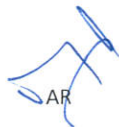


QUALITATIVE REQUIREMENTS(QRs)/TRIAL DIRECTIVES (TDs) OF MOBILE KITCHEN VAN

| Mobile Kitchen- Prime Mover:- | | | |
|--------------------------------------|--------------------|--|---|
| Sl. No. | Specifications | Recommended QRs | TDs |
| Dimension | | | |
| 1. | Length | Minimum 7000 mm | As per OEM's certification & should be checked by detailed Board of officers physically. |
| 2. | Width | Minimum 2300 mm | |
| 3. | Height | Minimum 3100 mm /Maximum 3900 mm | |
| Engine | | | |
| 1. | Emission Norms | BS-VI or as per the latest Govt. norms | As per OEM's certification. |
| 2. | Engine Cylinders | Minimum 4 Cylinder | |
| 3. | Body Design | Modular kitchen mounted on ladder type heavy duty frame with riveted /bolted cross members and channel section side members. | Should be checked by carrying out visual inspection by a Board of officers and should meet the parameters. |
| 4. | Engine power | Min. 200 HP | As per OEM's certification. |
| 5. | Torque | Min. 400 Nm | |
| Steering | | | |
| 1. | Type | Tilt & Telescopic Power Steering | As above. |
| Ground Clearance | | | |
| 1. | Ground Clearance | 225 mm or more | As per OEM's certification and should be checked by BOOs physically. |
| Wheel Base | | | |
| 1. | Wheel Base | Minimum 3600 mm | As above. |
| Fuel Tank | | | |
| 1. | Capacity | Minimum 150 ltrs | As per OEM's certification. |
| Cabin/Cowl | | | |
| 1. | Type | Cowl chassis | As per OEM's certification & visual inspection and should meet the parameters. |
| Weights (Kgs) | | | |
| 1. | Pay Load | Minimum 7500 Kgs | As per OEM's certification. |
| 2. | Total weight (GVW) | Minimum 11500 Kgs. | As per OEM's certification. |



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TECH SPECIFICATIONS & FIXTURE OF MOBILE KITCHEN COMPARTMENT

| Specifications | Recommended QRs | Trial Directives |
|----------------|---|--|
| BODY | <ul style="list-style-type: none"> - 35 mm thermal insulated body. - Fire retardant PU paint (Matt finish). - Two-layer body primer (All members are to be painted with two coats of primer) - NITROCELLULOSE (NC) putty/body filler. - GALVANIZED (GI) / MILD STEEL(MS) sheet body 20 standard wire gauge (SWG). - GALVANIZED (GI) / MILD STEEL(MS) sheet roof 16 SWG. - Stainless Steel SS316 food grade all interior kitchen area walls& roof. - Thermal insulation i.e. Glasswool, high density fireboard (HDF), poly urethane foam (PUF), Heatlon sheet (as per user requirement) - Shock absorbing pad between body & chassis. - Mild Steel- Base Frame in 40x40x2mm & Wall frame in 40x40x2mm (Zinc coated) - Mild steel foldable Staircase for entering into kitchen area. - Minimum 1.2 mm Aluminum checkered sheet floor. - Interior Wall Panels: Stainless Steel Grade 304 (18 gauge) with hairline finish. | <p>As per firms/supplier's certification & visual inspection and should meet the parameters.</p> |
| FIXTURE | <ul style="list-style-type: none"> - Interior 12W LED Lights: Min.06 Nos. (as per requirement) - Exterior 10W LED Lights: Min.04 Nos. (as per requirement) - Water Tanks- Minimum 500 Ltrs. (or as per user requirement) (SS 304 Grade) - Drinking Water Tank Water (cuboid design) (to be placed overhead roof) 01 Nos. Minimum 500 Ltrs or as defined by indenter (For RO) . (SS 304 Grade) | <p>Should be checked by carrying out visual inspection by a Board of officers and should meet the parameters.</p> |



