




ANNEXURE 1: DRAWING AND DATA SHEETS Swami Vivekanand Hall

ANNEXURE 1:

- Layout Plans
 - Equipment List
 - Faucet List
-
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- 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
 - 4) DRAWINGS ARE TO THE SCALE, ONLY APPROVED DRAWINGS TO BE FOLLOWED
 - 5) ANY DESCRIPTIONS TO BE BROUGHT TO THE IMMEDIATE NOTICE OF SPAN ASIA & RESOLVED BEFORE COMMENCEMENT OF WORK
 - 6) THIS DRAWING IS THE PROPERTY OF SPAN ASIA AND IS NOT TO BE REPRODUCED, COPIED, HANDED OVER TO A THIRD PARTY OR USED FOR ANY PURPOSE OTHER THAN THAT FOR WHICH IT HAS BEEN LOANED.
 - 7) POINTS SHOULD BE AS PER LEGEND UNLESS SPECIFIED
 - 8) ELECTRICAL POINTS SHOULD BE AT 1200mm FROM F.F.L UNLESS SPECIFIED DETAILS
 - 9) REFER SECTIONS DRAWINGS FOR DETAILS

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:
 EQUIPMENT DETAILS
 FIRST FLOOR

CLIENT :
 IIM MUMBAI

PROJECT:
 HOSTEL-BUILDING

DATE	REVISION NO	STATUS
20-11-24	00	IFA

DRAWING NO : SWH01
 PROJECT NO : NA REVISION NO : 00
 DOCUMENT STATUS : IFC

DATE: _____
 CHKD BY: _____
 APPROVD BY: _____

SIGNATURE AND SEAL OF CONSULTANT:



14 ROOMS



576 SEATS

SERVING COUNTER_2

SERVING COUNTER_1

SERVING COUNTER_3

HOUSE KEEPING

HOUSE KEEPING

BOYS TOILET

SOIL AREA

HAND WASH AREA

BULK COOKING AREA

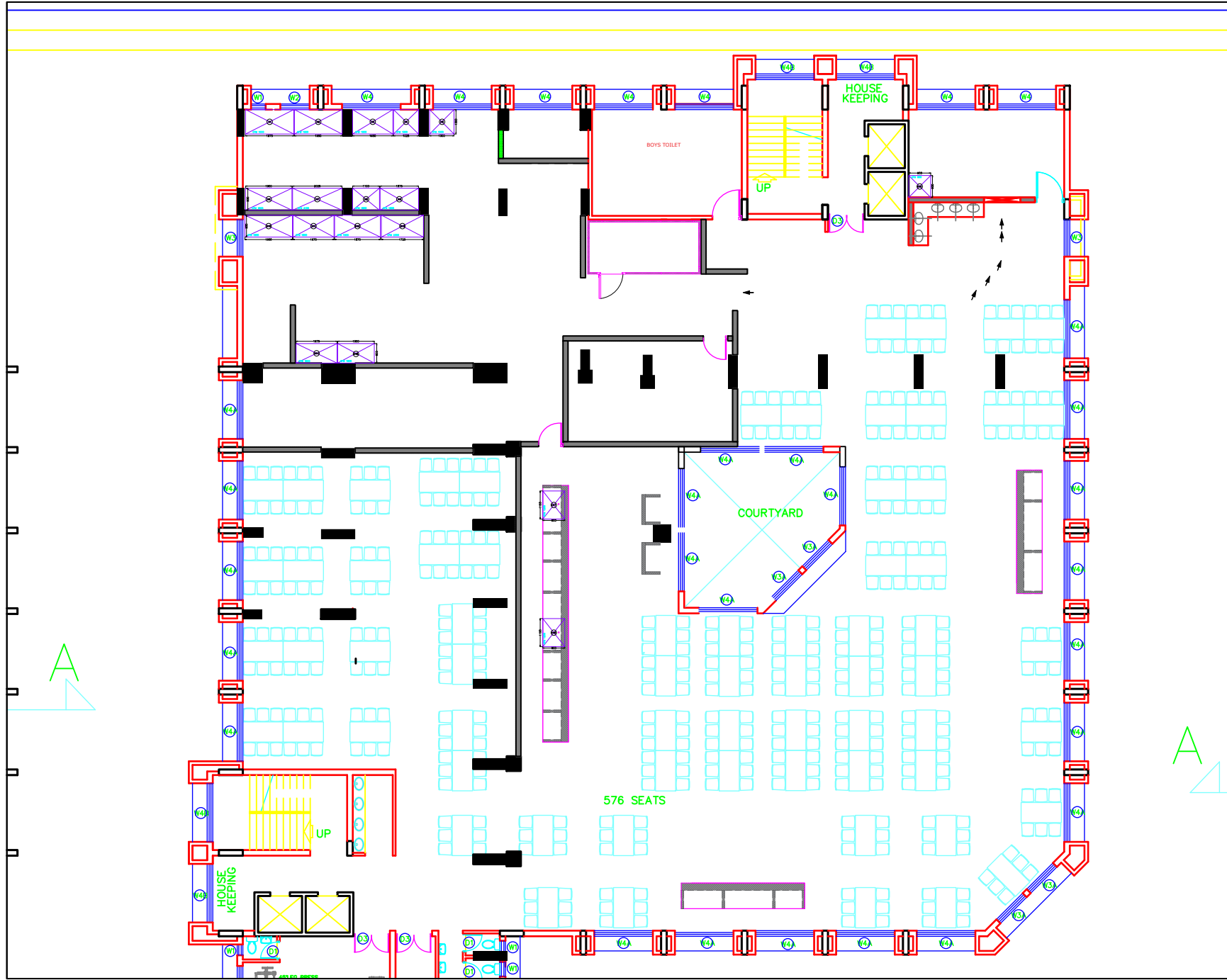
HOT KITCHEN AREA

HOT WATER PREPARATION AREA

COURTYARD

UP

UP



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	250/300mm GRATING
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	25mm HOT WATER INLET LINE 350mm HT. FROM FINISH FLOOR
	25mm WATER INLET LINE 350mm HT. FROM FINISH FLOOR



PLUMBING DETAILS

DRAWING TITLE:
HOOD DETAILS
FIRST FLOOR

CLIENT :
IIM MUMBAI

PROJECT:
HOSTEL-BUILDING

DATE	REVISION NO	STATUS
20-11-24	00	IFA

DRAWING NO : SWH102

PROJECT NO : NA REVISION NO : 00

DOCUMENT STATUS :

DATE : _____ SIGNATURE AND SEAL OF CONSULTANT :

DRAWN BY : _____

CHKD BY : _____

APPRVD BY : _____

14 ROOMS

A

A

576 SEATS

HOUSE KEEPING

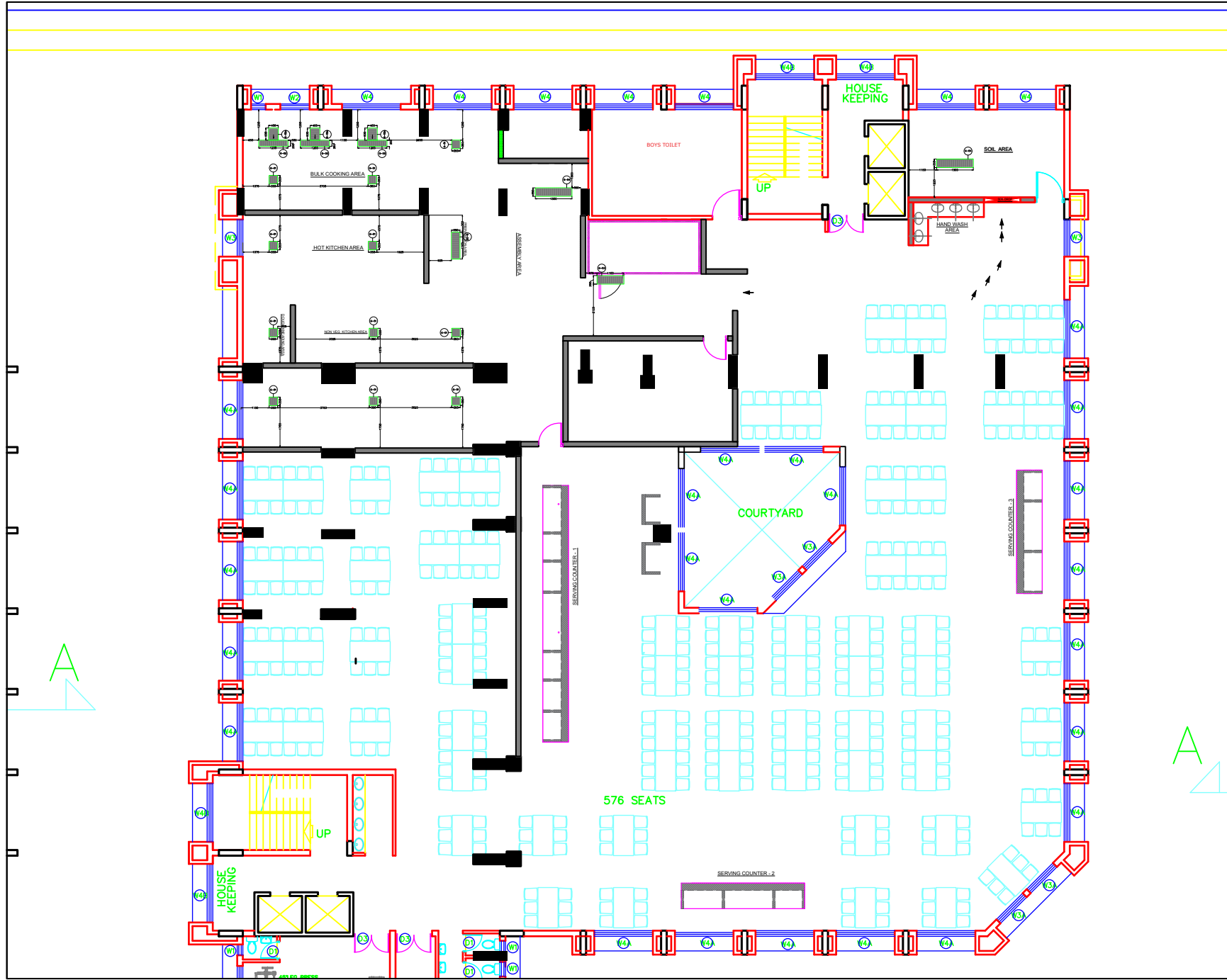
BOYS TOILET

UP

COURTYARD

HOUSE KEEPING

UP



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

PLUMBING DETAILS

DRAWING TITLE:
GRATING DETAILS
FIRST FLOOR

CLIENT :
IIM MUMBAI

PROJECT:
HOSTEL-BUILDING

DATE	REVISION NO	STATUS
20-11-24	00	IFA

DRAWING NO : SWH03

PROJECT NO : NA REVISION NO : 00

DOCUMENT STATUS : IFC

DATE : _____ SIGNATURE AND SEAL OF CONSULTANT : _____

CHKD BY : _____

APPRVD BY : _____

14 ROOMS



LIST OF KITCHEN EQUIPMENTS FOR BOYS HOSTEL- IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE IN MM
	<u>BULKING COOKING AREA</u>		
1	TILTING PAN	2	120 LTRS
2	TILTING BOILING PAN	1	100 LTRS
3	SINGLE BURNER GAS RANGE	1	650X800X600
4	SS STORE RACKS	1	1200X550X1800
5	MOBILE WORK TABLE WITH HALF TWO UNDER SHELF, TABLE RIGHT & L.H SIDE CLOSED	2	1750X650X850
6	UNDER TABLE MASALA TROLLY	2	600X600X800
7	TWO BURNER GAS RANGE	1	1450X800X600
8	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	2	400X800X600+150
9	THREE BURNER GAS RANGE	1	1850X800X600
10	SINGLE BURNER GAS RANGE	1	650X800X600
11	SINGLE BURNER FRYING RANGE	2	650X700X600
	<u>COMBI AREA</u>		
12	WORK TABLE WITH ONE UNDER SHELF FOR COMBI OVEN	1	1000X900X850
12a	GN PAN BOX	1	STD
13	COMBI OVEN	1	RATIONAL (ICP 10-1/1E) / CONVERTHERM MAXX 10.10
14	WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH	1	775X900X850+150
14a	KNIFE STERILIZER	1	SIRMAN 16 UV
14b	SOAK SINK UNIT (SINK SIZE=510X510X350)	1	600X600X850
	<u>POT WASH AREA</u>		
15	SS POT RACK	1	1200X600X1800
16	SS POT RACK	1	975X600X1800
	<u>GRINDING AREA</u>		
17	PULVERISER	1	5HP (865X406X1400)
18	POTATO PEELER	1	15 KG
19	MASALA GRINDER	1	13KG (765X605X1175)
	<u>HOT KITCHEN AREA</u>		
20	HOT PLATE WITH PUFFER & BACK SPLASH	3	1200X650X850+150
21	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	2	700X650X850+150
22	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	1	625X650X850+150
23	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	1	700X800X1000+150
24	SS TANDOOR	1	800X800X1000

LIST OF KITCHEN EQUIPMENTS FOR BOYS HOSTEL- IIM MUMBAI

25	TANDOOR STAND	1	1500X250X250
26	MARBLE TOP ROLLING TABLE WITH TWO UNDER SHELF	3	1200X700X850
27	TABLE TOP REFRIGERATOR (PROVISION FOR OVERHEAD SHELF NO.28)	1	1500X700X850
28	OVER HEAD SHELF ON TOP OF EQ. NO. 27	1	1500X350X450
	<u>PREPARATION AREA</u>		
29	CHUTE TABLE WITH R.H SIDE CLOSED & BACK SPLASH	1	900X750X850+150
29a	SS DUSTBIN	1	STD
30	WALL SHELF	1	900X350X260
31	WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH	1	1100X750X850+150
32	VEGETABLE PROCESSOR	1	SIRMAN TM 2 INOX (279X508X762)
32a	BLADES (1 SET OF 6 BLADES)	1	SIRMAN TM ALL INOX (6 BLADES)
33	WALL SHELF	1	1100X350X260
34	TWO SINK TABLE WITH HALF TWO UNDER SHELF & BACK SPLASH (SINK SIZE= 450X450X350)	1	1800X750X850+150
35	WALL SHELF	2	900X350X260
36	SS STORE RACKS	2	1200X550X1800
	<u>DOUGH KNEADING AREA</u>		
37	DOUGH KNEADING MACHINE	1	INDULGE / KMSIP-40
38	WORK TABLE WITH SINK ON R.H. SIDE & BACK SPLASH (SINK SIZE=350X350X250)	1	1450X700X850+150
39	FLOOR BIN	1	CAMBRO (IBS27) (750X420X710)
40	WALL SHELF	1	1450X350X260
	<u>NON - VEG KITCHEN AREA</u>		
41	WORK TABLE WITH CHUTE ON L.H. SIDE HALF TWO UNDER SHELF, TABLE BACK SIDE CLOSED	1	1450X700X850
41a	SS DUSTBIN	1	STD
42	WORK TABLE WITH HALF TWO UNDER SHELF, TABLE RIGHT & BACK SIDE CLOSED	1	1450X700X850
43	UNDER TABLE MASALA TROLLY	1	600X600X800
44	WORK TABLE WITH TWO UNDER SHELF, TABLE BACK AND R.H SIDE CLOSED	1	1000X700X850
45	TWO BURNER GAS RANGE	1	1400X700X800
46	WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH	1	525X700X800+150
47	HOT PLATE WITH BACK SPLASH	1	1200X700X800+150
48	WORK TABLE WITH SINK ON R.H. SIDE SINK, HALF TWO UNDER SHELF & BACK SPLASH (SINK SIZE = 400X400X300)	1	1000X700X800+150
49	FOUR DOOR VERTICAL DEEP FREEZER	1	1200X750X2100
50	SS RACK	1	900X500X1800
	<u>ASSEMBLY AREA</u>		
51	WORK TABLE WITH TWO UNDER SHELF, TABLE L.H SIDE CLOSED (PROVISION FOR OVER HEAD SHELF NO. 53)	1	1500X600X850

LIST OF KITCHEN EQUIPMENTS FOR BOYS HOSTEL- IIM MUMBAI

52	WORK TABLE WITH SINK ON R.H. SIDE, CHUTE ON L.H. SIDE, HALF TWO UNDER SHELF & TABLE R.H. SIDE CLOSED, (PROVISION FOR OVER HEAD SHELF NO. 53) (SINK SIZE= 350X350X250)	1	1500X600X850
52a	SS DUSTBIN	1	STD
53	OVER HEAD SHELF ON TOP OF (EQ. NO.51 & 52)	1	1500X500X450
54	WORK TABLE WITH SINK ON R.H. SIDE, CHUTE ON L.H. SIDE, HALF TWO UNDER SHELF & TABLE R.H. SIDE CLOSED (PROVISION FOR OVER HEAD SHELF NO. 56) (SINK SIZE=350X350X250)	1	1500X600X850
54a	SS DUSTBIN	1	STD
55	WORK TABLE WITH TWO UNDER SHELF, TABLE L.H. SIDE CLOSED (PROVISION FOR OVER HEAD SHELF NO. 56)	1	1500X600X850
56	OVER HEAD SHELF ON TOP OF (EQ. NO.54 & 55)	1	1500X500X450
	<u>COLD ROOM</u>		
57	COLD ROOM RACK	1	1200X500X1800
58	COLD ROOM RACK	7	950X500X1200
	<u>PANTRY AREA</u>		
59	CHEST FREEZER	1	TRUFROST / CF 110
60	WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH	1	1500X750X850+150
61	WALL SHELF	1	1500X350X260
62	SALAMANDER	1	INDULGE (AT 936)
63	TABLE TOP DEEP FAT FRYER	1	INDULGE (EF 8SC)
64	TABLE TOP REFRIGERATOR WITH 1/6 SIZE 7 GN PANS SLOTS	1	1500X750X850+150
65	PIZZA OVEN	1	INDULGE / RBS1110E
66	SANDWICH GRILLER	2	INDULGE (GH-811SI)
67	WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH	1	1000X750X850+150
68	WORK TABLE WITH CHUTE ON L.H. SIDE HALF TWO UNDER SHELF & BACK SPLASH	1	925X750X850+150
68a	SS DUSTBIN	1	STD
69	TABLE TOP REFRIGERATOR WITH BACK SPLASH	1	1500X750X850+150
70	WALL SHELF	1	1500X350X260
71	CITRUS JUICER / EXTRCATOR MULTI JUCER	1	APOLLO/CROMATO Y15CHR
72	COLD PRESS JUICER	1	SIRMAN (EKTOR 37)
73	MIXER BLENDER	1	INDULGE / TM-800AQ OMNI-Q
74	WORK TABLE WITH R.H. SIDE SINK, HALF TWO UNDER SHELF & BACK SPLASH (SINK SIZE=350X350X250)	1	1300X750X850+150
75	WALL SHELF	1	1300X350X260
76	IDLI STEAMER (54 IDLIS) TABLE TOP MODEL	1	450X450X600 APP.
77	WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH, TABLE L.H. SIDE CLOSED	1	800X1550X850+150
78	WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH	3	1500X650X850+150
79	HOT GN PAN TROLLEY WITH 1/1 SIZE 4 GN PAN SLOT	2	1150X800X800

