

**SECTION 00 9117
ADDENDUM NO. 5**

PROJECT: CRISP COUNTY MIDDLE SCHOOL
KITCHEN EQUIPMENT PACKAGE
CORDELE, CRISP COUNTY, GEORGIA

OWNER: CRISP COUNTY BOARD OF EDUCATION
201 SOUTH 7TH STREET
P.O. BOX 727
CORDELE, GEORGIA 31010
229-276-3400

ARCHITECT: JAMES W. BUCKLEY & ASSOCIATES, INC.
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DATE ISSUED: May 10, 2019

BID DATE: May 16, 2019

CONTRACT DOCUMENTS DATED APRIL 5, 2019, ARE HEREBY MODIFIED AND INTERPRETED AS NOTED HEREIN. ACKNOWLEDGE RECEIPT OF ADDENDUM IN THE SPACE PROVIDED ON BID PROPOSAL. FAILURE TO DO SO MAY, AT THE OWNER'S OPTION, SUBJECT THE BIDDER TO DISQUALIFICATIONS.

CHANGE TO PROJECT MANUAL

1. SECTION 00 9115, ADDENDA NO. 3
 - A. Page 00 9115-1; Paragraph 1.A:
 1. Change Bid Date and Time from May 13, 2019 at 10:30 AM. to May 16, 2019 at 2:00 PM
 - B. Page 00 9115-1; Paragraph 1.B:
 1. Change Bid Date and Time from May 13, 2019 at 10:30 AM. to May 16, 2019 at 2:00 PM
2. SECTION 11 4000; FOOT SERVICE EQUIPMENT
 - A. Page 11 4000-24; Item G7.1
 1. G7.1, Existing to be reused:
 - a. This paragraph to remain as is
 2. G7.1, Gas Double Combi Oven:
 - a. Delete this paragraph and replace with the following:
 - b. 'G7.1: Gas Single Combi Oven/steamer with Programmable Controls; BLCM-102G as manufactured by the Combi Division of Blodgett Oven Corporation. Combi Oven/Steamer shall have all of the following standard features and accessory features:
 1. Construction:
 - a. Stainless steel interior and exterior top, front, sides and left hand door hinge
 - b. Dual pan tempered viewing window with hinged inner glass for easy cleaning
 - c. Door mounted drip tray
 - d. Automatic door stops in positions of 110 and 180 degrees
 - e. Two step safety door latch
 - f. Left hinged door

2. Operation:
 - a. Multiple cooking modes include hot air, combi 1 & 2, retherm, steaming, low temperature
 - b. Steaming, forced steaming and preheating
 - c. Injected steam system – water is injected onto heat exchanger
 - d. User friendly control with dial and digital display
 - e. Automated CombiWash, closed circuit cleaning system without proprietary chemicals
 - f. Control stores up to 50 recipe programs with 10 cooking stages each
 - g. Reversing 9 speed fan for optimum baking and roasting
 - h. Programmable time delay start
 - i. 85 – 480 Degree Temperature Range with 575 Degree preheating
 - j. Low water indicator
3. Standard Features:
 - a. External core temperature probe with multiple measuring points
 - b. 21-1/2” Tall stainless steel stand with runners and adjustable feet
 - c. Bright halogen lights
 - d. Rack with 3-3/5” spacing holds eight full sheet pans or sixteen 12 x 20 x 2-1/2” deep pans
 - e. Built in hand shower
 - f. Removable cleaning chemical bottle shelf
 - g. Start-up inspection service by factory authorized service agent
 - h. One year parts and labor oven warranty
4. Optional Accessories:
 - a. (8) Blodgett Combi Fry
 - b. Everpure EV9797-50 Water Filtration System
 - c. T&S Brass and Bronze Works, Back flow preventor, double check valve, Model B-0970-FE
5. Approved manufacturers subject to conformance to specified model.
 - a. **Blodgett Oven Co. (Owner Preferred)**
 - b. Cleveland Range, Inc.
 - c. Dover Industries Groen.
 - d. Ratinonale’

END OF ADDENDUM NO. 5