
EXHAUST							
NA							
GAS:							
BTU		NA					
Con.		NA					
ACCESSORIES:							
SPECIAL NOTE:							


	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	DOUGH KNEADING AREA				Made		
						Rev	0	
						Date		
Equipment Name : WORK TABLE WITH SINK ON R.H SIDE & BACK SPLASH (SINK SIZE : 350X350X250)								
EQUIPMENT NO :	42				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1500	600	850	150	NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)16 swg. stainless steel top. 2)25mm x 25mm x 3mm thick s.s. angle for frame work. 3)legs should be 38mm in square 16 swg. s.s. pipe/legs fixed with adjustable nylon bullet feet.					
Cold	Ø	1/2"						
Hot	Ø	NA						
Waste	Ø	1-1/2"						
ELECTRIC :			4)18 swg. 1 nos s.s. sink of size 350mm l x 350mm w x 250mm deep with 38mm drain, sink located on right hand side of the table. 5)25mm sq. s.s. pipe for cross braising.					
Power	NA							
Voltage	NA							
EXHAUST			6)table has 20 swg. Sink front side closed.					
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	DOUGH KNEADING AREA				Made	
						Rev	0
						Date	
Equipment Name : WALL SHELF							
EQUIPMENT NO :	43				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1500	350	260		NA			
CAPACITY	NA						
M.E.P REQUIREMENT		SPECIFICATIONS					
PLUMBING :		1)Shelf have 18 guage S.S. body. 2)Bolting arrangement provision should be provided for wall hanging.					
Cold	∅						NA
Hot	∅						NA
Waste	∅						NA
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							

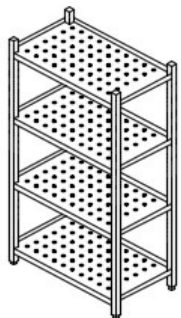
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	DOUGH KNEADING AREA				Made		
						Rev	0	
						Date		
Equipment Name : FLOOR BIN								
EQUIPMENT NO :	44							
QUANTITY:	1							
MAKE :	CAMBRO							
MODEL:	(IBS27)							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
STD								
CAPACITY								
M.E.P REQUIREMENT			SPECIFICATIONS					
PLUMBING :			1)Bin body should made of FDA accepted Poly so no liner is needed with clear polycarbonate lids for easy visuals of contents. 2)75mm Casters wheels 2 fixed and 2 swivels. 3)Cambro Make Model No. IBS27 NA with capacity of 27 gallons 4)The flour capacity should be atleast 150 lbs. 5)To be used as self containing system for storing. Bin should fit under work					
Cold	\emptyset	NA						
Hot	\emptyset	NA						
Waste	\emptyset	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


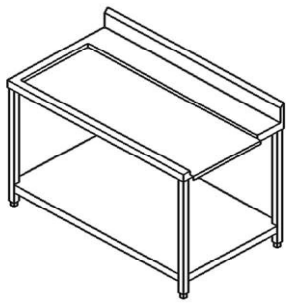
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	DOUGH KNEADING AREA				Made	
						Rev	0
						Date	
Equipment Name : DOUGH KNEADING MACHINE							
EQUIPMENT NO :	45				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	INDULGE						
MODEL:	(KMSIP-40)						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
NA							
CAPACITY	20-25 KG						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Can be used to make any type of dough. 2)Negligible noise and vibration generation during operations. 3)Built with superior-quality raw materials promising low maintenance & repair-free operations. 4)Robust mechanical structure capable of handling heavy duty operations. 5)Easy to clean and operate.				
Cold	Ø	1/2"					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	3 KW						
Voltage	3 PHASE						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	SOIL AREA				Made		
						Rev	0	
						Date		
Equipment Name : DISH RACKS								
EQUIPMENT NO :	46							
QUANTITY:	2							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1200	550	1800	NA					
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)18 swg. 4 nos perforated stainless steel shelves with 38mm border 3 sides up and front side down. 2)Legs should be 38mm sq S.S. pipe legs fitted with nylon adjustable bullet feet. 3)All shelves should have equal distance. 4)9mm Bidding from all sides.					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power		NA						
Voltage		NA						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								


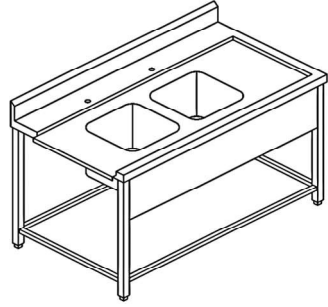
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	SOIL AREA				Made	
						Rev	0
						Date	


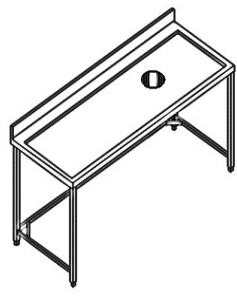
Equipment Name : DISH RACKS



EQUIPMENT NO :	47				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backspl ash:	Depth:		
900	550	1800	NA			
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)18 swg. 4 nos perforated stainless steel shelves with 38mm border 3 sides up and front side down. 2)Legs should be 38mm sq S.S. pipe legs fitted with nylon adjustable bullet feet. 3)All shelves should have equal distance. 4)9mm Bidding from all sides.			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	SOIL AREA				Made		
						Rev	0	
						Date		
Equipment Name : CLEAN DISH LANDING TABLE WITH ONE UNDER SHELF & BACK SPLASH								
EQUIPMENT NO :	48				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
2100	775	875	100	NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Top made of 16 gauge S.S. sheet to be duly matt finished. 2)25mm x 25mm x 3mm thick S.S. angle for framework. 3)Sound dead-end paint is applied on bottom of S.S. top if required. 4)Table has 100mm height back splash. 5)1 Nos of 18 gauges S.S. under shelve. 6)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 7)Construction of S.S. with raised 50mm border type lipping closed on two sides, open from right hand side to synchronise with dish washing machine.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power		NA						
Voltage		NA						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								


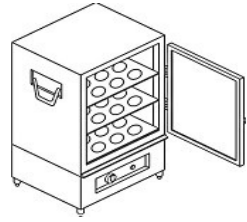
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	SOIL AREA				Made	
						Rev	0
						Date	
Equipment Name : HOOD TYPE DISH WASHING MACHINE							
EQUIPMENT NO :		49					
QUANTITY:		1					
MAKE :		NORDISK					
MODEL:		SILANOS DW					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
746	755	2026	NA				
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			<p>1)State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.</p> <p>2)Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.</p> <p>3)55/84/150 seconds cycle, maximum capacity of 65 racks per hour.</p> <p>4)Built-in atmospheric boiler sized to raise incoming cold water to a minimum of 84 °C for sanitizing rinse. No external boiler is required. Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure.</p> <p>5)Automatic self-cleaning cycle and self-draining vertical wash pump and boiler to avoid bacteria proliferation.</p>				
Cold	Ø	1/2"					
Hot	Ø	NA					
Waste	Ø	4" DIA					
ELECTRIC :							
Power	16 KW						
Voltage	3 PHASE						
EXHAUST							
800 CFM							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	SOIL AREA				Made	
						Rev	0
						Date	
Equipment Name : TWO SINK TABLE WITH BACK SPLASH (SINK SIZE : 450X450X350)							
EQUIPMENT NO :		50					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
1700	775	875	100	NA			
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			<p>1)Top is made of 16 gauge ss sheet which is duly matt finished.</p> <p>2)25mm x 25mm x 3mm Thick S.S angle for frame work.</p> <p>3)Sound dead-end paint is applied on bottom of ss top if required.</p> <p>4)Table has 100mm height of back splash.</p> <p>5)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.</p> <p>6)2 nos S.S Sink of size 450mm L x 450mm W x 350mm deep with 38mm drain, sink located on right hand side of the table.</p> <p>7)Table has 20 SWG sink front side closed.</p> <p>8)25mm square S.S. pipe for cross braising.</p> <p>9)Construction of S.S with raised 50mm border type lipping closed on two sides, open from right hand side to synchronise with dish washing machine.</p> <p>10)Refer tap list for faucet details.</p>				
Cold	Ø	1/2"					
Hot	Ø	1/2"					
Waste	Ø	1-1/2"					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