LIST OF KITCHEN EQUIPMENTS FOR BOYS HOSTEL- IIM MUMBAI

80	CHUTE TABLE WITH R.H SIDE & L.H.SIDE CLOSED & BACK SPLASH	1	500X750X850+150
80a	SS DUSTBIN	1	STD
	<u>STORE AREA</u>		
81	WEIGHING SCALE	1	HINDUSTAN
82	ONION POTATO TROLLEY	1	750X600X1000
83	SS PALLET	2	1200X800X150
84	DUNNAGE STAND	2	1300X400X100
85	SS GRAIN STORE CONTAINER	6	STD
86	SS STORE RACKS	10	1200X550X1800
87	CHEST FREEZER	1	TRUFROST / CF 110
88	SS CONTAINER TROLLEY	2	500X500X600
89	SS RACK	2	900X550X1800
	<u>SOIL AREA</u>		
90	DIRTY DISH LANDING TABLE WITH CHUTE ON L.H. SIDE & BACK SPLASH	1	1750X775X875+100
90a	SS DUSTBIN	1	STD
91	TWO SINK TABLE WITH BACK SPLASH (SINK SIZE= 450X450X350)	1	2050X775X875+100
92	HOOD TYPE DISH WASHING MACHINE	1	NORDISK / SILANOS DW
93	CLEAN DISH LANDING TABLE WITH ONE UNDER SHELF & BACK SPLASH	1	1800X775X875+100
94	DISH RACKS	5	900X550X1800
	<u>SERVING COUNTER - 1</u>		
95	TABLE TOP HOT PLATE	1	(INDULGE GH-820) 730X500X230
96	HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	451X656
97	COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	477X682
98	HOT BAINE MARIE WITH 1/2 SIZE 4 GN PANS & 1/1 1GN PAN SLOTS (INSERT)	1	1101X656
99	COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	477X682
100	TABLE TOP HOT PLATE	1	(INDULGE GH-820) 730X500x230
101	HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	451X656
102	COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	477X682
103	HOT BAINE MARIE WITH 1/2 SIZE 4 GN PANS & 1/1 1GN PAN SLOTS (INSERT)	1	1101X656
104	COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	477X682
	<u>SERVING COUNTER - 2</u>		
105	HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	451X656
106	COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	477X682
107	HOT BAINE MARIE WITH 1/1 SIZE 5 GN PANS SLOTS (INSERT)	1	1751X682

LIST OF KITCHEN EQUIPMENTS FOR BOYS HOSTEL- IIM MUMBAI

108	COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	477X682
	<u>SERVING COUNTER - 3</u>		
109	HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	451X656
110	COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	477X682
111	HOT BAINE MARIE WITH 1/1 SIZE 5 GN PANS SLOTS (INSERT)	1	1751X682
112	COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	477X682
	<u>DISPLAY COUNTER</u>		
113	COLD DISPLAY COUNTER	1	1200X700X1000
114	RACK	1	700X300X1100
115	HOT DISPLAY COUNTER	1	1200X700X1000
	<u>TOTAL</u>	170	

LIST OF ANCILARY EQUIPMENTS FOR BOYS HOSTEL- IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE IN MM
	<u>ANCILARY EQUIPMENTS</u>		
EX1	AIR CURTAIN	1	TECHNOCRATS-SS GMP(1000X300)
EX2	AIR CURTAIN	1	TECHNOCRATS-SS GMP(1200X300)
EX3	INSECT KILLER	4	TECHNOCRATS-SS GMP(1000X300)
EX4	UTILITY TROLLEY	4	TECHNOCRATS-SS TRAPPER
EX5	DUSTBIN TROLLEY	2	STD
EX6	CORNER GUARD	48	2700MM HEIGHT
	TOTAL	60	

LIST OF GRATINGS FOR BOYS HOSTEL-IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE IN MM
	<u>GRATINGS</u>		
	<u>BULK COOKING AREA</u>		
G - 01	SS GRATING	11	350X350X150
G - 02	SS GRATING	3	1200X250X150
G - 02a	SS GRATING	3	400X500X150
G - 03	SS GRATING	1	1100X350X150
G - 04	SS GRATING	2	1500X350X150
	<u>TOTAL</u>	20	

LIST OF HOODS AND FILTERS FOR BOYS HOSTEL - IIM MUMBAI

SR NO	PARTICULARS IN MM	QTY	SIZE IN MM	CFM
	<u>HOODS</u>			
H1	SS HOOD	1	1975X1000X550	1500
H2	SS HOOD	1	1950X1000X550	1500
H3	SS HOOD	1	1650X1000X550	1500
H4	SS HOOD	1	1025X1000X550	1800
H5	SS HOOD	1	1000X1000X550	1000
H6	SS HOOD	1	1900X900X550	1800
H7	SS HOOD	1	2025X900X550	2100
H8	SS HOOD	1	1100X900X550	1800
H9	SS HOOD	1	1575X900X550	1800
H10	SS HOOD	1	1950X900X550	1800
H11	SS HOOD	1	1675X900X550	1800
H12	SS HOOD	1	1875X900X550	1800
H13	SS HOOD	1	1725X900X550	2300
H14	SS HOOD	1	1675X800X550	1800
H15	SS HOOD	1	1500X800X550	1800
H16	SS HOOD	1	900X900X550	800
H17	SS HOOD	1	1150X900X550	1200
H18	SS HOOD	1	1150X900X550	1200
	TOTAL	18		29300

LIST OF HOODS AND FILTERS FOR BOYS HOSTEL - IIM MUMBAI

	<u>FILTERS</u>			
H1a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	4	500	
H2a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	4	500	
H3a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	3	500	
H4a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	2	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	4	500	
H8a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	2	500	
H9a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	3	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	3	500	
H12a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	4	500	
H13a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	4	500	
H14a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	3	500	
H15a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	3	500	
H16a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	2	500	
H17a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	2	500	
H18a	SS FILTERS SIZE 500mm FIXED SIZE AND BALANCE AS PER AVAILABILITY	2	500	
	TOTAL	55		

LIST OF GN PANS FOR BOYS HOSTEL- IIM MUMBAI

SR NO	PARTICULARS	QTY	SIZE
	<u>GN PANS</u>		
GN1	1/1 GN PANS (150 mm deep with lids)	20	325 x 530 x 150
GN2	1/2 GN PANS (150 mm deep with lids)	32	325 x 530 x 150
GN3	1/6 GN PANS (100 mm deep with lids)	34	163 x 177 x 100
	TOTAL	86	

LIST OF TAPS FAUCETS FOR BOYS HOSTEL- IIM MUMBAI

SR. NO.	PARTICULARS	QTY
	FAUCETS & TAPS	
1	TAP A (BRAND : JAGUAR FLR 5053N)	43
2	TAP.B (BRAND : T&S MODEL NO. B-0580)	4
3	TAP C (BRAND : T & S MODEL NO. 5F-1SLX10)	0
4	TAP D (BRAND : T&S MODEL NO. 5F-2SLX12)	1
5	TAP E (BRAND : T&S MODEL NO. 5F-1SLX08)	5
6	TAP F (BRAND : T&S MODEL NO. 5F-1SLX12)	0
7	TAP G (BRAND : T&S MODEL NO. 5F-2SLX10)	2
8	TAP 'H'(BRAND : T&S MODEL NO. 5F-8WLX12)	1
9	TAP I (BRAND :T&S MODEL NO. EX-1DP00-H)	1
10	TAP J (BRAND : T&S MODEL NO. MULTI-MODEL)	4
11	TAP K (BRAND : T&S MODEL NO. B-3940-01)	9
	TOTAL	70

LIST OF COMBI ACCESSORIES FOR BOYS HOSTEL- IIM MUMBAI

NOTE : ACCESSORIES SET FOR 1 COMBI OVEN		
SR NO	PARTICULARS	QTY
	ACCESSORIES FOR 10 GN PAN COMBI OVEN	
	ACCESSORIES FOR COMBI OVEN	
1	Roasting and baking Trays	10
2	Grill and Pizza Tray	10
3	Multi baker. Each tray cooks 8 omelettes / Fried eggs	10
4	Tandoori skewer set with 5 skewers per set (SETS)	10
5	Perforated Steam trays 65mm deep 1/1 GN Size	10
6	Perforated Steam trays 65mm Deep 1/2 GN Size	10
7	Chicken Super spike (TRAYS)	10
8	Idly trays (LOCAL MADE)	10
9	GN Pans 1/1, 65 mm Deep (LOCAL MADE)	20
	TOTAL	100

LIST OF COLD ROOM FOR BOYS HOSTEL- IIM MUMBAI

SR NO	PARTICULARS	MAKE	QTY	UNIT	SIZE
	<u>COLD ROOM</u>				
1	Cold Room Chiller unit (SS Inside & PPGI Outside)	TRUFROST	1	NOS	4600X2184X2650
2	Copper Piping and Support Cable (Unit R.ft)(Approx)	TRUFROST	50	RFT	-
3	Support Frame for ODU	TRUFROST	1	NOS	-
	TOTAL		52		
NOTE :	EXTRA COPPER CABLING TO BE CHARGED EXTRA AT ACTUALS.				
	ELECTRICAL MCB AND REQUIRED CABLING IN SCOPE OF ELECTRICAL CONTRACTOR.				
	COLD ROOM SUNK AND KOTA FLOORING IN SCOPE OF PLUMBING CONTRACTOR.				
	CONDENSATE DRAIN CONNECTION TO DRAIN POINT IN SCOPE OF PLUMBING CONTRACTOR.				

LIST OF FIRE SUPPRESSION FOR BOYS HOSTEL- IIM MUMBAI

HOOD NO.	HOOD TYPE	HOOD SIZE (mm)	MAKE	MODEL	QTY	UNIT
H1	SS HOOD	1975X1000X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H2	SS HOOD	1950X1000X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H3	SS HOOD	1650X1000X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H4	SS HOOD	1025X1000X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H5	SS HOOD	1000X1000X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H6	SS HOOD	1900X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H7	SS HOOD	2025X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H8	SS HOOD	1100X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H9	SS HOOD	1575X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H10	SS HOOD	1950X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H11	SS HOOD	1675X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H12	SS HOOD	1875X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H13	SS HOOD	1725X900X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H14	SS HOOD	1675X800X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
H15	SS HOOD	1500X800X550	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	1	NO
-	MAIN CONTROL MONITORING PANEL	STD	SWASTIK SYNERGY	CONCELO INTEGRATED SYSTEM	2	NO
CABLE	1 SQ MM 2 CORE ARMoured CABLE	-	POLYCAB / EQUIV	-	500	RMT
CABLE COVER	GI SS TYPE FLEXIBLE CABLE COVER	-	STD	-	100	RMT
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 GAS DETECTION FOR BOYS HOSTEL- 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	10
2	STEEL GAS LEAK CANOPY WITH INSPECTION WINDOW (COMMERICAL KITCHEN)	No.	AMBETRONICS	GT-2511 CNPY	10
3	HOOTERS WITH FLASHER	No.	AMBETRONICS	HTRS-01	4
4	COMMERCIAL GAS SOLENOID VALVE	No.	AMBETRONICS	SLV-02 GSV	2
5	SUB-MAIN CONTROL MONTORING PANEL	No.	AMBETRONICS	SIG2GTY	3
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.				

	SUMMARY	
SR. NO.	PARTICULARS	QTY
	FAUCETS & TAPS	
1	TAP A (BRAND : JAGUAR FLR 5053N)	43
2	TAP.B (BRAND : T&S MODEL NO. B-0580)	4
3	TAP C (BRAND : T & S MODEL NO. 5F-1SLX10)	0
4	TAP D (BRAND : T&S MODEL NO. 5F-2SLX12)	1
5	TAP E (BRAND : T&S MODEL NO. 5F-1SLX08)	5
6	TAP F (BRAND : T&S MODEL NO. 5F-1SLX12)	0
7	TAP G (BRAND : T&S MODEL NO. 5F-2SLX10)	2
8	TAP 'H'(BRAND : T&S MODEL NO. 5F-8WLX12)	1
9	TAP I (BRAND :T&S MODEL NO. EX-1DP00-H)	1
10	TAP J (BRAND : T&S MODEL NO. MULTI-MODEL)	4
11	TAP K (BRAND : T&S MODEL NO. B-3940-01)	9
	TOTAL	70

TAP LIST FOR BOYS HOSTEL -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
	<u>BULKING COOKING AREA</u>														
1	TILTING PAN	2	120 LTRS	2	-	-	-	-	-	-	-	-	-	-	-
2	TILTING BOILING PAN	1	100 LTRS	1	-	-	-	-	-	-	-	-	-	-	-
7	TWO BURNER GAS RANGE	1	1450X800X600	-	1	-	-	-	-	-	-	-	-	-	-
9	THREE BURNER GAS RANGE	1	1850X800X600	-	2	-	-	-	-	-	-	-	-	-	-
	<u>COMBI AREA</u>														
13	COMBI OVEN	1	RATIONAL (ICP 10-1/1E) / CONVERTHERM MAXX 10.10	1	-	-	-	-	-	-	-	-	-	-	-
14b	SOAK SINK UNIT	1	600X600X700	1	-	-	-	-	-	-	-	-	-	-	-
	<u>POT WASH AREA</u>														
	GEYSER			2	-	-	-	-	-	-	-	-	-	-	-
	<u>GRINDING AREA</u>														
17	PULVERISER	1	5HP (865X406X1400)	1	-	-	-	-	-	-	-	-	1	-	-
18	POTATO PEELER	1	15 KG	1	-	-	-	-	-	-	-	-	1	-	-
19	MASALA GRINDER	1	13KG (765X605X1175)	1	-	-	-	-	-	-	-	-	1	-	-
	<u>PREPARATION AREA</u>														
34	TWO SINK TABLE WITH HALF TWO UNDER SHELF & BACK SPLASH (SINK SIZE= 450X450X250)	1	1800X750X850+150	4	-	-	-	-	-	2	-	-	-	2	-
	GEYSER			2	-	-	-	-	-	-	-	-	-	-	-
	<u>DOUGH KNEADING AREA</u>														
37	DOUGH KNEADING MACHINE	1	INDULGE / KMSIP-40	1	-	-	-	-	-	-	-	-	1	-	-
38	WORK TABLE WITH SINK ON R.H. SIDE & BACK SPLASH (SINK SIZE=350X350X250)	1	1450X700X850+150	1	-	-	-	1	-	-	-	-	-	1	-
	<u>NON - VEG KITCHEN AREA</u>														
45	TWO BURNER GAS RANGE	1	1400X700X800	-	1	-	-	-	-	-	-	-	-	-	-
48	SINK TABLE WITH BACK SPLASH	1	1000X700X800+150	1	-	-	-	1	-	-	-	-	-	1	-
	<u>ASSEMBLY AREA</u>														
52	WORK TABLE WITH SINK ON R.H. SIDE, CHUTE ON L.H. SIDE, HALF TWO UNDER SHELF & TABLE R.H. SIDE CLOSED, (PROVISION FOR OVER HEAD SHELF NO. 53) (SINK SIZE= 350X350X250)	1	1500X600X850	1	-	-	-	1	-	-	-	-	-	1	-
54	WORK TABLE WITH SINK ON R.H. SIDE, CHUTE ON L.H. SIDE, HALF TWO UNDER SHELF & TABLE R.H. SIDE CLOSED (PROVISION FOR OVER HEAD SHELF NO. 56) (SINK SIZE=350X350X250)	1	1500X600X850	1	-	-	-	1	-	-	-	-	-	1	-
	<u>PANTRY AREA</u>														
74	WORK TABLE WITH R.H. SIDE SINK, HALF TWO UNDER SHELF & BACK SPLASH (SINK SIZE=350X350X250)	1	1300X750X850+150	1	-	-	-	1	-	-	-	-	-	1	-
76	IDLI STEAMER (54 IDLIS) TABLE TOP MODEL	1	450X450X600 APP.	1	-	-	-	-	-	-	-	-	-	-	-
79	HOT GN PAN TROLLYE WITH 1/1 SIZE 4 GN PAN SLOT	2	1150X800X800	4	-	-	-	-	-	-	-	-	-	-	-
	<u>SOIL AREA</u>														
91	TWO SINK TABLE WITH BACK SPLASH (SINK SIZE= 450X450X350)	1	2050X775X875+100	4	-	-	1	-	-	-	-	1	-	2	-
	<u>SERVING COUNTER - 1</u>														
96	HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	451X660	1	-	-	-	-	-	-	-	-	-	-	-
98	HOT BAINE MARIE WITH 1/2 SIZE 4 GN PANS & 1/1 1GN PAN SLOTS (INSERT)	1	1101X656	2	-	-	-	-	-	-	-	-	-	-	-
101	HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	451X660	1	-	-	-	-	-	-	-	-	-	-	-
103	HOT BAINE MARIE WITH 1/2 SIZE 4 GN PANS & 1/1 1GN PAN SLOTS (INSERT)	1	1101X656	2	-	-	-	-	-	-	-	-	-	-	-
	<u>SERVING COUNTER - 2</u>														
105	HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	451X660	1	-	-	-	-	-	-	-	-	-	-	-
107	HOT BAINE MARIE WITH 1/1 SIZE 5 GN PANS SLOTS (INSERT)	1	1751X662	2	-	-	-	-	-	-	-	-	-	-	-
	<u>SERVING COUNTER - 2</u>														
109	HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)	1	451X656	1	-	-	-	-	-	-	-	-	-	-	-
111	HOT BAINE MARIE WITH 1/1 SIZE 5 GN PANS SLOTS (INSERT)	1	1751X682	2	-	-	-	-	-	-	-	-	-	-	-
	TOTAL	30		43	4		1	5		2	1	1	4	9	



