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, ENERGY 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  
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, ⅝ 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  
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, ⅝ 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. ½ 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) 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 (1/8 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.