

ADDENDUM NO. 2

Project: Lincoln Public Schools – Marilyn Moore Middle School

Issued: October 20, 2016

Bid Date: 2:00 PM, October 27, 2016

This Addendum is issued to all known plan holders before receipt of proposals.

The following shall be included with, and considered a part of, the Foodservice original contract documents to the same extent as if they were included therein, for the construction of the above mentioned project. The Project Manual and Drawings shall be modified or revised as herein described. Where at variance with the original work, this Addendum shall have precedence.

This Addendum modifies the original Bidding Documents. The Bidder must acknowledge receipt of this Addendum in the space provided on the Proposal Form. Failure to do so may subject bidder to disqualification.

FOODSERVICE ADDENDA ITEMS:

AD2.1. Clarification to 11 40 00 Specification – Item 100 and 101: Furnish Norlake NL 708 walk-in alarm and light management system. Unit shall be 115/60/1, 2.5 amps. Remainder of walk-in specification remains as shown in original specifications.

AD2.2. Clarification to 11 40 00 Specification – Item 209A: Unit shall be stacked with Item 209B. Remainder of combi-oven specification remains as shown in original specification.

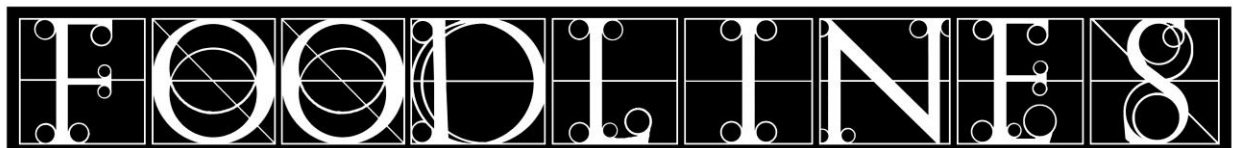
AD2.3. Clarification to 11 40 00 Specification – Item 203: Provide counter tilting kettle with double pantry faucet only. Delete wash down hose. Remainder of tilting kettle remains as shown in original specification.

AD2.4. Clarification to 11 40 00 Specification – Item 500: Tray dispenser shall be Atlas TFT 2-1216 (12" x 16" trays). Verify tray size with Owner prior to ordering. Remainder of tray dispenser specification remains as shown in original specification.

AD2.5. Clarification to 11 40 00 Specification – Items 501 and 501A: Revise to the following:

Item 501- HOT WELL

Unit shall be Duke Thurmaduke TEHF-60PG four well electric food unit, with TST-32PG (modified to 13" length) on operators left end with common top overall. Provide flat stainless top at operators left end. Furnish with solid stainless steel tray slides with rubbing tracks and hinged brackets on customer side. Sneeze-guard heat strip toggle switch, light toggle switch and individual well controls shall be located on valance on servers side of unit. Provide stainless steel recessed dish shelf on hot food portion. Drains shall be manifolded together. Plumbing contractor shall furnish and install copper waste line with stop valve from manifolded drains to floor sink. Manufacturer shall install J-box with receptacle and cover plate in base of unit. Unit shall be 208/60/1, 17.3 amps.



Consultants to the Food Service Industry

209 South 9th Street
Lincoln, Nebraska 68508

www.foodlines.net
info@foodlines.net

402.475.1787 Tel.
402.475.1800 Fax

Item 501A- SNEEZEGUARD WITH HEAT STRIP AND LIGHT

Unit shall be Duke TS560-74" ± (to be verified) sneezeguard with solid stainless steel shelf and ¼" tempered glass. Furnish with heat strip and incandescent light. Toggle switch for heat strip and light shall be located on valance of item 501. Unit shall be 120/60/1, 9.5 amps. Lighting and heat strips shall be furnished with extended leads as required for field wiring.

AD2.6.

Clarification to 11 40 00 Specification – Items 507 and 507A: Revise to the following:

Item 507- HOT WELL

Unit shall be Duke Thurmaduke TEHF-32PG (modified to 46" length) two well electric food unit, with cutouts on operators right end for (2) recessed bowl dispensers, (Item 516). Confirm bowl size with Owner. Furnish with solid stainless steel tray slides with rubbing tracks and hinged brackets on both sides of the unit. Furnish locking doors as shown on the drawings. Sneezeguard light toggle switch and individual hot well controls shall be located on valance as shown on the drawings. Drains shall be manifolded together. Plumbing contractor shall furnish and install copper waste line with stop valve from manifolded drains to floor sink. Manufacturer shall install J-box with receptacle and cover plate in base of unit. Unit shall be 208/60/1, 8.7 amps.

Item 507A- SNEEZEGUARD AND LIGHT

Unit shall be Duke TS-530-46" double sided self-serve sneezeguard with solid stainless steel shelf and acrylic food shield. Furnish with LED light. Toggle switch for lights shall be located on valance. Unit shall be 120/60/1, .25 amps. Lighting shall be furnished with extended leads as required for field wiring.

AD2.7.

Clarification to 11 40 00 Specification – Item 516 was not in of the specification. Item 516 shall be AP Wyott Drop-In Dish Dispenser (Two Required) Model L-5 mounted in Item 507. Verify dish size with Owner prior to ordering.

AD2.8.

Clarification to 11 40 00 Specification – Item 602: Dishwasher shall be Hobart CLPS55e-RL. Remainder of dishwasher specification remains as shown in original specification.

AD2.9.

Clarification to 11 40 00 Specification – Item 823: Utility carts shall have 5" casters. Remainder of utility cart specification remains as shown in original specification.

AD2.10.

Clarification to 11 40 00 Specification Section Division II.12.B: The FSEC shall furnish Eagle caster cradle sets at all Items of cooking equipment with casters located under an exhaust hood.

AD2.11.

An As-Built site visit is scheduled for Friday, October 21, 2017 at Marilyn Moore School, 84th and Yankee Hill Road, Lincoln, NE

AD2.12.

Attached is the Pre-Bid Conference sign-in sheet held on Tuesday, October 18.

AD2.13.

This will be the final addenda issued prior to the bid.

END OF ADDENDUM NO. 2

LPS - RANDOLPH & MARILYN MOORE SCHOOLS

LPS Bid #8743 - RANDOLPH; LPS BID #8742 - MARILYN MOORE

Pre-Bid Conference Sign-In Sheet - October 18, 2016 - 10:00 a.m..

	Name	Firm / Address	Phone / Email	Bid # Interested In
1	PAUL SIMONOTT	HOCKENBERGS	402-339-8900 paul@hockenbergs.com	
2	Joe Bower	Hoebenbergs	402-477-7800 joe@hockenbergs.com	
3	Doug Stegenga	IS Restavant Design	605-940-7012 doug@isdakota.com	
4	Gary Hollst	Douglas Egoipment	402-505-0084 ghollst@goodwin-tucker.com	
5	DON VEYS	Buller Fixture	402-592-2601 DON@BullerFixture.com	
6	Jeff Coffey	Buller Fixture	402-592-2601 jeff@bullerfixture.com	
7	Brian TeKolste	LPS	436-1072	
8	CHUCK SCHWANN	CHEEVER CONST. CO.	402-432-3365	
9	GARY CLAUS	SINCLAIR HIRFE	402-476-7331	
10	Janelle Wickersham	Foodlines	402-475-1787	
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				