ANNEXURE 2: DETAILED EQUIPMENT SPECIFICATIONS

ANNEXURE 2:

- Detailed Technical Specification Data Sheet
 - Annexure 2 to be inline with Annexure 1 and Annexure 3
-
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**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 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

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

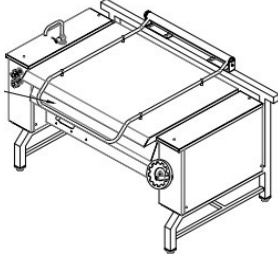
- Gas Piping works to be in accordance with IS 6044 Part 1 (2018). Gas piping to be supplied, tested and commissioned as per the Kitchen Equipment layout plan and in coordination with the Architect / Consultant.
- Vendor to visit site and work according to site conditions and share Final Drawing for approval before implementation on site.
- All Civil Work Related to Gas Banks will be In Scope of the Civil 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				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	SA
						Rev	0
						Date	16-Jan-25

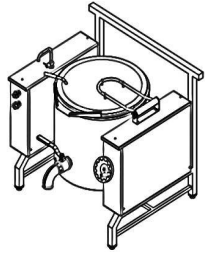
Equipment Name : TILTING PAN

EQUIPMENT NO :	1					
QUANTITY:	2					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
NA						
CAPACITY	120LTRS					


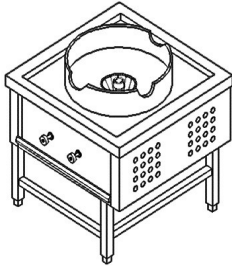
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			<p>1)1420mm x 630mm x 275mm Pan Insulated Pan Made Of 3mm S.S. 304 With 12 mm M.S. with ss dummat Base Plate, All Side 35 mm Mineral Glass Wool Insulation.</p> <p>2)Mounted On RHS Of The Unit With An Easy Movement And Self-Locking Worm Gear System.</p> <p>3)50 x 50 mm Square Pipe, 16 SWG S.S. 304 With Adjustable Nylon Bullet Fit.</p> <p>4)Made Of 20 SWG S.S. 304 Sheet.</p> <p>5)Made Of 18 SWG S.S. 304 Sheet With Spring Loaded Counter Balance Arrangement & Handle In The Front For Lifting The Lid.</p> <p>6)1/2 " Water Connection.</p> <p>7)2 Nos V 600 Burner 118000 btu/hr.</p> <p>8)LPG Connection.</p>			
Cold	Ø	1/2"				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
1500 CFM						
GAS:						
BTU	V 600 98000 BTU/HR.					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


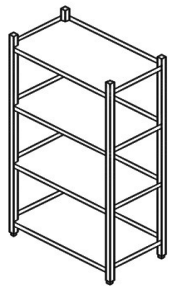
	IIM MUMBAI		CLIENT	IIM MUMBAI
			Project No.	
	Document Title	FIRST FLOOR	Made	SA
			Rev	0
			Date	16-Jan-25

Equipment Name : TILTING BOILING PAN

EQUIPMENT NO :	2				
QUANTITY:	1				
MAKE :	CUSTOM MADE				
MODEL:	NA				
ALTERNATE MAKE :	NA				
SIZE					
Length:	Width:	Height:	Backsplash:	Depth:	
NA					
CAPACITY	100LTRS				

M.E.P REQUIREMENT			SPECIFICATIONS		
PLUMBING :			1) SS stand of 2"x2" sq pipe 14g.		
Cold	Ø	1/2"	2) SS 304 3mm vessel pan.		
Hot	Ø	NA	3) Bottom of 3mm ss dishes type.		
Waste	Ø	NA	4) Spring tension lid of 16G ss.		
ELECTRIC :			5) Utility box on RHS & LHS of 18G ss.		
Power	NA		6) Gear worm system tilting operative handle on RHS.		
Voltage	NA		7) Gas needle control valve on LHS.		
EXHAUST			8) Water inlet on RHS.		
1800 CFM			9) Burners can be given as per chef requirement		
GAS:					
BTU	M-50 (109000 BTU/HR)				
Con.	NA				
ACCESSORIES:					
SPECIAL NOTE:					

	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
	Made					
	Rev	0				
	Date	16-Jan-25				
Document Title	FIRST FLOOR					
Equipment Name : SINGLE BURNER GAS RANGE						
EQUIPMENT NO :	3					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
650	800	600	NA			
CAPACITY	NA					
M.E.P REQUIRMENT						
PLUMBING :			<ol style="list-style-type: none"> 1) 16 SWG. stainless steel top. 2) 19 SWG. stainless steel perforated sides. 3) 25mm x 25mm x 3mm thick S.S. angle for framework. 4) Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 5) T-50 (100000 BTU/HR) LPG operated 1 nos burner. 6) 25mm square S.S. pipe for cross braising. 7) The casting size should be 500mm Ø. 8) Raised 50mm S.S. border on 4 sides with an S.S. front panel, with needle control valves for burners and pilots. 9) 100mm Offsets from back side to be provided for provision of any MEP services. 10) Soil trays to be provided. 			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
1800 CFM						
GAS:						
BTU	T-50 (100000 BTU/HR)					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
	Made					
	Rev	0				
	Date	16-Jan-25				
Document Title	FIRST FLOOR					
Equipment Name : SS STORE RACKS						
EQUIPMENT NO :	4					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1200	550	1800	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			<ol style="list-style-type: none"> 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	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						



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Project No.

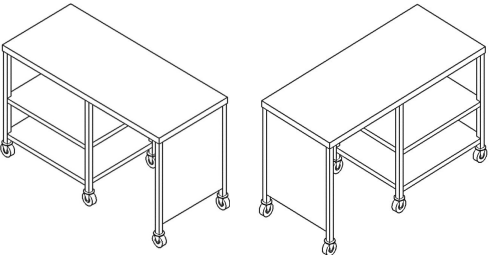
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Rev 0


Date 16-Jan-25

Document Title FIRST FLOOR

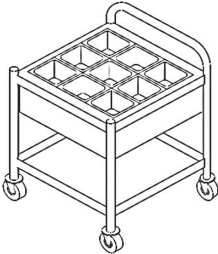
Equipment Name : MOBILE WORK TABLE WITH HALF TWO UNDER SHELF, TABLE RIGHT & L.H. SIDE CLOSED.


EQUIPMENT NO :		5	PICTORIAL REPRESENTATION		
QUANTITY:		2			
MAKE :		CUSTOM MADE			
MODEL:		NA			
ALTERNATE MAKE :		NA			
SIZE					
Length:	Width:	Height:	Backsplash:	Depth:	
1750	650	850	NA		
CAPACITY		NA			
M.E.P REQUIRMENT		SPECIFICATIONS			
PLUMBING :		1) 16 SWG. Stainless steel top			
Cold	∅	NA	2) 25mmx25mmx3mm Thick S.S. angle for frame work		
Hot	∅	NA	3) 25mm SQ SS pipe for cross braising		
Waste	∅	NA	4) 2 nos of 18 gauges s.s. half under shelves.		
ELECTRIC :		5) Legs should be 38mm in square 16 swg s.s pipe/legs fixed with adjustable nylon bullet feet.			
Power		NA			
Voltage		NA	6) 20 swg table right and left side closed.		
EXHAUST					
		NA			
GAS:					
BTU		NA			
Con.		NA			
ACCESSORIES:					

SPECIAL NOTE:

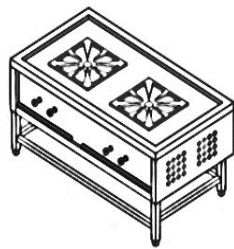
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

Equipment Name : MASALA TROLLEY


EQUIPMENT NO :	6				PICTORIAL REPRESENTATION 	
QUANTITY:	2					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
600	600	800				
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)16 Swg stainless steel top			
Cold	∅	NA	2)18 Swg stainless steel 1 under shelf			
Hot	∅	NA	3)Provision for 1/6 size 9 gn pans slots			
Waste	∅	NA	4)18 Swg stainless steel tank for gn pans			
ELECTRIC :			5)100mm ∅ x 38mm thick heavy duty rubberized castor wheels 4 nos. (2 wheels of brakes & 2 wheels without brakes)			
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

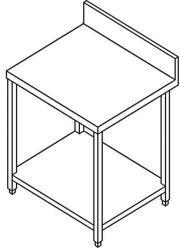
Equipment Name : TWO BURNER GAS RANGE


EQUIPMENT NO :	7				PICTORIAL REPRESENTATION 	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1450	800	600	NA			
CAPACITY	NA					

M.E.P REQUIREMENT			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)2 Nos M-78(160000 BTU/HR) with 2 nos pilot provided.		
Power	NA		6)25mm square S.S. pipe for cross braising.		
Voltage	NA		7)The casting size should be 450mm X 450mm, 2 nos.		
EXHAUST			8)Raised 50mm S.S. border on 4 sides with an S.S. front panel, with needle control valves for burners and pilots.		
1800 CFM			9)100mm Offsets from back side to be provided for provision of any MEP services.		
GAS:			10)Soil trays to be provided.		
BTU	M-78 (160000 BTU/HR)		11)Refer tap list for faucet details.		
Con.	NA		12) Gas piping in ranges and type of burners to be confirm before production		
ACCESSORIES:					
SPECIAL NOTE:					

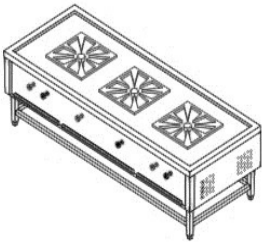
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

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


EQUIPMENT NO :	8				PICTORIAL REPRESENTATION 	
QUANTITY:	2					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
400	800	600	150	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)Table has 150mm height of back splash. 3)1 Nos of 18 gauges S.S. under shelve. 4)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				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

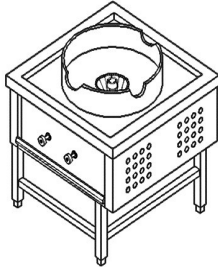
Equipment Name : THREE BURNER GAS RANGE


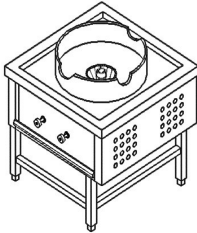
EQUIPMENT NO :	9					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1850	800	600	NA			
CAPACITY	NA					


M.E.P REQUIREMENT			SPECIFICATIONS		
PLUMBING :			1)16 SWG. stainless steel top.		
Cold	Ø	1/2"	2)19 SWG. stainless stell parforated sides.		
Hot	Ø	NA	3)25mmx25mmx3mm thick S.S angle frame work		
Waste	Ø	NA	4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.		
ELECTRIC :			5)3 Nos M-78 (480000 BTU/HR) with pilot.		
Power	NA		6)The casting size should be 400mm X 400mm, 3 nos.		
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)100mm Offsets from back side to be provided for provision of any MEP services.		
GAS:			10)Refer tap list for faucet details.		
BTU	M-78 (480000 BTU/HR)		11)25mm square S.S. pipe for cross braising.		
Con.	NA		12) Gas piping in ranges and type of burners to be confirm before production		
ACCESSORIES:					
SPECIAL NOTE:					

	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

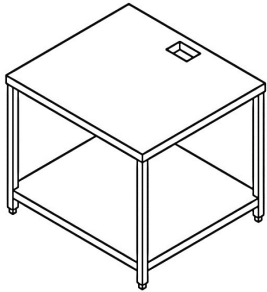
Equipment Name : SINGLE BURNER GAS RANGE


EQUIPMENT NO :	10					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
650	800	600	NA			
CAPACITY	NA					
M.E.P REQUIREMENT						
PLUMBING :			1)16 SWG. stainless steel top. 2)19 SWG. stainless steel perforated sides. 3)25mm x 25mm x 3mm thick S.S. angle for framework. 4)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 :			5)T-50 (100000 BTU/HR) LPG operated 1 nos burner. 6)25mm square S.S. pipe for cross braising.			
Power	NA					
Voltage	NA					
EXHAUST			7)The casting size should be 500mm Ø. 8)Raised 50mm S.S. border on 4 sides with an S.S. front panel, with needle control valves for burners and pilots.			
1800 CFM						
GAS:			9)100mm Offsets from back side to be provided for provision of any MEP services. 10)Soil trays to be provided.			
BTU	T-50 (100000 BTU/HR)					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : SINGLE BURNER FRYING RANGE							
EQUIPMENT NO :	11						
QUANTITY:	2						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
650	700	600	NA				
CAPACITY	NA						
M.E.P REQUIREMENT							
PLUMBING :			1)16 SWG. stainless steel top. 2)19 SWG. stainless steel perforated sides. 3)25mm x 25mm x 3mm thick S.S. angle for framework. 4)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 :			5)T-50 (100000 BTU/HR) LPG operated 1 nos burner. 6)25mm square S.S. pipe for cross braising.				
Power	NA						
Voltage	NA						
EXHAUST			7)The casting size should be 500mm Ø. 8)Raised 50mm S.S. border on 4 sides with an S.S. front panel, with needle control valves for burners and pilots.				
1800 CFM							
GAS:			9)100mm Offsets from back side to be provided for provision of any MEP services. 10)Soil trays to be provided.				
BTU	T-50 (100000 BTU/HR)						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							

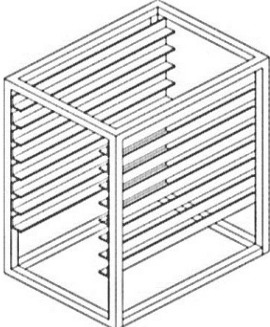
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					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

Equipment Name : WORK TABLE WITH ONE UNDER SHELF FOR COMBI OVEN



EQUIPMENT NO :	12				PICTORIAL REPRESENTATION 	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1000	900	800	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished.			
Cold	Ø	NA	2)25mm x 25mm x 3mm thick S.S. angle for framework.			
Hot	Ø	NA	3)Legs should be 38mm square 16 swg S.S. pipe/legs fitted with nylon adjustable bullet feet.			
Waste	Ø	NA	4)1 no. of 18 gauge S.S. under shelf.			
ELECTRIC :			5)Table below 16 gauge S.S. slots for GN pan.			
Power	NA		6)There should be cutout on the back side of table for inlet & outlet for combi oven pipes.			
Voltage	NA		7)Slots should be equidistant from each other.			
EXHAUST			8)75mm Offsets from back side to be provided for provision of any MEP services.			
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

Equipment Name : GN PAN BOX

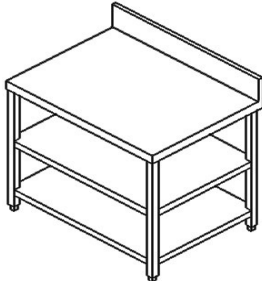
EQUIPMENT NO :	12a				PICTORIAL REPRESENTATION 	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
STD						
CAPACITY	NA					


M.E.P REQUIREMENT			SPECIFICATIONS		
PLUMBING :			1)25mm square S.S. pipe for framework. 2)16 gauge S.S. slots for GN pan. 3)S.S. slots to fit 1/1 GN pan 65mm deep. 1/1 & multiple thereof. 4)Slots should be equidistant from each other.		
Cold	∅	NA			
Hot	∅	NA			
Waste	∅	NA			
ELECTRIC :					
Power			NA		
Voltage			NA		
EXHAUST					
NA					
GAS:					
BTU			NA		
Con.			NA		
ACCESSORIES:					
SPECIAL NOTE:					

	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : COMBI OVEN							
EQUIPMENT NO :	13				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	CONVOTHERM						
MODEL:	(MAXX 10.10)						
ALTERNATE MAKE :	RATIONAL (ICP 10-1/1E)						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
875	797	1066	NA				
CAPACITY	NA						
M.E.P REQUIRMENT		SPECIFICATIONS					
PLUMBING :		1)Capacity : 10 GN 1/1.					
Cold	Ø	1/2"	2)Temperature Range : 30-250°C.				
Hot	Ø	NA	3)Operation Type : Electric.				
Waste	Ø	1-1/2"	4) shelf spacing : 68mm				
ELECTRIC :		5)Controller Type : Touch screen.					
Power	20.4 KW		6) Frequency : 50 / 60 Hz				
Voltage	3 PHASE		7)Power: 17.2 - 20.4 KW.				
EXHAUST		8)Voltage : 3N~ 380-415V					
1000 CFM		9)Phase : Three.					
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

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


EQUIPMENT NO :	14					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
775	900	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.			
Cold	Ø	NA	2)Table has 150mm height of back splash.			
Hot	Ø	NA	3)2 nos of 18 gauges S.S. under shelves.			
Waste	Ø	NA	4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.			
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