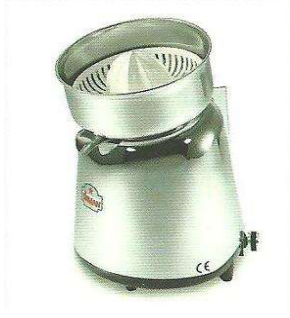
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	SOIL AREA				Made	
						Rev	0
						Date	
Equipment Name : DIRTY DISH LANDING TABLE WITH CHUTE & BACK SPLASH							
EQUIPMENT NO :	51						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
2150	775	875	100	NA			
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Top is made of 16 gauge S.S. sheet which is duly matt finished. 2)Table has 100mm height back splash. 3)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 4)Table has 200mm \varnothing chute. 5)25mm square S.S. pipe for cross braising.				
Cold	\varnothing	NA					
Hot	\varnothing	NA					
Waste	\varnothing	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	SOIL AREA				Made	
						Rev	0
						Date	
Equipment Name : SS DUST BIN							
EQUIPMENT NO :		51a			PICTORIAL REPRESENTATION		
QUANTITY:		1					
MAKE :		BOUGHT OUT					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
350MM		NA					
CAPACITY		NA					
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Stainless steel dustbin. 2)Material Grade – SS 202. 3)Thickness - 0.8mm				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power		NA					
Voltage		NA					
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	PANTRY AREA				Made		
						Rev	0	
						Date		
Equipment Name : WORK TABLE WITH SINK ON L. H SIDE , HALF TWO UNDER SHELF & BACK SPLASH (SINK SIZE : 350X350X250)								
EQUIPMENT NO :	52				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1425	700	850	150	NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)16 swg. stainless steel top. 2)25mm x 25mm x 3mm thick s.s. angle for frame work. 3)150mm splash at back side. 4)radius from 20mm rod (approx 12mm radius) for splash. 5)legs should be 38mm in square 16 swg. s.s. pipe/legs fixed with adjustable nylon bullet feet. 6)18 swg. 1 nos s.s. sink of size 350mm l x350mm w x 250mm deep with 38mm drain, sink located on left hand side of the table. 7)25mm sq. s.s. pipe for cross braising. 8)table has 20 swg. front side closed on sink side. 9)2 nos of 18 gauges s.s. half under shelves.					
Cold	∅	1/2"						
Hot	∅	NA						
Waste	∅	1-1/2"						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


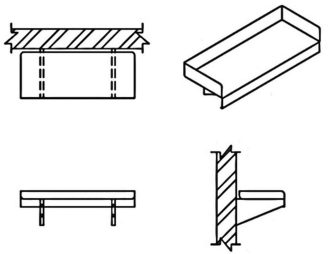
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : IDLI STEAMER							
EQUIPMENT NO :		53					
QUANTITY:		1					
MAKE :		TABLE TOP					
MODEL:		ELECTRIC					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
400	400	600	NA				
CAPACITY	(54 IDLIS)						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Deck idli machine, Capacity 54 idlies each to be mounted on one 2)Containing 6 trays, per trays has 9 idlies slots with deep trays. 3)Electric operated , 3KW heater , rubberized gasket doors. 4)Whole body made of 18 SWG S.S. sheet duty matt finish.				
Cold	∅	NA					
Hot	∅	NA					
Waste	∅	NA					
ELECTRIC :							
Power	3KW						
Voltage	1 PHASE						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


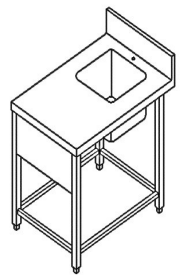
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : TABLE TOP REFRIGERATOR WITH BACK SPLASH							
EQUIPMENT NO :	54				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
1500	700	850	150	NA			
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)18 SWG. S.S. Top and 20 SWG S.S. front panels, doors & side covering. 2)Construction framework of S.S. angle, inner tank 20 gauge S.S. sheet. 3)Front provided with insulated 20 swg S.S. shutters with locking arrangement, interior to be provided with 2 nos. removable S.S. wire rod shelves. 4)Inner tank surrounded by copper coils with PUF insulation, with sealed compressor of Emerson or Equivalent make located on left hand side from worker's side. 5)Compressor to have S.S. louvered grills for ventilation, with digital temperature gauge maintaining temperature between 1°C to +4° C. 6)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.				
Cold	∅	NA					
Hot	∅	NA					
Waste	∅	NA					
ELECTRIC :							
Power	1 KW						
Voltage	220						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


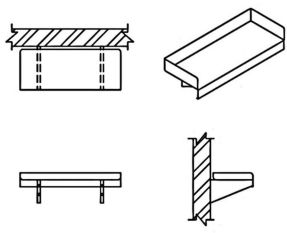
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : CITRUS JUICER / EXTRACTOR MULTI JUICER							
EQUIPMENT NO :	55				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	SIRMAN						
MODEL:	APOLLO Y15-CHR						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
STD			NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)MODEL : APOLLO ECO 2)POWER : Watt 150 – Hp 0,20 3)POWER SOURCE : 230V/50-60Hz F+N 4)REVOLUTION/MIN : 320 RPM 5)NET WEIGHT : 2, 5 6)SHIPPING : 220X280X370mm 7)GROSS WEIGHT : 3, 5 Kg				
Cold	\emptyset	NA					
Hot	\emptyset	NA					
Waste	\emptyset	NA					
ELECTRIC :							
Power	1KW						
Voltage	220						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


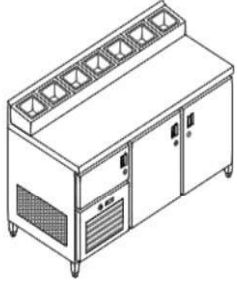
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	PANTRY AREA				Made		
						Rev	0	
						Date		
Equipment Name : COLD PRESS JUICER								
EQUIPMENT NO :	56				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	SIRMAN							
MODEL:	EKTOR 37							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
STD								
CAPACITY	NA							
M.E.P REQUIREMENT			SPECIFICATIONS					
PLUMBING :			1)75mm Full mouth feeder tube for full fruit juicing. 2)Cold press technology 65 RPM 3)It should be compatible for Hard, Green vegetable and for deserts. 4)Easy to maintain & assemble with attachments for fine, coarse and frozen 5)Smart Cap (For Juice mixing/ To prevent spillage of juice). 6)Jars (Pulp Container, Juice Container).					
Cold	\emptyset	NA						
Hot	\emptyset	NA						
Waste	\emptyset	NA						
ELECTRIC :								
Power		1 KW						
Voltage		220						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : MIXER BLENDER							
EQUIPMENT NO :	57				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	INDULGE						
MODEL:	TM-800AQ OMNI Q						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
STD			NA	NA			
CAPACITY	2 LTRS						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)All stainless steel enclosed blade assembly with sealed ball bearings. 2)Specially designed clear polycarbonate container is virtually unbreakable and 3)Blends as little as 4 oz. with the same consistency and quality as a full load. 4)Metal to Metal drive coupling for high speed production. 5)Heavy-duty 2+ peak hp motor engineered for demanding food service 6)Thermally protected motor prevents burnout by temporarily shutting down. 7)Easy to clean front panel has moisture shielded switches.				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power		1 KW					
Voltage		220					
EXHAUST							
NA							
GAS:							
BTU		NA					
Con.		NA					
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : WALL SHELF							
EQUIPMENT NO :	58				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1500	350	260		NA			
CAPACITY	NA						
M.E.P REQUIREMENT		SPECIFICATIONS					
PLUMBING :		1)Shelf have 18 guage S.S. body. 2)Bolting arrangement provision should be provided for wall hanging.					
Cold	∅						NA
Hot	∅						NA
Waste	∅						NA
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


