

MEMORIAL UNIVERSITY
OPEN CALL FOR BIDS
FOR
#TAO-012-24
DINING HALL KITCHEN EQUIPMENT
ADDENDUM #3

Date: May 7, 2024

Purpose of Addendum: Change in Specifications, Change in Opening/Closing Date.

1. **Remove** the following item in Appendix A:

5. GAS FLOOR FRYER <i>Imperial Canada Model No. IFS-75</i>			
QTY	DESCRIPTION	VENDOR'S RESPONSE	
		YES	NO
1	Fryer, gas, floor model: <ul style="list-style-type: none"> - 75 lb. capacity; - tube fired cast iron burners; - snap action thermostat; - millivolt temperature control, includes: <ul style="list-style-type: none"> o wire mesh crumb screen; o (2) nickel-plated baskets - stainless steel front, door, sides, basket hanger & fry pot; - 6" legs; - 175,000 BTU; - CSA Flame; - CSA Star; - NSF, CE 		

1	Standard Warranty: - Limited one year parts and labor warranty		
1	Installation / connection to existing propane line		
PLEASE NOTE:			
Vendor is responsible for the placement of the equipment in its final resting spot within the kitchen, ensuring it is properly leveled and all packaging removed ready for connection.			

And *Replace* with:

5. VULCAN DEEP FRY Model No. VFRY18 – 18’ Wide Heavy-Duty Deep Fryer			
QTY	DESCRIPTION	VENDOR’S RESPONSE	
		YES	NO
1	Fryer, gas, floor model: <ul style="list-style-type: none"> • 45-50 lb. capacity; • 70,000 BTU/Hour Input; • Stainless Steel Front, Front Top Ledge, Sides, Fry Tank, Base and Stub Back: • Electronic Ignition (120 Volt/60/1) (NEMA-5-15P) • 6” Legs • Gas Type : Propane 		
1	Standard Warranty: <ul style="list-style-type: none"> • One Year Limited Parts and Labor Warranty and 5 Year Limited Fry Tank Warranty 		
1	Installation / connection to existing propane line		
PLEASE NOTE:			

Vendor is responsible for the placement of the equipment in its final resting spot within the kitchen, ensuring it is properly leveled and all packaging removed ready for connection.

2. *Remove* the following Pricing Form in Appendix C:

DESCRIPTION	QUANTITY	COST PER UNIT (EXCL HST)	TOTAL COST (EXCL HST)
COMBI-OVEN - ELECTRIC	2	\$	\$
CONVEYOR-TYPE DISHWASHER	1	\$	\$
COUNTERTOP GAS HOTPLATE	2	\$	\$
REFRIGERATED CHEF BASE	1	\$	\$
GAS FLOOR FRYER	1	\$	\$
SUBTOTAL			\$
HST			\$
GRAND TOTAL			\$

And *Replace* with:

DESCRIPTION	QUANTITY	COST PER UNIT (EXCL HST)	TOTAL COST (EXCL HST)
COMBI-OVEN - ELECTRIC	2	\$	\$
COMBI-OVEN – GAS	2	\$	\$
CONVEYOR-TYPE DISHWASHER	1	\$	\$
COUNTERTOP GAS HOTPLATE	2	\$	\$
EQUIPMENT STAND, REFRIGERATED BASE	1	\$	\$
VULCAN DEEP FRYER	1	\$	\$
SUBTOTAL			\$
HST			\$
GRAND TOTAL			\$

3. Closing date and time has been extended to:

Thursday, May 16, 2024 @ 10:00am NDT.

Opening date has been extended to:

Thursday, May 16, 2024 @ 10:30am NDT.

Webex access code for opening is:

2772 530 9074

THERE WILL BE NO FURTHER EXTENSIONS OF THE CLOSING DATE.

MAY 16, 2024 @ 10:00AM NDT IS THE FIRM AND FINAL CLOSING DATE.