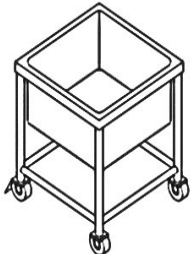
Equipment Name : KNIFE STERILIZER

EQUIPMENT NO :	14a				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	SIRMAN					
MODEL:	16 UV					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
400	150	620	NA			
CAPACITY	NA					


M.E.P REQUIREMENT			SPECIFICATIONS		
PLUMBING :			1)Made from AISI430 stainless steel. 2)Chamber is closed by a smoked plexiglass door h.48 cm. 3)Removable see-through plexiglass knives holder makes sanitation easier and allows sterilization without having to rotate the knives. 4)Knives holder with built in drops collecting tray. (only on 24W version). 5)Mercury vapour lamp with wire screen protection. 6)A safety microswitch switches the lamps on when the door is opened and switches them off when it is closed. 7)The curtesy lamp, on 24W model, turns on only when the switch is "on" and the timer is at "0".		
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:					

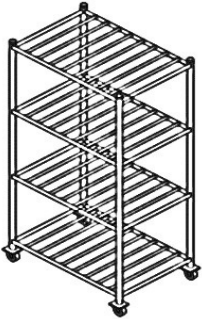
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					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25


Equipment Name : SOAK SINK UNIT

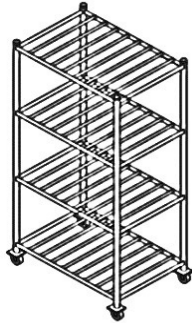
EQUIPMENT NO :	14b					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
600	600	850	NA			
CAPACITY	NA					



M.E.P REQUIREMENT			SPECIFICATIONS		
PLUMBING :			1)16 swg. s.s. sink of size 500mm l x 500mm w x 300mm deep with 38mm drain, sink bowl with covered corners at 20mm radius.		
Cold	Ø	1/2"	2)38mm Ø 16 swg. thk. s.s. 304 quality pipe.		
Hot	Ø	NA	3)175mm Ø x 38mm thick heavy duty rubberised castor wheels (pin type) 4 nos, (2 nos. lock provision).		
Waste	Ø	1-1/2"	4)Lever handle operated waste outlet		
ELECTRIC :					
Power	NA				
Voltage	NA				
EXHAUST					
NA					
GAS:					
BTU	NA				
Con.	NA				
ACCESSORIES:					
SPECIAL NOTE:					


	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

Equipment Name : SS RACKS							
EQUIPMENT NO :		15					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:			Depth:	
1200	600	1800	NA			NA	
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Outside 25mm Ø x 16 swg. thk. S.S. 304 quality pipe.				
Cold	Ø	NA	2)Inside 20mm Ø x 18 swg. thk. S.S. 304 quality pipe.				
Hot	Ø	NA	3)Unit to consist of 4 levels with 550mm gap between the framework shelving and having necessary supports welded.				
Waste	Ø	NA	4)Gap between the two 20mm pipe 100mm center to center.				
ELECTRIC :			5)Legs should be 38mm Ø x 16 swg. thk. S.S. 304 quality pipe fitted with nylon adjustable bullet feet.				
Power	NA		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.				
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

Equipment Name : SS RACKS							
EQUIPMENT NO :		16					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:			Depth:	
975	600	1800	NA	NA			
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Outside 25mm Ø x 16 swg. thk. S.S. 304 quality pipe.				
Cold	Ø	NA	2)Inside 20mm Ø x 18 swg. thk. S.S. 304 quality pipe.				
Hot	Ø	NA	3)Unit to consist of 4 levels with 550mm gap between the framework shelving and having necessary supports welded.				
Waste	Ø	NA	4)Gap between the two 20mm pipe 100mm center to center.				
ELECTRIC :			5)Legs should be 38mm Ø x 16 swg. thk. S.S. 304 quality pipe fitted with nylon adjustable bullet feet.				
Power	NA						
Voltage	NA						
EXHAUST			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.				
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : PULVERISER							
EQUIPMENT NO :	17				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	CUSTOM MADE						
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 6)Safety door knob.				
Cold	Ø	1/2"					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	3.5 KW						
Voltage	3 PHASE						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							

	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25


Equipment Name : POTATO PEELER

EQUIPMENT NO :	18					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
STD						
CAPACITY	15kg					


M.E.P REQUIREMENT			SPECIFICATIONS		
PLUMBING :			1)Capacity 15 kg		
Cold	Ø	1/2"	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.		
Hot	Ø	NA	3)The unit should have a safety mechanism by which if the door opened the unit should stopped.		
Waste	Ø	NA			
ELECTRIC :			4)The abrasive on the disk shall be fiberglass carborundum and the disk should be easily removable for maintenance & cleaning.		
Power	1.5 KW		5)Unit shall be provided with a hose connector. It should be fitted with 1 HP motor for phase operation.		
Voltage	3 PHASE				
EXHAUST					
NA					
GAS:					
BTU	NA				
Con.	NA				
ACCESSORIES:					
SPECIAL NOTE:					

	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

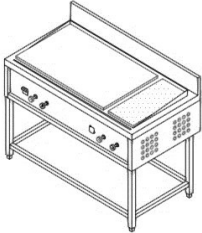
Equipment Name : MASALA GRINDER

EQUIPMENT NO :	19						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
STD							
CAPACITY	13KG						


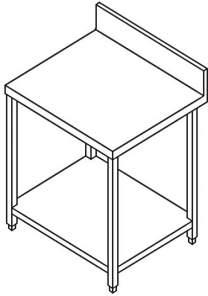
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Stainless Steel construction			
Cold	Ø	1/2"	2)Capacity: 13 Kgs per load			
Hot	Ø	NA	3)The Roller Stone Assembly is fitted with wiper to ensure 100% grinding in quicker time.			
Waste	Ø	NA				
ELECTRIC :			4)Unique adjustable Load Balancing System provided for even spread of load and for very efficient grinding			
Power	2KW		5)2HP motor Required			
Voltage	3 PHASE					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


	IIM MUMBAI		CLIENT	IIM MUMBAI
			Project No.	
	Document Title	FIRST FLOOR	Made	
			Rev	0
			Date	16-Jan-25

Equipment Name : HOT PLATE WITH PUFFER & BACK SPLASH

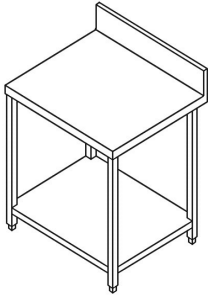
EQUIPMENT NO :	20				
QUANTITY:	3				
MAKE :	CUSTOM MADE				
MODEL:	NA				
ALTERNATE MAKE :	NA				
SIZE					
Length:	Width:	Height:	Backsplash:	Depth:	
1200	650	850	150	NA	
CAPACITY	NA				


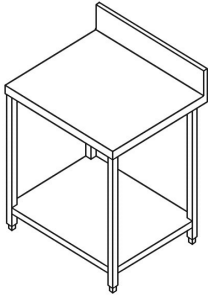
M.E.P REQUIREMENT			SPECIFICATIONS	
PLUMBING :			<ol style="list-style-type: none"> 1)Top is made of 16 gauge S.S. sheets which are duly matt finished. 2)25mm x 25mm x 3mm thick S.S. angle for framework. 3)Hotplate has 150mm height back splash. 4)Hot plate and puffer to be provided Infrared burners. 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 nylon bullet feet. 8)100mm Offsets from back side to be provided for provision of any MEP services. 9)The groove should made on the top of the range with slope to collect oil in box. 10)19 SWG. stainless steel perforated sides. 	
Cold	Ø	NA		
Hot	Ø	NA		
Waste	Ø	NA		
ELECTRIC :				
Power	NA			
Voltage	NA			
EXHAUST				
1800 CFM				
GAS:				
BTU	V-350 (70,000 BTU/HR)			
	V-350 (70,000 BTU/HR)			
Con.	NA			
ACCESSORIES:				
SPECIAL NOTE:				


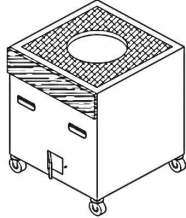
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH							
EQUIPMENT NO :	21				PICTORIAL REPRESENTATION		
QUANTITY:	2						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
700	650	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)Table has 150mm height of back splash. 3)1 Nos of 18 gauges S.S. under shelve. 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	\emptyset	NA					
Hot	\emptyset	NA					
Waste	\emptyset	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


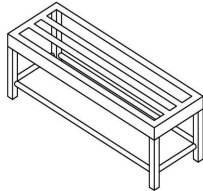
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					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25


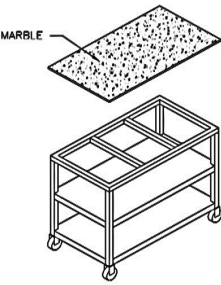
Equipment Name : WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH


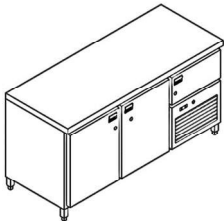
EQUIPMENT NO :	22				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
625	650	850	150	NA		
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)Table has 150mm height of back splash. 3)1 Nos of 18 gauges S.S. under shelve. 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:						


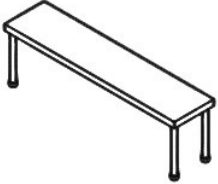
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH						
EQUIPMENT NO :	23				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
700	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)Table has 150mm height of back splash. 3)1 Nos of 18 gauges S.S. under shelve. 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:						


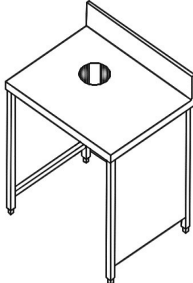
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : SS TANDOOR							
EQUIPMENT NO :		24			PICTORIAL REPRESENTATION		
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
800	800	1000	NA				
CAPACITY		NA					
M.E.P REQUIREMENT							
PLUMBING :			1)Clay oven covered with necessary insulation.				
Cold	Ø	NA	2)Double Insulated body with Insulation outer body should be made of 16 swg S.S. 304. The outlet for ash to provided.				
Hot	Ø	NA	3)4 Nos of Heavy duty MS castor wheels.				
Waste	Ø	NA	4)Front side with wooden scarving.				
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : TANDOOR STAND						
EQUIPMENT NO :	25				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1500	250	250	NA			
CAPACITY	NA					
M.E.P REQUIREMENT						
PLUMBING :						
Cold	Ø	NA	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. 2)Framework to be made of 35mm x 35mm x 5mm thick S.S. angle painted in grey oil paint.			
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


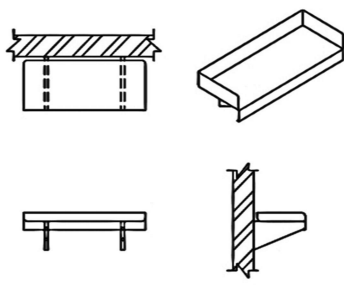
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : MARBLE TOP ROLLING TABLE WITH TWO UNDER SHELF						
EQUIPMENT NO :	26				PICTORIAL REPRESENTATION	
QUANTITY:	3					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1200	700	850	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)It should be marble top for rolling table with smooth round coners. 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 \varnothing x 38mm thick heavy duty rubberized castor wheels 4 nos. (All wheels have brakes) 6)Marble top to be provided.			
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				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : TABLE TOP REFRIGERATOR (PROVISION FOR OVERHEAD SHELF NO. 28)						
EQUIPMENT NO :	27					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1500	700	850	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.			
Cold	Ø	NA	2)Construction framework of S.S. angle, inner tank 20 gauge S.S. sheet.			
Hot	Ø	NA	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.			
Waste	Ø	NA	4)Inner tank surrounded by copper coils with PUF insulation, with sealed compressor of Copeland or Tecumseh make located on right hand side from worker's side.			
ELECTRIC :			5)Compressor to have S.S. louvered grills for ventilation, with digital temperature gauge maintaining temperature between 0°C to +5° C.			
Power	1 KW		6)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.			
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : OVER HEAD SHELF ON TOP OF EQ. NO. 27						
EQUIPMENT NO :	28				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1500	350	450	NA			
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Top is made of 18 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 on top of equipment. 3)Over head shelf should have fixing arrangement on top of table, On equipment no . 27			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

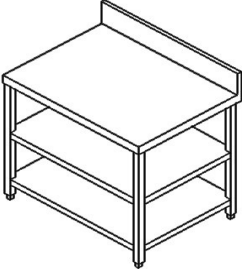
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name CHUTE TABLE WITH R.H SIDE CLOSED & BACK SPLASH						
EQUIPMENT NO :	29				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
900	750	850	150	NA		
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)Top is made of 16 gauge S.S. sheet which is duly matt finished.			
Cold	∅	NA	2)Table has 150mm height back splash.			
Hot	∅	NA	3)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.			
Waste	∅	NA	4)Table has 200mm ∅ chute.			
ELECTRIC :			5)25mm square S.S. pipe for cross braising.			
Power	NA		6)Table has 20 swg right side closed.			
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : SS DUST BIN						
EQUIPMENT NO :	29a					
QUANTITY:	1					
MAKE :	BOUGHT OUT					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
350mm Dia			NA			
CAPACITY	STD					
M.E.P REQUIREMENT			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				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : WALL SHELF						
EQUIPMENT NO :		30			PICTORIAL REPRESENTATION	
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
900	350	260	NA			
CAPACITY		NA				
M.E.P REQUIREMENT		SPECIFICATIONS				
PLUMBING :		1)Shelf have 18 guage S.S. body. 2)60mm border 3 side up and front side down. 3)Bolting arrangement provision should be provided for wall hanging.				
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		CLIENT	IIM MUMBAI	
			Project No.		
	Document Title	FIRST FLOOR			



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


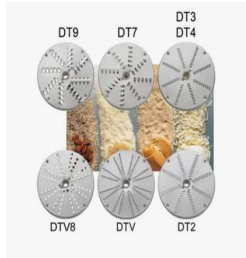
EQUIPMENT NO :	31				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1100	750	850	150	NA		
CAPACITY	NA					


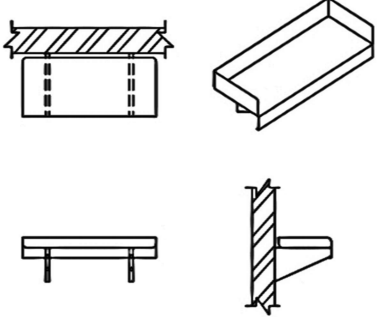
M.E.P REQUIREMENT	SPECIFICATIONS
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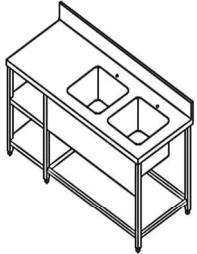
PLUMBING :			<p>1)Top made of 16 gauge S.S. sheets to be duly matt finished.</p> <p>2)Table has 150mm height of back splash.</p> <p>3)2 nos of 18 gauges S.S. under shelves.</p> <p>4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.</p>
Cold	Ø	NA	
Hot	Ø	NA	
Waste	Ø	NA	
ELECTRIC :			
Power	NA		
Voltage	NA		
EXHAUST			
NA			
GAS:			
BTU	NA		
Con.	NA		
ACCESSORIES:			


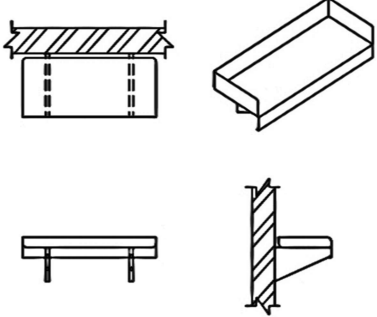
SPECIAL NOTE:


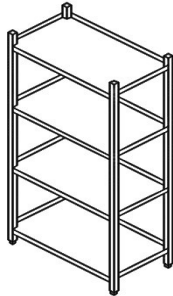
	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
	Document Title	FIRST FLOOR						
Equipment Name : VEGETABLE PROCESSOR								
EQUIPMENT NO :		32			PICTORIAL REPRESENTATION			
QUANTITY:		1						
MAKE :		SIRMAN						
MODEL:		TM 2 INOX						
ALTERNATE MAKE :		NA						
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
279	508	762	NA					
CAPACITY	NA							
M.E.P REQUIREMENT			SPECIFICATIONS					
PLUMBING :			1)Aluminium alloy and S/S construction. 2)Ventilated motor for continuous operation. 3)Thanks to its compact design the machine is easy to install inside every kitchen. 4)The exclusive feeding system makes easy to process also soft products like moz-zarella cheese. 5)Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray. 6)Version with dishwashing safe S/S lid available. 7)Large number of discs available for every purpose.					
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				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : BLADES (1 SET OF 6 BLADES)							
EQUIPMENT NO :	32a				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	SIRMAN						
MODEL:	TM ALL INOX						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
6 BLADES			NA				
CAPACITY	NA						
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.				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


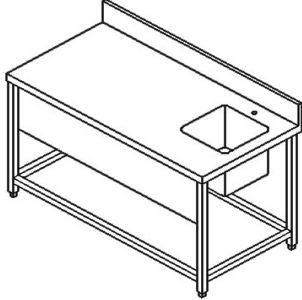
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : WALL SHELF						
EQUIPMENT NO :		33			PICTORIAL REPRESENTATION	
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1100	350	260	NA			
CAPACITY		NA				
M.E.P REQUIREMENT		SPECIFICATIONS				
PLUMBING :		1)Shelf have 18 guage S.S. body. 2)60mm border 3 side up and front side down. 3)Bolting arrangement provision should be provided for wall hanging.				
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				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : TWO SINK TABLE WITH HALF TWO UNDER SHELF & BACK SPLASH						
EQUIPMENT NO :	34					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1800	750	850	150	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top is made of 16 gauge ss sheet which is duly matt finished. 2)25mm x 25mm x 3mm thick S.S angle for frame work. 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.			
Cold	Ø	1/2"	5)2 nos S.S Sink of size 450mm L x 450mm W x 300mm deep with 38mm drain, sink located on right hand side of the table. 6)Table has 20 Swg front side closed on sink side. 7)25mm square S.S. pipe for cross braising. 8)Refer tap list for faucet details.			
Hot	Ø	1/2"				
Waste	Ø	1-1/2"				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


