



**Notice Inviting Quotation ---/2014-15**

Dear Sir,

Quotations are invited for the **One Combi Oven** the specification of which is given below;

**Description**

- Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishing. With an intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system.
- Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot air, individually, in succession or in combination

**Working safety**

- Detergent and care tabs (solid detergents) for optimum working safety.
- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot air heating.
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

**Operation**

- Self-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc)
- 8.5" TFT colour monitor and touch screen with self-explanatory symbols for ease of operation.
- Application and user manuals can be called up on the unit display for the current action.

**Cleaning, care and operational safety**

- Automatic cleaning and care system for cooking cabinet and steam generator works regardless of the mains pressure
- 7 cleaning stages for for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompt indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are display on the monitor
- Diagnostic system with automatic service notices display
- Self test function for actively checking the unit's functions

**Features**

- Core temperature probe with 6 measuring points and automatic error correction if incorrectly inserted and positioning aid for core temperature probe
- Climate management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet can be set and read on the control panel
- Individual programming of at least 350 cooking programmes with up to 12 steps
- Humidification variable in 3 stages from 30 °C – 260 °C in hot air or combination
- Interface USB
- High-performance fresh steam generator with automatic descaling
- 5 air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Operation without a water softener and without additional descaling
- Cool down function for fast cabinet fan cooling
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Removable, swivelling grid shelves (distance between rails 68 mm)
- Material inside and out DIN 1.4301 stainless steel
- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash- and hose-proof to IPX 5
- Demand-related energy supply
- Lengthwise loading for accessories
- Separate solenoid valve for soft and hot water up to 30 °C
- 5 programmable proving stages
- Automatic pre-selected starting time with variable date and time

**SelfCookingControl® - 7 operating modes**

Function - Automatik-Mode In the 7 operating modes the automatic mode automatically detects product-specific requirements, the size of the food to be cooked and the load size. Cooking time, temperature and the ideal cooking cabinet climate are continuously adjusted to achieve the result you want. The remaining cooking time is displayed.

**Combi-Steamer mode**

Steam between 30 °C and 130 °C

Hot air from 30 °C-300 °C

Combination of steam and hot air 30°C-300 °C

HiDensityControl®  
patented distribution of the energy in the cooking cabinet

Efficient LevelControl® ELC®  
Mixed loads with individual rack monitoring and load-specific time adjustment for every rack

Intelligent cleaning and care system

**LAST DATE OF RECEIPT OF QUOTATION: 13.10.2014 at 5.00 p.m.**  
**OPENING OF QUOTATION: 14.10.2014 AT 3.30 P.M.**

**Note:**

1. It will be appreciated if you kindly intimate to this office whether it would be possible for you to supply the same from your ready stock (otherwise please specify the minimum time for delivery). If so, please send your lowest quotation (in duplicate) with your terms and conditions in detail, by **Registered Post or Speed Post** on the following address:

<p><b>Director</b> <b>University Institute of Hotel Management and Tourism (UIHMT)</b> <b>Panjab University,</b> <b>Sector-14, Chandigarh-160014</b></p>
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2. UIHMT, Panjab University does not take any responsibility for any postal delay in delivery by Registered/Speed Post or lost in transit of the quotation. No quotation will be entertained by hand/courier/ Ordinary post.
3. Rates should be quoted both in words and figures in quotation.
4. Conditional and unsigned quotation will not be accepted.
5. Full specifications and quality/trade marks of the article/s be indicated. Leaflet from the manufacture if any, be also attached.
6. The supply should be commenced/made within 7days of the issue of supply order until unless specified in special circumstances.
7. All quoted rates should be FOR Panjab University and firm should quote the rate of all taxes.
8. No payment will be made on the Performa invoice.
9. The quotation shall not contain corrections, erasers and overwriting and must be in sealed cover.
10. Please mention Name of work and due date on the Envelope.
11. The undersigned reserves right to accept or reject any quotation without assigning any reason.
12. Please make all dedications on account of Institutional discount to be made by you. No communication to this effect shall be entertained at a later date.
13. Please mention clearly if there are any installation charges to incurred on the said item.
14. The quotations should be valid till 90 days from due date.
15. Please also indicate if any are the sole manufacturers/agent/distributor of such article/s.
16. Quotations will be opened on **14.10.2014 at 3.30 p.m.** and you may depute your representative at the time of opening of quotations.

**Director**  
**UIHMT**