पुनः प्रकाशित सुचना मिति २०८३।०८।०३

## BHM ल्याव सामाग्री खरिद सम्बन्धि सुचना ॥

उपरोक्त विषयमा यस व्यवस्थापन केन्द्रीय विभागमा आ.व.२०८३।०८४ को कार्यायोजना बमोजिम **BHM ल्याव सामाग्री खरिद सम्बन्धि** खरिद गर्न शिलवन्दी बोलपत्रद्धारा खरिद गर्नुपर्ने हुँदा मुल्य अभिवृदि करमा दर्ता भएका आधिकारिक बिक्रेताहरुले मात्र निम्न सर्तको अधिनमा रहि यो सम्बन्धि सुचना गोरखापत्रमा प्रकाशित भएको मितिले ७ दिन भित्र यस कार्यालबाट शिलवन्दी बोलपत्र खरिद गरि ०८ औं दिन दिनको २:०० बजे भित्र सु.प.विश्वविद्यालय व्यवस्थापन केन्द्रीय विभागको कार्यालयमा शिलवन्दी बोलपत्र दाखिला गर्नु हुन सम्बन्धित सबैको जानकारीको लागि यो सुचना प्रकाशित गरिएको छ।

| S. N. | Bid No. | Description | Particular | Quantity | Size | Total Cost Including VAT | Minimum Bid Security Amount |
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| | | **Specification** | | | | | |
| **1** | 3/2083/084/DM/B/H | Stainless steel 16 gauge, 4 burners, HPC brand burner | 4 burner range | 5 | 36*36*34 | 1754200 | 43855 |
| 2 | | Stainless steel 16 gauge | Single Sink | 5 | 24*24*34 | | |
| 3 | | Stainless steel 16 gauge | Double sink | 1 | 44*24*34 | | |
| 4 | | Stainless steel 16 gauge | Triple sink | 1 | 60*24*34 | | |
| 5 | | Stainless steel 16 gauge and 1.5 inch S.S. pipe | Service table | 2 | 36*36*34 | | |
| 6 | | Stainless steel 16 gauge and 1.5 inch S.S. pipe | Working table | 2 | 36*36*34 | | |

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| 7 | | Stainless steel 16 gauge and 1.5 inch S.S. pipe | Dish landing table | 1 | 60*24 *34 | | |
| 8 | | Stainless steel 18 gauge | Service trolley | 1 | 36*22 *34 | | |
| 9 | | Stainless steel 18 gauge and 1.5 inch S.S. pipe | Rack | 1 | 44*18 *60 | | |
| 10 | | Stainless steel 16 gauge and 1.5 inch S.S. pipe | Over head table | 1 | 60*24 *34 | | |
| 11 | | Stainless steel 16 gauge and 1.5 inch pipe | Sink to table | 1 | 44*24 *34 | | |
| 12 | | Made of stainless steel and clay | Tandoor bhatti | 1 | | | |
| 13 | | M.S. pipe 1 inch, 14 gauge; HPC brand valve, pressure gauge meter, high-pressure regulator and LPG gas pipe | M.S gas pipe line | As per work | Per feet | | |
| 14 | | Stainless steel 16 gauge and 1.5 inch pipe | Support table | 4 | 48*36 *34 | | |
| 15 | | Commercial bakery oven, double-deck type, fully electric heating, independent temperature control for each deck, insulated chamber, stainless steel exterior/front panel, heat-resistant door and baking chamber suitable for commercial baking. | Baking Oven (Double Deck full Electric) | 1 | | | |

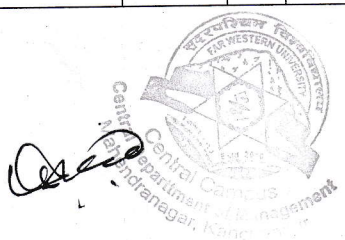
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| 16 | | Commercial dough mixing machine, 30-litre bowl capacity, heavy-duty motor, food-grade stainless steel bowl, suitable mixing attachment, stable base, safety guard and easy-to-clean construction. | Dough Mixture Machine 30 Litrs | 1 | | | |
| 17 | | Commercial baking tray, overall size 600 × 400 × 25 mm, food-grade aluminium or suitable food-safe metal, uniform thickness, smooth edges and suitable for repeated oven use. | Baking Tray (Overall Size: 600 X 400 X 25 mm) | 15 | | | |
| 18 | | Commercial planetary cake mixer, heavy-duty motor, stainless steel mixing bowl, 15-litre bowl capacity, multiple speed settings, whisk/beater/dough hook attachments as applicable, safety guard and easy-clean design. Bowl capacity and power to be confirmed by the purchaser. | Cake Mixing Machine | 1 | | | |
| 19 | | Six-cup muffin mould, overall configuration 1 × 6, food-grade metal with heat-resistant finish, uniform cup shape and suitable for oven baking. | Muffin Mould (Overall Size: 1 X 6) | 4 | | | |

