COOKING AND HOLDING EQUIPMENT RFP ADDENDUM

This addendum shall serve as notice that the RFP for Cooking and Holding Equipment RFP has been modified to reflect an updated equipment list. This revised list includes all equipment as listed in this addendum. All other requirements as outlined in the RFP shall remain true. Should the timeline from the original RFP not be able to be met it is required that an updated schedule be submitted with each proposal to outline expected completion dates.

Written Questions Due	August 10, 2017
Proposals Due	August 11, 2017 4:00PM CST
Selection of Provider	August 14, 2017

U.S. Bank Stadium is an active venue hosting a variety of events during the course of this Project's construction schedule. Event logistics and event programs take precedence over construction activities. Close coordination with construction activities that create noise and limit access to spaces will be paramount.

Non-Work Days:

- August 27 Vikings vs 49ers
- August 31 Vikings vs Dolphins
- September 8 U2 Concert
- September 11 Vikings vs Saints

Project includes the selection, coordination, installation, start-up and testing of the following items:

1. (2) Convection Oven, Gas

Vulcan Model No. VC44GD

Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark lighters, 60 min timer, 8" high legs, stainless steel front, top and sides, stainless steel door with windows, 50,000 BTU each station, NSF, CSA Star, CSA Flame, ENEGY STAR 1 year limited parts & labor warranty, standard Natural Gas (add 1- suffix)

120v/60/1-ph, 1/ HP, 16 amps, 6' cords with plugs, NEMA 5-15P, Standard Gas manifold piping included with stacking kit to provide single point gas connection Casters, set of (4) in lieu of standard legs

2. (2) Safety system movable gas connector

Dormont mfr model number 1675KITS48

Movable gas connector kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 snapfast QD, 1 Swivel MAX, 1 full port valve, 1 elbow, coiled restraining cable with hardware, 167,000 BTU/hr minimum flow capacity, limited lifetime warranty

3. (2) Reach In freezer DELETED

Continental Refrigerator Model No. 2FE

Extra Wide Freezer, reach in, 57", wide two section, self contained refrigeration. Stainless steel front, aluminum interior and ends, standard depth. Full height solid doors, electronic controller w/ digital display, electric condensate evaporator, 5" casters, ½ hp. cETLus, NSF Standard warranty: 3 year parts and labor; 5 year compressor 115v/60/1 ph. 10.0 amps, cord, NEMA 5 15P, standard 5" casters, standard

4. (1) Reach In freezer DELETED

Continental Refrigerator Model No. 1FX Extra Wide Freezer, reach in, 36 1/4", wide one section, self contained refrigeration. Stainless steel front, aluminum interior and ends, standard depth. Full height door, electronic controller w/ digital display, electric condensate evaporator, 5" casters, ½ hp. cETLus, NSF Standard warranty: 3 year parts and labor; 5 year compressor 115v/60/1 ph. 9.7 amps, cord, NEMA 5 15P, standard Door hinged on right, standard

5" casters, standard

5. (8) Heated Shelf Food Warmer

Spring USA Model No. ST-1220-T Stealth Warming Tray, 24"W x 13-3/4"D x 1-3/4" tall, tempered glass surface, up to 200 surface temperature, low profile, power switch & temperature adjustment knob on operator's side, with round handles, black titanium body, 110-120v/60/1-ph, 240w, 2.1 amps, NEMA 5-15P, 6' cord, cETLus, ETL-Sanitation, CSA

6. (3) Heated Shelf Food Warmer

Hatco Model No. GRSS-6018 Glo-Ray Heated Stone Shelf, portable 60" x 18" x 2-1/2", 100-200F temperature range, cord an plug locater in center of side with switch, UL EPH Classified, ANSI/NSF 4 1-Yr warranty blanket heating elements against burnout, standard 120v/60/1-ph, 1560watts, 13.0 amps, NEMA 5-20P SS-NSKY Night sky stone (not for retrofit) The color selected is considered custom and NOT returnable