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- Waste tank 01 Nos. of 500 to 750 Ltrs. **(to be fitted below the floor frame)**
- Provision for Separate Pipeline for filling the tanks and Overflow with stop valves.
- Food Service Flap Type Window 01 Nos. of 91x24inch **(The cut out of side wall of vehicle should drop outward with support to act as table top)**
- Hydraulic operated Food service Flap 02 Nos. (1 up & 1 down) of Size 91x12inch with SS304 top.
- Dirty Dish Flap window 01 Nos. of size minimum 24x12inch with SS304 top.
- Commercial Pre rinse spray unit.
- Steel Water taps Qty 3
- Hood Type Commercial dish washer (optional).
- Provision of one Soap Stand near sink (SS 304 grade)
- Removable Dustbin storage under table.
- **Gas Bank**
 - Sealed from Inside
 - Capacity: 02 Cylinder
 - Flexible connectors: 02
 - Safety shut off valve Inside
 - Safety shut off valve Outside,
 - Pressure regulator outside
 - Pressure needle gauge inside
 - Gas bank to have access only from outside. **(For 02 Nos Commercial LPG cylinder with mounting bracket & rubber pad for cushioning)**
- Hose reel (access from outside)
- Open able Windows:
 - Quantity: 03 Nos
 - Minimum Size: 72x24inch, 36x24inch, 24x24inch

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| | <ul style="list-style-type: none"> • Outside With Steel Cage Cover (Optional) • Roof Latch: 02 Nos • Retractable Awning-02 <ul style="list-style-type: none"> - Size 120 x 72inch - Motorized (optional) • Generator Storage area for 5 KVA Silent Generator, with slide-out base for generator during operations, rubber padding for vibration absorption, vent for exhaust fumes (Provision for changeover) • Inbuilt water lifting pump (1 HP) to lift water to overhead water storage tank • Cold & Hot Water Dispensers. • Wall Mounted Fans: 04 Nos (or as required) | |
| KITCHEN FITMENTS | <ul style="list-style-type: none"> • SS Rack <ul style="list-style-type: none"> - Quantity: 01 Nos. Size: 48×30×72 inch ± 5% (or dimensions as defined by indenter) - SS 316 18 SWG Shelf • SS Work Table <ul style="list-style-type: none"> - Quantity: 01 No. Size: 39×26×34 inch ± 5% (or dimensions as defined by indenter) - With 2 bottom shelves | Should be checked by carrying out visual inspection by a Board of officers and should meet the parameters. |



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- SS304 & 16 SWG working top
- SS304 18 SWG Bottom Shelf
- Placed right of stock pot,
- **Three Burner Stock Pot Cooking Range:**
 - Quantity: 01 Nos.
 - Size 72×26×18 inch ± 5%
 - Brand: **ISI complied**
 - Cast Iron Ring Size 18x18inch
 - MS main gas line
 - **03 x pilot burner**
 - **03 x G13 Burner**
(or as defined by indenter)
 - Copper Connection Pipes
 - Heavy duty OEM valves.
 - SS304 & 16 SWG Working Top
 - SS304 Outer Body & Bottom Shelf
 - LPG Operated
(or as defined by indenter)
- **Wall Rack**
 - Quantity: 02 Nos.
Size 36 x 12 ± 5%inch (or dimension as defined by indenter)
 - SS 304 & 18 SWG
 - Above stock pot range
- **SS Work Table**
 - Quantity: 01 No.
Size: 39×26×34inch ± 5% (or dimension as defined by indenter)
 - With under storage
 - SS304 & 16 SWG working top
 - SS304 18 SWG Bottom Shelf

