

Prefab Site Canteen

Technical Specification | Materials | Sizes | Budgetary Price Guide

SP-LC-CAN-TS-R2

Rev 2 | 17 August 2026

Illustrative and budgetary only - Not for construction unless approved. Final drawing and bill of materials and written quotation govern.

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TECHNICAL SPECIFICATION | MATERIALS | SIZES | BUDGETARY PRICES

Prefab Site Canteen

Comprehensive product specification for procurement, design coordination and quotation review.

REFERENCE CONFIGURATION 20x10 ft	COST ESTIMATION INPUT Rs 750 / sq.ft.
PUBLISHED SIZE OPTIONS 6 workbook-controlled configurations	SPECIFICATION PROFILE 17 product-specific + 13 platform-common lines

TECHNICAL REVIEWER	PENDING - name, designation, signature and date
SEO / EDITORIAL REVIEWER	PENDING - name and date
DOCUMENT STATUS	DRAFT - not released until both reviewer fields above are signed

Product overview

Worker dining and food-service block planned around hygienic flow rather than dormitory use. The technical schedule separates receiving/storage, preparation, serving, dining and wash functions, specifies cleanable wet-area materials and treats kitchen exhaust, grease control and commercial electrical/gas loads as optional engineered scopes.

Costing status: Budgetary - attached 95-product market profile; approval required

Important: This PDF is generated from the controlled technical workbook and review corrections. It does not replace the approved project drawing, structural design, bill of materials, performance certificate or final commercial quotation.

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Specification Overview

Worker dining and food-service block planned around hygienic flow rather than dormitory use. The technical schedule separates receiving/storage, preparation, serving, dining and wash functions, specifies cleanable wet-area materials and treats kitchen exhaust, grease control and commercial electrical/gas loads as optional engineered scopes.

BOTTOM FRAME

IS 2062 or approved equivalent MS channel/RHS/formed sections; exact member sizes and support reactions from the signed structural drawing.

EXTERIOR WALLS

Nominal 50 mm PUF/EPS sandwich panel or approved insulated wall with washable, non-absorbent finish in food handling/wash zones.

ROOF

Sloped PPGL/insulated roof with gutters, sealed service curbs and condensation strategy; higher heat-control package where cooking loads justify it.

FLOOR BASE

Cement board/RCC or equivalent rigid base; kitchen/wash zones receive waterproofing, coved edges and slope to trapped drains where designed.

WALL INSULATION

Nominal 50 mm PUF/EPS for general envelope; non-combustible/mineral-wool or heat shield only around cooking/heat sources when engineered.

ROOF INSULATION

Nominal 50 mm insulated roof or approved equivalent plus ventilation/radiant controls; kitchen hood make-up air considered separately.

MAIN DOOR / SERVICE DOOR

Separate staff/service and diner access where layout allows; robust cleanable door surfaces and weather/insect control at external openings.

LAYOUT / CONFIGURATION

Receiving/storage, preparation, serving, dining, tray/utensil return and wash/waste areas arranged to the selected operating model and meal sittings.

Selection and scope control

- Use the reference specification to compare quotations line by line, not only by total price.
- Freeze product-specific options in the approved drawing, bill of materials and quotation before manufacture.
- Verify project-controlled performance claims against the exact selected assembly, certificates and test evidence.
- Treat published prices as workbook-controlled budget estimates; final scope, taxes, transport and site conditions govern the order value.

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Technical Specification: Steel Structure