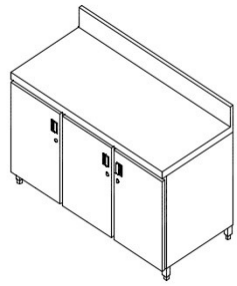
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : SINK TABLE WITH SINK FRONT SIDE CLOSED AND BACK SPLASH (SINK SIZE : 350X350X250)							
EQUIPMENT NO :	59						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
525	700	850	150	NA			
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)16 swg. stainless steel top. 2)25mm square S.S. pipe for cross braising. 3)Table has 150mm height of back splash. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 5)radius from 25mm rod (approx 12mm radius) for splash. 6)16 swg. 1 no. s.s. sink 350mm l x 350mm w x 250mm deep with 38mm drain. 7)20 swg. Sink front side closed.				
Cold	Ø	1/2"					
Hot	Ø	NA					
Waste	Ø	1-1/2"					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : WALL SHELF							
EQUIPMENT NO :	60				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
525	350	260		NA			
CAPACITY	NA						
M.E.P REQUIREMENT		SPECIFICATIONS					
PLUMBING :		1)Shelf have 18 guage S.S. body. 2)Bolting arrangement provision should be provided for wall hanging.					
Cold	∅						NA
Hot	∅						NA
Waste	∅						NA
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	PANTRY AREA				Made		
						Rev	0	
						Date		
Equipment Name : TABLE TOP REFRIGERATOR WITH 1/6 SIZE 7 GN PANS SLOTS								
EQUIPMENT NO :	61				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
1500	700	850	150	NA				
CAPACITY	NA							
M.E.P REQUIREMENT			SPECIFICATIONS					
PLUMBING :			1)18 SWG. S.S. Top and 20 SWG S.S. front panels, doors & side covering. 2)Construction framework of S.S. angle, inner tank 20 gauge S.S. sheet. 3)Front provided with insulated 20 swg S.S. shutters with locking arrangement, interior to be provided with 2 nos. removable S.S. wire rod shelves. 4)Inner tank surrounded by copper coils with PUF insulation, with sealed compressor of Emerson or Equivalent make located on left hand side from worker's side. 5)Compressor to have S.S. louvered grills for ventilation, with digital temperature gauge maintaining temperature between 1°c to + 4° C. 6)7 Nos 1/6 x 100mm deep GN pans located on top of refrigerator. 7)Table has 150mm height of back splash. 8)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power	1 KW							
Voltage	220V							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


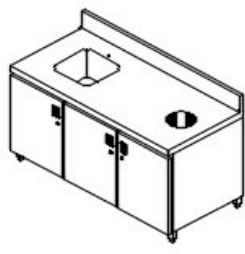
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : SANDWICH GRILLER							
EQUIPMENT NO :		62			PICTORIAL REPRESENTATION		
QUANTITY:		2					
MAKE :		INDULGE					
MODEL:		GH-811SI					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
279	304	229	NA				
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Stainless steel structure with heavy duty heating elements. 2)Temperature control with overload thermostat. 3) Size : 350X400X210 4) VOLT : 220V - 240V / 50-60HN 5) POWER : 1.8KW 6) WEIGHT : 13.8KG				
Cold	∅	NA					
Hot	∅	NA					
Waste	∅	NA					
ELECTRIC :							
Power		3KW					
Voltage		220					
EXHAUST							
NA							
GAS:							
BTU		NA					
Con.		NA					
ACCESSORIES:							
SPECIAL NOTE:							


	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	PANTRY AREA				Made		
						Rev	0	
						Date		
Equipment Name : PIZZA OVEN								
EQUIPMENT NO :		63			PICTORIAL REPRESENTATION			
QUANTITY:		1						
MAKE :		INDULGE						
MODEL:		RBSI110E						
ALTERNATE MAKE :		NA						
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
STD								
CAPACITY		NA						
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)18 swg S.S body. 2)300mm X 525mm inner tray. 3)Power Connection - 3 KW single phase. 4)Heater at top & bottom. 5)65mm insulation. 6)The clamp should be provided for wall hanging arrangements.					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power		3 KW						
Voltage		220						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								

	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	PANTRY AREA				Made		
						Rev	0	
						Date		
Equipment Name : REFRIGERATOR TYPE CLOSED WORK TABLE WITH TWO UNDER SHELF & BACK PLAGH.								
EQUIPMENT NO :	64				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1375	700	850	150	NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)16 SWG. S.S. Top and 20 SWG S.S. front panels, & side covering. 2)Front provided with 18 swg S.S. Shutters with locking arrangement. 3)25mm x 25mm x 3mm thick S.S. angle for framework. 4)2 nos of 18 gauges S.S. under shelves. 5)Table has 150mm height of back splash. 6)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	PANTRY AREA				Made		
						Rev	0	
						Date		
Equipment Name : MICROWAVE OVEN								
EQUIPMENT NO :		65			PICTORIAL REPRESENTATION			
QUANTITY:		1						
MAKE :		SAMSUNG / LG						
MODEL:		(27LTRS)						
ALTERNATE MAKE :		OR SIMILAR						
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
STD								
CAPACITY		(23LTRS)						
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Microwave capacity (ltrs) : 30 ltrs 2)Dimension (mm) : 567X310X460mm 3)Max cook time : 99 minutes 4)Steam cleaning : No 5)Clock : Yes 6)Defrost : Auto					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	2 KW							
Voltage	220							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


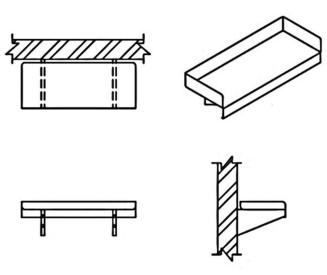
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : INDUCTION COOKTOP (TABLE TOP)							
EQUIPMENT NO :		66					
QUANTITY:		1					
MAKE :		INDULGE					
MODEL:		(HW-TP 3.5A)					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backspl ash:	Depth:			
356	356	NA	NA				
CAPACITY	NA						
M.E.P REQUIRMENT							
PLUMBING :		1)Black crystal glass plate 2)4 digital display, stainless steel shell 3)Timer (0-180 minutes) 4)Rated:220-240v,50/60Hz,3500w					
Cold	Ø						NA
Hot	Ø						NA
Waste	Ø						NA
ELECTRIC :							
Power	3.5 KW						
Voltage	220						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


