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<b>General Requirement:</b>					
1. The supplier must provide a minimum six (6) month warranty on all electrical equipment. <b>A written statement</b> indicating the warranty period for each item quoted must be submitted with the bid.					
2. The supplier must submit data sheets ((all data sheets signed, stamped, and referencing item number) or samples as specified in the table, clearly indicating which items require a sample and which require a data sheet. Suppliers who fail to provide the required data sheets or samples will be considered ineligible for evaluation.					
3. The supplier is responsible for the delivery, commissioning, and training of the LRC team on the use of the electrical items.					
<b>Lot 1: Kitchen Equipment</b>					
1.1	Stainless Steel Table	8	180 x 70 x 85 cm/h High grade 304 stainless steel Worktable Top: 1.5 mm to 2.0 mm thick Underlay: 1.5 mm to 2.0 mm thick sound-deadening composite board Surface Finish: Brushed Stainless Steel		Data Sheet
1.2	4 TIERS Stainless Steek Standing Shelving Unit	3	150 x 50 x 185 cm/h 100 - 120 KG per Shelf 38 mm stainless steel posts (vertical columns) 1.2 mm thick shelves Chrome-coated shelves Round Post Included		Data Sheet
1.3	Stock pot, gas operated 1 burner	3	46 x 55 x 50 cm/h 3 concentric burners 47-50 KG Semi-Stainless Energy Source : LP Gas Power: 82800 BTU		Data Sheet
1.4	Chest Freezer	2	127 x 76.5 x 84 cm/h Temperature: -26°C/-15°C 1.2 to 1.5 Amper Single Phase 200-240 V / 50 Hz Foaming agent C5H10 Volume 350 to 400 L Refrigerant/Mass: R-600A / 85 g		Data Sheet
1.5	Commercial Juice Extractor	2	34 x 27 x 36 cm Speed 2800 RPM 200 -240V / 50 Hz 375 W 1.7 to 2 Amper Single Phase 100 mm wide input Dishwasher-safe detachable parts and an anti-drip spout Safety lock mechanism and overheat protection Full High grade 304 stainless steel		Data Sheet
1.6	Food Dehydrator	1	200-240v 1000w 50 Hz 40°C - 90°C Capacity 60L 4 to 5 Amper Single Phase 54.5*42*38 cm/h Noise Level 45~50dB 3.5 cm between two layers Net Weight 15kgs/17.5kgs Single Phase 10 ( 304 stainless steel ) trays		Data Sheet

1.7	<b>COMMERCIAL VEGETABLE CUTTER</b>	2	200 W		<b>Data Sheet</b>
			200 -240V / 50 Hz		
			140 RPM		
			1 to 1.5 Amper		
			Semi-Stainless		
			Food-grade, impact-resistant polymer		
			Safety interlock system		
			Single Phase		
			8×8mm and 10×10mm cutting blade kit		
			25.1 x 24.7 x 68.7 cm		
1.8	<b>Stock pot with lid</b>	3	Full High grade 443 stainless steel		<b>Data Sheet</b>
			Bottom 0.8mm(18/0), 4.0 mm aluminum		
			170 L		
1.9	<b>Semi Auto Bottle Capping Machine</b>	1	60x 60 cm		<b>Data Sheet</b>
			200-240 V / 50 Hz		
			Steel + Semi-Stainless		
			2 to 2.5 Amper		
			Bottle Mouth 28 to 35 mm		
			Weight 80 Kg		
			700*300*1050 mm		
1.10	<b>Ultrafiller</b>	1	Single Phase		<b>Data Sheet</b>
			Weight 15 Kg		
			Power: 200-240V 50-60Hz		
			Semi-Stainless		
			Bottleneck internal diameter 16-34 mm		
			1 Amper		
			2 outputs		
			Bottle Height 180-350 mm		
1.11	<b>Industrial Scale</b>	1	250x300 mm (400 bottle/hr)		<b>Data Sheet</b>
			Single Phase		
			Weighting range (max) 500 kg		
			Weighting unit KG		
			Minimum load 1 kg		
			Verification class M III		
			Multiple tare over the entire weighing range, automatic and manual tare deletion possible		
			Weighting plate above 60*60 cm		
			Display LCD		
			Digit size above 15 x 28 mm		
			Semi-Stainless (Plate only)		
			Internal battery above 6V		
			External power supply 200-240 V		
1.12	<b>Kishk Grinder Commercial</b>	1	Single Phase		<b>Data Sheet</b>
			3 to 4 Amper		
			200-240 V		
			50/60 Hz		
			Grinding Capacity 50 to 90 kg/h		
			560 x 895 x 1500 mm (+/- 10%)		
			Stainless steel		
			Disk Diameter above 20 cm		
1.13	<b>Vaccum Packing Machine</b>	1	Without gas flush		<b>Data Sheet</b>
			With liquid control		
			1 sealing front bar 42 cm		
			49*61*44 cm/h (+/- 20%)		
			Stainless steel interior base /Semi-Stainless Exterior		
			Chamber fitted with translucent lid		
			Up to 17 cm height into the vaccum chamber		
			Vaccum pump approx 21 m3/h		
			Vaccum cycle 15-35 sec		
			Single Phase		
			200-240V/50hz		
			750-1000 watts		
			3 to 5 Amper		

