

IIITB KITCHEN & DINING FACILITIES				
S No	Area	Facilities	Size/Capacity	Qty
1		Weighing scale - electronic	100kgs	1
2	WET STORES	Storage rack-in SS , 5 tier	44"x22"x72"	1
3		SS Vegetable storage rack - 4 tier	44"x22"x72"	3
4		Onion storage bins on wheels -with SS mesh	48"x30"x34"	1
5		Potato storage bins on wheels -with SS mesh	48"x30"x34"	1
6		DRY STORES	Dry storage rack -in SS, 5 tier	44"x22"x72"
7	Pallets -in PVC		48"x30"x6"	8
8	Atta/maida/sugar bins on wheels -SS		18"x18"x30"	4
9	FOOD STORES	SS food storage rack- 5 tier		1
10		SS food storage table		1
11		SS work table		1
12	COLD ROOM	Cold room with refrigerator Blue Star	16'x16'x8'	1
13		Storage rack-in SS , 5 tier	44"x22"x72"	10
14	PRE PREPARATION AREA	Work table in SS with sink having rear spalsh guard of 6", sink size18"x18"x12" deep with Tap and water connections	72"x24"x(34"+18")	2
15		Work table-in SS		1
16		Storage rack-in SS , 5 tier		2
17		SS garbage bin trolley		2
18	WET PROCESSING AREA	Dough kneader - SS bowl,1hp,3 phase motor,		1
19		Wet Grinder -tilting type,		1
20		Wet grinder-stonetype		1
21		Potato peeler aluminium		1
22	STEAM COOKING AREA	Steam Generator		1
23		SS Steam Line		50
24		Rice Steam cooker		2
25		Sambar Steam cooker		1
26		Multi purpose steam cooker		1
27		SS idly plant,		1
28		Aluminium Idly Cooker		2
29		Work table for idly		1
30	HOT KITCHEN AREA	Hot plate for dosa/chapathi		2
31		Indian cooking range-2 burner,		2
32		Single stock pot burner		4
33		Shallow fryer with MS kadai		2
34		Tilting Frying Pan		1
35		Dosa batter table		1
36		Work table -in SS		5
37		Storage rack-in SS , 5 tier		2
38		SS work table with sink unit		1
39		Work table with granite top for Chapathi		1
40	TANDOOR SECTION	SS tandoor coal operated		2
41		Rumali tawa with MS kadai		1
42		Work table with granite		1
43	OTHERS	Pot Wash area with SS Pot rack		1
44		Manual Dishwashing area with conveyor		1
45		Dishwasher with conveyor system		1
46		Exhaust with Centrifugal blower system		2
47		Fresh Air system with Centrifugal blower		1
48		Gas Bank system with 12 Cylinders		1
49		Lift to transport food from Kitchen to GF Food Serving area		1
50	FOOD SERVICE AREA	SS hot bain marie/service		3
51		Salad counter		3
52		SS plate counter - front side covered		2
53		SS water dispensor (ambient)		2
54		SS tumbler rack - 5 tier		2
55	Conveyor Bread Toaster		1	
56	UTILITIES - TROLLEYS	MS platform trolley		1
57		SS platform trolley for food transport		1
58		Soiled dish trolley with garbage bin - 3 tier		2
59		Cleaned dish trolley		1
60	DINING HALL	Dining hall with 435 seating capacity		1