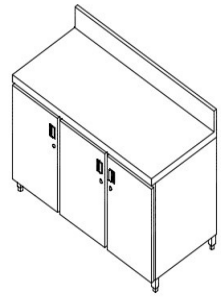
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	PANTRY AREA				Made		
						Rev	0	
						Date		
Equipment Name: REFRIGERATOR TYPE CLOSED WORK TABLE WITH SINK ON L.H SIDE, CHUTE ON R.H SIDE & BACK SPLASH (SINK SIZE : 300X300X250)								
EQUIPMENT NO :	67				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1100	700	850	150	NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)16 SWG. S.S. Top and 20 SWG S.S. front panels, & side covering. 2)Front provided with 18 swg S.S. Shutters with locking arrangement. 3)25mm x 25mm x 3mm thick S.S. angle for framework. 4)16 swg. 1 no. s.s. sink 350mm l x 350mm w x 250mm deep with 38mm drain. 5)Table has 200mm Ø chute. 6)Table has 150mm height of back splash. 7)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


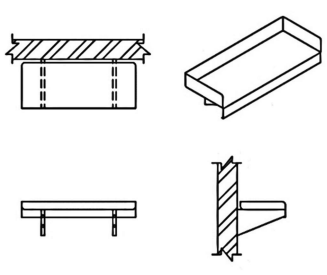
	IIM MUMBAI PRAGATI-VIHAR			Client	IIM	
				Project No.		
	Document Title	PANTRY AREA			Made	
					Rev	0
					Date	



Equipment Name : SS DUST BIN



EQUIPMENT NO :	67a				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	BOUGHT OUT					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backspl ash:	Depth:		
350MM			NA			
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Stainless steel dustbin. 2)Material Grade – SS 202. 3)Thickness - 0.8mm			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : WALL SHELF							
EQUIPMENT NO :	68				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1100	350	260	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Shelf have 18 guage S.S. body. 2)Bolting arrangement provision should be provided for wall hanging.				
Cold	\emptyset	NA					
Hot	\emptyset	NA					
Waste	\emptyset	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	PANTRY AREA				Made		
						Rev	0	
						Date		
Equipment Name : REFRIGERATOR TYPE CLOSED WORK TABLE WITH TWO UNDER SHELF & BACK PLASH.								
EQUIPMENT NO :	69				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backspl ash:	Depth:				
1100	700	850	150	NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)16 SWG. S.S. Top and 20 SWG S.S. front panels, & side covering. 2)Front provided with 18 swg S.S. Shutters with locking arrangement. 3)25mm x 25mm x 3mm thick S.S. angle for framework. 4)2 nos of 18 gauges S.S. under shelves. 5)Table has 150mm height of back splash. 6)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power	NA							
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


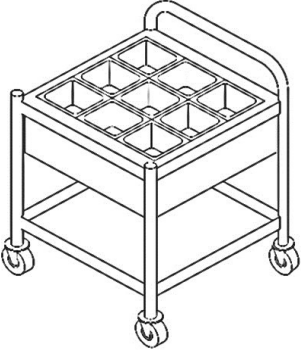
	IIM MUMBAI PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	PANTRY AREA				Made	
						Rev	0
						Date	
Equipment Name : WALL SHELF							
EQUIPMENT NO :		70			PICTORIAL REPRESENTATION		
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1100	350	260	NA				
CAPACITY	NA						
M.E.P REQUIREMENT		SPECIFICATIONS					
PLUMBING :		1)Shelf have 18 guage S.S. body. 2)Bolting arrangement provision should be provided for wall hanging.					
Cold	∅						NA
Hot	∅						NA
Waste	∅						NA
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							

 IIM MUMBAI	Document Title DRINKING WATER AREA		Client	IIM		
			Project No.			
			Made			
			Rev	0		
			Date			
Equipment Name : WATER COOLER						
EQUIPMENT NO :	71		PICTORIAL REPRESENTATION			
QUANTITY:	2					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:			Backspl ash:	Depth:
650	650	1500			NA	
CAPACITY	80 Litres					
M.E.P REQUIRMENT		SPECIFICATIONS				
PLUMBING :		1)Capacity : 80L 2)No of facuets : 2 nos. 3)Temperatures to be 15°C - 20°C (Thermostat Control). 4)Ambient temp is 32°C.				
Cold	Ø	1/2"				
Hot	Ø	NA				
Waste	Ø	1-1/2"				
ELECTRIC :		5)Refrigerant type R134a. 6)Body moc : Interior with AISI-304 7)Inner tank surrounded by copper coils with 32mm PUF insulation, with sealed compressor of Emerson or Equivalent make.				
Power	1 KW					
Voltage	220					
EXHAUST		8)Evaporator details : Static. 9) Cooling cap . 40 ltr/ hr				
NA						
GAS:		10) Water outlet temperature approx. 18°C 11) Water cooler should provided with purification sysytem				
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

	IIM-PRAGATI-VIHAR				Client	IIM
					Project No.	
	Document Title	GROUND FLOOR			Made	
					Rev	0
Date						
Equipment Name : AIR CURTAIN						
EQUIPMENT NO :		EX1				
QUANTITY:		1				
MAKE :		TECHNOCRAT				
MODEL:		SS GMP				
ALTERNATE MAKE :		EURONICS OR AIR TECHNICS				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1200	300	NA	NA			
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Horizontal Type Air Curtain 2)MOC : Stainless Steel 304 3)Adjustable louvres 4)Air Velocity : 10-12 m/s 5)Size as per layout 6)Motor : 1400 RPM SINGLE PHASE, (1/4 HP or 1/3 HP)			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power	1 KW					
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

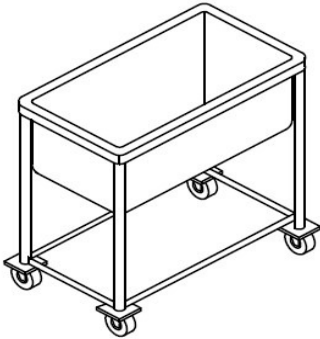
	IIM-PRAGATI-VIHAR				Client	IIM
					Project No.	
	Document Title	GROUND FLOOR			Made	
					Rev	0
Date						
Equipment Name : AIR CURTAIN						
EQUIPMENT NO :		EX2			PICTORIAL REPRESENTATION	
QUANTITY:		1				
MAKE :		TECHNOCRAT				
MODEL:		SS GMP				
ALTERNATE MAKE :		EURONICS OR AIR TECHNICS				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1000	300	NA	NA	NA		
CAPACITY		NA				
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Horizontal Type Air Curtain 2)MOC : Stainless Steel 304 3)Adjustable louvres 4)Air Velocity : 10-12 m/s 5)Size as per layout 6)Motor : 1400 RPM SINGLE PHASE, (1/4 HP or 1/3 HP)			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power		1 KW				
Voltage		220				
EXHAUST						
NA						
GAS:						
BTU		NA				
Con.		NA				
ACCESSORIES:						
SPECIAL NOTE:						

	IIM-PRAGATI-VIHAR				Client	IIM
					Project No.	
	Document Title	GROUND FLOOR			Made	
					Rev	0
Date						
Equipment Name : INSECT KILLER						
EQUIPMENT NO :		EX3				
QUANTITY:		3				
MAKE :		TECHNOCRAT				
MODEL:		SS NINJA 2 X 20				
ALTERNATE MAKE :		EURONICS OR AIR TECHNICS				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
STD						
CAPACITY		NA				
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Should be provided with 2 lights of 18 Watts each. 2)Should have the facility of collection tray 3)The body should be a powdercoated MS Body 4)Should be provided with border of 3 mm on in the inside and 6 mm on the outside.			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power	0.15 KW					
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

 IIM MUMBAI	IIM-PRAGATI-VIHAR				Client	IIM	
					Project No.		
	Document Title	GROUND FLOOR				Made	
						Rev	0
						Date	
Equipment Name : MASALA TROLLEY WITH 1/6 SIZE 9 GN PAN SLOTS							
EQUIPMENT NO :	EX4						
QUANTITY:	2						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
600	600	800	NA	NA			
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)16 Swg stainless steel top 2)18 Swg stainless steel 1 under shelf 3)Provision for 1/6 size 9 gn pans slots 4)18 Swg stainless steel tank for gn pans 5)100mm Ø x 38mm thick heavy duty rubberized castor wheels 4 nos. (2 wheels of brakes & 2 wheels without brakes)				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