Component / scope	Baseline specification	Detailed design and coordination notes
Bottom frame	IS 2062 or approved equivalent MS channel/RHS/formed sections; exact member sizes and support reactions from the signed structural drawing.	The base system transfers occupied, service, transport and local equipment loads to defined pads, plinths, slab or skid contact points. Anchor position, corrosion access and allowable bearing are frozen before fabrication; no nominal member is treated as universal across hutments, sheds, wet blocks and camp modules.
Bottom stiffeners	RHS/channel/angle stiffeners selected to the approved floor grid, partitions, bunks, wet services and lifting/relocation duty.	Stiffener spacing is coordinated with board edges, bunk posts, cubicle partitions, concentrated equipment and openings. Site cutting, member substitution and service penetrations require approval so the intended load path and corrosion protection are not lost.
Floor frame	MS floor frame or slab designed for dining live load plus concentrated serving/kitchen/wash loads; wet zones receive cementitious reinforcement and drain falls.	The floor layout separates normal dining from equipment and wash zones so refrigerators, sinks, counters or cookline loads are not placed on an unverified light floor.
Top frame	MS RHS/channel or the documented proprietary upper rail sized for roof reactions, wall restraint and opening headers.	The upper frame closes the structural box, supports roof members and distributes wind and handling loads. Stair, canopy, stacked floor, tank, solar, exhaust or service-platform reactions are added only after project engineering.
Roof stiffeners	RHS/light truss roof members supporting insulated PPGI/PPGL roof; framed curbs/openings for kitchen hood/exhaust only where a cooking package is included.	Roof penetrations are flashed and accessible for grease/condensate cleaning. Dining-only canteens do not inherit a heavy kitchen exhaust package.
Corner posts / walls	MS/RHS posts/rails with local headers and jambs at serving hatch, external doors, exhaust, plumbing and equipment service openings.	Food-service openings are factory framed so site cutting does not damage panels or create uncleanable cavities.
Lifting / handling	Marked lifting lugs, corner fittings, skid points or temporary transport brackets only where shown on the signed GA and lifting drawing.	The lift plan identifies finished weight, centre of gravity, sling geometry, spreader need and support points. One-piece lifting is not assumed for site-assembled sheds or panel camps, and forklift handling is allowed only when pockets and capacity are documented.
Welding & fabrication	IS 2062 / IS 1161 class structural steel or approved equivalent; weld sizes, bolt grades, hole tolerances and joint details as the fabrication drawings.	Fabrication checks cover fit-up, weld continuity, distortion, dimensions, bolt tightening, sharp edges and coating repair. IS 800 / project welding requirements are design references; certified WPS/PQR/NDT is supplied only when specified in the contract or QA plan.

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Technical Specification: Walls, Roof, Floor & Insulation

Component / scope	Baseline specification	Detailed design and coordination notes
Exterior walls	Nominal 50 mm PUF/EPS sandwich panel or approved insulated wall with washable, non-absorbent finish in food handling/wash zones.	Food-contact and splash-prone surfaces are designed for cleaning; exposed absorbent timber or unsealed joints are avoided near preparation and washing.
Roof	Sloped PPG/insulated roof with gutters, sealed service curbs and condensation strategy; higher heat-control package where cooking loads justify it.	Roof ventilation/exhaust is coordinated with air replacement so fumes or moisture are not pushed into the dining area.
Interior walls	Washable prelaminated/FRP/metal/cementitious liner in preparation, serving and wash zones; durable dry liner in dining areas.	Joints, corners and penetrations are finished to be inspectable and cleanable. A decorative panel is not substituted for a hygienic wet/food-prep surface.
Ceiling	Smooth moisture-resistant ceiling/liner with sealed edges and removable access above service points; hood zone uses materials compatible with heat/cleaning duty.	The ceiling limits dust traps and keeps lighting/exhaust supports accessible. Food hygiene is governed by the operator FSMS and applicable FSSAI requirements, not by cabin supply alone.
Floor base	Cement board/RCC or equivalent rigid base; kitchen/wash zones receive waterproofing, coved edges and slope to trapped drains where designed.	The substrate resists repeated wet cleaning and equipment loads. Drain position is coordinated before panel/floor fabrication.
Floor finish	Commercial anti-skid vinyl for dry dining or tile/kota/epoxy/safety finish in kitchen/wash zones, with coved skirting where hygienic cleaning requires it.	Finish selection avoids standing water and hard-to-clean gaps. Dining and cooking zones may use different finishes.
Wall insulation	Nominal 50 mm PUF/EPS for general envelope; non-combustible/mineral-wool or heat shield only around cooking/heat sources when engineered.	Insulation and surface layers are selected with the cooking process. The base dining-canteen rate does not imply a fire-rated kitchen wall system.
Roof insulation	Nominal 50 mm insulated roof or approved equivalent plus ventilation/radiant controls; kitchen hood make-up air considered separately.	Occupancy and cooking can produce high sensible/latent loads, so cooling is sized after the final equipment and seating plan.
Decorative / external finish	Serving counter/hatch, hand-wash point, washable waste holding area, insect-control screens and external LPG cylinder cage only when the corresponding kitchen scope is included.	Food, dirty-dish and waste flows are separated in the GA. LPG/manifold, grease trap and fire suppression are separate engineered packages, not hidden base-price items.
Fasteners & sealing	Corrosion-compatible fasteners, EPDM washers, butyl/PU sealants, closures, flashing, sleeves and isolation tapes matched to the selected wall/roof/floor build-up.	Joints and penetrations are detailed to drain outward, remain cleanable and allow maintenance. Sealant is not used to hide poor laps, unsupported joints or wet-area movement; field drilling is deburred, protected and resealed.

