

**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 a Board of officers physically.
2.	Width	Minimum 2300 mm	
3.	Height	Minimum 3100 mm /Maximum 3900mm	
Engine			
1.	Emission Norms	BS-VI or as per the latest Govt. norms	As per OEM's certification.
2.	Type	4 Cylinder in line water cooled direct Injection diesel engine with intercooler or better.	
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. 125 HP@ 2600 rpm.	As per OEM's certification.
5.	Torque	Min. 390 Nm anywhere between 1000-2200 rpm.	
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 6800 Kgs	As per OEM's certification.
2.	Total weight (GVW)	Minimum 11990 Kgs.	As per OEM's certification.

TECH SPECIFICATIONS & FIXTURE OF MOBILE KITCHEN COMPARTMENT

Specifications	Recommended QRs	Trial Directives
DIMENSION	<ul style="list-style-type: none"> • Length : Minimum 7000 mm • Width : Minimum 2300 mm (excluding extended side table) • Minimum 3100 mm /Maximum 3900mm 	As per firms/supplier's certification & with the help of measuring Tape and should meet the parameters.
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 20g. • GALVANIZED (GI) / MILD STEEL(MS) sheet roof 16g. • Stainless Steel SS304 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 38x38x2mm&Wall frame in 32x32x1.5mm (Zinc coated) • Mild steel foldable Staircase for entering into kitchen area. • 1.2 mm Aluminum checkered sheet floor. • Interior Wall Panels: Stainless Steel Grade 304 (18 gauge) with hairline finish. 	As per firms/supplier's certification & visual inspection and should meet the parameters.
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- 01 Nos. of 300 Ltrs to 500 Ltrs. (or as per user requirement) (SS 304 Grade) • Drinking Water Tank Water (cuboid design) (to be placed overhead roof) 01 Nos. of 300 to 500 Ltrs or as defined by indenter (For RO) . (SS 304 Grade) • Waste tank 01 Nos. of 250-300 Ltrs. (to be fitted below the floor frame) • Provision for Separate Pipeline for filling the 	Should be checked by carrying out visual inspection by a Board of officers and should meet the parameters.

	<p>tanks and Overflow with stop valves.</p> <ul style="list-style-type: none"> • Food Service Flap Type Window 01 Nos. of 91x24in (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 91x12in with SS304 top. • Dirty Dish Flap window 01 Nos. of size 16x8in with SS304 top. • Commercial Pre rinse spray unit. • Brass Water taps Qty 3 • Hood Type Commercial dish washer (optional). • Provision of one Soap Stand near sink (SS 304 grade) • Dustbin storage under table. • Gas Bank <ul style="list-style-type: none"> - 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) • Hose reel (access from outside) • Open able Windows: <ul style="list-style-type: none"> - Quantity: 03 Nos - Minimum Size: 72x24, 36x24, 24x24 • 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 7 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 (0.5 HP) to lift water to overhead water storage tank • Cold & Hot Water Dispensers. • Wall Mounted Fans: 04 Nos 	
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	(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 304 18 gauge 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 - SS304 & 16 gauge working top - SS304 18gauge Bottom Shelf - Placed right of stock pot, 	Should be checked by carrying out visual inspection by a Board of officers and should meet the parameters.
	<ul style="list-style-type: none"> • Three Burner Stock Pot Cooking Range: <ul style="list-style-type: none"> - Quantity: 01 Nos. - Size 72×26×18 inch ± 5% - Brand: Reputed brand - Cast Iron Ring Size 18x18in - 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 & 16gauge Working Top - SS304 Outer Body & Bottom Shelf - LPG Operated (or as defined by indenter) • Wall Rack <ul style="list-style-type: none"> - Quantity: 02 Nos. Size 36 x 12 ± 5%inch (or dimension as defined by indenter) - SS 304 & 18 gauge - Above stock pot range • SS Work Table <ul style="list-style-type: none"> - Quantity: 01 No. Size: 39×26×34inch ± 5% (or dimension as defined by indenter) - With under storage - SS304 & 16gauge working top - SS304 18 gauge Bottom Shelf • SS Pot Wash Sink 	