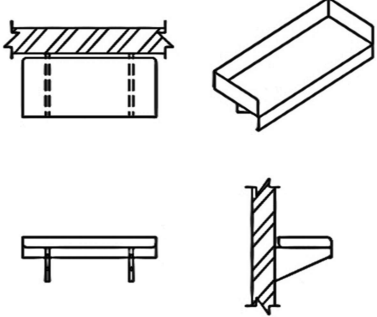
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
Document Title		FIRST FLOOR					
Equipment Name : WALL SHELF							
EQUIPMENT NO :		35			PICTORIAL REPRESENTATION		
QUANTITY:		2					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
900	350	260	NA				
CAPACITY		NA					
M.E.P REQUIREMENT		SPECIFICATIONS					
PLUMBING :		1)Shelf have 18 guage S.S. body. 2)60mm border 3 side up and front side down. 3)Bolting arrangement provision should be provided for wall hanging.					
Cold	Ø						NA
Hot	Ø						NA
Waste	Ø						NA
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


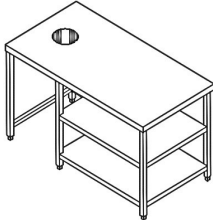
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : SS STORE RACKS						
EQUIPMENT NO :		36				
QUANTITY:		2				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1200	550	1800	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			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				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : DOUGH KNEADING MACHINE							
EQUIPMENT NO :		37			PICTORIAL REPRESENTATION		
QUANTITY:		1					
MAKE :		INDULGE					
MODEL:		KMSIP-40					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
420	802	840	NA				
CAPACITY	20 KG						
M.E.P REQUIRMENT		SPECIFICATIONS					
PLUMBING :		1) Capacity: 40L 2) Dough capacity- 20 KG 3) Power: 1.5/1.87Kw 4) Voltage: 440V/50Hz 5) Bowl Speed: 30/20 R.P.M. 6) Mixing Speed: 310/200 R.P.M. 7) Reverse Rotation: High / Low 8) Dimension: 420x802x840mm					
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	1 KW						
Voltage	3 PHASE						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


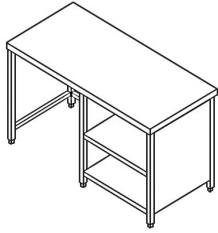
	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
	Document Title	FIRST FLOOR						
Equipment Name : WORK TABLE WITH SINK ON R.H. SIDE & BACK SPLASH (SINK SIZE=350X350X250)								
EQUIPMENT NO :	38				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
1450	700	850	150	NA				
CAPACITY	NA							
M.E.P REQUIREMENT			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)150mm splash at back side.					
Waste	Ø	1-1/2"	4)radius from 20mm rod (approx 12mm radius) for splash.					
ELECTRIC :			5)legs should be 38mm in square 16 swg. s.s. pipe/legs fixed with adjustable nylon bullet feet.					
Power	NA		6)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.					
Voltage	NA							
EXHAUST			7)25mm sq. s.s. pipe for cross braising.					
GAS:			8)table has 20 swg. front side closed on sink side.					
BTU	NA		9)2 nos of 18 gauges s.s. half under shelves.					
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


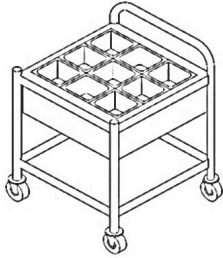
	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
	Document Title	FIRST FLOOR						
Equipment Name : FLOOR BIN								
EQUIPMENT NO :	39				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CAMBRO							
MODEL:	(IBS27)							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
SS FLOOR CONTAINER								
CAPACITY	(SUGAR - 103 KG) (FLOUR - 68 KG)							
M.E.P REQUIREMENT			SPECIFICATIONS					
PLUMBING :			<p>1) Bin body should be made of FDA accepted Poly so no liner is needed with clear polycarbonate lids for easy visuals of contents.</p> <p>2) 75mm Casters wheels 2 fixed and 2 swivels.</p> <p>3) Cambro Make Model No. IBS27 NA with capacity of 27 gallons</p> <p>5) The flour capacity should be at least 150 lbs.</p> <p>6) To be used as self containing system for storing. Bin should fit under work table.</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:								


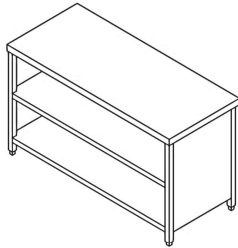
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : WALL SHELF						
EQUIPMENT NO :		40			PICTORIAL REPRESENTATION	
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1450	350	260	NA			
CAPACITY		NA				
M.E.P REQUIREMENT		SPECIFICATIONS				
PLUMBING :		1)Shelf have 18 guage S.S. body. 2)60mm border 3 side up and front side down. 3)Bolting arrangement provision should be provided for wall hanging.				
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				CLIENT	IIM MUMBAI		
					Project No.			
Document Title	FIRST FLOOR							
Equipment Name : WORK TABLE WITH CHUTE ON L.H. SIDE HALF TWO UNDER SHELF, TABLE BACK SIDE CLOSED.								
EQUIPMENT NO :	41				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
1450	700	850	NA					
CAPACITY	NA							
M.E.P REQUIREMENT			SPECIFICATIONS					
PLUMBING :			1)Top made of 16 Swg S.S. sheets to be duly matt finished.					
Cold	Ø	NA	2)25mm x 25mm x 3mm thick S.S. angle for frame work.					
Hot	Ø	NA	3)Sound dead-end paint is applied on bottom of S.S. top if required.					
Waste	Ø	NA	4)2 nos of 18 Swg S.S. half under shelves.					
ELECTRIC :			5)Legs should be 38mm in square 16 swg S.S. pipe/legs fixed with adjustable nylon bullet feet.					
Power	NA		6)200mm Ø Chute is left hand side on the table.					
Voltage	NA		7)25mm square S.S. pipe for cross braising.					
EXHAUST			8)20 swg S.S. Table back side closed.					
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


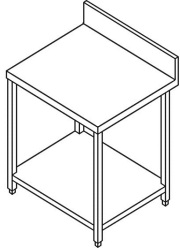
	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
	Document Title	FIRST FLOOR						
Equipment Name : SS DUST BIN								
EQUIPMENT NO :	41a				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	BOUGHT OUT							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
350mm Dia			NA					
CAPACITY	STD							
M.E.P REQUIREMENT			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:								


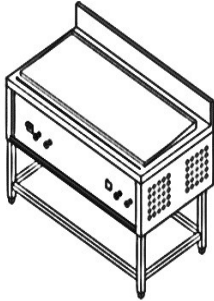
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name :WORK TABLE WITH HALF TWO UNDER SHELF, TABLE RIGHT & BACK SIDE CLOSED						
EQUIPMENT NO :	42					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1450	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)Table have right & back hand side closed. 3)2 nos of 18 gauges S.S. half under shelves. 4)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				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name :UNDER TABLE MASALA TROLLY							
EQUIPMENT NO :		43					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
600	600	800	NA	NA			
CAPACITY	NA						
M.E.P REQUIREMENT			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				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name :WORK TABLE WITH TWO UNDER SHELF, TABLE BACK & R.H. SIDE CLOSED						
EQUIPMENT NO :	44				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1000	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)Table have back & right hand side closed. 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.			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
Document Title	FIRST FLOOR							
Equipment Name : TWO BURNER GAS RANGE								
EQUIPMENT NO :	45				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
1400	700	800	NA					
CAPACITY	NA							
M.E.P REQUIREMENT			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.					
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				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : WORK TABLE WITH ONE UNDER SHELF & BACK SPLASH						
EQUIPMENT NO :	46				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
525	700	800	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)Table has 150mm height of back splash. 3)1 Nos of 18 gauges S.S. under shelve. 4)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:						

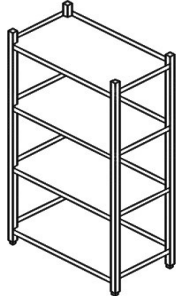
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : HOT PLATE WITH BACK SPLASH							
EQUIPMENT NO :	47						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1200	700	800	150	NA			
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Top is made of 16 swg S.S. sheets which are duly matt finished.				
Cold	Ø	NA	2)25mm x 25mm x 3mm thick S.S. angle for framework.				
Hot	Ø	NA	3)Hotplate has 150mm height of back splash.				
Waste	Ø	NA	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.				
ELECTRIC :			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.				
Power	NA		6)S.S. front panel, with needle control valves for burners and pilots.				
Voltage	NA		7)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.				
EXHAUST			8)100MA mm Offsets from back side to be provided for provision of any MEP services.				
1800 CFM			9)19 SWG. stainless steel perforated sides.				
GAS:			10)The groove should made on the top of the range with slope to collect oil in box.				
BTU	V 450 (108000 BTU/HR)		11)25mm square S.S. pipe for cross braising.				
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : WORK TABLE WITH SINK ON R.H. SIDE SINK, HALF TWO UNDER SHELF & BACK SPLASH (SINK SIZE=400X400X300)						
EQUIPMENT NO :		48				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1000	700	800	150	NA		
CAPACITY	NA					
M.E.P REQUIREMENT		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)150mm splash at back side.			
Waste	Ø	1-1/2"	4)radius from 20mm rod (approx 12mm radius) for splash.			
ELECTRIC :		5)legs should be 38mm in square 16 swg. s.s. pipe/legs fixed with adjustable nylon bullet feet.				
Power	NA		6)18 swg. 1 nos s.s. sink of size 400mm l x 400mm w x 300mm deep with 38mm drain, sink located on right hand side of the table.			
Voltage	NA		7)25mm sq. s.s. pipe for cross braising.			
EXHAUST		8)table has 20 swg. front side closed on sink side.				
NA		9)2 nos of 18 gauges s.s. half under shelves.				
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


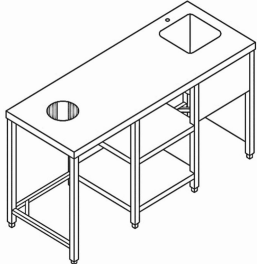
	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
Document Title	FIRST FLOOR							
Equipment Name : FOUR DOOR VERTICAL DEEP FREEZER								
EQUIPMENT NO :	49				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	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 - 2°C to - 22°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	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	1 KW							
Voltage	220 V							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								



	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					


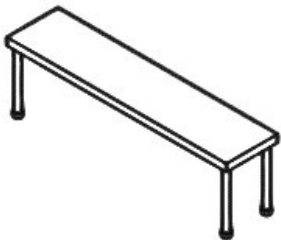
Equipment Name :SS RACK


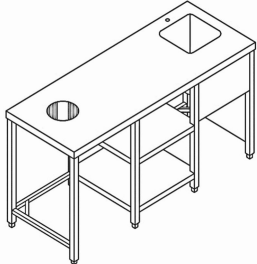
EQUIPMENT NO :	50				PICTORIAL REPRESENTATION 	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
900	500	1800	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)19 swg. 4 nos stainless steel 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				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name :WORK TABLE WITH TWO UNDER SHELF, TABLE L.H. SIDE CLOSED (PROVISION FOR OVER HEAD SHELF NO. 53)						
EQUIPMENT NO :	51					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1500	600	850	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)Table have left hand side closed. 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.			
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				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : WORK TABLE WITH SINK ON R.H. SIDE, CHUTE ON L.H. SIDE, HALF TWO UNDER SHELF & TABLE R.H. SIDE CLOSED (PROVISION FOR OVER HEAD SHELF NO. 53)							
EQUIPMENT NO :	52						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1500	600	850	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Top is made of 16 gauge S.S. sheet which is duly matt finished.				
Cold	Ø	1/2"	2)25mm square S.S. pipe for cross braising.				
Hot	Ø	NA	3)1 nos S.S Sink of size 350mm L x 350mm W x 250mm deep with 38mm drain, sink located on right hand side.				
Waste	Ø	1-1/2"	4)2nos of half under shelf.				
ELECTRIC :			5)Refer tap list for faucet details.				
Power	NA		6)Fitting arrangement is to be provided on equipment for over head shelf no. 18.				
Voltage	NA		7)200mm Ø Chute is located on left hand side of the table.				
EXHAUST			8)20 SWG table has sink front & table right side closed.				
NA			9)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.				
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


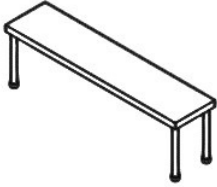
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : SS DUST BIN							
EQUIPMENT NO :		52a					
QUANTITY:		1					
MAKE :		BOUGHT OUT					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
350mm Dia			NA				
CAPACITY	STD						
M.E.P REQUIREMENT			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:							


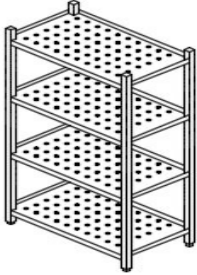
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : OVER HEAD SHELF (ON TOP OF EQ. NO. 51 & 52)						
EQUIPMENT NO :		53				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1500	500	450	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top is made of 18 swg S.S. sheet which is duly matt finished.			
Cold	Ø	NA	2)Legs should be 38mm dia S.S. pipe with fitting arrangement is to be provided on top of equipment.			
Hot	Ø	NA				
Waste	Ø	NA	3)Over head shelf should have fixing arrangement on top of table, On equipment no . 51 & 52			
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


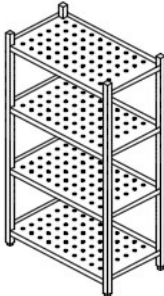
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : WORK TABLE WITH SINK ON R.H. SIDE, CHUTE ON L.H. SIDE, HALF TWO UNDER SHELF & TABLE R.H. SIDE CLOSED (PROVISION FOR OVER HEAD SHELF NO. 56)							
EQUIPMENT NO :	54						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1500	600	850	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Top is made of 16 gauge S.S. sheet which is duly matt finished.				
Cold	Ø	1/2"	2)25mm square S.S. pipe for cross braising.				
Hot	Ø	NA	3)1 nos S.S Sink of size 350mm L x 350mm W x 250mm deep with 38mm drain, sink located on right hand side.				
Waste	Ø	1-1/2"	4)2nos of half under shelf.				
ELECTRIC :			5)Refer tap list for faucet details.				
Power	NA		6)Fitting arrangement is to be provided on equipment for over head shelf no. 18.				
Voltage	NA		7)200mm Ø Chute is located on left hand side of the table.				
EXHAUST			8)20 SWG table has sink front & table right side closed.				
NA			9)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.				
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							



	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : SS DUST BIN							
EQUIPMENT NO :		54a					
QUANTITY:		1					
MAKE :		BOUGHT OUT					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
350mm Dia			NA				
CAPACITY	STD						
M.E.P REQUIREMENT			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:							


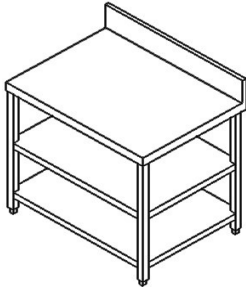
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name :WORK TABLE WITH TWO UNDER SHELF, TABLE L.H. SIDE CLOSED (PROVISION FOR OVER HEAD SHELF NO. 56)						
EQUIPMENT NO :	55					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1500	600	850	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)Table have left hand side closed. 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.			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


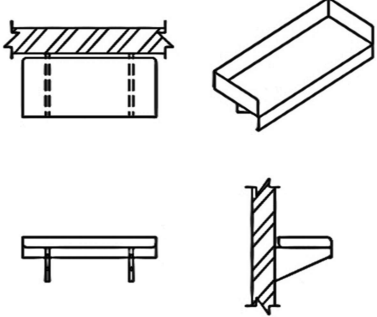
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : OVER HEAD SHELF ON TOP OF (EQ. NO. 54 & 55)						
EQUIPMENT NO :	56					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1500	500	450	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			<p>1)Top is made of 18 swg S.S. sheet which is duly matt finished.</p> <p>2)Legs should be 38mm dia S.S. pipe with fitting arrangement is to be provided on top of equipment.</p> <p>3)Over head shelf should have fixing arrangement on top of table, On equipment no . 54 & 55</p>			
Cold	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						



	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
Document Title		FIRST FLOOR						
Equipment Name : COLD ROOM RACKS								
EQUIPMENT NO :		57			PICTORIAL REPRESENTATION			
QUANTITY:		1						
MAKE :		CUSTOM MADE						
MODEL:		NA						
ALTERNATE MAKE :		NA						
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
1200	500	1800	NA					
CAPACITY	NA							
M.E.P REQUIREMENT		SPECIFICATIONS						
PLUMBING :		<p>1)18 swg. 4 nos perforated stainless steel shelves with 38mm border 3 sides up and front side down.</p> <p>2)Legs should be 38mm sq S.S. pipe legs fitted with nylon adjustable bullet feet.</p> <p>3)All shelves should have equal distance.</p> <p>4)9mm Bidding from all sides.</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				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : COLD ROOM RACKS						
EQUIPMENT NO :		58			PICTORIAL REPRESENTATION	
QUANTITY:		7				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
950	500	1800	NA			
CAPACITY		NA				
M.E.P REQUIREMENT		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:						


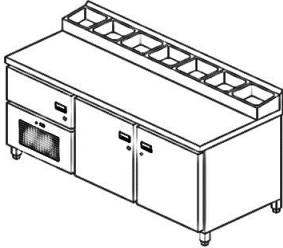
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
Equipment Name : CHEST FREEZER							
EQUIPMENT NO :	59				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	TRUFROST						
MODEL:	(CF 110)						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
610	610	864	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
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				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH						
EQUIPMENT NO :	60					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1500	750	850	150	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)Table has 150mm height of back splash. 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.			
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				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : WALL SHELF						
EQUIPMENT NO :		61			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)60mm border 3 side up and front side down. 3)Bolting arrangement provision should be provided for wall hanging.			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