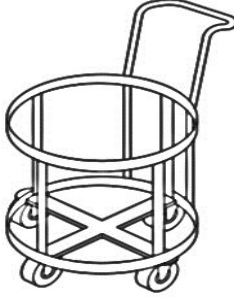
 IIM MUMBAI	IIM-PRAGATI-VIHAR		Client	IIM
			Project No.	
	Document Title	GROUND FLOOR	Made	
			Rev	0
		Date		



Equipment Name : UTILITY TROLLEY



EQUIPMENT NO :	EX5	PICTORIAL REPRESENTATION		
QUANTITY:	7			
MAKE :	CUSTOM MADE			
MODEL:	NA			
ALTERNATE MAKE :	NA			
SIZE				
Length:	Width:			
900	500	850	NA	NA
CAPACITY	NA			


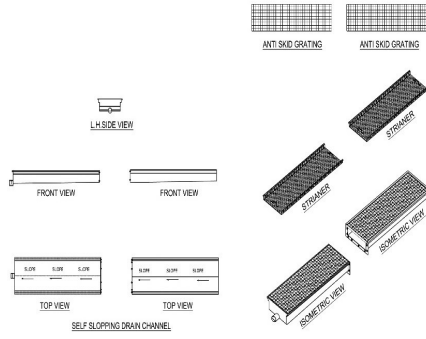
M.E.P REQUIRMENT			SPECIFICATIONS		
PLUMBING :			1)18 swg. stainless steel body. 2)40mm Ø 16 swg thk S.S. 304 quality pipe. 3)100mm Ø x 38mm thick. heavy duty rubberized castor wheels (pin type) 4 Nos, (2 Nos. lock provision)		
Cold	Ø	NA			
Hot	Ø	NA			
Waste	Ø	NA			
ELECTRIC :					
Power		NA			
Voltage		NA			
EXHAUST					
NA					
GAS:					
BTU		NA			
Con.		NA			
ACCESSORIES:					

SPECIAL NOTE:

 IIM MUMBAI	IIM-PRAGATI-VIHAR				Client	IIM
					Project No.	
	Document Title	GROUND FLOOR			Made	
					Rev	0
Date						
Equipment Name : DUST BIN TROLLEY						
EQUIPMENT NO :		EX6			PICTORIAL REPRESENTATION	
QUANTITY:		2				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
STD						
CAPACITY		NA				
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Unit to have S.S. base frame made of 16 gauge. 2)Square of trolley base to suit bought out plastic garbage bins. 3)100mm \emptyset x 38mm thick heavy duty rubberized castor wheels 4 nos. (2 wheels of brakes & 2 wheels without brakes)			
Cold	\emptyset	NA				
Hot	\emptyset	NA				
Waste	\emptyset	NA				
ELECTRIC :						
Power		NA				
Voltage		NA				
EXHAUST						
NA						
GAS:						
BTU		NA				
Con.		NA				
ACCESSORIES:						
SPECIAL NOTE:						

 IIM MUMBAI	IIM-PRAGATI-VIHAR				Client	IIM
					Project No.	
	Document Title	GROUND FLOOR			Made	
					Rev	0
Date						
Equipment Name : CORNER GUARD						
EQUIPMENT NO :		EX7			PICTORIAL REPRESENTATION	
QUANTITY:		27				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
2700MM HEIGHT			NA			
CAPACITY		NA				
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Entire Framework to be made of Stainless Steel 304 2)Holes for screw support to be made of 5mm diameter with counterbore of 8mm 3)The sheet used for manufacturing should be of 18 gauge 4)Bends should be taken as per drawing			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


	IIM-PRAGATI-VIHAR				Client	IIM		
					Project No.			
Document Title	GROUND FLOOR				Made			
					Rev	0		
Date								
Equipment Name : SS HOOD								
EQUIPMENT NO :		H1 TO H8			PICTORIAL REPRESENTATION			
QUANTITY:		NA						
MAKE :		CUSTOM MADE						
MODEL:		NA						
ALTERNATE MAKE :		NA						
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
AS PER DRAWING								
CAPACITY		NA						
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1) Hoods should be box type made of 18 Swg S.S 304. 2) Baffle filters should be made of 19 Swg border & 20Swg filters. Should be fitted in hoods. 3) The hood should have light arrangements. 4) Exhaust cut out and spot cooling cut outs (if any) should be made as per HVAC vendor requirement. 5) Proper partition should be given in Island hoods. 6) Proper stifners should be provided for strengthening the hoods having more than 2 mtrs length. 7) All hoods drawings and cut out should made in consulataion with HVAC consultant/vendor					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	0.3KW							
Voltage	220							
EXHAUST								
AS SHOWN IN DRAWING								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								

	IIM-PRAGATI-VIHAR				Client	IIM		
					Project No.			
	Document Title	GROUND FLOOR			Made			
					Rev	0		
					Date			
Equipment Name : SS GRATING								
EQUIPMENT NO :		G1 TO G3			PICTORIAL REPRESENTATION			
QUANTITY:		NA						
MAKE :		CUSTOM MADE						
MODEL:		NA						
ALTERNATE MAKE :		NA						
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
AS PER DRAWING								
CAPACITY		NA						
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			<ol style="list-style-type: none"> 1) The drainage channel for grating should be sloped towards the middle and in longitudinal direction to secure best hygiene. 2) The back of the frame is to be filled with Epoxy or concrete at the site to stabilize the frame and supplied at time of Tile Work 3) Channel should be made in 2mm S.S. 304 welded with a security crossbar. The slope towards outlet is 1%. Round hygienic outlet in side within the general frame of channel. 4) Channel height is 150mm deep. 5) Serrated Grating in S.S. 304 with 25mmX3mm@25mm pitch. 6) Refer attached drawing for gauge specifications. 7) To be supplied with built in P Trap and Condoder Box as per site conditions. 8) The grating should be surface treated - Electropolished. 9) Grating to treated with pickle passivation for increased durability. 					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power		NA						
Voltage		NA						
EXHAUST								
NA								
GAS:								
BTU		NA						
Con.		NA						
ACCESSORIES:								
SPECIAL NOTE:								



ANNEXURE 3: OTHER SPECIFICATIONS

ANNEXURE 3:

- ANNEXURE A : BOQ GENERAL SPECIFICATIONS
 - ANNEXURE B: GENERAL SPECIFICATION FOR CUSTOM FABRICATED EQUIPMENTS (Manufacturing Requirement)
 - ANNEXURE C: TECHNICAL SPECIFICATIONS FOR
 - KITCHEN SAFETY SYSTEM
-
- 