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- **SS Pot Wash Sink**
 - Quantity : 01 Nos
 - Brand: OEM Make
 - Size: 30x30x34 inch \pm 5%
 - SS 304 & 16 SWG Sink
 - SS 304 outer body
- **RO Water Purifier System Reputed brand (as per requirement of user)**
 - Quantity: 1 Nos.
 - Capacity: 50 liters per hour
- **SS Work Table**
 - Quantity: 01 No.
 - Size: 66x18x34 inch \pm 5% (or dimensions as defined by indenter)
 - With 01 under Dirty Dish Slide Storage Bottom Shelf
 - SS 304 & 16 SWG working top & shelf
- **Dirty Dish Slide Storage Bottom Shelf**
 - Quantity: 01 Nos
 - Size : 66x18 inch \pm 5% (or dimensions as defined by indenter)
 - 24inch Length of the shelf to be at an angle as slide
- **SS Clean Dish Rack**
 - Quantity : 01
 - Size : Minimum 60x15x24 inch \pm 5%(or dimensions as defined by indenter)
 - Number of Shelves: 02
 - Capacity: minimum 150 Plates/Thalis each Shelf (with provision for holding them in place, so as to keep them safe)
 - Perforated Shelves (Holes on shelves)
 - SS 304 & 16 SWG

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| | <ul style="list-style-type: none"> • SS Work Table with Hot Bain Marie Under <ul style="list-style-type: none"> - Quantity: 01 Nos - Size 94x24x34 inch \pm 5% (or dimensions as defined by indenter) - SS304 16 SWG Working Top - Service Hot Bain Marie under table • Hot Bain Marie under Table <ul style="list-style-type: none"> - Quantity: 01 Nos - Capacity: 05x1/1GN - Depth : 12inch - Size: 94x24x12 inch \pm 5% - SS 304 & 16 SWG Tank & Top - LPG or Electrically Operated • SS Work Table <ul style="list-style-type: none"> - Quantity: 01 No. - Size: 16x24x34 inch \pm 5% - With 1 chapatti collection bottom shelf - SS316 food grade & 16 SWG working top - SS304 18 SWG Bottom Shelf - Placed left of hot bain marie • Hot Plate & Puffer <ul style="list-style-type: none"> - Quantity : 01 Nos - Size : 44x24x34 inch \pm 5% - Brand: ISI complied - Plate Thickness: 15mm minimum - Puffer Plate Size 20x24 inch \pm 5% - 01 Bottom Shelf - SS304 & 16 SWG Working Top - SS202 Outer Body & Bottom Shelf - LPG Operated | |
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| | <ul style="list-style-type: none"> • SS Work Table <ul style="list-style-type: none"> - Quantity: 01 No. - Size: 27x24x34 inch \pm 5% - With SS cross brazing - SS304 & 16 SWG working top - Placed left of hot plate, • Planetary Mixer (Optional) <ul style="list-style-type: none"> - Quantity: 01 Nos - Capacity 5 ltrs - With all fittings • Vertical Two Door Refrigerator <ul style="list-style-type: none"> - Quantity: 01 Nos. - Capacity: 400 Ltrs - Brand: OEM Make - 3 or above Star rating • Two Door Deep Freezer <ul style="list-style-type: none"> - Quantity: 01 Nos. - Capacity: 400 Ltrs - Brand: OEM Make - 3 or above Star rating) • Commercial Exhaust chimney <ul style="list-style-type: none"> - Quantity: 01 Nos - Size: 150x30x20 inch \pm 10% (or dimensions as defined by indenter) - With SS oil drain & oil box - With 03 x 225mm exhaust fan & vent ducts • Commercial Exhaust Hood <ul style="list-style-type: none"> - Quantity: 01 Nos - Size: 66x24x20 \pm 10% - With exhaust fan, & vent ducts • Exhaust fan- 02 Nos on side opposite to exhaust chimney | <p>Indenter to specify the specs if planetary mixer is required.</p> |
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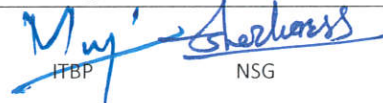
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| POWER APPLIANCES | <ul style="list-style-type: none"> • Silent Generator Set: 01 Nos. (min. 5 KVA). • Solar panel.(Optional) • Inverter with battery/ 2KVA Inverter with Battery of Reputed Brand for backup of two hours, to run both the refrigerators, exhaust, fan and lights. • Provision to run on mains electricity 220 Volts AC as well as on generator provided for compressor & light. (Provision for 50 meter power cable of 3 core copper to be provided with the van) | |
| COOKING METHOD | <ul style="list-style-type: none"> • Boiling. • Steaming. • Frying. • Chapati Making | By preparing food manually and should meet the parameters. |
| SAFETY FEATURES | <ul style="list-style-type: none"> • First Aid Box. • 02 Nos hand held portable fire extinguishers (CO2 type, Minimum 2 Kgs each). (ABC Type) • See- Through windows/grilled partition from driver's cabin to rear door. • Warning sign with red light for kitchen wagon behind the vehicle. • Safety alarms & lock/unlock indicator lamp at driver's cabin to ensure safety. • No wooden/fibre plastic fitting inside kitchen compartments for safety. • Provision of hydraulic side openings (both upward & downward). | As per firms/supplier's certification & visual /physical inspection/ operation and should meet the parameters. |
| GENERAL FEATURES | <ul style="list-style-type: none"> • Wind screen and glass portion in driver cabin to be covered with wire mesh (optional, as per requirement) • Two speakers to be installed in the van for announcement etc. Speakers should have the feature to connect via aux, pen drive, Bluetooth etc. • 02 lights to be provided on the outside above the food service flap tyre window. • All modular kitchen fittings should be of stainless steel 304 grade | |