7. (2) Combi Oven, Gas

Alto-Sham Model No. CTC20-20G

Combitherm CT Classic Combi Oven/Steamer, gas, boiler less, floor model with roll-in cart, (20) non-tilt support rails, (20) 18" x 26" full size sheet, (20) GN 2/1, or (40) 12" x 20" full size hotel pan (1/1 GN) capacity, classic control with steam/convection/combi cooking modes, steam venting, CombiClean with (1) cleaning level, CoolTouch3 glass window, door hinged right, high efficiency LED lighting, Stainless steel construction, seismic legs, 242,000 BTU, EcoSmart, cULus, UL EPH ANSI/NSF 4, IP X5, Gastec, EAC

12 month extender warranty to begin at end of std. warranty and continue for an additional 12 months

Natural Gas

120v/60/1-ph, 13.0 amps, 1.7kW, 12 AWG, No cord or plug 5021520 Installation Kit for gas CTP or CTC combi ovens, rated up to 30.0 amps per oven

8. (2) Safety system movable gas connector

Dormont mfr model number 1675KITS48

Movable gas connector kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 snapfast QD, 1 Swivel MAX, 1 full port valve, 1 elbow, coiled restraining cable with hardware, 167,000 BTU/hr minimum flow capacity, limited lifetime warranty

9. (2) Water Filtration System

3M Purification Model No. 5636203

(SPLP200-CL-BP) 3M Reverse osmosis water filtration system, combi-ovens, and boiler less steamers, two high ovens, produces consistent Recipe quality water, minimum 60 psi/maximum 125 psi, minimum 40 / maximum 100, 200 gpd, sediment, chloramines, chlorine taste and odor, scale reduction, hardness, TDS reduction, integrated pump, steel bracket, wall-mounted, quick disconnect plumbing, includes: integrated storage tank, ½" plumbing connection for optional port, cleaning bypass

10. (2) Double Overshelf Table Mount

BK Resources Model No. BK-OSD-1836 Table Mount double tier shelf, 18 gauge stainless steel, adjustable lower shelf, self-tapping screws, NSF 60"L x 18"D x 31.25"H

11. (4) Heating Element

Hatco Model No. GRAH-54 54" heating element Glo-Ray Single Strip Heater food warmer Toggle on/off switch Meatal Sheathed Heating Element 120v/60/1-ph 1 Year parts and labor warranty, 2 year warranty on metal sheathed heating element against burnout and breakage.

12. (10) Heated Banquet Cart

Carter-Hoffman Model No. BB150E Banquet Cabinet, mobile, insulated, single door for pre-plated food (180) covered plates up to 10.5" diameter, thermostatically controlled heat unit, without plate carriers, stainless steel construction, 120/60/1-ph, 1650w, 13.7 amps, NEMA 5-15P, cUL, UL eph 1 year parts & labor warranty, standard 120/60/1-ph, 1650w, 13.7 amps, 10 ft. rubber cord with NEMA 5-15P, standard 5" polyurethane casters, set of 4, standard (4) Corner bumpers, standard

13. (14) Mobile Heated Cabinet

Cer Cor Model No. H-137-SUA-12D

Cabinet, mobile heated, insulated, top-mount heater assembly, recessed push/pull handles, magnetic latch. (12) set chrome plated wire universal angle slides for 12" x 20" thru 18" x 26" pans on 4-1/2" centers, adjustable 1-1/2" centers, reversible Dutch door, (4) heavy duty 5" swivel casters (2) braked, anti-microbial latches, stainless steel construction, NSF, cCSAus, ENERGY STAR

1 yr labor with 3 yr parts warranty 120v/60/1-ph, 1500w, 12.0 amp, 10 ft power cord, NEMA 5-15P, standard Right-hand door swing, standard

-AG Custom Allergen-Free Zone door vinyl or purple powder coated

14. (1) Tray Make-Up Conveyor DELETED

Caddy Model No. SM 10 Tray Make Up Conveyor, 12ft – 0" base unit, variable speed, PVC Belt, limit switch, fiberglass skirting, for trays up to 17 1/2" wide, stainless steel bed & legs, ¼ hp, self contained refrigeration, UL, NSF 120v/208v/60/3 ph, direct wire

15. (1) Fryer, Gas, Multiple Battery

Vulcan Model No. 4GR45MF Fryer, gas, 62" W, (4) battery, 45-50 lb. capacity per vat, millivolt thermostat controls, KleenScreen Plus filtration system, twin baskets, stainless steel cabinet and fry tank, adjustable caster (2 swivel locking and 2 non-locking), 480,000 BTU, CSA, NSF 1 year limited parts & labor 10 year limited tank warranty, standard Gas type to be specified 120v/60/1-ph, 1/3 hp, 5 amps, for filter Existing gas line is ¾", gas line needs to be 1-1/4" Halton, the hood mfr, suggests adding side skirts to exhaust hood Add side skirt fabrication and installation.