ANNEXURE A: BOQ GENERAL SPECIFICATIONS

ANNEXURE A : BOQ GENERAL SPECIFICATION

1. GENERAL SPECIFICATIONS AND TERMS:

- Only one Kitchen Vendor to be appointed and he should have implemented supplying all the below mentioned Equipments and Services on SITC basis :
 - Commercial Kitchen Equipments
 - Cold Room
 - Taps and Faucets for Commercial Kitchen Equipment
 - Kitchen Suppression System
 - Gas Leak Detection System
 - Gas Piping Works
 - Kitchen exhaust and ventilation system (As per MEP or Kitchen consultant)
- All Civil Work Related to Kitchen /Gas Banks/ Kitchen exhaust and ventilation system will be In Scope of the Contractor and not in scope of Kitchen Vendor. (Civil work i.e. making or breaking of wall/foundations/holes in walls etc.)
- Corner Guard supply & Installation will be in Scope of the Contractor at the time of tiling.
- Plumbing Work related to Kitchen Equipments such as SITC of connection pipe, drain pipe, shall be in contractor's scope.
- Supply & Installation of Compatible Faucets and Taps for all Kitchen Equipment will be in Scope of the Contractor.
- Electrical: All conduits and locations of points should be as per kitchen drawing.
- The contractor should make sure that cables are provided till the Equipment. All electrical connection included SITC of sockets, MCB's etc to the Equipment will be in scope of the Contractor

2. COMMERCIAL KITCHEN EQUIPMENTS (CUSTOM FABRICATED)

- The kitchen equipment vendor shall furnish shop drawing with details showing all dimensions, construction to the kitchen consultant for approval before production.
- The Kitchen equipment vendor to supply equipments in accordance with Annexure A and as per BOQ Specifications mentioned in Annexure B and in addition to the Technical Specifications BOQ. No deviation to be done in the same unless specified by the Kitchen Consultant.
- The kitchen equipment vendor should verify all site measurement before commencement of production. The vendor will be responsible for to ensure that all kitchen equipment's fit at site.
- The Kitchen Equipment vendor shall provide all the necessary holes and/or openings in the Kitchen Equipment's, which may be, required for the proper installation of Plumbing, Electrical, Ventilation and Refrigeration connections.
- Wherever stainless steel is specified it shall confirm to SS 304 grade.
- All specifications for Custom Fabricated equipments to be as per Tender Document.
- Equipment can be supplied in PART / PHASED deliveries as per site progress.

ANNEXURE A : BOQ GENERAL SPECIFICATION

- All motorized equipments to be provided with starters according to the HP of motor
- All equipment to carry a warranty of 3 years from date of supply. The warranty should cover all manufacturing defects of equipment or parts and excluding consumables and wear and tear of parts such as glass and plastic parts, blades, gaskets, rubber parts, bulbs, seals, brushes, pads, filters, wheels etc.
- This warranty should include repair of defective parts, repairs to metal body for manufacturing defects except in case of damage caused due to voltage fluctuation, Equipment mishandling, misused or overused beyond capacity.

3. COMMERCIAL KITCHEN EQUIPMENTS (IMPORTED AND BOUGHTOUT EQUIPMENT)

- The Kitchen equipment vendor to strictly adhere to the brands and models as specified in this Tender.
- In case of unavailability of any equipment of a particular brand or model the same is to be brought to the attention of the Kitchen Consultant. No change to be made without their consent or approval.
- All motorized equipments to be provided with starters according to the HP of motor.

4. KITCHEN SUPPRESSION SYSTEMS

- The Kitchen Suppression System to be part of the Kitchen Integrated System as per the Tender Document and Specifications mentioned in Annexure D.
- The system should be UL 300 approved.
- The kitchen safety systems including the Fire suppression, Gas leak detection system and Gas Bank to be Integrated and supplied by single vendor. Only approved brands recommended by kitchen consultant should be supplied.
- The Kitchen Suppression system to be designed as per Specifications mentioned in the BOQ. No deviation to be done in the same unless specified by the Kitchen Consultant.
- All the cables required for suppression system will be provided by the Kitchen Equipment Vendor and all the conduiting and electrical work will be done by the Electrical contractor

5. KITCHEN GAS LEAK DETECTION SYSTEMS

- The gas leak detection system to be part of kitchen integrated system as per the Tender Document.
- The kitchen safety systems namely fire suppression, gas leak detection system and gas Bank to be Integrated and supplied by single vendor. Only approved brands recommended by kitchen consultant should be supplied
- Sensor, Canopy, Panel etc. to be designed as per Specifications mentioned in the BOQ. No deviation to be done in the same unless specified by the Kitchen Consultant.

ANNEXURE A : BOQ GENERAL SPECIFICATION



- All the cables required for detection system will be provided by the Kitchen Equipment Vendor and all the conduiting and electrical work will be done by the Electrical contractor.

6. GAS BANK

- Gas Piping works to be in accordance with IS 6044 Part 1 (2018).
- Gas piping to designed, supplied, tested and commissioned as per the Kitchen Equipment layout plan and in coordination with the Kitchen consultant.
- Only approved Brands to be used.
- All Civil Work Related to Gas Banks will be In Scope of the Civil Contractor. (Civil work i.e. making or breaking of wall/foundations/holes in walls etc.)

7. HVAC

- HVAC works to be carried out as per design and specifications submitted by the MEP consultants and in coordination with the requirements of Kitchen Consultant.
- All Civil Work Related to Kitchen HVAC will be In Scope of the Civil Contractor. (Civil work i.e. making or breaking of wall/foundations/holes in walls etc.)



ANNEXURE B:

GENERAL SPECIFICATION FOR CUSTOM FABRICATED EQUIPMENTS

ANNEXURE B: GENERAL SPECIFICATIONS FOR CUSTOM FABRICATED EQUIPMENT

1. STAINLESS STEEL:

- Where stainless steel is specified it shall be what is known to the trade as Austenitic 18-8 type 304, 2B finish, with a content from 17% to 19% chrome, 8 % to 9% nickel and a maximum carbon content of 0.11.
- The entire front facing equipment's shall be fabricated with pre-polished S.S sheet.

2. STAINLESS STEEL PIPE AND TUBING:

- Seamless tubing shall be thoroughly and properly ground smooth and finished to match adjacent work. All tubing where exposed to view shall be given a final grade of not less than 180 grit emery.

3. HANDLES, BRACKETS, LOCKING DEVICES AND HARD WARE:

- Wherever equipment's are provided with handles, knobs, hinges, brackets or other misc. hardware all shall be either of heavy stain finish chrome plated brass or stainless steel.
- All drawers, enclosed cabinets, refrigerators storage bins, shall be furnished with extra heavy duty security type locking devices of cylinder type, chrome plated.

4. FASTENING

- Welds, bolts screws, nuts and washers shall be of steel, except where brass or stainless steel is fastened, in which case they shall be of brass or stainless steel respectively. Where dissimilar metals are fastened, bolts, screws and nuts shall be of the highest grade metal. The spacing and extent of welds, bolts and screws shall be such as to ensure suitable fastenings and prevent bulging of the material fastened.

5. WELDING

- All welding shall be done by the electrical fusion, metal-arc method. Carbon-arc or gas welding will not be permitted. All welding shall be done in a thorough manner, with welding rod of some composition as sheets or parts welded. Welds shall be complete welds, strong and ductile, with excess metal ground off joints finished smooth to match adjoining sheet surfaces. All joints in top of fixtures, tables, drain boards; exposed shelving, sinks etc. shall be welded. All equipment here in specified, which is constructed in more than one piece of sheet of metal, shall be continuously
- Welded together with welds ground smooth and polished. But welds made by spot welding straps under beams and filling in the voids with solder and finished by grinding, will not be accepted.

ANNEXURE B: GENERAL SPECIFICATIONS FOR CUSTOM FABRICATED EQUIPMENT

6. GRINDING, POLISHING, FINISHING:

- All welded exposed joints shall be suitably ground flush with adjoining material and neatly finish to harmonize herewith. Wherever material has been sunken or depressed by the welding operation, such depression will be suitably hammered and pressed flush to adjoining surfaces and if necessary again ground to eliminate low spots. All ground surfaces shall then be polished or buffed to match adjoining surfaces, consistent with good workmanship. Care shall be exercised in all grinding operations to avoid excessive heating of metal & metal discoloration. In all cases, grain of rough grinding shall be removed by successive polishing operations. Texture of final polishing operation shall be uniform and smooth consistent with reasonable care and good workmanship. General finish of all equipment shall be good.
- But joints and contact joints, wherever they occur, shall be close fitting and shall not require solder as filler. In no case in any soldering for strength and stability of joint and fixture itself. Wherever breaks bend occur.

