OFFICE OF THE SULLIVAN COUNTY PURCHASING AGENT 3411 HIGHWAY 126 – SUITE 201 BLOUNTVILLE, TN 37617-0569

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18 August 2015

ADDENDUM-2

RFP: EHS082015(CB)

Re: SINGLE GAS HYDROVECTION OVEN

1. Bid specifications changed as per the attached.

PLEASE ACKNOWLDGE RECEIPT OF THIS ADDENDUM TO EMAIL ADDRESS: carolyn.bowders@sullivancountytn.gov

Addendum # 2; RFP EHS082015(CB) - August 18, 2015 Please replace the bid specifications with the following:

Please note Sullivan County Schools is purchasing one single gas HydroVection Oven on 25" legs and if another is purchased in the future a different bid will be sent and will be a stand alone unit. TURN KEY INSTALLATION REQUIRED: LOCATION: SULLIVAN EAST HIGH SCHOOL

ITEM #1: SINGLE GAS HYDROVECTION OVEN

INSTALLATION CLARIFICATION: Sullivan County Schools will disconnect and remove existing forty gallon kettle at East High. The single unit will not be stacked with any future ovens so the drain location although under the oven will suffice since there will be a 25" space between it and the oven. If a frame is required to mount the water treatment system it is the Food Service Dealer's responsibility to provide. Oven shall be model **HV-100G Single** as manufactured by the Blodgett Oven Corporation.

HydroVection oven shall have all the following standard and accessory features:

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions. All data is shown per oven section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

Fully welded angle-iron frame Stainless steel front, top and sides Simultaneous split door operation with catch-latch system Triple mounted door design with turnbuckle assembly Dual pane tempered viewing window with hinged inner glass for easy cleaning Modular slide out front control panel with major components for ease of service Retractable hand shower for ease of cleaning

INTERIOR CONSTRUCTION

316 stainless steel coved corner liner for easy cleaning

Five stainless steel racks and ten rack positions

Two halogen interior lights for superior visibility

Drain in oven cavity

Hinged air pressure panel for easy cleaning

Up to 2.5" of mineral board insulation for greater heat retention

OPERATION

Standard control with function selection for hydro low, hydro high, hot air, and cool down

Retherm and Fry bands on control

Three in shot burners; Direct spark ignition

Removeable core temperature probe

Hydrovection cook modes provide low or high humidity; Hot air cook mode for baking and pastries

Four speed auto-reversing fan motor for even bake

Cavity vent control provides ability to release steam at the push of a switch

Thermostatically controlled quench system, Eco-Friendly

STANDARD FEATURES

25" (635mm) adjustable stainless steel legs (for single units)

1 year parts and 1 year labor warranty

ACCESSORIES:

Limited Extended Warranty (one extra year maximum, for total of 2 years.)

1 dozen perforated sheet pans 16 ga.

Water pressure regulator

48" Gas Connector Kit with Swivels and anchors

ITEM # 2 Reverse Osmosis System (1 Required)_

Everpure Model EV9970-07

MRS-100 Mineral Reduction System, 100 gallon per day capacity at 77° F,

mineral reduction Cartridge (Reverse Osmosis Module), plate mount design, for multiple steamers, small to mid-size coffee bars, espresso machines ACCESSORIES: Model CH34473 RO Storage Tank, 25.6 gallon capacity, 55.25" H x 24" W x 24" D

ITEM #3 DELETED FROM THIS BID

ELIGIBLE BIDDER MUST VISIT JOB SITE. ALTERNATES NEED TO BE SUBMITTED FOR APPROVAL 7 DAYS PRIOR TO BID OPENING. SUCCESSFUL BIDDER TO DELIVER, UNCRATE, SET IN PLACE, LEVEL, AND REMOVE CRATING. **FINAL CONNECTIONS BY FOOD SERVICE DEALER**

ITEM # 1______including installation ITEM # 2______including installation TOTAL FOR ITEM # 1 & 2 with "Turn Key" Installation_____ ITEM # 3_____ ITEM # 3.1_____ TOTAL FOR ITEN # 3 & 3.1 _____