1.14	<b>Dough Mixer 50 kg</b>	1	Bowl Capacity 50 kg		<b>Data Sheet</b>
			Stainless Steel Bowl Dimension 750 x 350 mm (+/- 20%)		
			SS Bowl thickness 5 to 8 mm		
			Exterior Dimension 791 x 1115 x 882 mm (+/- 20%)		
			200-240 V		
			1100 watts		
			50 Hz		
			Weight up to 120 kg		
			4 to 5 Amper		
			Single Phase		
1.15	<b>Standing Dough Sheeter</b>	1	Single Phase		<b>Data Sheet</b>
			200-240V/50hz		
			550 to 700 Hz		
			Dough Capacity up to 4 kg		
			Dough Thickness Range (min: 0.08 cm to max 3.5 cm)		
			Belt Material Polyurethane		
			Total height 140 to 150 cm		
			Width 177 cm		
			Depth 82 cm		
			3 to 5 Amper		
1.16	<b>Potwash Sink Unit</b>	1	Double Bowls		<b>Data Sheet</b>
			1 undershelf		
			200*70*85 cm/h (+/- 5%)		
			Bowl Dim 85*50*25 cm/h (+/- 5%)		
			High grade 304 stainless steel		
			Surface Finish: Brushed Stainless Steel		
1.17	<b>Pre-Rinse Shower Kit with Pot-Filler Tap</b>	1	Height 110 cm (+/- 5%)		<b>Data Sheet</b>
			304 stainless steel – food-grade, corrosion-resistant, heavy-duty		
			Spray Hose Length: 100–120 cm flexible stainless steel braided hose		
			Spray Valve Type Commercial-grade variable trigger / grip with spring return		
			Spray Modes: Dual mode: Jet (focused stream) & Shower (wide rinse), switchable		
			Spray Flow Rate: 4.5 liters/min		
			Water Pressure Range: 150 – 1000 kPa		
			Max Operating Temp 80°C – safe for hot water sanitation		
			Wall-mounted bracket + deck-mount base with dual inlet hoses		
			Weight between 7 and 10 Kgs		
1.18	<b>Eggplant Boiler</b>	1	Thickness of the container body and basin: 3.5 mm and 2 mm respectively / 304 Stainless Steel		<b>Data Sheet</b>
			Dimensions: 52 x 58 cm		
			A stainless steel tap connected to both hot and cold water		
			A tilting lid		
			Two stainless steel baskets		
			A drainage basin with a filter that connects to hot water in the floor		
			Two hoses for drainage		
			Stainless steel structure 4*4 cm		
			Pierced Sieve , 10 mm thickness 56 cm diameter		
			Machine dimensions: 114 x 113 x 110 cm		
			Including gas stock pot		
			Includes a cooling unit with a capacity of 250 liters (stainless steel 304)		
1.19	<b>Manual Eggplant Press</b>	1	Stainless Steel		<b>Data Sheet</b>
			100 Kg Capacity		
			Food Use Chrome Sheet		
			Manual Piston 125 cm Height , Plate width 60*75cm		
			Pierced Pot , 40 cm diameter 50 cm height		

Lot 2: Kitchen Tools					
2.1	Wooden spoons	5	Natural hardwood Length 30–40 cm Heat Resistance Up to 200°C Weight 150 g ± 50 g Thickness 2 to 4 cm at the bowl Bowl Width 10 cm ± 2 cm Food-safe mineral oil finish (no synthetic coatings)		Sample
2.2	Funnels	3	Food-grade stainless steel (18/10) or BPA-free plastic Mouth (Outer) Diameter: 12.0 cm ± 1 cm Neck (Inner) Diameter: 3.5 cm ± 0.5 cm Overall Height: 15.0 cm ± 1 cm Weight: Approximately 200 g ± 20 g Surface: Polished, corrosion-resistant finish		Sample
2.3	Measuring cups set	2	Stainless steel with BPA-free plastic handles 4 pieces/set: 1 cup = 240 mL ± 5 mL 1/2 cup = 120 mL ± 3 mL 1/3 cup = 80 mL ± 3 mL 1/4 cup = 60 mL ± 3 mL		Sample
2.4	Cutting boards Medium	2	High-Density Polyethylene (HDPE), food-safe Medium: 30 cm × 45 cm × 1.2 cm Thickness: Minimum 1.2 cm Temperature Resistance: –20°C to +90°C Upon standardized color coding (recommended to support HACCP) Dishwasher safe, bleach-safe Rounded edges		Sample
2.5	Cutting boards Large	2	High-Density Polyethylene (HDPE), food-safe Large: 40 cm × 60 cm × 1.2 cm Thickness: Minimum 1.2 cm Temperature Resistance: –20°C to +90°C Upon standardized color coding (recommended to support HACCP) Dishwasher safe, bleach-safe Rounded edges		Sample
2.6	Colanders	4	Heavy-duty 304 stainless steel Diameter 50 cm to 60 cm Depth 20 to 30 cm Wall Thickness 0.8 to 1.5 mm stainless steel Hole Diameter 5 to 7 mm Reinforcements Rolled rim with handles Industrial dishwasher-safe, chemical-safe for sanitizing Temperature Resistance Up to 200 °C		Sample
2.7	Airtight containers	5	Body: Food-grade HDPE Lid: Heavy-duty polyethylene or polycarbonate with silicone gasket Capacity 50 L Seal Airtight with silicone 4-point locking Shape: Round Diameter 40 cm (+/- 25%) Temperature Range –40 °C to +100 °C Height 50 cm (+/- 25%)		Sample
2.8	Chef's Knife (General Use)	4	Blade Length: 25–30 cm (10–12 inches) Blade Material: High-carbon stainless steel Handle: non-slip polypropylene (PP)		Sample