7. LEGS:

- All legs to be constructed of not less than 40mm appx diameter stainless steel tubing cold drawn, annealed and pickled spaced no more than 1800mm C.C. all legs shall be uniform in finish. All legs, until and unless specified, to be of 304 SS.

8. LEGS CROSS BRACING:

- All legs bracing where required, to be constructed of not less then 25 mm diameter 18GA SS and as specified above for expect as noted below. All cross bracing to run horizontal between all legs, approximately 150 mm above floor unless otherwise specified. All joints to be completely welded around entire perimeter forming complete seal with all welds ground and painted. Where one side of box unit is eliminated to provide space for cans, carts, plumbing or otherwise single cross brace to extent to given legs, such cross brace to be reinforced by diagonal section of tubing and set not less then 150mm out at each side, all welded as specified herein before.

9. UNDER BRACING:

- All stainless steel counters, tables boards and dish tables tops to be braced below with inverted type channels made of 16 GA SS as specified, measuring 25 mm X 100mm X 25mm spaced not more than 750 mm on centers and installed in similar fashion.

10. FEET

- All legs shall be provided with stainless steel bullet feet, having an integrally formed shaft, with a minimum adjustment of Appox. 40mm without using of threading or adjusting bolts. Feet shall be completely sealed at bottom and shall be close fitting between tubular legs support and foot.

ANNEXURE B: GENERAL SPECIFICATIONS FOR CUSTOM FABRICATED EQUIPMENT

11. UNDERSHELF:

- Where flat under shelving is specified under shelves shall be constructed of 18 GA SS All shelving shall be rolled down on all sides Appox. 40mm in bull nosed shape with resulting corners cut out to fit contour of leg.
- Shelving shall be welded to legs and shall be ground polished & smooth under shelving shall m be reinforced with 25 mm X 100 mm X 25 mm of 16GA SS welded channels.
- Removable type shelving to be of same material, rolled down on all sides with corners notched to counter of leg with resultant notches ground and polished smooth.

12. DRAWERS:

- Drawer's inserts shall be constructed of 18 GA SS and shall have all corners curved to 20 mm radius. Drawers front are to be not less than 16 GA double pan type with resulting corners welded ground and polished smooth. All drawers to be deadened. Drawers to set into an enclosed 20 GA SS vermin proof housing closed on all sides and bottom with 12 GA SS channel shaped slides four ball bearing rollers two front & two rear auto stops and release catches. Drawer's faces to be provided with recessed stainless steel pull handle welded face to face. All drawers unless otherwise specified shall be 500 mm X 500 mm X 125 mm deep, inside measurements.

13. SINKS AND DRAIN BOARDS:

- All sinks and drain boards to be constructed of 16 GA SS unless otherwise specified with all joints neatly welded, ground and polished smooth. No soldering at any point will be accepted in sink and drain board construction. All front and free standing edges to be turned up 40mm and to be rolled out 50mm and down
- Where sinks are to be built as a part of counters, overflow scrap compartments for sinks as indicated on plans, to be constructed same as above, welded into place, with resulting welds ground and polished smooth, eliminating traces of welding. Bottom of each sink compartment to be furnished with 50 mm IPS heavy-duty lever drain. Unless otherwise noted, connected overflow to be furnished with SS perforated plates secured to body of sinks and constructed so that constant water level is 25 mm below dividing partition.

14. SINKS SET INTO WORK COUNTERS OR WORK TOPS:

- Sinks to be constructed if same gauge and material as specified for counter top.
- Tops perimeter of each sink to be continuously electrically welded to the edge of opening in table or counter top with resulting welds ground and polished smooth so that sink and top are integral units. Table or counter tops to be punched to receive 20 mm faucets.
- All sinks to have vertical and horizontal corners rounded on 25 mm radius with bottom punched to 40mm or 50mm waste outlet depending on which is indicated in drawings.
- Sinks to be finished and appearance to be same as table or counter tops.

ANNEXURE B: GENERAL SPECIFICATIONS FOR CUSTOM FABRICATED EQUIPMENT

15. STAINLESS STEEL TABLE TOPS:

- Where S.S tops are called for they shall be of not less than 16 GA S.S finished in satin finish with all resulting edges rounded with no burrs or other excess material left. Where tables are placed against building walls they are to be turned up in back Approx.
- Vertical and horizontal joints to be coved on 20mm radius terminating in fully coved intersections thoroughly welded, ground and polished smooth to match top surfaces.
- Top shall be constructed of single pieces of S.S and to be reinforced underneath with inverted type

16. HINGED DOORS:

- Hinged doors for cabinets, counter etc. to be constructed of 18 GA SS with ground and polished smooth. Hinges catches and locking devices to be chrome plated brass. Hinges to be of construction as to eliminate exposed bolts and screw heads. Doors handles to be provided and to be SS as here in after specified.

17. COUNTER, CABINET AND OVERHEAD SHELVES:

- Counter shelves and cabinet shelves to be constructed of 18 GA SS. Overhead cabinets shelve to be constructed of 18 GA SS. All shelving is to be removable type, finished in satin finish and constructed in sections of not more than 750 mm. where shelves are more than 1500mm above floor, underside of shelf to be finished same as top. All shelves to be removable for easy cleaning. Plate warmer shelves to be perforated and removable.

18. WALL CABINETS:

- To be of length as shown on plans or which are specified, 325mm deep and 750mm high except where shown otherwise on drawing. All cabinets to have sloped dust proof tops. Exterior bottom to be a flush type construction. Or as per data given in technical specification.
- Cabinets to be constructed of 18 GA SS of all welded construction. Cabinet interiors to be provided with fixed bottom shelf and two removable, adjustable, intermediate shelves. Shelves to rest on clips, which shall be secured to keyhole strips fastened to interior of cabinet. Doors to be of double wall construction fully sound proof, constructed in accordance with details here in before set forth.

ABOVE ARE GENERAL SPECIFICATIONS FOR DETAILING OF EACH EQUIPMENTS PLEASE NOTE FOLLOWING:

- a) VENDOR SHOULD REFER TECHNICAL SPECIFICATION DATA SHEET FOR EACH EQUIPMENT**
- b) ALL ISOMETRICS TO BE MADE BY VENDOR.**
- c) ALL ISOMETRICS TO BE APPROVED BY CONSULTANT BEFORE PRODUCTION.**
- d) ALL WALLS MEASURMENTS AT SITE TO BE VERIFIED BY THE VENDOR BEFORE STARTING PRODUCTION.**
- e) THE ABOVE GENERAL SPECIFICATIONS ARE TO BE FOLLOWED UNLESS SPECIFIED OTHERWISE.**



**ANNEXURE C:
TECHNICAL SPECIFICATIONS FOR
KITCHEN SAFETY SYSTEM**

ANNEXURE C

TECHNICAL SPECIFICATIONS FOR KITCHEN SAFETY SYSTEM

THE KEY COMPONENTS OF THE KITCHEN SAFETY SYSTEM ARE:

- A. Kitchen fire Suppression System (KFSS)
- B. Gas Leak Detection System (LDS)

INTRODUCTION:

The integrated system proposed helps to upgrade the safety standards, comply statutory requirements on most important and basic function to prevent accidents and protect life and property from disaster in the most efficient manner.