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Technical Specification: Doors, Windows, Electrical & Services

Component / scope	Baseline specification	Detailed design and coordination notes
Main door / service door	Separate staff/service and diner access where layout allows; robust cleanable door surfaces and weather/insect control at external openings.	Door flow reduces cross-traffic between food receiving, preparation, waste removal and diners. Exact exit requirements follow the approved occupancy and local rules.
Windows / service opening	Framed serving hatch plus aluminium windows/louvres with insect screens; opening arrangement follows food flow, daylight and ventilation.	Screens and closures remain removable for cleaning. Openings do not directly expose food-prep surfaces to dust/waste routes where the site layout can avoid it.
Grills / mosquito mesh	Removable mosquito mesh, louvres, restrictors, privacy screens or protected MS grilles only where required by room use and the approved opening schedule.	Accessories maintain ventilation, cleaning access and emergency escape. Sleeping areas, canteens and sanitation blocks use different privacy/security treatments; grille and mesh are not assumed on every opening.
Electrical wiring	Typical references: 1.5 sq.mm lighting, 2.5 sq.mm socket circuits and 4 sq.mm AC/high-load circuits; final cable sizing follows connected load, voltage drop and protection coordination.	FR/FRLS copper wiring is routed in approved conduit/trunking with protected metal penetrations and separation from water, waste, LPG/data and flexible module joints. Final cable size and derating are confirmed by the project electrical schedule.
Electrical protection	Main isolator, MCB/RCBO or RCCB protection, labelled neutral/earth bars, bonding and surge protection where required by the supply/risk assessment.	Steel frame and exposed conductive parts are bonded to the tested site earth. Wet-area circuits, generator/DG/UPS changeover, fault level and external supply interface follow the approved single-line diagram; this workbook does not certify the installation.
Electrical fittings	LED luminaires, fan points, 6A/16A sockets, exhaust points, emergency lighting and dedicated equipment outlets only in quantities shown on the approved room/electrical schedule.	Fixture density follows occupancy and function: sleeper, canteen, wet block, supervisor room and remote camp have different loads. Loose appliances, AC units, kitchen equipment, UPS/DG and data devices are excluded unless itemized.
Ventilation / AC	Dining area uses cross-ventilation/fans or comfort cooling; cooking zone uses dedicated exhaust hood/duct and make-up air only when a cookline is included.	Exhaust quantity and fire/grease control depend on cooking equipment. The page does not market a generic fan as a commercial-kitchen ventilation solution.
Plumbing / sanitary	Potable-water supply to handwash/kitchen sinks, trapped floor drains and uPVC waste; grease trap and hot-water system when the cooking/wash process requires them.	External water source, sewer/STP, grease disposal and operator hygiene procedures are site/operator responsibilities unless included. FSSAI Schedule 4 and catering inspection guidance are references for hygienic planning.
Layout / configuration	Receiving/storage, preparation, serving, dining, tray/utensil return and wash/waste areas arranged to the selected operating model and meal sittings.	Seating is determined by furniture layout and number of sittings, not a fixed worker-per-square-foot ratio. Food business licensing, FSMS/HACCP implementation and hygiene management remain the operator responsibility.
Painting / coating	Prepared carbon steel with compatible primer/top coats, or galvanized/pre-painted sheet with repaired cut edges; system upgraded for coastal, industrial or wet-service exposure.	The coating schedule records preparation, product, coat sequence, colour and repair method. Skid undersides, roof drains, cut edges, wet-area thresholds and inaccessible crevices receive inspection attention because these locations govern field durability.
Quality checks	Dimensional, member, weld/bolt, coating, panel, roof-drainage, opening, electrical and plumbing checks plus product-specific deployment or wet-test checks.	Handover evidence identifies the approved GA/BOM, material schedule, test records, photographs, punch items, lifting/service connection data and maintenance points. Fire, thermal, acoustic, structural or hygiene performance is stated only where supported by the contracted evidence.

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Warranty and Contract Controls

Component / scope	Baseline specification	Detailed design and coordination notes
Warranty	Warranty period, start date, remedy, relocation conditions, consumables and exclusions exactly as stated in the signed quotation and handover documents.	No universal warranty period is imposed by this workbook because attached and public product sources use different commercial packages. Site foundations, utilities, misuse, unauthorized alteration, poor cleaning, blocked drains, missed seal/coating maintenance and relocation damage remain excluded unless expressly covered.