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| 20 | | shapes and sizes, corrosion-resistant and suitable for piping cream and icing. | Nozzle Set | 1 | | | |
| 21 | | Set of 12 biscuit cutters in different shapes, food-grade stainless steel, smooth cutting edges, durable construction and easy-to-clean finish. | Biscuit Cutter Set (1 x 12) (different shapes) | 1 | | | |
| 22 | | Commercial cake mould/ring set in 5-inch, 7-inch and 9-inch sizes, two pieces of each size, food-grade metal, durable and suitable for cake preparation and baking. | Cake Mould overall size 1 x 3 (cake Ring) 5 inch 2piece, 7 inch 2 piece, 9 inch 2 piece | 10 | | | |
| 23 | | Commercial loaf bread mould for approximately 500 g bread, non-stick coating, food-safe material, uniform shape, heat-resistant and suitable for repeated baking. | Bread Mould 500 gm non sticky | 18 | | | |
| 24 | | Jumbo loaf bread mould suitable for approximately 1 kg sandwich bread, food-grade metal, durable construction, uniform shape and easy-release | Bread Mould 1 kg jumbo for sandwich | 4 | | | |

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| | | surface. | | | | | |
| 25 | | Long serrated bread knife, stainless steel blade, comfortable non-slip handle, corrosion-resistant and suitable for slicing bread and bakery products. | Bread Knife long | 2 | | | |
| 26 | | 10-inch stainless steel palette knife, flexible blade, ergonomic handle and suitable for cake icing, cream spreading and bakery decoration. | Palate Knife (Overall size 10") | 1 | | | |
| 27 | | Heat-resistant oven gloves made of food-safe silicone, heat-resistant fabric or a suitable combination, non-slip grip, comfortable fit and suitable for handling hot trays. | Oven Gloves (silicon, cloth) | 2 | | | |
| 28 | | Commercial cake display/serving stand, stable base, food-safe construction, smooth finish and suitable load-bearing capacity for cakes and bakery products. | Cake Stand | 3 | | | |
| 29 | | Food-grade silicone pastry brush, heat-resistant bristles, durable handle, | Pastry Brush Silicon | 6 | | | |



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| | | easy to clean and suitable for applying butter, oil, egg wash and glaze. | | | | | |
| 30 | | Food-grade silicone spatula, heat-resistant, flexible blade, durable handle and suitable for mixing, scraping bowls and folding bakery ingredients. | Spatula (Silicone) | 6 | | | |
| 31 | | Food-grade measuring jug, clearly marked measurement graduations, easy-pour spout, sturdy handle and suitable for measuring liquids and bakery ingredients. | Measuring Jug | 2 | | | |
| 32 | | 10-inch stainless steel wire whisk, sturdy handle, corrosion-resistant construction and suitable for whisking eggs, cream and cake mixtures. | Whisk 10" (small) | 6 | | | |
| 33 | | 12-inch stainless steel wire whisk, durable handle, strong wire loops and suitable for mixing and aerating bakery ingredients. | Whisk 12" (Large) | 6 | | | |

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| 34 | | Digital or suitable commercial kitchen thermometer, stainless steel food-<br>probe, clear temperature display, food-safe probe and suitable measuring<br>range for bakery and food preparation. | Kitchen Thermometer | 1 | | | |
| 35 | | Commercial kitchen knife set with stainless steel blades, durable ergonomic<br>handles, assorted knives suitable for cutting bread, cakes and bakery<br>ingredients. | Knife Set | 4 | | | |
| 36 | | Large-size hard plastic rolling pin, food-grade material, smooth non-stick<br>surface, durable construction and suitable for rolling dough and pastry. | Rolling Pin hard plastic (large) | 2 | | | |
| 37 | | Food-grade flour storage bin, durable construction, tight-fitting lid, easy-<br>clean interior and suitable for hygienic storage of flour and dry bakery<br>ingredients. | Flour Bin | 2 | | | |