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in 16 SWG/18 SWG as specified

- All gas lines to be of MS Round pipe min 5mm thick. (**as per BIS standard**)
- All Burners to be of BIS certified brand.
- Effective air flow (cross ventilation) in kitchen compartment.
- Washable interior for easy cleaning of compartment. (**Provisions of drain outlet in floor**)
- All Electrical wires to be fire retardant wires of specification 4mm for 25A points & 1.5mm for 10A and or better (Electrical wires to be fitted in channels)
- **Wiring for Direct Electrical Connection, Generator and Inverter and Changeover switch.**
- **All electrical fittings and wirings should conform to the latest revised IS standards as applicable. Certificate of Conformance to be provided by SELLER.**
- All electrical switches, sockets and Master MCB Box used should be of good quality and BIS Certified.
- All welding in the vehicle be done by MIG copper base welding in place of electric base welding or better technology.
- Main control panel to have minimum 4 MCBS, 1 main supply breaker, change over switch, connection wire to generator, direct supply connection wire (minimum 50m long) with all necessary accessories.
- All plumbing to be in ¾ inch CPVC Branded pipes with all CPVC/Brass fittings
- Water filling Brass Valve & main water out valve required.
- All electrical machines to be double earthed.
- Hydraulic operated side flap
- A provision of emergency exit or rear door
- After all kitchen equipment's are fitted, sufficient space should be in the kitchen gallery for easy movement of cooking staff.

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| WARRANTY | Warranty for fully built up vehicle: 3 years/ 20,000 km Warranty of equipment/kitchen equipment installed in Mobile Kitchen Van as provided by equipment Manufacturing firm. | A written certificate to be given by the firm. |
| Inspecting Authority | The DG/Competent authority of the indenting organization will constitute a Board of Officers (BOOs) (BOOs be headed by DIGP/ Comdt) or may detail Officer(s) to carry out various stages of inspections. | |
| Inspection /certifications | <p>The user shall carry out inspection in the following stages:</p> <p>(a) The successful firm/ bidder to whom AT has been awarded shall submit the drawing of vehicle as per QRs. for approval to a Board of officers.</p> <p>(b) The detailed BOOs will check the drawing as per QR and submit recommendation for approval of drawing by indenter. BOOs will finalize the drawing of Mobile Kitchen van in consultation with the successful bidder/vendor.</p> <p>(c) Inspection of Chassis: Firm has to provide technical specification of chassis to BOOs..</p> <p>(d) BIW inspection: On completion of structural fabrication of first vehicle, BIW inspection will be carried out by BOOs at firm's location.</p> | <p>The drawing will be finalized by a Board of officers in consultation with bidder/vendor before start of fabrication.</p> <p>BOOs will check all relevant certificate/documents in r/o vehicle chassis.</p> <p>The firm will provide the relevant documents viz. invoice, certificate, technical specification of material/equipment/manufacturing methods used in Mobile Kitchen Van.</p> |

