

MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY AND RESEARCH SOCIETY, PUNE
MAHARASHTRA STATE INSTITUTE OF HOTEL MANAGEMENT
AND CATERING TECHNOLOGY
(UG & PG -Degree Programme)

412 - C, K.M.Munshi Marg, Bahirat Patil Chowk, Shivajinagar, Pune - 16.
☎ - 25676640 Email: msihmcttpo@gmail.com, web site: msihmctrs.in

MSIHMCT/UG & PG HMCT/2019/ 263 (1-5)

Date: 20/04/19

To,
As Mentioned Behind


Sub: Inviting quotation for various small kitchen vessels.

Dear Sir/Madam,

We would like to invite quotation for various small kitchen vessels as per the specifications detailed overleaf.

You are requested to send the quotation as per the terms and conditions for the same on or before 13th May 2019 till 05:00 pm by hand or by post.

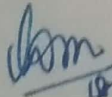
SR. NO.	Various small kitchen vessels including GST.	Approximate Cost
1.	S.S. Vessel/Tope 5mm impact bonded base. 14 cm	270.00
2.	S.S. Vessel/Tope 5mm impact bonded base 16cm	370.00
3.	S.S. Vessel/Tope 5mm impact bonded base 18cm	480.00
4.	S.S Frying Pan with 5 mm impact bonded base 24cm	1670.00
5.	S.S Sauce Pan with 4 mm impact bonded base 16cm	1150.00
6.	S.S Kadhai with 4 mm impact bonded base 18cm	740.00
7.	S.S Low Casserole with 5 mm impact bonded base 30cm	3130.00
8.	3 Tier S.S Steamer Glass Lid with Steam release 20cm	1500.00


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MSIHMCT, Pune.

P.T.C

Terms & Conditions:

1. The institute has the right to reject the quotation received after due date as specified above.
2. Payment will be after 30 days of Delivery.
3. Free delivery at customer premises and installment in the designated area.
4. GST and other taxes as applicable should be mentioned separately.
5. The order must be completed and delivered within 30 days from the date the PO is issued.
6. The quantity and quality must match with the requirement.
7. The Quotation must have a validity of 6 months.
8. **Kindly mark Degree Office and reference number on top of the Quotation Envelope.**
9. Quotations will be required in Two Envelope System as required one envelope will contain Technical Specification (Technical bid) & Another will Contain Commercial Quote.
10. The technical Specification Envelope must have the following documents:
 - Registration of the GST and Number
 - Registration of Business & Number.
 - Taxes paid up to March 2019.
 - Specification Sheet / leaflet if any to be provided.
 - Quality Certificate & Service assurance certificate to be provided.
 - If the supplier is not a manufacturer then all above for the manufacturer and / or Authorization Certificate
11. Quotation form should be duly filled in, signed and stamped by authorized person, and should be accompanied by necessary documents attached in Envelope no 1 (Technical Bid) and Envelope No.2 (Commercial Bid)


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P.T.O.

(To be printed on the letter head of the firm) (If applicable)

FORMAT 1

Date:-

No.

AUTHORISATION LETTER

To

The Principal

Maharashtra State Institute of Hotel Management and Catering Technology and Research Society, Pune,

Sub: Authorisation for submission of Quotation for _____

Ref: Your Tender No.

Due on _____

Dear Sir

With reference to above, this is to inform you that. We, _____ are an established manufacturer of _____, having factory at _____ since 19__ / 20__.

We do hereby authorise M/S _____ to quote and negotiate for item/s mentioned in Quotation enquiry number _____ Due on _____.

We further undertake that the products supplied by M/S _____ will be fully supported by us during and after the warranty period and all service calls will be attended by us / our authorised service provider promptly.

The list of Authorised service providers in India/ Maharashtra is attached herewith.

Thanking you.

For _____

Authorised Signatory

Date Name -

Place -

Designation -

P.T.O.

Specification for various small kitchen vessels

1. S.S vessel/Tope 5 mm impact bonded base. Suitable for all heat sources including induction cookware. Approximate diameter is 14 cm.
2. S.S vessel/Tope 5 mm impact bonded base. Suitable for all heat sources including induction cookware. Approximate diameter is 16 cm.
3. S.S vessel/Tope 5 mm impact bonded base. Suitable for all heat sources including induction cookware. Approximate diameter is 18 cm.
4. Frying pan Approximate diameter is 16 cm.
 - High Quality Stainless Steel Cookware. Impact Bonded Technology, 5mm thick base for even heat distribution and enhanced cooking.
 - Stainless Steel Lids with Wire handles.
 - Smooth Sateen finishing.
 - Stainless Steel Stay cool side wire Handle for touch.
 - For use in both Commercial Kitchens & home.
 - Induction Compatible, suitable for all heat sources including (Gas, Electric, Ceramic, and Halogen).
5. Sauce pan approximate diameter is 16 cm
 - High Quality Stainless Steel Cookware. Impact Bonded Technology, 4mm thick base for even heat distribution and enhanced cooking.
 - Stainless Steel Lids with Wire handles.
 - Smooth Sateen finishing.
 - Stainless Steel Stay cool side long Handle for touch.
 - For use in both Commercial Kitchens & home.
 - Induction Compatible, suitable for all heat sources including (Gas, Electric, Ceramic, and Halogen).
6. Kadhai approximate diameter 18 cm
 - High Quality Stainless Steel Cookware. Impact Bonded Technology, 4mm thick base for even heat distribution and enhanced cooking.
 - Glass lid with steam release vents.
 - Bakelite side handle for easy cook & serve.
 - Smooth mirror finish for lustrous appearance and easy to clean.
 - Induction Compatible, suitable for all heat sources including (Gas, Electric, Ceramic, and Halogen).
7. **Low casserole approximate diameter 30cm**
 - High Quality Stainless Steel Cookware. Impact Bonded Technology, 5mm thick base for even heat distribution and enhanced cooking.
 - Stainless Steel Lids with Wire handles.

P.T.O.

- Smooth Satteen finishing.
- Stainless Steel Stay cool side Handle for touch and serve.
- For use in both Commercial Kitchens & home.
- Induction Compatible, suitable for all heat sources including (Gas, Electric, Ceramic, and Halogen).

8. 3 tier SS steamer of approximate diameter 20 cm

- Glass lid with steam release vents.
- Bakelite side handle for easy cook & serve.
- Smooth mirror finish for lustrous appearance and easy to clean.
- Induction Compatible, suitable for all heat sources including (Gas, Electric, Ceramic, and Halogen).
- Healthy living cooking.
- Facilitate fast cooking excellent high quality.

9. Pasta pot of approximate diameter 24 cm

- High Quality Stainless Steel Cookware. Impact Bonded Technology, 5mm thick base for even heat distribution and enhanced cooking.
- Glass lid with steam release vents
- Bakelite side handle for easy cook & serve.
- Smooth mirror finish for lustrous appearance and easy to clean.
- Induction Compatible, suitable for all heat sources including (Gas, Electric, Ceramic, and Halogen).

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