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ADDENDUM #2

May 1, 2024

Purpose of Addendum: Seeking additional information on propane gas options for Combi-Ovens to make an informed decision. Only one set of ovens will be purchased.

Please add the following specs to Appendix A –

1A. COMBI-OVEN, GAS	
RATIONAL Canada Model No. ICP 20-FULL LP 208/240V 1 PH (LM100GG)	
QTY	DESCRIPTION
2	<p>(CG1GRR.0000246) iCombi Pro® 20-Full Size Combi Oven:</p> <ul style="list-style-type: none"> • Liquid Propane • (20) 18" X 26" Sheet Pan Or (40) 12" X 20" Steam Pan Or (20) 2/1 GN Pan Capacity • Mobile Oven Rack & (10) Stainless Steel Grids Included • Intelligent Cooking System With (4) Assistants; idensitycontrol, icookingsuite, iproductionmanager, & icaresystem • (6) Operating Modes • (5) Cooking Methods • (3) Manual Operating Modes • 85° To 572°F Temperature Range • Quick Clean • Care Control • Eco Mode • 6-Point Core Temperature Probe, Retractable Hand Shower • Ethernet Interface • Wi-Fi Enabled • 296,500 BTU • 208/240v/60/1-Ph, 6 Ft. Cord • 2.2 Kw • CE, IPX5, cCSAus, NSF, ENERGY STAR®

2	<p>Standard Warranty:</p> <ul style="list-style-type: none"> • 2 Years Parts and Labor; • 5 Years Steam Generator Warranty
2	<p>CAP Chef Assistance Program:</p> <ul style="list-style-type: none"> • a <i>RATIONAL</i> Certified Chef Conducts 4 Hours/Location Specialized Application Training With Personnel
2	<p>9999.2110 - <i>RATIONAL</i> Certified Commissioning, New Certified Commissioning for iCombi Electric:</p> <ul style="list-style-type: none"> • Includes Inspection Of Utility Connections to <i>RATIONAL</i> Cooking System; • Inspection of Door Alignment/Adjustment • Inspection of Level of Cooking System With Floor • Flue Gas Analysis • Amperage Draw • Update Software • Perform Self-Test.
1	<p>1900.1150US - Water Filtration Double Cartridge System:</p> <ul style="list-style-type: none"> • - For Full-Size Combi-Duos
1	<p>9999.2271 - Installation of <i>RATIONAL</i> Water Filter System when performed with a <i>RATIONAL</i> Certified Installation (RCI).</p>
2	<p>60.70.464 - Unit Connection Kit for iCombi / iVario Cooking Systems to Include:</p> <ul style="list-style-type: none"> • Water Connection Hose 1/2" (2m) With 3/4" Union & DN 2" (50mm) High Temperature Unit Drain Set (6 X HT-Bow 87°, 2 X HT- Bow 45°, 4 X HT-Pipe 500mm, 1 X Sleeve)
2	<p>56.01.535 Active Green Cleaner Tabs</p> <ul style="list-style-type: none"> • For All iCombi Pro/Classic, 150 Pieces/Bucket
2	<p>42.00.162 - <i>Rational</i> Usb Data Memory Stick:</p> <ul style="list-style-type: none"> - For Transferring of Cooking Programs and HACCP Data Between Units & Computers (NET)
20	<p>6010.2101 - <i>Gastronorm</i> Grid Shelf:</p> <ul style="list-style-type: none"> - 2/1 size, 25-5/8" x 20-7/8", Stainless Steel
<p>Please Note:</p> <ul style="list-style-type: none"> • Must Provide Local Authorized Rational Preventative Maintenance Service Agreement Provider for St. John's Region. • Vendor is responsible for the placement of the equipment in its final resting spot within the kitchen, ensuring it is properly leveled and all packaging removed ready for connection. 	