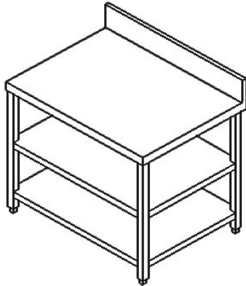
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : SALAMANDER							
EQUIPMENT NO :		62			PICTORIAL REPRESENTATION		
QUANTITY:		1					
MAKE :		INDULGE					
MODEL:		AT 936					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
570	340	260	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Stainless Steel body. 2)Hight on the heating structure can be adjusted. 3)Easy to remove crumb pan. 4)Galvanized steel gridiron. 5)Shock proof heating element. 6)Vent outlets. 7)Electronics symosthats.				
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:							


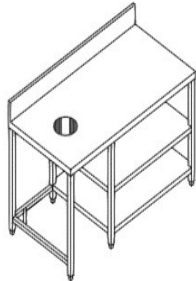
	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
	Document Title	FIRST FLOOR						
Equipment Name : TABLE TOP DEEP FAT FRYER								
EQUIPMENT NO :		63			PICTORIAL REPRESENTATION			
QUANTITY:		1						
MAKE :		INDULGE						
MODEL:		(EF-8SC)						
ALTERNATE MAKE :		NA						
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
457	330	381						
CAPACITY	8 LTRS							
M.E.P REQUIREMENT			SPECIFICATIONS					
PLUMBING :			1)S.S structure with heavy duty heating elements modern compact design. 2)Indulge make model no EF-8SC or similar with capacity of 8 Ltr tank . 3)Power requirement of 3500 Watts for each Tank, With Voltage of 220V/50Hz/1phase electric connection.					
Cold	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	3.5KW							
Voltage	220							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								



	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
Document Title	FIRST FLOOR							
Equipment Name : TABLE TOP REFRIGERATOR WITH 1/6 SIZE 7 GN PAN SLOTS & BACK SPLASH								
EQUIPMENT NO :	64				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
1500	750	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.					
Cold	Ø	NA	2)Construction framework of S.S. angle, inner tank 20 gauge S.S. sheet.					
Hot	Ø	NA	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.					
Waste	Ø	NA	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.					
ELECTRIC :			5)Compressor to have S.S. louvered grills for ventilation, with digital temperature gauge maintaining temperature between 1°C to + 4° C.					
Power	1 KW		6)Table has 150mm height of back splash.					
Voltage	220		7)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.					
EXHAUST			8)7 Nos off 1/6 x 100mm deep GN pans located on top of refrigerator.					
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								


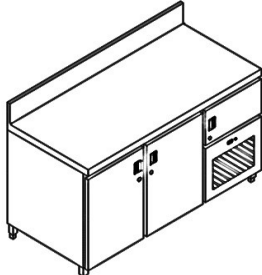
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : PIZZA OVEN						
EQUIPMENT NO :	65					
QUANTITY:	1					
MAKE :	INDULGE					
MODEL:	RBSI 110E					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
STD						
CAPACITY	NA					
M.E.P REQUIREMENT			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:						


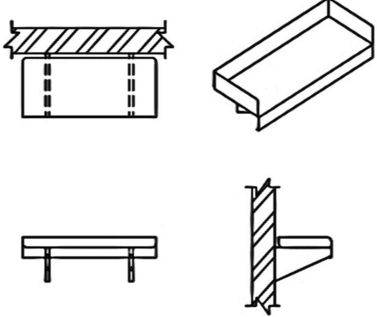
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : SANDWICH GRILLER							
EQUIPMENT NO :		66					
QUANTITY:		2					
MAKE :		INDULGE					
MODEL:		(GH-811SI)					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
279	304	229	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Stainless steel structure with heavy duty heating elements. 2)Temperature control with overload thermostat.				
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				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH						
EQUIPMENT NO :	67					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1000	750	850	150	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)Table has 150mm height of back splash. 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.			
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				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : WORK TABLE WITH CHUTE L.H.SIDE, HALF TWO UNDER SHELF & BACK SPLASH						
EQUIPMENT NO :		68				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
925	750	850	150	NA		
CAPACITY	NA					
M.E.P REQUIRMENT						
PLUMBING :		1)Top made of 16 Swg S.S. sheets to be duly matt finished. 2)Table has 150mm height of back splash. 3)2 nos of 18 Swg S.S. half under shelves. 4)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 :		5)200mm ∅ Chute is on left hand side on the table. 6)25mm square S.S. pipe for cross braising.				
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						



	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : SS DUST BIN							
EQUIPMENT NO :		68a					
QUANTITY:		1					
MAKE :		BOUGHT OUT					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
350mm Dia			NA				
CAPACITY	NA						
M.E.P REQUIREMENT			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				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : TABLE TOP REFRIGERATOR WITH BACK SPLASH							
EQUIPMENT NO :		69			PICTORIAL REPRESENTATION 		
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1500	750	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.				
Cold	Ø	NA	4)Inner tank surrounded by copper coils with PUF insulation, with sealed compressor of Emerson or Equivalent make located on right 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)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.				
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :			4)Inner tank surrounded by copper coils with PUF insulation, with sealed compressor of Emerson or Equivalent make located on right 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.				
Power	1 KW						
Voltage	220						
EXHAUST			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.				
NA							
GAS:			7)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.				
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


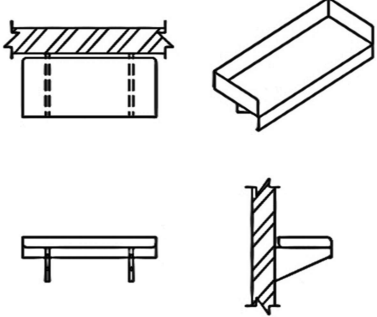
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : WALL SHELF						
EQUIPMENT NO :		70			PICTORIAL REPRESENTATION	
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1500	350	260	NA			
CAPACITY		NA				
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Shelf have 18 guage S.S. body. 2)60mm border 3 side up and front side down. 3)Bolting arrangement provision should be provided for wall hanging.			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


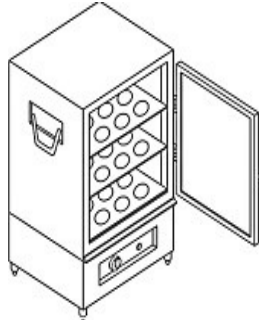
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : CITRUS JUICER / EXTRACTOR MULTI JUICER						
EQUIPMENT NO :	71					
QUANTITY:	1					
MAKE :	APOLLO CROMATO					
MODEL:	Y15CHR					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
STD						
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)model : apolo 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	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	0.5 KW					
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


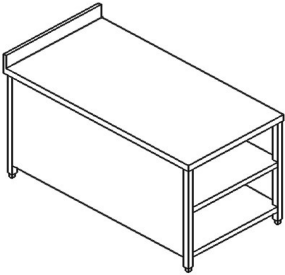
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : COLD PRESS JUICER							
EQUIPMENT NO :		72					
QUANTITY:		1					
MAKE :		SIRMAN					
MODEL:		(EKTOR 37)					
ALTERNATE MAKE :		USHA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
STD							
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)75mm Full mouth feeder tube for full fruit juicing.				
Cold	Ø	NA	2)Cold press technology 65 RPM				
Hot	Ø	NA	3)It should be compatible for Hard, Green vegetable and for deserts.				
Waste	Ø	NA	4)Easy to maintain & assemble with attachements for fine, coarse and frozen desert filter.				
ELECTRIC :			5)Smart Cap (For Juice mixing/ To prevent spillage of juice).				
Power	0.5 KW		6)Jars (Pulp Container, Juice Container).				
Voltage	220						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


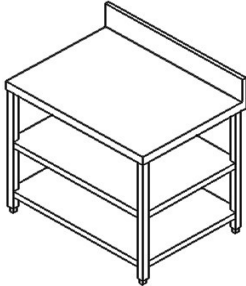
	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
	Document Title	FIRST FLOOR						
Equipment Name : MIXER BLENDER								
EQUIPMENT NO :		73			PICTORIAL REPRESENTATION			
QUANTITY:		1						
MAKE :		INDULGE						
MODEL:		TM 800 AQ						
ALTERNATE MAKE :		OMNI-Q						
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
NA								
CAPACITY	NA							
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 lets you see inside. 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 operations. 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:								


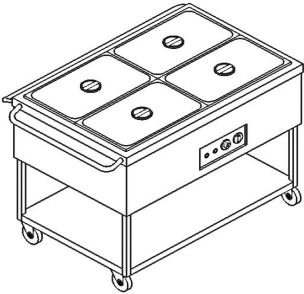
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : WORK TABLE WITH R.H.SIDE SINK , HALF TWO UNDER SHELF & BACK SPLASH						
EQUIPMENT NO :	74				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1300	750	850	150	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			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.			
Cold	Ø	1/2"				
Hot	Ø	NA				
Waste	Ø	1-1/2"				
ELECTRIC :			6)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. 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.			
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


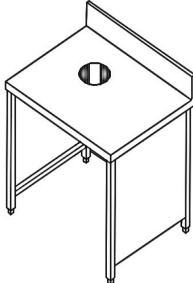
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : WALL SHELF						
EQUIPMENT NO :		75			PICTORIAL REPRESENTATION	
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1300	350	260	NA			
CAPACITY		NA				
M.E.P REQUIREMENT		SPECIFICATIONS				
PLUMBING :		1)Shelf have 18 guage S.S. body. 2)60mm border 3 side up and front side down. 3)Bolting arrangement provision should be provided for wall hanging.				
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				CLIENT	IIM MUMBAI		
					Project No.			
Document Title	FIRST FLOOR							
Equipment Name : IDLI STEAMER								
EQUIPMENT NO :	76				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	TABLE TOP							
MODEL:	ELECTRIC							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
400	450	600	NA					
CAPACITY	(54 IDLIS)							
M.E.P REQUIREMENT			SPECIFICATIONS					
PLUMBING :			1)Deck idli machine, Capacity 54 idlies each to be mounted on one above(double deck) . 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	Ø	NA						
Hot	Ø	NA						
Waste	Ø	NA						
ELECTRIC :								
Power	3KW							
Voltage	1 PHASE							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								

	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name :WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH, TABLE L.H. SIDE CLOSED						
EQUIPMENT NO :		77				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
800	1550	850	150	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)Table has 150mm height of back splash. 3)2 Nos of 18 gauges S.S. under shelve. 4)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 5)Table has 20 swg left hand 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				CLIENT	IIM MUMBAI	
					Project No.		
Document Title	FIRST FLOOR						
Equipment Name : WORK TABLE WITH TWO UNDER SHELF & BACK SPLASH							
EQUIPMENT NO :	78				PICTORIAL REPRESENTATION		
QUANTITY:	3						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1500	650	850	150	NA			
CAPACITY	NA						
M.E.P REQUIREMENT	SPECIFICATIONS						
PLUMBING :	1)Top made of 16 gauge S.S. sheets to be duly matt finished. 2)Table has 150mm height of back splash. 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.						
Cold	∅	NA					
Hot	∅	NA					
Waste	∅	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST	NA						
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							

	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : HOT GN PAN TROLLEY WITH 1/1 SIZE 4 GN PAN SLOTS						
EQUIPMENT NO :		79			PICTORIAL REPRESENTATION 	
QUANTITY:		2				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1150	800	800	NA	NA		
CAPACITY	NA					
M.E.P REQUIREMENT		SPECIFICATIONS				
PLUMBING :		1) 16 SWG. SS top. 2) 16 SWG. SS sides & rear. 3) Caster \varnothing 100 mm. 4) Slots for 1/1 size 4 GN pans deep of 150mm.				
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				CLIENT	IIM MUMBAI		
					Project No.			
Document Title	FIRST FLOOR							
Equipment Name CHUTE TABLE WITH R.H SIDE & L.H. SIDE CLOSED & BACK SPLASH								
EQUIPMENT NO :	80				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
500	750	850	150	NA				
CAPACITY	NA							
M.E.P REQUIRMENT			SPECIFICATIONS					
PLUMBING :			1)Top is made of 16 gauge S.S. sheet which is duly matt finished.					
Cold	Ø	NA	2)Table has 150mm height back splash.					
Hot	Ø	NA	3)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet.					
Waste	Ø	NA	4)Table has 200mm Ø chute.					
ELECTRIC :			5)25mm square S.S. pipe for cross braising.					
Power	NA		6) 20 swg table right & left side closed.					
Voltage	NA							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								



	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					


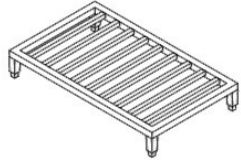
Equipment Name : SS DUST BIN


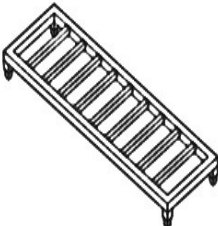
EQUIPMENT NO :	80a					
QUANTITY:	1					
MAKE :	BOUGHT OUT					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
350 mm Dia			NA			
CAPACITY	STD					



M.E.P REQUIREMENT			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:					


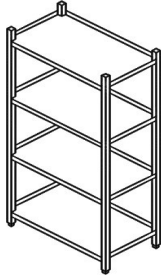
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : WEIGHING SCALE						
EQUIPMENT NO :		81			PICTORIAL REPRESENTATION 	
QUANTITY:		1				
MAKE :		HINDUSTAN / 300 KGS				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	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	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	1 KW					
Voltage	220V					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						



	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : ONION POTATO TROLLEY						
EQUIPMENT NO :		82			PICTORIAL REPRESENTATION	
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
750	600	1000	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Made of S.S. 25mm x 25mm wire Mesh from all sides.			
Cold	Ø	NA	2)Opening on top for loading and opening from downside for taking out the materials.			
Hot	Ø	NA	3)Heavy duty M.S wheels should be provided with slope in front side for easy flow of materials.			
Waste	Ø	NA	4)S.S. angles of 25mm x 25mm x 3mm thick for framework.			
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


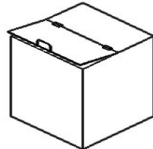
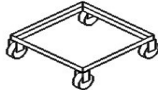
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : SS PALLET							
EQUIPMENT NO :		83					
QUANTITY:		2					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1200	800	150	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Stacking load 100 kg, dynamic load 500 kg				
Cold	Ø	NA	2)38mm sq x 16 swg. thk. s.s. 304 quality outside pipe.				
Hot	Ø	NA	3)25mm sq x 16 swg. thk. s.s. 304 quality inside pipe.				
Waste	Ø	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


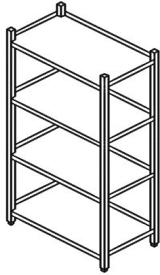
	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
Document Title	FIRST FLOOR							
Equipment Name : SS DUNNAGE STAND								
EQUIPMENT NO :	84				PICTORIAL REPRESENTATION			
QUANTITY:	2							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
1300	400	100	NA					
CAPACITY	NA							
M.E.P REQUIREMENT			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:								


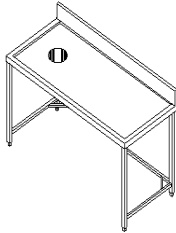
	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
Document Title	FIRST FLOOR							
Equipment Name : SS GRAIN STORE CONTAINER								
EQUIPMENT NO :	85				PICTORIAL REPRESENTATION			
QUANTITY:	6							
MAKE :	CUSTOM MADE							
MODEL:	NA							
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	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				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : SS STORE RACKS						
EQUIPMENT NO :		86			PICTORIAL REPRESENTATION	
QUANTITY:		10				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1200	550	1800	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			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:						


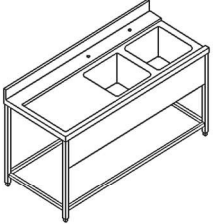
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : CHEST FREEZER							
EQUIPMENT NO :	87				PICTORIAL REPRESENTATION		
QUANTITY:	1						
MAKE :	TRUFROST						
MODEL:	(CF 110)						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
610	610	864	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
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				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : SS CONTAINER TROLLEY						
EQUIPMENT NO :		88			PICTORIAL REPRESENTATION  	
QUANTITY:		2				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
500	500	600	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			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:						


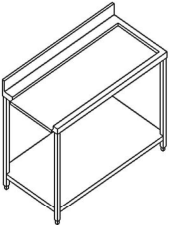
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : SS RACK							
EQUIPMENT NO :	89						
QUANTITY:	2						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
900	550	1800	NA				
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	∅	NA					
Hot	∅	NA					
Waste	∅	NA					
ELECTRIC :							
Power	NA						
Voltage	NA						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


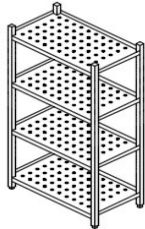
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : DIRTY DISH LANDING TABLE WITH CHUTE ON L.H. SIDE & BACK SPLASH						
EQUIPMENT NO :	90					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1750	775	875	100	NA		
CAPACITY	NA					
M.E.P REQUIRMENT						
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)Table has 100mm height of back splash. 4)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 :		5)200mm ∅ Chute is left hand side on the table. 6)25mm square S.S. pipe for cross braising. 7)Construction of S.S. with raised 50mm border type lipping closed on three sides.				
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						



	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : SS DUST BIN							
EQUIPMENT NO :		90a					
QUANTITY:		1					
MAKE :		BOUGHT OUT					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
350mm Dia			NA				
CAPACITY		STD					
M.E.P REQUIREMENT				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:							