Warranty period, remedy, exclusions and relocation conditions must follow the signed quotation and handover documents. No universal warranty period is imposed by this PDF.

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Published Sizes and Budgetary Pricing

The visible Cost Estimation Input control rate is Rs 750 per sq.ft. Block price excludes GST. Final estimated price includes GST at 18 per cent.
Rates: Rs 750 / Rs 720 / Rs 712.50 / Rs 705 / Rs 697.50 / Rs 682.50 per sq ft. Prices ex-GST: Rs 1,50,000 / Rs 2,16,000 / Rs 2,85,000 / Rs 3,52,500 / Rs 4,18,500 / Rs 5,46,000. Prices incl. 18% GST: Rs 1,77,000 / Rs 2,54,880 / Rs 3,36,300 / Rs 4,15,950 / Rs 4,93,830 / Rs 6,44,280.
Price extraction control: Rs 4,18,500.

Code	Published size	Area	Adjusted rate / sq.ft.	Block price excl. GST	Final price incl. GST
SZ-01	20x10 ft	200 sq ft	Rs 750	Rs 150,000	Rs 177,000
SZ-02	30x10 ft	300 sq ft	Rs 720	Rs 216,000	Rs 254,880
SZ-03	40x10 ft	400 sq ft	Rs 712.50	Rs 285,000	Rs 336,300
SZ-04	25x20 ft	500 sq ft	Rs 705	Rs 352,500	Rs 415,950
SZ-05	30x20 ft	600 sq ft	Rs 697.50	Rs 418,500	Rs 493,830
SZ-06	40x20 ft	800 sq ft	Rs 682.50	Rs 546,000	Rs 644,280

Pricing notes

- Transport and installation: quoted separately for every published size.
- Quantities, openings and services scale with the approved drawing while the product technical framework remains applicable.
- The final written quotation, approved drawing and bill of materials govern the order.

Area-band adjustment rules

100-149 sq ft	15% above	150-199 sq ft	10% above
Exactly 200 sq ft	No adjustment	201-300 sq ft	4% below
301-400 sq ft	5% below	401-500 sq ft	6% below
501-600 sq ft	7% below	601-700 sq ft	8% below
701-800 sq ft	9% below	801-900 sq ft	10% below
Above 900 sq ft	Manual project quotation		

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Quotation Scope and Price Controls

1. Cost Estimation Input	Rs 750	Controlled 200 sq.ft. reference rate for this product.
2. Published size and area	20x10 ft 200 sq ft	Area shown in the workbook size schedule.
3. Adjusted rate	Rs 750	Control rate multiplied by the applicable area-band factor.
4. Block price excl. GST	Rs 1,50,000	Published area multiplied by the adjusted rate.
5. GST at 18%	Rs 27,000	Added to the block price.
6. Final estimated price	Rs 1,77,000	Workbook-published total including 18% GST.

Budget exclusions

- Interior fit-out and loose furniture unless explicitly included.
- Optional add-ons and equipment not shown in the approved scope.
- Transport, offloading, positioning and installation unless quoted.
- Foundations, plinths, supports, anchors and external site utilities.
- Project-specific structural engineering, fire or acoustic tests, specialist certificates and third-party approvals unless quoted.

Price disclaimer

These figures are workbook-controlled budget estimates for the published technical framework. Material selection, custom dimensions, quantity, project location, access, performance requirements, taxes and market conditions can change the final quotation.

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Project Coordination and Pre-dispatch Quality

A technically complete quotation depends on the project information below. Freeze these inputs before final drawings and manufacture to reduce variations, field cutting and interface disputes.

Information required for a firm quotation

- Project location, climate or exposure condition and intended service life.
- Selected published size or custom dimensions, quantity and required delivery sequence.
- Intended use, occupancy, room layout, partitions and equipment or storage loads.
- Door, window, service opening, grill, louver and security schedule.
- Electrical supply, connected load, AC or ventilation equipment, socket and lighting schedule.
- Water, waste, sanitary, fire, acoustic or other specialist performance requirements where applicable.
- Transport route, site access, crane or unloading plan, lifting restrictions and final support locations.

Pre-dispatch quality checks

Pre-dispatch QA covers dimensions, member/panel identification, connections, coating, roof drainage, weather sealing, doors, windows, electrical continuity and functional checks; specialist performance certificates are verified where the product requires them.