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| 38 | | kg)<br><br>Food-grade stainless steel mixing bowls, smooth interior, corrosion-<br>resistant, durable construction and suitable for mixing bakery ingredients. | Mixing Bowl S/S per Kg | 12 | | | |
| 39 | | Electric hand mixer, suitable for bakery and pastry preparation, multiple<br>speed settings, detachable stainless steel beaters, ergonomic handle and<br>standard compatible power supply. | Hand Mixture | 1 | | | |

१) यो सम्बन्धि सुचना मिति २०८३।०८।०३ गतेको गोरखापत्रमा प्रकाशित मितिले ०७ दिन भित्रमा मु.अ.कर मा दर्ता भएका आधिकारिक बिक्रेताहरुले रु.३०००।- को नेपाल बैंक च.हि.नं. १५६००१०६६८८९४५०००००१ बैंक भौचरको (फिर्ता नहुने गरि) सक्कल ल्याई यस सु.प.वि. व्यवस्थापन केन्द्रीय विभागबाट शिलवन्दी बोलपत्र फारम खरिद गर्न सकिने छ।

२) इच्छुक आपुर्तिकर्ताले रु. ४३८५५।०० धरौटी वापतको रकम कुनै पनि वाणिज्य बैंकले सु.प.विश्वविद्यालय व्यवस्थापन केन्द्रीय विभागको नाममा जारी गरिएको बैंक ग्यारेन्टी वा रु.४३८५५।०० को नेपाल बैंक च.हि.नं. १५६००१०६६८८९४५०००००१ बैंकमा नगद जम्मा गरेको भौचर र मु.अ.करमा दर्ता भएको प्रमाणपत्र, व्यवसायिकको प्रमाणपत्र, कर चुक्ता प्रमाण पत्रको प्रमाणित प्रतिलिपी समेत शिलवन्दी बोलपत्रसाथ संलग्न गरी शिलवन्दी बोलपत्र पेश गर्नु पर्नेछ।

३) शिलवन्दी बोलपत्र खरिद गर्ने वा शिलवन्दी बोलपत्र दाखिला गर्ने अन्तिम दिन विदा परेमा कार्यालय खोल्ने दिनमा उपरोक्त समयमा नै शिलवन्दी दरभाउपत्र विक्रि, दर्ता, खोल्ने कार्य हुनेछ।

४) शिलवन्दी बोलपत्र पेश गर्दा आफुले सकार गरेको रकम अंक र अक्षरमा स्पष्ट उल्लेख हुनुपर्नेछ। अंक र अक्षरमा फरक परेमा अक्षरलाई मान्यता दिईनेछ।

५) शिलवन्दी बोलपत्र सुचना प्रकाशित भएको मितिले ०८ औं दिनको २:०० बजे भित्रमा सु.प.विश्वविद्यालय व्यवस्थापन केन्द्रीय विभागमा दर्ता गरी सक्नु पर्नेछ।

६) निर्धारित म्याद भित्र रितपूर्वक दर्ता हुन आएको शिलवन्दी बोलपत्र सुचना प्रकाशित भएको मितिले ०८ औं दिनको ४:०० बजे ( शिलवन्दी बोलपत्र दाता वा निजको प्रतिनिधि नभए पनि) नियमानुसार खोलिने छ।

७) पर्न आएको शिलवन्दी बोलपत्र स्वीकृती गर्ने वा नगर्ने सम्पुर्ण अधिकार यस सु.प.विश्वविद्यालय व्यवस्थापन केन्द्रीय विभागमा निहित रहने छ। म्याद नाघि आएको वा रीत नपुगेको शिलवन्दी बोलपत्र उपर कुनै कारवाही हुने छैन।

८) अन्य जानकारीका लागि सु.प.विश्वविद्यालय व्यवस्थापन केन्द्रीय विभागको कार्यालयमा कार्यालय समय भित्र सम्पर्क राख्न सकिने छ।

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