2. Please REMOVE Pricing Form in Appendix C,

DESCRIPTION	QUANTITY	COST PER UNIT (EXCL HST)	TOTAL COST (EXCL HST)
COMBI-OVEN - ELECTRIC	2	\$	\$
CONVEYOR-TYPE DISHWASHER	1	\$	\$
COUNTERTOP GAS HOTPLATE	2	\$	\$
REFRIGERATED CHEF BASE	1	\$	\$
GAS FLOOR FRYER	1	\$	\$
SUBTOTAL			\$
HST			\$
GRAND TOTAL			\$

and REPLACE with:

DESCRIPTION	QUANTITY	COST PER UNIT (EXCL HST)	TOTAL COST (EXCL HST)
COMBI-OVEN - ELECTRIC	2	\$	\$
COMBI-OVEN - PROPANE GAS	2	\$	\$
CONVEYOR-TYPE DISHWASHER	1	\$	\$
COUNTERTOP GAS HOTPLATE	2	\$	\$
REFRIGERATED CHEF BASE	1	\$	\$
GAS FLOOR FRYER	1	\$	\$
SUBTOTAL			\$
HST			\$
GRAND TOTAL			\$

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ADDENDUM #1: CHANGE IN SPECIFICATIONS

April 22, 2024

Update #1 - Model # of Conveyor-Type Dishwasher

- Replace **Hobart Model #CL44-EGR-BUILDUP** with **Hobart Model No. CL44EN-ADV**.
Everything else in the Description remains the same

Remove:

2. CONVEYOR-TYPE DISHWASHER
Hobart Model No. CL44EN-EGR-BUILDUP

And Replace with:

2. CONVEYOR-TYPE DISHWASHER
Hobart Model No. CL44EN-ADV

Update # 2 – Replace entire section for Equipment # 4 – Refrigerated Chef Base

Remove:

4. Refrigerated Chef Base

True Refrigeration Canada ULC (CAD) Model No. TRCB-72-HC

QTY	DESCRIPTION	VENDOR'S RESPONSE	
		YES	NO
1	Refrigerated Chef Base: <ul style="list-style-type: none"> - 72-3/8"W base; - one-piece 300 series 18 gauge stainless steel top with V edge; - (4) drawers (accommodates (2) 12" x 20" x 4" pans, NOT included); - stainless steel front/sides; - aluminum back; - aluminum interior with stainless steel floor; - 4" castors; - R290 Hydrocarbon refrigerant; - 1/3 HP; - 115v/60/1-ph; - 4.4 amps; - NEMA 5-15P; - cULus, UL EPH Classified, CE; - Made in USA 		
1	Self-contained refrigeration standard		
1	Standard marine edge top		
6	4" Castors, standard		
1	Standard Warranty: <ul style="list-style-type: none"> - 7 year compressor warranty; - 6 years parts warranty; - 5 year labor 		
PLEASE NOTE:			
Vendor is responsible for the placement of the equipment in its final resting spot within the kitchen, ensuring it is properly leveled and all packaging removed ready for connection.			

And Replace with:

4. EQUIPMENT STAND, REFRIGERATED BASE
Garland Canada Model #F2975CP

(Delfield (Garland Canada)) Refrigerated Low-Profile Equipment Stand;

75-1/4"W x 31-47/50"D x 24"H, two-section, (4) drawers stainless steel top & drawer fronts;

Front non-spill edge, ABS interior sides;

4" casters;

Side-mounted refrigeration system with electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/4 hp, cUL, UL, NSF;

1 ea 3 Year parts & labor warranty standard;

1 ea 7 Year compressor warranty standard;

1 ea 10 Year warranty on full extension plus drawer system;

1 ea 115v/60/1-ph, 4.8 amps, NEMA 5-15P, standard;

1 ea Self-contained refrigeration, standard;

1 ea Mechanical housing, right side, standard.

PLEASE NOTE:

Vendor is responsible for the placement of the equipment in its final resting spot within the kitchen, ensuring it is properly leveled and all packaging removed and ready for connection.

END OF ADDENDUM