1. Kitchen Fire Suppression System (KFSS)

- The Kitchen Fire Suppression system proposed comes with indigenous grouping of Hoods/Equipments in which case the Entire Kitchen will not be actuated in case of a Fire and only the concerned group will be activate the fire suppression system.
- This will lead to saving in terms of unnecessary actuation or activation of kitchen suppression in areas not exposed to fire and will also reduce kitchen downtime.
- There is local control panel and notification hooter provided for each group to allow easy and accurate monitoring on daily basis.
- The Kitchen Suppression System comes with the state of the art safety equipment conforming to highest International Standards.

2. Gas Leak Detection System (LDS)

- The Leak Detection System (L.D.S) proposed comprises of the latest Catalytic Combustion sensors.
- The L.D.S transmitters are located and spread in the vicinity of 5-6 feet from the LPG outlets which connects to the burner.
- There are Gas Shutoff Valves (GSV) installed in the Main pipeline and in the central part of the kitchen to stop the flow and movement of LPG gas in case of a leak.
- Central Notification Hooters with Strobe lights are provided to sound an audio-visual alarm and alert the security and staff in case of a leak.
- In case of fire and gas leak happen there should be strong interconnection between the 4 systems Kitchen HVAC, KFSS, LDS and Gas Piping Works.
- In case of any fire gas leak detection the localized kitchen fresh air system will be shut off. This ensures both kitchen are not turned off in case of a mishap.

ANNEXURE C

TECHNICAL SPECIFICATIONS FOR KITCHEN SAFETY SYSTEM

- All the cables required for detection system will be provided by the Kitchen Equipment Vendor and all the conduiting and electrical work will be done by the Electrical contractor

A. Kitchen Suppression System

- **Purpose:**

This specification covers the design, engineering, commissioning and testing of the Kitchen Suppression system.

- **Design and Application:**

The Kitchen Fire Suppression System is to be designed to provide fire protection for commercial cooking appliances, hoods, and ducts. The nozzles should be placed to obtain an overlapping design during discharge. This will ensure that the cooking equipment can be shifted, replaced without the necessity of changing the nozzle position. It is a pre-engineered group of mechanical and electrical components.

The basic system should consist of Extinguishing Agent tank enclosed in a Cylinder Enclosure, Release Control Panel, Nozzles, Heat Sensing Cables, Remote Manual Pull Station, etc.

The Fire Suppression System is to be an automatic system and should be able to operate and be controlled automatically by the controller in the Release Control Panel. The Release Control Panel should have safety features like Battery Back-up & Battery fault Indication etc. by default. System should have provision to be actuated manually through a remote manual pull station.

When the system is actuated, a pre-determined amount of Extinguishing Agent should discharge through the piping network and fixed nozzles to the duct, plenum, and cooking appliances. The Extinguishing Agent interrupts the chemical chain reaction causing combustion, thus extinguishing the fire. The Extinguishing Agent is discharged in a very fine mist extinguishing the fire and cooling the oil below its auto-ignition temperature.

The system should be capable of shutting down the Kitchen HVAC and Gas supply as required. Accessories such as Audio Visual Alarms, Remote Manual Pull Station etc. are to be provided with the system.

- **Key Points :**

- The Kitchen suppression system is the first part of the Kitchen Integrated System.
- The system should be UL 300 approved.
- The design of system should be overlapping so that all equipment under the hood can be protected equally.
- Heat sensing cable for heat detection at every point

ANNEXURE C

TECHNICAL SPECIFICATIONS FOR KITCHEN SAFETY SYSTEM

- The Nozzles should be placed at the maximum distance of 650mm directed towards cooking range.
- The entire piping should be of SS 316 within hood.
- All the ducts and plenum should be covered with the help of nozzles.
- The system should have sub-control panels and the supervisory indication which should allow user to monitor the system 24*7.
- All system cabling should be concealed and panels should be flushed in the wall.
- The system should have a central control panel and sub-control panels to be connected to the system. It should have provision to connect BMS/FAS.
- The system should have dual detection mechanism.
- The system should give pre-activation alarm before activation.
- For manual actuation, the system should be supplied with a manual pull station.
- The system should be designed in such a way that the chemical should be discharged only under the hood facing fire incident.

B. Kitchen Gas Leak Detection System

- **Purpose:**

This specification covers the design, engineering, commissioning and testing of the Kitchen Gas Leak Detection System.

- **Design and Application:**

The Gas Leak Detection system is to be designed to detect any leakages of PNG gases in the kitchen and take necessary precautions to control the leak via the solenoid valve and exhaust system.

The Key Components are the Gas Leak Detection Sensors, Protection Canopy, Hooters, Sub-Control and Monitoring Panels and Main Control Panels.

- **Gas Transmitter / Sensor**

- 3 /4 Wire Smart Gas Transmitter Flameproof Version CE Approved
- Electromagnetic Compatibility Directive 2004/108/EC, EN 50270:2006
- Low Voltage Directive 2006/95/EC
- Approval & Compliance for Flame proof: Certified to Ex-D IIA/IIB, T6, IP 66 Compliance with IS/IEC 60079-0: 2004 IS / IEC 60079-1: 2007. IS/IEC 60529 : 2001 Compliance with the IEC 60945 Standard
- Range : 0 to 100% LEL
- Detection Method : Catalytic Bead Pellistor
- Display : 8X2 Alphanumeric LCD Display with Backlit. 8 LEDs to Indicate Status of sensors.

ANNEXURE C

TECHNICAL SPECIFICATIONS FOR KITCHEN SAFETY SYSTEM

- Output – 4 to 20mA, Three SPDT Relays (one for Fail Safe and two for Alarm indication), RS 485 Modbus RTU output.
- Setting : By Using Magnetic Pen.
- Supply : 18 To 36V Dc Typically 24V DC
- Voltage : 4-20mA Current Output
- Error : During Sensor Break Or Open

- Protection : IP 66
- Class

- **Main Control Panel**
 - 7 inch colour display for real time status of each detector
 - Multi-colour blinking indication for Gas Leak or Fire leak.
 - Multi RS 485 Input
 - Ethernet Output Connects with Sub Control Panel over Bus
 - Auto Exhaust ON / Fresh Air OFF signal in case of Gas Leak or Fire Leak
 - Compatible with Fire detection panel
 - Manual Override option with password protection
 - SMS Alert in caser of Gas Leakage
 - Mounting: Wall Mounting.
 - RS 485 input so multiple detectors can be looped to the panel via Ring Topology
 - To be provided with Indicators for real time status of each detector.
 - It should have a Failsafe operational design with continues gas monitoring and alarm system.
 - Should have all standard features such as Gas range, resolution, control action, latch facility programmable by users / multilayer password protected.
 - It should have easy automatic software calibration.
 - It should be compatible with Fire detection panel
 - It should have Ethernet Output to Connect with Sub Control Panel over Bus.
 - Two settable Alarm set-points for each channel (High/Low)
 - Communication Failure detection
 - 4 - DPDT Relays

- **PROTECTION CANOPY**
 - The canopy is provided as a protective cover for the gas leak detector.
 - It should be an MS canopy with multi-coated paint and glass window.
 - Should be compatible with Magnetic Pen of Gas Transmitter.

- **Hooter**
 - Auxiliary Supply: 24V DC
 - DB Level : 100Db

- **Cable**
 - Standard make 4 Core X 1.50 Sq.mm. Shielded Armoured, Copper FRLS Cable.
 - Cabling and Conduiting to be flushed in the wall.