

ADDENDUM #1

BROOKS COUNTY I.S.D.

SCOPE OF WORK & SPECIFICATIONS

RFP#25-26-002C

05/07/2026

DELIVERY AND INSTALLATION

A. Bid shall include removal and disposal of customers' existing equipment with new equipment put in its place.

B. Bid shall include installation by dealer. Installation to include hardwiring, if needed, new equipment to building, running new wire / updated electrical breakers, if needed, to location of new equipment and to match specification requirements of new equipment. Installation also to include modifying cold water connection coming off wall and connecting to new steamer per the steamers requirements. Wall receptacles to be updated to meet new equipment's requirements. Drain for steamer to be ran to nearest available floor drain, typically (but not always) located under tilting skillet. It will be imperative for all bidding dealers to perform a site survey prior to bidding so that the quotes submitted include everything required for a turn-key bid. Anything missed by the awarded dealer will be the responsibility of the awarded dealer to include so that district receives a complete turnkey install with equipment working as designed before dealer to invoice the district.

Falfurrias High School - EQUIPMENT

Provide (2) Montague Double Stack Convection Oven, Electric, Model: 2EK15A or a brand equivalent to the specified equipment if not available.

Vectaire Convection Oven, electric full-size bakery depth oven in double stack configuration. Unit to be designed for heavy duty cooking and baking and to be manufactured in the USA. Unit to have bi-opening dual doors with glass windows. Oven to be designed with moisture vent to allow for precision baking, browning, and crisping. Heating elements to be grouped in two sets of three to ensure uniform cooking temperatures, fast preheat and quick recovery. Unit to be designed with 60 minute timer, two speed motor, and stainless steel front, sides & top, 6" adjustable legs, (2) 15.15kW, NSF, cULus. VOLTAGE AND PHASE TO BE DETERMINED BY DEALER BEFORE ORDERING AND IS RESPONSIBILITY OF DEALER

Warranty: 3 Year Parts and Labor, Lifetime warranty on doors,

Indirect-fired "muffled" oven design

Solid state controls

Stainless steel louvered back panels

Stainless steel exterior bottom

Electrical Cords, 5ft in length, dealer provided

Provide (1) Accutemp Edge 40 gallon Skillet Electric or a brand equivalent to the specified equipment if not available.

Tilt skillet to be AccuTemp Edge Series.ALTES-40 electric skillet with manual center trunnion mounted, self-locking worm gear tilt mechanism. The skillet features all 304 stainless steel construction with coved corners for easy cleaning, center pour lip and rotation exceeding 90 degrees for easy cleaning and emptying of contents. Features include a patented safety lid that is spring assisted counterbalanced, a full width condensate drop shield, full width rear steam vent, and a single side mounted safety handle. Controls feature a reinforced, water-resistant control console. Tubular frame construction with adjustable bullet feet, etched gallon markings, and faucet bracket. The skillet shall operate in a temperature range of 175°F to 400°F (80°C to 204°C) with high limit safety thermostat. Flanged Feet. 208V 3 PH

- Pour lip pan holder assembly (ALPHABP)

WARRANTY: 2 Years Parts and Labor

Provide (1) Accutemp Edge Kettle 30 Gallon Electric or a brand equivalent to the specified equipment if not available.

Kettle System-Seamless deep drawn 316 kettle liner 30 gallon, 304 with an integrally formed radius lip, 304 stainless draw off tube and welds, 304 stainless 2" compression draw off 304 stainless kettle jacket Kettle protection system– thermostat temperature control, 150°F - 285°F, pressure relief valve, air eliminator valve, pressure gauge, jacket-water fill, automatic low water cut off and indicator light Full body insulation between kettle jacket and outer casing 304 stainless outer casing seam welded to radius lip 304 stainless, seam welded control console 304 stainless lift off lid on 20-30 gallon 304 stainless, one piece, domed cover, actuator-assisted on 40-125 gallon Perforated disc strainer, 1/4" holes Adjustable bullet feet.

WARRANTY: 2 Years Parts and Labor

Provide (2) Victory Elite Top Mount Single Refrigerator Pass thru Versa-1DSDHC or a brand equivalent to the specified equipment if not available.

Stainless Steel Front, Stainless Steel Interior , Stainless Steel Back Snap-In, Magnetic Door Gasket(s) Heavy Duty Cam Lift Hinges Stay-Open Door Feature For Easy Product Loading 6" Casters 8' Cord And Plug, Universal tray slides High Performance Refrigeration System With An Electronic Control Expansion Valve Technology Energy Efficient LED Lighting 3 Heavy Duty Epoxy Coated Shelves Refrigeration System Uses R-290 Refrigerant To Comply With All Environmental Concerns Hot Gas Condensate Evaporator Adaptive Defrost For Reduced Energy Consumption And More Consistent Product Temperatures Epoxy Coated Evaporator Coil, Located Out Of The Food Zone Refrigerator Capable Of Maintaining Product Temperature Between 36°F And 38°F

- Service side to be glass and customer side door to be stainless steel.