16. (1) Safety system movable gas connector

Dormont mfr model number 16125KITS48 Movable gas connector kit, 1-1/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 snapfast QD, 1 swivel MAX, 1 full port valve, 1 elbow, coiled restraining cable with hardware, 482,000 BTU/hr, limited lifetime warranty

17. (2) Fryer, Gas, Floor Model, Full Pot

Vulcan Model No. 1TR45AF

PowerFry3 Fryer, gas, high efficiency, 15-1/2" w, free standing, 45-50 lb capacity, solid state analog knob control with melt cycles, ThreePass heat transfer system, electronic ignition, KleenScreen PLUS filtration system, twin baskets, stainless steel cabinet and fry tank, adjustable caster (2 swivel locking & 2 non-locking), 70,000 BTU, CSA, NSF, ENERGY STAR (2) 1 year limited parts & labor

(2) 10 year limited tank warranty, standard

(2) Natural gas (add -1 suffix)(specify elevation if over 10k ft. contact factory)

(2) 120v/60/1-ph, with cord & plug, standard

¾" gas line needs to be added for unit

Purple Club: Side skirt must be added on both ends of the hood

Medtronic: Halton is suggesting to modify the collar of the exhaust fan to the duct work Add side skirt fabrication and installation

18. (2) Safety system movable gas connector

Movable gas connector kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 snapfast QD, 1 swivel MAX, 1 full port valve, (2) 90 degree elbows, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty.

19. (1) Gold Metal 8047D Regular Corn Dog Fryer

Electric 30 lb. oil capacity 2 standard seven position skewer clip assembly "spring loaded" Drain valve 1800 watts 120v/60/1-ph, 7 amps NEMA 5-15P, UL

20. (2) Proffer Cabinet, Mobile

Winston Industries Model No. HA4522

CVap Holding Cabinet, full size, 22cu. Ft., electric differential control, fan, (14) adjustable rack supports, field reversible door hinges, magnetic door handle, water fill operated manually, full-perimeter insulated, load limit 65 lbs per rack: (2) locking and non-locking heavy duty non-marking castors, stainless steel construction, UL, cUL, UL-Sanitation, NSF (2) 1 year limited warranty.

(2) 1 year limited warranty

(2) 120v/60/1, 2320 watts, 19.3 amps, 20 MCA, (US) NEMA 5-20P

(2) Right-hand

(2) H3 3" Swivel casters (2) with brakes, standard

21. (1) Refrigerated Rail

Silver King Model No. SKPS12/C1

Refrigerated Countertop prep unit, 57", 1/8 HP, 115v/60/1-ph, 2.17 amps, NEMA 5-15P

- (1) Warranty 1 year parts and labor, standard
- (1) Warranty additional 4 year compressor, standard

22. ANSUL

Ansul Installation Rework of Ansul system and drops as it pertains to equipment included in the RFP.

23. (13) Heat Lamp DELETED

Hatco GRA 36

Glo-Ray Infrared Foodwarmer, standard wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 575 watts, NSF, cUL, UL Includes 24/7 parts and service 120v/60/1 ph BLT TOG-1 (1) Built in toggle control

TL 18 T Leg stands, #073 18" - 46cm clearance (priced per pair) for models up to 6' 0"

24. (6) Hot Dog Grill

Gold Metal Product Model No. 8025 Hot Dog Grill, holds 54 (1/8th lb.) or 45(1/4) hot dog capacity, dual cook and hold capacity. Temp controls. (10) E-Z Kleen stainless steel roller, drip tray, 1650 watts, 120v/60/1-ph, 13.8 amps, NEMA 5-15P

25. Installation, placement, utility hookup and testing of all equipment at stated locations within the facility. This shall include uncrating, unboxing, and removal & disposal of packaging and materials, placement of equipment, connecting all equipment to utilities, and testing of all equipment.