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Handover, Maintenance and Warranty Controls

The following controls support acceptance and continued service. Align them with the final quotation, approved drawings, site risk assessment and any specialist manufacturer instructions.

Recommended owner inspection points

- Keep roof drainage paths, gutters and outlets clear; investigate standing water or leakage promptly.
- Inspect flashings, panel joints, sealants, fasteners, door and window perimeters and service penetrations.
- Repair coating, cut-edge or galvanized-surface damage with the compatible approved system.
- Do not add large openings, equipment supports or unapproved penetrations without design review.
- After transport or relocation, inspect frame alignment, connections, floor, panels, seals, electricals and services before use.
- Arrange electrical testing and specialist fire, acoustic, plumbing or structural inspection where the project requires it.

Handover records

Record	Control
Approved configuration	Final general arrangement, opening schedule, service layout and selected finish schedule.
Technical schedule	Final bill of materials or approved technical schedule identifying product-specific selections and approved deviations.
Quality records	Pre-dispatch inspection or acceptance record, dimensional checks and functional checks included in the agreed scope.
Care and warranty	Handling, touch-up and maintenance guidance together with final warranty period, scope, exclusions and claim process.

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Prefab Site Canteen FAQs

What is the intended use of this product?

Worker dining and food-service block planned around hygienic flow rather than dormitory use. The technical schedule separates receiving/storage, preparation, serving, dining and wash functions, specifies cleanable wet-area materials and treats kitchen exhaust, grease control and commercial electrical/gas loads as optional engineered scopes.

What structural base is specified?

The structural base follows the controlled workbook baseline: IS 2062 or approved equivalent MS channel/RHS/formed sections; exact member sizes and support reactions from the signed structural drawing. Final member sizing, support reactions and handling provisions remain subject to the signed drawing.

What wall, roof and insulation system is specified?

Exterior wall: Nominal 50 mm PUF/EPS sandwich panel or approved insulated wall with washable, non-absorbent finish in food handling/wash zones. Roof: Sloped PPGI/insulated roof with gutters, sealed service curbs and condensation strategy; higher heat-control package where cooking loads justify it. Wall insulation: Nominal 50 mm PUF/EPS for general envelope; non-combustible/mineral-wool or heat shield only around cooking/heat sources when engineered. Roof insulation: Nominal 50 mm insulated roof or approved equivalent plus ventilation/radiant controls; kitchen hood make-up air considered separately.

How are electrical systems controlled?

Wiring baseline: Typical references: 1.5 sq.mm lighting, 2.5 sq.mm socket circuits and 4 sq.mm AC/high-load circuits; final cable sizing follows connected load, voltage drop and protection coordination. Protection baseline: Main isolator, MCB/RCBO or RCCB protection, labelled neutral/earth bars, bonding and surge protection where required by the supply/risk assessment. Final circuit quantities, load schedule, earthing and equipment points follow the approved electrical drawing.

How is the published price calculated?

The workbook applies the control rate, area-band rule and 18 per cent GST to the published size schedule. For the first listed size, 20x10 ft gives a block price of Rs 1,50,000 before GST and Rs 1,77,000 including GST.

What should be confirmed before ordering?

Confirm size, layout, openings, services, utilities, transport, unloading, foundation/supports, optional items, taxes and final quotation validity.

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Document Control and Contact

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Revision	Rev 2 17 August 2026
Technical source	SAMAN Labour Colony controlled technical and pricing workbook; 30 technical lines and six published size configurations.
Commercial basis	Cost Estimation Input control rate Rs 750/sq.ft.; workbook area-band multipliers; 18 per cent GST in final estimated prices.
Costing status	Budgetary - attached 95-product market profile; approval required
Technical reviewer	PENDING - name, designation, signature and date
SEO / editorial reviewer	PENDING - name and date
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Not for construction	Illustrative and budgetary only. Not for construction unless approved.
Document owner	SAMAN Portable SAMAN POS India Private Limited
Request a project quotation	South / Bengaluru: +91 88616 22859 sales@samanportable.com; North / Greater Noida: +91 87960 39938 ncr@samanportable.com

Final control note

Final drawings, engineering calculations, bill of materials, performance certificates, warranty terms, logistics scope and commercial quotation supersede this selection guide for the specific order. Do not infer a fire, acoustic, structural, corrosion or thermal performance rating unless it is stated and supported for the exact supplied assembly.