	<ul style="list-style-type: none"> - Quantity : 01 Nos - Brand: OEM Make - Size: 30x30x34 inch \pm 5% - SS 304 & 16 gauge Sink - SS 304 outer body • RO Water Purifier System Reputed brand (as per requirement of user) <ul style="list-style-type: none"> - Quantity: 1 Nos. - Capacity: 100 liters per hour • SS Work Table <ul style="list-style-type: none"> - 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 & 16gauge working top & shelf • Dirty Dish Slide Storage Bottom Shelf <ul style="list-style-type: none"> - Quantity: 01 Nos - Size : 66x18 inch \pm 5% (or dimensions as defined by indenter) - 24in Length of the shelf to be at an angle as slide • SS Clean Dish Rack <ul style="list-style-type: none"> - 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 gauge • 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 16g 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% 	
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	<ul style="list-style-type: none"> - SS 304 & 16gauge Tank & Top - LPG Operated • SS Work Table <ul style="list-style-type: none"> - Quantity: 01 No. - Size: 16×24×34 inch ± 5% - With 1 chapatti collection bottom shelf - SS304 & 16g working top - SS202 18g Bottom Shelf - Placed left of hot bain marie • Hot Plate & Puffer <ul style="list-style-type: none"> - Quantity : 01 Nos - Size : 44×24x34 inch ± 5% - Brand: Reputed Brand - Plate Thickness: 15mm minimum - Puffer Plate Size 20×24 inch ± 5% - 01 Bottom Shelf - SS304 & 16g Working Top - SS202 Outer Body & Bottom Shelf - LPG Operated • SS Work Table <ul style="list-style-type: none"> - Quantity: 01 No. - Size: 27x24x34 inch ± 5% - With SS cross brazing - SS304 & 16g 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 	
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	<ul style="list-style-type: none"> - 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 																			
POWER APPLIANCES	<ul style="list-style-type: none"> • Silent Generator Set: 01 Nos. (min. 7 KVA). <table border="1" data-bbox="539 680 1147 1227"> <tr> <td>Rated Output (VA)</td> <td>Not less than 5500</td> </tr> <tr> <td>Maximum Output (VA)</td> <td>Not less than 7000</td> </tr> <tr> <td>Starting System</td> <td>Push Button Start</td> </tr> <tr> <td>Fuel Tank Capacity (L)</td> <td>Not less than 20 L</td> </tr> <tr> <td>Fuel Type</td> <td>petrol</td> </tr> <tr> <td>Noise Level</td> <td>Low, Not more than 80 dB</td> </tr> <tr> <td>Continuous running hours (Hrs.)</td> <td>Min. 6.5 hrs</td> </tr> <tr> <td>Operating Temperature</td> <td>(-) 15 to (+) 55 degree C</td> </tr> <tr> <td>Warranty</td> <td>Minimum 03 years</td> </tr> </table> • 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) 	Rated Output (VA)	Not less than 5500	Maximum Output (VA)	Not less than 7000	Starting System	Push Button Start	Fuel Tank Capacity (L)	Not less than 20 L	Fuel Type	petrol	Noise Level	Low, Not more than 80 dB	Continuous running hours (Hrs.)	Min. 6.5 hrs	Operating Temperature	(-) 15 to (+) 55 degree C	Warranty	Minimum 03 years	
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COOKING METHOD	<ul style="list-style-type: none"> • Boiling. • Steaming. • Frying. • Chapati & Naan Baking 	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. 	As per firms/supplier's certification &visual /physical inspection/operation and should meet the parameters.																		

	<ul style="list-style-type: none"> • 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). 	
<p>GENERAL FEATURES</p>	<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 in 16gauge/18gauge 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 lighting points (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. 	

	<ul style="list-style-type: none"> • 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. 	
WARRANTY	Vehicle: 3 years/ 20,000 km Warranty of equipment/kitchen equipment installed in Mobile Kitchen Van as provided by equipment Manufacturing firm.	A written agreement should be made between firm and intender.
Inspecting Authority	The DG/Competent authority of the indenting organization will constitute a Board of Officers (BOOs) (BOOs be headed by Comdt/DIGP) 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. BOOs will check all relevant certificate/documents in r/o vehicle.</p> <p>(d) Inspection of structural fabrication of 01 vehicle, at firm's location.</p> <p>(e) BIW inspection: On completion of structural fabrication of first vehicle, BIW inspection will be carried out by BOOs at firm's location.</p> <p>(f) Final Stage Inspection/Pre–dispatch inspection: Final Stage Inspection/Pre–dispatch inspection</p>	The drawing will be finalized by a Board of officers in consultation with bidder/vendor before start of fabrication.

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.

- (g) **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.

The test/inspection will be carried out in following manner :

(i) BIW inspection :

The firm will provide the relevant documents viz. invoice, certificate, technical specification of material/equipment used in Mobile Kitchen Van.

(ii) Final Stage Inspection/Pre-dispatch inspection:

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

(iii) Joint Receipt Inspection (JRI):

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

(Comparison of JRI Board :

PO- Gazetted officer,

Member I- Insp/GD,

Member II- SI/GD,

Co-opted Member- Technical member)

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,

	<p>if any, shall be borne by the firm/manufacturer/supplier of the vehicle.</p> <ul style="list-style-type: none">(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.(iv) The firm shall provide all required drawings, design, certificate to the BOO/user, at the time of inspections or as and when required.(v) In case of any ambiguity or any left out procedure, the decision of the BOO will be final and binding.	
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