- Door swing to be determined by dealer

WARRANTY: 7 Year Parts, Labor Compressor

Provide (1) Victory Forced Air School Milk Cooler or a brand equivalent to the specified equipment if not available.

Stainless Steel Exterior And Interior Stainless Steel Lid, Hinges Door And Door Latches
Full Electronic Control Heavy-Duty Epoxy Coated Steel Wire Floor Racks Standard
Floor Drain Is Centrally Located For Easy Cleaning
Flexible Compression Door Gaskets Ensure Tight Seal
Self-Latching Doors/Lids With Safety Bumpers
Exterior Thermometer
Cylinder Lock
6" Heavy-Duty Plate Casters (2 with locks)
Refrigeration System Uses R-290 Refrigerant To Comply With All
Environmental Concerns
Epoxy Coated Evaporator Coil
Balanced, Forced-Air Refrigeration System Provides Rapid Chilling
Of Product
Maintains Product Temperature Between 36° - 40°F

WARRANTY: 7 Year Parts, Labor Compressor

FALFURIAS MIDDLE SCHOOL - EQUIPMENT

Provide (2) Montague Double Stack Convection Oven, Electric, Model: 2EK15A or a brand equivalent to the specified equipment if not available.

Vectaire Convection Oven, electric full-size bakery depth oven in double stack configuration. Unit to be designed for heavy duty cooking and baking and to be manufactured in the USA. Unit to have bi-opening dual doors with glass windows. Oven to be designed with moisture vent to allow for precision baking, browning, and crisping. Heating elements to be grouped in two sets of three to ensure uniform cooking temperatures, fast preheat and quick recovery. Unit to be designed with 60 minute timer, two speed motor, and stainless steel front, sides & top, 6" adjustable legs, (2) 15.15kW, NSF, cULus. VOLTAGE AND PHASE TO BE DETERMINED BY DEALER BEFORE ORDERING AND IS RESPONSIBILITY OF DEALER

Warranty: 3 Year Parts and Labor, Lifetime warranty on doors,

Indirect-fired "muffled" oven design

Solid state controls

Stainless steel louvered back panels

Stainless steel exterior bottom

Electrical Cords, 5ft in length, dealer provided

Provide (1) Accutemp Edge 30 gallon Skillet Electric or a brand equivalent to the specified equipment if not available.

Tilt skillet to be AccuTemp Edge Series. ALTES-30 electric skillet with manual center

trunnion mounted, self-locking worm gear tilt mechanism. The skillet features all 304 stainless steel construction with coved corners for easy cleaning, center pour lip and rotation exceeding 90 degrees for easy cleaning and emptying of contents. Features include a patented safety lid

that is spring assisted counterbalanced, a full width condensate drop shield, full

width rear steam vent, and a single side mounted safety handle. Controls feature a reinforced, water-resistant control console. Tubular frame construction with adjustable bullet feet, etched gallon markings, and faucet bracket. The skillet shall operate in a temperature range of 175°F to 400°F (80°C to 204°C) with high limit safety thermostat. Flanged Feet. 240V 3 PH

- Pour lip pan holder assembly (ALPHABP)

WARRANTY: 2 Years Parts and Labor

Provide (2) Victory Elite Top Mount Single Refrigerator Pass thru Versa-1DSDHC or a brand equivalent to the specified equipment if not available.

Cold Pass thru, door hinged left (dealer verify) Stainless Steel Front, Stainless Steel Interior, Stainless Steel Back Snap-In, Magnetic Door Gasket(s) Heavy Duty Cam Lift Hinges Stay-Open Door Feature For Easy Product Loading 6" Casters 8' Cord And Plug, Universal tray slides High Performance Refrigeration System With An Electronic Control Expansion Valve Technology Energy Efficient LED Lighting 3 Heavy Duty Epoxy Coated Shelves Refrigeration System Uses R-290 Refrigerant To Comply With All Environmental Concerns Hot Gas Condensate Evaporator Adaptive Defrost For Reduced Energy Consumption And More Consistent Product Temperatures Epoxy Coated Evaporator Coil, Located Out Of The Food Zone Refrigerator Capable Of Maintaining Product Temperature Between 36°F And 38°F

- Service side to be glass and customer side door to be stainless steel.
- Door swing left to be verified by dealer

WARRANTY: 7 Year Parts, Labor Compressor

Provide (1) Garbage Disposal – Salvajor 100 with Control panel-electric or a brand equivalent to the specified equipment if not available.

Provide (1) Garbage Disposal – Salvajor 300 with Control panel-electric or a brand equivalent to the specified equipment if not available.