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(e) **Final Stage Inspection/Pre-dispatch inspection:** Final Stage Inspection/Pre-dispatch inspection including limited mobility trials, working of all equipment/kitchen equipment etc, as deemed necessary, to check the compliance of QRs will be carried out by BOOs at firm's location.

(f) **Joint Receipt Inspection:** Joint receipt inspection (JRI), as per requirement of the user/indenter, will be carried out at consignee location before acceptance of vehicle.

Note:

- (i) Cost of all such inspections/tests/trials/ conducted during various stages as well as cost of transportation of sample(s)/vehicle(s) for testing/ safe-custody etc, if any, shall be borne by the firm/manufacturer/ supplier of the vehicle.
- (ii) The firm will also produce required certifications/ test reports etc, if required, to the BOO.
- (iii) The indenter reserves the right to detail inspecting Officer/BOO to inspect the ongoing fabrication work at any stage. The firm shall extend /facilitate all required assistance in this regard.

- a) PDI will be carried out by BOOs at firm's location wherein the board will check the vehicle for compliance to QRs. The board will also carry out functional tests like limited mobility trials (20 kms or more) by driving the vehicle in different modes to assess the mobility aspect (braking,turning, stability, suspension etc.) of the vehicle. The BOOs will also check functioning of all equipment's like burners, refrigerator, Bain Marie, Chimney, all electrical equpts etc.
- b) Other tests like shower test, brake test etc, will be carried out by BOO.
- c) The firm shall facilitate the required testing facility to BOO for carrying out all required test/inspections.

The JRI will be carried out at consignee location at the time of delivery, before final acceptance of vehicles.

(Composition of JRI Board : PO- Gazetted officer, Member 1- Insp/GD, Member II- SI/GD, Co-opted Member- Technical member)

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| | <p>(iv) The firm shall provide all required drawings, design, certificate to the BOO/user, at the time of inspections or as and when required.</p> <p>(v) In case of any ambiguity or any left out procedure, the decision of the BOO will be final and binding.</p> | |
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(Rajan Ashta)
Asstt. Comdt.
SSB, New Delhi



(Ankit Pandey)
Asstt. Comdt
CISF, New Delhi



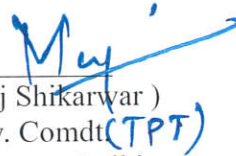
(Jasvinder Singh)
Asstt. Comdt
BSF, New Delhi



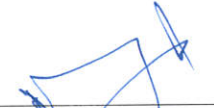
(Vikrant Vedwan)
Asstt. Comdt
RAF, New Delhi



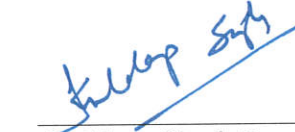
(Sanjay Sherkar)
Dy. Comdt.
NSG, New Delhi



(Manoj Shikarwar)
Dy. Comdt (TPT)
ITBP, New Delhi



(Mahish Kumar)
Lt. Col.
Assam Rifle, New Delhi



(Kuldeep Singh Rana)
Second in Command.
CRPF New Delhi



(Ram Kumar)
DIG (MT)
CRPF, New Delhi



(Sonal V. Misra)
IG (Prov)
CRPF, New Delhi



(Sandeep Khirwar)
ADG (HQ)
Dte. Genl., CRPF



(G.P. Singh)
DG CRPF