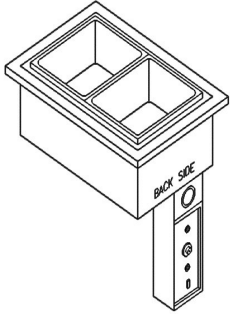
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title		FIRST FLOOR				
Equipment Name : TWO SINK TABLE WITH BACK SPLASH.						
EQUIPMENT NO :		91				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
2050	775	875	100	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)Top is made of 16 gauge ss sheet which is 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 ss top if required. 4)Table has 100mm height of back splash.			
Cold	Ø	1/2"				
Hot	Ø	1/2"				
Waste	Ø	1-1/2"				
ELECTRIC :			5)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 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.			
Power	NA					
Voltage	NA					
EXHAUST			7)Table has 20 SWG sink front side closed. 8)25mm square S.S. pipe for cross braising.			
NA						
GAS:			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. 10)Refer tap list for faucet details.			
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


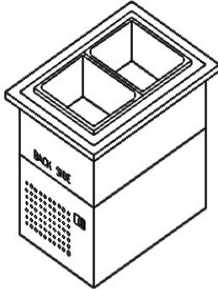
	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
Document Title	FIRST FLOOR							
Equipment Name : HOOD TYPE DISH WASHING MACHINE								
EQUIPMENT NO :	92				PICTORIAL REPRESENTATION			
QUANTITY:	1							
MAKE :	NORDISK / SILANOS DW							
MODEL:								
ALTERNATE MAKE :	NA							
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
STD			NA					
CAPACITY	NA							
M.E.P REQUIREMENT			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	NA						
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				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : CLEAN DISH LANDING TABLE WITH ONE UNDER SHELF & BACK SPLASH						
EQUIPMENT NO :	93				PICTORIAL REPRESENTATION	
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1800	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)Table has 150mm height back splash. 4)1 Nos of 18 gauges S.S. under shelve.			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :			5)Legs should be 38mm in square 16 swg S.S pipe/legs fixed with adjustable nylon bullet feet. 6)Construction of s.s. with raised 50mm border type lipping closed on three sides with 25mm deep.			
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : DISH RACKS							
EQUIPMENT NO :		94			PICTORIAL REPRESENTATION 		
QUANTITY:		5					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
900	550	1800	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			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:							

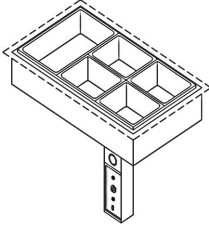
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR					
Equipment Name : TABLE TOP HOT PLATE							
EQUIPMENT NO :		95			PICTORIAL REPRESENTATION 		
QUANTITY:		1					
MAKE :		INDULGE					
MODEL:		(GH-820)					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
730	500	230	NA	NA			
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)All stainless steel body with iron griddle 2)Heavy duty heating element 3)Temperature control system				
Cold	Ø	NA					
Hot	Ø	NA					
Waste	Ø	NA					
ELECTRIC :							
Power	5 KW						
Voltage	1 PHASE						
EXHAUST							
1200 CFM							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


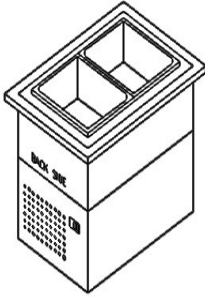
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)						
EQUIPMENT NO :	96					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
451	656	NA	NA	NA		
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)The outer body made of 18 gauges S.S. sheet duly matt finished.			
Cold	Ø	1/2"	2)1/2 size 2 GN pans deep of 150mm.			
Hot	Ø	NA	3)1 nos 3 KW single phase power connection. There should be provision for water inlet & outlet.			
Waste	Ø	1-1/2"	4)The inlet & outlet arrangement plumbing should have ball valve assembly fixed with the Bain Marie.			
ELECTRIC :			5)Small panel box should be provided with indicator light (PL 40) lamps of red & green color for on & off position. The panel box should collapsible and should be fixed post Civil Work.			
Power	3 KW					
Voltage	220					
EXHAUST			6)The thermostat of 30 to 110°C should be provided along with 1 pole rotary switch.			
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:			<p>The SS Baine Marie needs to supplied to the site well in advance at the time of civil conctruction work since the same will be embedded in a Civil framwork with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered Doors on the serving side for maintenance. The structure should be able to take the Weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should provide in the structure.</p>			


	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
	Document Title	FIRST FLOOR			Made	
			Rev	0		
			Date	16-Jan-25		
Equipment Name : COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)						
EQUIPMENT NO :		97				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
477	682	NA	NA	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)The outer body made of 18 gauges & inner body 20 gauges S.S. sheet duly matt finished. 2)1/2 size 2 GN pans deep of 150mm, The body of cold baine marie to be provided with puff insulation of 38mm thick. 3)Compressor with louvers.			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	0.5 KW					
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:			The SS Baine Marie needs to be supplied to the site well in advance at the time of civil construction work since the same will be embedded in a Civil framework with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered doors on the serving side for maintenance. The structure should be able to take the weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should be provided in the structure.			


	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25


Equipment Name : HOT BAINE MARIE WITH 1/2 SIZE 4 GN PANS & 1/1 SIZE 1 GN PAN SLOTS (INSERT)

EQUIPMENT NO :	98					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1101	656		NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)The outer body made of 18 gauges S.S. sheet duly matt finished.			
Cold	Ø	1/2"	2)1/1 size 1 & 1/2 size 4 GN pans deep of 150mm.			
Hot	Ø	NA	3)1 nos 3 KW single phase power connection. There should be provision for water inlet & outlet.			
Waste	Ø	1-1/2"	4)The inlet & outlet arrangement plumbing should have ball valve assembly fixed with the Bain Marie.			
ELECTRIC :			5)Small panel box should be provided with indicator light (PL 40) lamps of red & green color for on & off position. The panel box should collapsible and should be fixed post Civil Work.			
Power	3 KW		6)The thermostat of 30 to 110° C should be provided along with 1 pole rotary switch.			
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						

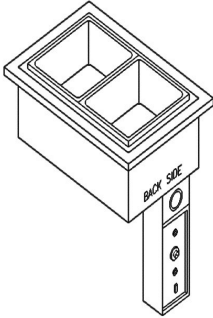
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
	Document Title	FIRST FLOOR			Made	
					Rev	0
					Date	16-Jan-25
Equipment Name : COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)						
EQUIPMENT NO :		99				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
477	682	NA	NA	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			<p>1)The outer body made of 18 gauges & inner body 20 gauges S.S. sheet duly matt finished.</p> <p>2)1/2 size 2 GN pans deep of 150mm, The body of cold baine marie to be provided with puff insulation of 38mm thick.</p> <p>3)Compressor with louvers.</p>			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	0.5 KW					
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:			<p>The SS Baine Marie needs to be supplied to the site well in advance at the time of civil construction work since the same will be embedded in a Civil framework with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered doors on the serving side for maintenance. The structure should be able to take the weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should be provided in the structure.</p>			

	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25


Equipment Name : TABLE TOP HOT PLATE					
EQUIPMENT NO :	100				
QUANTITY:	1				
MAKE :	INDULGE				
MODEL:	(GH-820)				
ALTERNATE MAKE :	NA				
SIZE					
Length:	Width:	Height:	Backsplash:	Depth:	
730	500	230	NA	NA	
CAPACITY	NA				
M.E.P REQUIRMENT			SPECIFICATIONS		
PLUMBING :			1)All stainless steel body with iron griddle 2)Heavy duty heating element 3)Temperature control system		
Cold	Ø	NA			
Hot	Ø	NA			
Waste	Ø	NA			
ELECTRIC :					
Power	5 KW				
Voltage	1 PHASE				
EXHAUST					
1200 CFM					
GAS:					
BTU	NA				
Con.	NA				
ACCESSORIES:					
SPECIAL NOTE:					

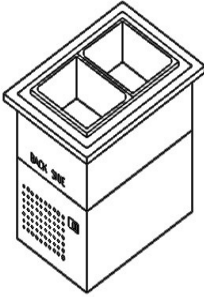
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25


Equipment Name : HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)

EQUIPMENT NO :	101					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
451	656	NA	NA	NA		
CAPACITY	NA					

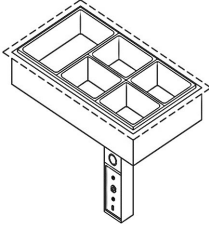
M.E.P REQUIREMENT			SPECIFICATIONS		
PLUMBING :			1)The outer body made of 18 gauges S.S. sheet duly matt finished.		
Cold	Ø	1/2"	2)1/2 size 2 GN pans deep of 150mm.		
Hot	Ø	NA	3)1 nos 3 KW single phase power connection. There should be provision for water inlet & outlet.		
Waste	Ø	1-1/2"	4)The inlet & outlet arrangement plumbing should have ball valve assembly fixed with the Bain Marie.		
ELECTRIC :			5)Small panel box should be provided with indicator light (PL 40) lamps of red & green color for on & off position. The panel box should collapsible and should be fixed post Civil Work.		
Power	3 KW				
Voltage	220				
EXHAUST			6)The thermostat of 30 to 110°C should be provided along with 1 pole rotary switch.		
NA					
GAS:					
BTU	NA				
Con.	NA				
ACCESSORIES:					
SPECIAL NOTE:			<p>The SS Baine Marie needs to be supplied to the site well in advance at the time of civil construction work since the same will be embedded in a Civil framework with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered doors on the serving side for maintenance. The structure should be able to take the weight of 100 kgs which is the collective weight of SS baine Marie, water tank and the food. The electrical points and the plumbing lines for this Baine Marie should be provided in the structure.</p>		

	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0


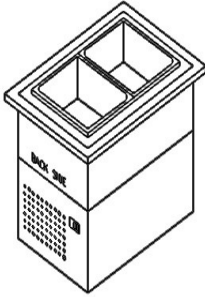
Equipment Name : COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)						
EQUIPMENT NO :		102				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
477	682	NA	NA	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)The outer body made of 18 gauges & inner body 20 gauges S.S. sheet duly matt finished. 2)1/2 size 2 GN pans deep of 150mm, The body of cold baine marie to be provided with puff insulation of 38mm thick. 3)Compressor with louvers.			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	0.5 KW					
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:			The SS Baine Marie needs to be supplied to the site well in advance at the time of civil construction work since the same will be embedded in a Civil framework with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered doors on the serving side for maintenance. The structure should be able to take the weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should be provided in the structure.			


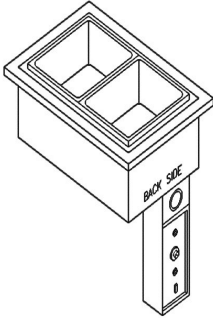
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					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Ja-25


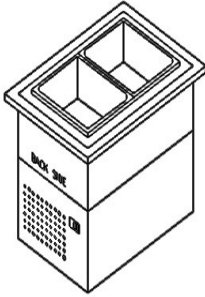
Equipment Name : HOT BAINE MARIE WITH 1/2 SIZE 4 GN PANS & 1/1 SIZE 1 GN PAN SLOTS (INSERT)


EQUIPMENT NO :	103					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1101	656		NA			
CAPACITY	NA					

M.E.P REQUIREMENT			SPECIFICATIONS		
PLUMBING :			1)The outer body made of 18 gauges S.S. sheet duly matt finished.		
Cold	Ø	1/2"	2)1/1 size 1 & 1/2 size 4 GN pans deep of 150mm.		
Hot	Ø	NA	3)1 nos 3 KW single phase power connection. There should be provision for water inlet & outlet.		
Waste	Ø	1-1/2"	4)The inlet & outlet arrangement plumbing should have ball valve assembly fixed with the Bain Marie.		
ELECTRIC :			5)Small panel box should be provided with indicator light (PL 40) lamps of red & green color for on & off position. The panel box should collapsible and should be fixed post Civil Work.		
Power	3 KW		6)The thermostat of 30 to 110° C should be provided along with 1 pole rotary switch.		
Voltage	220				
EXHAUST					
NA					
GAS:					
BTU	NA				
Con.	NA				
ACCESSORIES:					
SPECIAL NOTE:					

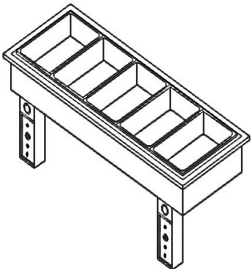
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					Project No.		
Document Title		FIRST FLOOR					
Equipment Name : COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)							
EQUIPMENT NO :		104					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
477	682	NA	NA	NA			
CAPACITY	NA						
M.E.P REQUIREMENT		SPECIFICATIONS					
PLUMBING :		<p>1)The outer body made of 18 gauges & inner body 20 gauges S.S. sheet duly matt finished.</p> <p>2)1/2 size 2 GN pans deep of 150mm, The body of cold baine marie to be provided with puff insulation of 38mm thick.</p> <p>3)Compressor with louvers.</p>					
Cold	Ø						NA
Hot	Ø						NA
Waste	Ø						NA
ELECTRIC :							
Power	0.5 KW						
Voltage	220						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:		<p>The SS Baine Marie needs to be supplied to the site well in advance at the time of civil construction work since the same will be embedded in a Civil framework with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered doors on the serving side for maintenance. The structure should be able to take the weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should be provided in the structure.</p>					


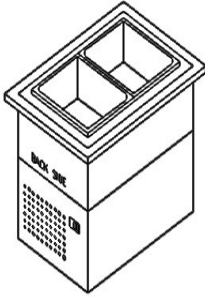
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
	Document Title	FIRST FLOOR			Made	
			Rev	0		
			Date	16-Jan-25		
Equipment Name : HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)						
EQUIPMENT NO :		105				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
451	656	NA	NA	NA		
CAPACITY	NA					
M.E.P REQUIRMENT		SPECIFICATIONS				
PLUMBING :		1)The outer body made of 18 gauges S.S. sheet duly matt finished.				
Cold	Ø	1/2"	2)1/2 size 2 GN pans deep of 150mm.			
Hot	Ø	NA	3)1 nos 3 KW single phase power connection. There should be provision for water inlet & outlet.			
Waste	Ø	1-1/2"	4)The inlet & outlet arrangement plumbing should have ball valve assembly fixed with the Bain Marie.			
ELECTRIC :		5)Small panel box should be provided with indicator light (PL 40) lamps of red & green color for on & off position. The panel box should collapsible and should be fixed post Civil Work.				
Power	3 KW		6)The thermostat of 30 to 110°C should be provided along with 1 pole rotary switch.			
Voltage	220					
EXHAUST		NA				
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:		<p>The SS Baine Marie needs to supplied to the site well in advance at the time of civil conctruction work since the same will be embedded in a Civil framwork with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered Doors on the serving side for maintenance. The structure should be able to take the Weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should provide in the structure.</p>				


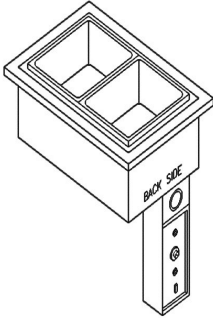
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
	Document Title	FIRST FLOOR			Made	
			Rev	0		
			Date	16-Jan-25		
Equipment Name : COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)						
EQUIPMENT NO :		106				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
477	682	NA	NA	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			<p>1)The outer body made of 18 gauges & inner body 20 gauges S.S. sheet duly matt finished.</p> <p>2)1/2 size 2 GN pans deep of 150mm, The body of cold baine marie to be provided with puff insulation of 38mm thick.</p> <p>3)Compressor with louvers.</p>			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	0.5 KW					
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:			<p>The SS Baine Marie needs to be supplied to the site well in advance at the time of civil construction work since the same will be embedded in a Civil framework with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered doors on the serving side for maintenance. The structure should be able to take the weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should be provided in the structure.</p>			


	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

Equipment Name : HOT BAINE MARIE WITH 1/1 SIZE 5 GN PAN SLOTS (INSERT)

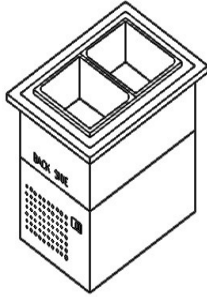
EQUIPMENT NO :	107					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1751	656	NA	NA	NA		
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)The outer body made of 18 gauges S.S. sheet duly matt finished.			
Cold	Ø	1/2"	2)1/1 size 5 GN pans deep of 150mm.			
Hot	Ø	NA	3)2 nos 3 KW single phase power connection. There should be provision for water inlet & outlet.			
Waste	Ø	1-1/2"	4)The inlet & outlet arrangement plumbing should have ball valve assembly fixed with the Bain Marie.			
ELECTRIC :			5)Small panel box should be provided with indicator light (PL 40) lamps of red & green color for on & off position. The panel box should collapsible and should be fixed post Civil Work.			
Power	3 KW		6)The thermostat of 30 to 110° C should be provided along with 2 pole rotary switch.			
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						
<p>The SS Baine Marie needs to supplied to the site well in advance at the time of civil conctruction work since the same will be embedded in a Civil framwork with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered Doors on the serving side for maintenance. The structure should be able to take the Weight of 150 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should provide in the structure.</p>						

	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
Document Title	FIRST FLOOR					
Equipment Name : COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)						
EQUIPMENT NO :	108					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
477	682	NA	NA	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)The outer body made of 18 gauges & inner body 20 gauges S.S. sheet duly matt finished. 2)1/2 size 2 GN pans deep of 150mm, The body of cold baine marie to be provided with puff insulation of 38mm thick. 3)Compressor with louvers.			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	0.5 KW					
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:			The SS Baine Marie needs to be supplied to the site well in advance at the time of civil construction work since the same will be embedded in a Civil framework with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered doors on the serving side for maintenance. The structure should be able to take the weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should be provided in the structure.			