FALFURRIAS ELEMENTARY SCHOOL - EQUIPMENT

Provide (2) Montague Double Stack Convection Oven, Electric, Model: 2EK15A or a brand equivalent to the specified equipment if not available.

Vectaire Convection Oven, electric full-size bakery depth oven in double stack configuration. Unit to be designed for heavy duty cooking and baking and to be manufactured in the USA. Unit to have bi-opening dual doors with glass windows. Oven to be designed with moisture vent to allow for precision baking, browning, and crisping. Heating elements to be grouped in two sets of three to ensure uniform cooking temperatures, fast preheat and quick recovery. Unit to be designed with 60 minute timer, two speed motor, and stainless-steel front, sides & top, 6" adjustable legs, (2) 15.15kW, NSF, cULus. VOLTAGE AND PHASE TO BE DETERMINED BY DEALER BEFORE ORDERING AND IS RESPONSIBILITY OF DEALER

Warranty: 3 Year Parts and Labor, Lifetime warranty on doors,

Indirect-fired “muffled” oven design

Solid state controls

Stainless steel louvered back panels

Stainless steel exterior bottom

Electrical Cords, 5ft in length, dealer provided

Provide (2) Accutemp Evolution Single Stack Steamer Connectionless Electric on stand or a brand equivalent to the specified equipment if not available.

Single Stack 6 pan Accutemp Evolution Steamer, boiler-less steam that utilizes Patent Pending Steam Vector Technology for faster cook times, improved energy efficiency, better pan to pan uniformity, and less water consumption. Unit can accommodate up to (6) full-size steam table pans per cavity. Steam Vector Technology has no moving parts inside the cooking chamber. Steam to be produced inside the cooking cavity with no heating components exposed to water. Unit to use less than 1 gallon of water per hour. Unit to include low water, high water, over-temp warning lights and auto shut off feature. Unit to be provided with heavy duty, field

reversible door and standard digital controls with independent timer. No water filtration or treatment required. Units to be mounted on a stainless-steel support stand with adjustable bullet feet. Unit to be UL Safety and Sanitation Certified and Energy Star qualified. Built in USA. Double stacked unit is equipped with (1) 5' cord & NEMA plugs, (1) ¾" male garden hose connector for water inlet and (1) ¾" barbed drain line connector. VOLTAGE AND PHASE TO BE DETERMINED BY DEALER BEFORE ORDERING AND IS RESPONSIBILITY OF DEALER AND MODEL NUMBER MAY CHANGE DUE TO VOLTAGE AND PHASE CHANGE.

WARRANTY: 5 Years Parts and Labor, 7 year steamer chamber warranty

Provide (1) Accutemp Edge 30 gallon Skillet Electric or a brand equivalent to the specified equipment if not available.

Tilt skillet to be AccuTemp Edge Series. ALTES-30 electric skillet with manual center

trunnion mounted, self-locking worm gear tilt mechanism. The skillet features all 304 stainless steel construction with coved corners for easy cleaning, center pour lip and rotation exceeding 90 degrees for easy cleaning and emptying of contents. Features include a patented safety lid

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width rear steam vent, and a single side mounted safety handle. Controls feature a reinforced, water-resistant control console. Tubular frame construction with adjustable bullet feet, etched gallon markings, and faucet bracket. The skillet shall operate in a temperature range of 175°F to 400°F (80°C to 204°C) with high limit safety thermostat. Flanged Feet. 240V 3 PH

- Pour lip pan holder assembly (ALPHABP)

WARRANTY: 2 Years Parts and Labor

Provide (2) Victory Elite Top Mount Single Refrigerator Pass thru Versa-1DSDHC or a brand equivalent to the specified equipment if not available.

Cold Pass thru, door hinged left (dealer verify) Stainless Steel Front, Stainless Steel Interior, Stainless Steel Back Snap-In, Magnetic Door Gasket(s) Heavy Duty Cam Lift Hinges Stay-Open Door Feature For Easy Product Loading 6" Casters 8' Cord And Plug, Universal tray slides High Performance Refrigeration System With An Electronic Control Expansion Valve Technology Energy Efficient LED Lighting 3 Heavy Duty Epoxy Coated Shelves Refrigeration System Uses R-290 Refrigerant To Comply With All Environmental Concerns Hot Gas Condensate Evaporator Adaptive Defrost For Reduced Energy Consumption And More Consistent Product Temperatures Epoxy Coated Evaporator Coil, Located Out Of The Food Zone Refrigerator Capable Of Maintaining Product Temperature Between 36°F And 38°F

- Service side to be glass and customer side door to be stainless steel.
- Door swing left to be verified by dealer

Provide (1) Garbage Disposal – Salvajor 100 with Control panel-electric or a brand equivalent to the specified equipment if not available.