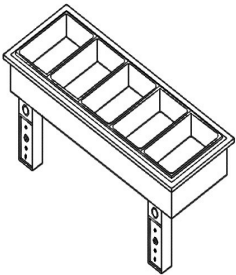
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					Project No.		
	Document Title	FIRST FLOOR			Made		
			Rev	0			
			Date	16-Jan-25			
Equipment Name : HOT BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)							
EQUIPMENT NO :		109					
QUANTITY:		1					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
451	656	NA	NA	NA			
CAPACITY	NA						
M.E.P REQUIREMENT		SPECIFICATIONS					
PLUMBING :		1)The outer body made of 18 gauges S.S. sheet duly matt finished. 2)1/2 size 2 GN pans deep of 150mm.					
Cold	Ø	1/2"	3)1 nos 3 KW single phase power connection. There should be provision for water inlet & outlet.				
Hot	Ø	NA					
Waste	Ø	1-1/2"					
ELECTRIC :		4)The inlet & outlet arrangement plumbing should have ball valve assembly fixed with the Bain Marie.					
Power	3 KW		5)Small panel box should be provided with indicator light (PL 40) lamps of red & green color for on & off position. The panel box should collapsible and should be fixed post Civil Work.				
Voltage	220						
EXHAUST		6)The thermostat of 30 to 110°C should be provided along with 1 pole rotary switch.					
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE: The SS Baine Marie needs to supplied to the site well in advance at the time of civil conctruction work since the same will be embedded in a Civil framwork with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered Doors on the serving side for maintenance. The structure should be able to take the Weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should provide in the structure.							


	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

Equipment Name : COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)

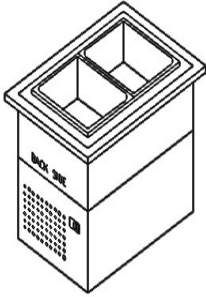
EQUIPMENT NO :	110					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
477	682	NA	NA	NA		
CAPACITY	NA					


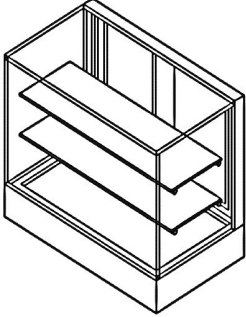
M.E.P REQUIREMENT			SPECIFICATIONS		
PLUMBING :			1)The outer body made of 18 gauges & inner body 20 gauges S.S. sheet duly matt finished. 2)1/2 size 2 GN pans deep of 150mm, The body of cold baine marie to be provided with puff insulation of 38mm thick. 3)Compressor with louvers.		
Cold	Ø	NA			
Hot	Ø	NA			
Waste	Ø	NA			
ELECTRIC :					
Power	0.5 KW				
Voltage	220				
EXHAUST					
NA					
GAS:					
BTU	NA				
Con.	NA				
ACCESSORIES:					
SPECIAL NOTE:			<p>The SS Baine Marie needs to be supplied to the site well in advance at the time of civil construction work since the same will be embedded in a Civil framework with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered doors on the serving side for maintenance. The structure should be able to take the weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should be provided in the structure.</p>		



	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
	Document Title	FIRST FLOOR			Made	
					Rev	0
					Date	16-Jan-25
Equipment Name : HOT BAINE MARIE WITH 1/1 SIZE 5 GN PAN SLOTS (INSERT)						
EQUIPMENT NO :		111				
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
1751	656	NA	NA	NA		
CAPACITY	NA					
M.E.P REQUIRMENT			SPECIFICATIONS			
PLUMBING :			1)The outer body made of 18 gauges S.S. sheet duly matt finished.			
Cold	Ø	1/2"	2)1/1 size 5 GN pans deep of 150mm.			
Hot	Ø	NA	3)2 nos 3 KW single phase power connection. There should be provision for water inlet & outlet.			
Waste	Ø	1-1/2"	4)The inlet & outlet arrangement plumbing should have ball valve assembly fixed with the Bain Marie.			
ELECTRIC :			5)Small panel box should be provided with indicator light (PL 40) lamps of red & green color for on & off position. The panel box should collapsible and should be fixed post Civil Work.			
Power	3 KW					
Voltage	220					
EXHAUST			6)The thermostat of 30 to 110° C should be provided along with 2 pole rotary switch.			
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:			<p>The SS Baine Marie needs to supplied to the site well in advance at the time of civil conctruction work since the same will be embedded in a Civil framwork with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered Doors on the serving side for maintenance. The structure should be able to take the Weight of 150 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should provide in the structure.</p>			


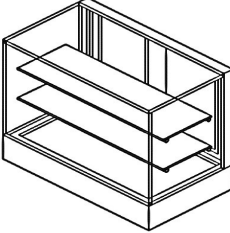
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25



Equipment Name : COLD BAINE MARIE WITH 1/2 SIZE 2 GN PANS SLOTS (INSERT)



EQUIPMENT NO :	112					
QUANTITY:	1					
MAKE :	CUSTOM MADE					
MODEL:	NA					
ALTERNATE MAKE :	NA					
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
477	682	NA	NA	NA		
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			<p>1)The outer body made of 18 gauges & inner body 20 gauges S.S. sheet duly matt finished.</p> <p>2)1/2 size 2 GN pans deep of 150mm, The body of cold baine marie to be provided with puff insulation of 38mm thick.</p> <p>3)Compressor with louvers.</p>			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	0.5 KW					
Voltage	220					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:			<p>The SS Baine Marie needs to be supplied to the site well in advance at the time of civil construction work since the same will be embedded in a Civil framework with a cladding of Korean or any other suitable material as decided by the Interior Designer. The Baine Marie needs a resting support from all sides. The structure will be closed from three sides and will have louvered doors on the serving side for maintenance. The structure should be able to take the weight of 100 kgs which is the collective weight of SS baine Marie, Water tank and the Food. The Electrical points and the Plumbing lines for this Baine Marie should be provided in the structure.</p>			



	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : COLD DISPLAY COUNTER							
EQUIPMENT NO :	113				PICTORIAL REPRESENTATION 		
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1200	700	1000	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Stainless steel body. 2)Stainless steel interior tank. 3)Split type Refrigeration Unit 4)Suitable compressor. 5)12mm thick toughened glass. 6)+5°C to +10°C temperature range. 7)LED Lights 8)Shelving as per Size				
Cold	∅	NA					
Hot	∅	NA					
Waste	∅	NA					
ELECTRIC :							
Power	1 KW						
Voltage	220						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


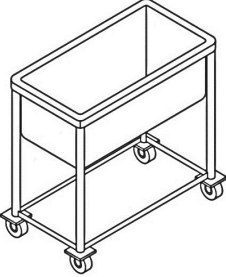
	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
					Made	
	Document Title	FIRST FLOOR			Rev	0
					Date	16-Jan-25
Equipment Name : SS RACK						
EQUIPMENT NO :		114			PICTORIAL REPRESENTATION	
QUANTITY:		1				
MAKE :		CUSTOM MADE				
MODEL:		NA				
ALTERNATE MAKE :		NA				
SIZE						
Length:	Width:	Height:	Backsplash:	Depth:		
700	300	1100	NA			
CAPACITY	NA					
M.E.P REQUIREMENT			SPECIFICATIONS			
PLUMBING :			1)6 Compartment PVC Display Rack. 2)Made of steel. 3)All shelves should have equal distance.			
Cold	Ø	NA				
Hot	Ø	NA				
Waste	Ø	NA				
ELECTRIC :						
Power	NA					
Voltage	NA					
EXHAUST						
NA						
GAS:						
BTU	NA					
Con.	NA					
ACCESSORIES:						
SPECIAL NOTE:						


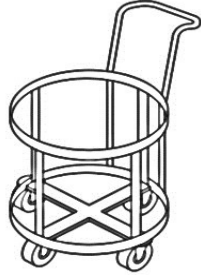
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : HOT DISPLAY COUNTER							
EQUIPMENT NO :	115						
QUANTITY:	1						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1200	700	1000	NA				
CAPACITY	NA						
M.E.P REQUIREMENT			SPECIFICATIONS				
PLUMBING :			1)Stainless steel body 2)Stainless steel interior tank 3)35mmX35mmX5mm thick M.S. Angle for framework 4)Suitable compressor 5)12mm thick glass 6)+30°C to +110°C temperature range				
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				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : AIR CURTAIN							
EQUIPMENT NO :		EX1			PICTORIAL REPRESENTATION		
QUANTITY:		1					
MAKE :		TECHNOCRAT-SS					
MODEL:		GMP					
ALTERNATE MAKE :		EURONICS OR AIR TECHNICS					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
1000	300	NA	NA				
CAPACITY	NA						
M.E.P REQUIRMENT			SPECIFICATIONS				
PLUMBING :			1)Horizontal Type Air Curtain				
Cold	∅	NA	2)MOC : Stainless Steel 304 / Powdercoated MS				
Hot	∅	NA	3)Adjustable louvres				
Waste	∅	NA	4)Air Velocity : 10-12 m/s				
ELECTRIC :			5)Size as per layout				
Power	1 KW		6)Motor : 1400 RPM SINGLE PHASE, (1/4 HP or 1/3 HP)				
Voltage	220						
EXHAUST							
NA							
GAS:							
BTU	NA						
Con.	NA						
ACCESSORIES:							
SPECIAL NOTE:							


	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : AIR CURTAIN							
EQUIPMENT NO :		EX2			PICTORIAL REPRESENTATION		
QUANTITY:		1					
MAKE :		TECHNOCRAT-SS					
MODEL:		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				
Cold	∅	NA	2)MOC : Stainless Steel 304 / Powdercoated MS				
Hot	∅	NA	3)Adjustable louvres				
Waste	∅	NA	4)Air Velocity : 10-12 m/s				
ELECTRIC :			5)Size as per layout				
Power		1 KW	6)Motor : 1400 RPM SINGLE PHASE, (1/4 HP or 1/3 HP)				
Voltage		220					
EXHAUST							
			NA				
GAS:							
BTU		NA					
Con.		NA					
ACCESSORIES:							
SPECIAL NOTE:							

	IIM MUMBAI				CLIENT	IIM MUMBAI		
					Project No.			
	Document Title	FIRST FLOOR				Made		
						Rev	0	
						Date	16-Jan-25	
Equipment Name : INSECT KILLER								
EQUIPMENT NO :		EX3			PICTORIAL REPRESENTATION			
QUANTITY:		4						
MAKE :		TECHNOCRAT						
MODEL:		TRAPPER						
ALTERNATE MAKE :		EURONICS OR AIR TECHNICS						
SIZE								
Length:	Width:	Height:	Backsplash:	Depth:				
STD								
CAPACITY		NA						
M.E.P REQUIRMENT		SPECIFICATIONS						
PLUMBING :			<ol style="list-style-type: none"> 1)Should be provided with 2 lights of 15 Watts each. 2)Should have the facility of collection tray 3)The body should be a powdercoated MS Body 4) Wall mounted with glue board. 5) ABS Body 					
Cold	∅	NA						
Hot	∅	NA						
Waste	∅	NA						
ELECTRIC :								
Power	0.15 KW							
Voltage	220							
EXHAUST								
NA								
GAS:								
BTU	NA							
Con.	NA							
ACCESSORIES:								
SPECIAL NOTE:								

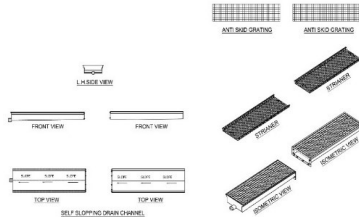
	IIM MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : UTILITY TROLLEY							
EQUIPMENT NO :	EX4						
QUANTITY:	4						
MAKE :	CUSTOM MADE						
MODEL:	NA						
ALTERNATE MAKE :	NA						
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
900	500	850	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				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : DUST BIN TROLLEY							
EQUIPMENT NO :		EX5			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)Trolley base to suit 14" Ø stainless steel dustbin. 3)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				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25
Equipment Name : CORNER GUARD							
EQUIPMENT NO :		EX6			PICTORIAL REPRESENTATION		
QUANTITY:		48					
MAKE :		CUSTOM MADE					
MODEL:		NA					
ALTERNATE MAKE :		NA					
SIZE							
Length:	Width:	Height:	Backsplash:	Depth:			
58	12	2700	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 MUMBAI				CLIENT	IIM MUMBAI	
					Project No.		
	Document Title	FIRST FLOOR				Made	
						Rev	0
						Date	16-Jan-25

Equipment Name : S.S. GRATINGS

EQUIPMENT NO :	G1 TO G4				PICTORIAL REPRESENTATION	
QUANTITY:	20					
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) 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		
Cold	Ø	NA			
Hot	Ø	NA			
Waste	Ø	NA	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.		
ELECTRIC :					
Power	NA				
Voltage	NA				
EXHAUST			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.		
NA					
GAS:					
BTU	NA				
Con.	NA				
ACCESSORIES:					
SPECIAL NOTE:					

	IIM MUMBAI				CLIENT	IIM MUMBAI
					Project No.	
	Document Title	FIRST FLOOR			Made	
					Rev	0
					Date	16-Jan-25
Equipment Name : S.S. HOOD						
EQUIPMENT NO :		H1 TO H18				
QUANTITY:		18				
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) 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	∅	NA				
Hot	∅	NA				
Waste	∅	NA				
ELECTRIC :						
Power		1 KW				
Voltage		220				
EXHAUST						
AS SHOWN IN DRAWING						
GAS:						
BTU		NA				
Con.		NA				
ACCESSORIES:						
SPECIAL NOTE:						

GENERAL SPECIFICATIONS FOR COLD ROOM

Name of Equipment		WALK-IN COLDROOM		
Function		Room Temperature: + 2 to +6 Deg C		
Quantity		Reference Image		
1				
Unit				
Nos				
Size				
L x W x H in mm		Length 2184	With 4600	Height 2650
		As per details provided		
Capacity		As per Size		
Brand		Recommended	Alternate 1	Alternate 2
Brand Name		TRUFROST	DESMOND	
MEP Requirements		Specification		
IOT		PUF Panels 60mm thick for Chiller, Wall to Wall, Wall to Floor, Wall to Ceiling with <i>Built-in round-off wall corners</i> . "T" joint cam-lock interlocking for two coldrooms joining together. No use of flashing/riveting to join two rooms.		
Availability		YES		
Protocol		MODBUS (open protocol)		
Interface		RS485		
Plumbing		Factory installed PVC gaskets in all PUF Panels for 100% leak-proof jointing. No use of silicon sealant to fill joint gaps All Inside Wall & Ceiling Area are 0.5mm Stainless Steel SS304 Outside Exposed Wall Area 0.8mm Stainless Steel SS304 Outside Un-exposed Wall Area 0.5mm Pre-painted GI Sheet Floor PUF Panels Galvanized steel clad (0.5mm top /0.5mm) PUF Panels.		
Cold	Ø	NA	Inch	Cam locks -Wall to Wall, Wall to Ceiling, Wall to Floor. Corner 'L' panels for corner panel jointing with side panels
Hot	Ø	NA	Inch	Door will Right/ Left hand side Hinged and Flushed. Built-in cylindrical lock, with cam lift-type self-closing door
RO	Ø	NA	Inch	Dimensions: 850 x 1980mm High (opening). Slide Type Door wherever required as per layout
Steam	Ø	NA	Kg/Hr	Hermetic Aircooled Condensing Unit
Waste	Ø	NA	Inch	Trufrost Make Evaporators with SS Casing. Centrally Ceiling -mounted Slim-line evaporator with 150mm height. Dual-side Air Discharge design for uniform air flow .
Condensate	Ø	1-1/2"	Inch	
Pressure		NA	Bar	Microprocessor based programmable Control Panel with Isolators, Single Phase protection, Hi-Lo Voltage Protection, Defrost Control, Temperature Control, Compressor Running Indicator functions.
Electrical		Condensate water from evaporator unit to be routed through wall mounted wall drain traps. SS Box including P-trap to flush fit in civil wall cavity. Site coordination to be done for fitment of SS box as per site condition		
Supply		415V	Volts	<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> <p>Round Wall Corners</p> </div> <div style="text-align: center;"> <p>PVC Gasket in Panels</p> </div> <div style="text-align: center;"> <p>Wall Drain System</p> </div> </div>
Power		3	Phase	
Frequency / Cycle		50	Hz	
Load		AS PER SITE	KW	
Cord Length		AS PER SITE	Meters	
Gas				
Connection	Ø		Inch	
Pressure		NA	Bar	
Heat		NA	BTU	
HVAC				
Exhaust		NA	CFM	
Fresh Air		NA	CFM	
Certifications / Compliances		ISO, CE, CFC Free Refrigerants		
Accessories		Trap Alarm, High-Low Temperature Alarm, PVC Strip Curtain, View Port in Chillers, 1mm SS Kick Plate on both side of Door, Vapour Proof IP65 casing for light		
Coordination Requirements		Civil	Kota Floor in Scope of Client	
		MEPF	Single Phase / 3 Phase Electrical Point next to Coldrooms with MCB and Socket	
		Lighting	STD	
		Interior Design	STD	
Special Requirements		110mm Suken Floor in coldroom area without any corner coverings. No tiling work to be carried out on civil walls where coldrooms are installed. Minimum clear 300mm free space above coldroom ceiling. Trap door in false ceiling to access coldroom ceiling		



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
PROJECT: IIM MUMBAI

COMMERCIAL KITCHEN FOR IIM MUMBAI

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 drawings)
- All Civil Work Related to Kitchen /Gas Banks/ Kitchen exhaust and ventilation system will be In Scope of the Contractor. (Civil work i.e. making or breaking of wall/foundations/holes in walls etc.)
- Corner Guard supply will be in scope of the Kitchen Vendor and Installation of same will be in Scope of the Civil 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 and 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.

COMMERCIAL KITCHEN FOR IIM BOMBAY

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 1 year 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 and as specified in Annexure D. No deviation to be done in the same unless specified by the Kitchen Consultant.

COMMERCIAL KITCHEN FOR IIM BOMBAY

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 be 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**
PROJECT: IIM MUMBAI

COMMERICAL KITCHEN FOR IIM BOMBAY
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 grand 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. Coabon-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.

COMMERICAL KITCHEN FOR IIM BOMBAY

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.

COMMERICAL KITCHEN FOR IIM BOMBAY

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 then16 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 otherw ise 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 weld s 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.

COMMERICAL KITCHEN FOR IIM BOMBAY

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
PROJECT: IIM MUMBAI**

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 (In Scope of Electrical Contractor)**

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