DATE: February 28, 2012

TO: All Prospective Proposers

FROM: Sharon Quinn/Mallela Ralliford

RE: UMBC Dish-Machine Project – RFP # BC-20792-Q
ADDENDUM # 3

The following amends the above referenced RFP documents. Receipt of this addendum must be acknowledged by completing the enclosed "Acknowledgement of Receipt of Addenda" Form and submitting it along with the Technical Proposal you return to the University.

The due date and time for the Technical & Price Proposals to be submitted to the University remains as **FRIDAY, MARCH 2, 2012 by 2:00 p.m.** to the issuing office.

A. A Second Site Visit was held at the University on Thursday, February 23, 2012, at 10:00 a.m. and the following questions were submitted to the University for a response:

1. QUESTION: Will the person(s) who developed the specifications be willing to detail the complete scope of work in writing and guarantee in writing that said work will provide UMBC with a complete and operable, as specified, Champion dishmachine and Bi-Line conveyor and that the Champion factory quotes for the dishmachine and conveyor are accurate and complete?

   ANSWER: No, the vendor will be responsible to survey the site and provide whatever work is needed to provide a complete and operable dishwasher installation.

2. QUESTION: What is the required voltage for the dishmachine?

   ANSWER: 480 VAC.

3. QUESTION: Where is the remote dishmachine control panel to be located?

   ANSWER: On the closest wall that is easily accessible by operators.
4. **QUESTION:** What are the specifications of the existing dishmachine exhaust fan?

**ANSWER:** There is an exhaust fan and a make-up air fan. Both have two-speed motors (1/2 hp on low speed and 1 ½ hp on high speed) and operate on 460 VAC/3 ph.

5. **QUESTION:** Can the two (2) existing Vanguard boosters provide the necessary quantity of water and water temperatures required by the specified Champion machine?

**ANSWER:** Vendor will need to make this determination based on the following performance info on the Vanguard units:

<table>
<thead>
<tr>
<th>Temperature Rise</th>
<th>Gallons per Min</th>
<th>Gallons per Hr</th>
</tr>
</thead>
<tbody>
<tr>
<td>40 Degrees</td>
<td>8.7</td>
<td>520</td>
</tr>
<tr>
<td>50 Degrees</td>
<td>7.0</td>
<td>420</td>
</tr>
<tr>
<td>60 Degrees</td>
<td>5.8</td>
<td>348</td>
</tr>
<tr>
<td>70 Degrees</td>
<td>5.0</td>
<td>300</td>
</tr>
<tr>
<td>140 Degrees</td>
<td>2.5</td>
<td>150</td>
</tr>
</tbody>
</table>

6. **QUESTION:** What licenses, if any, are required?

**ANSWER:** Journeyman Plumber’s License

7. **QUESTION:** Will the Health Department inspect the final installation? If yes, then we can coordinate the inspection.

**ANSWER:** The Health Department will need to review the spec sheets and will do a review and return comments. They will reserve the right to do a final inspection based on the comments.

8. **QUESTION:** How many demonstrations are required?

**ANSWER:** Two (2) demonstrations will be required.

9. **QUESTION:** The specifications indicate that UMBC will provide all rough-ins; however, it appears that UMBC was unaware of the requirement for a cold water supply for the Heat Recovery Unit and Drain Tempering Kit. Will UMBC provide this rough-in?

**ANSWER:** No. The vendor will be responsible to provide **ALL** utility beyond what currently exists.
10. QUESTION: Addendum #2 adds the upgrade of the Vanguard booster. We have interpreted the scope of work to include both existing units. Is this correct?

ANSWER: Yes, that is correct.

11. QUESTION: Would you consider a price to replace the (2) Vanguard Boosters in lieu of upgrading them?

ANSWER: Yes, the vendor may include this as an alternate.

12. QUESTION: After the removal of the existing Stero dishmachine and modification of the conveyor (if this option is selected) and before the setting in place of the new dishmachine, there is an opportunity for UMBC to perform, in addition to rough-ins, room repairs or cosmetic upgrades. Would you provide us with a list of any work you would like to perform and time required so it can be integrated into the overall schedule?

ANSWER: The University will not be doing any “rough-ins”. The vendor will be responsible to provide **ALL** utility beyond what currently exists.

Enclosures: Acknowledgement of Receipt of Addenda Form
Pre-Proposal Sign-in Sheet
Tax Exempt Certificate

Cc: Procurement File

END OF ADDENDUM #2 DATED 02/28/12
This addendum was posted on the University’s eBid Board and eMaryland Market on 02/28/12. (Original with enclosures were not mailed)
RFP NO.: BC-20792-Q

TECHNICAL & PRICE PROPOSALS
DUE DATE: FRIDAY, MARCH 2, 2012 AT 2:00 P.M.

BID FOR: UMBC DISH-MACHINE PROJECT

NAME OF BIDDER: ________________________________

ACKNOWLEDGEMENT OF RECEIPT OF ADDENDA

The undersigned, hereby acknowledges the receipt of the following addenda:

Addendum No. 1 dated 02/17/12
Addendum No. 2 dated 02/21/12
Addendum No. 3 dated 02/28/12
Addendum No. ____ dated ________
Addendum No. ____ dated ________

As stated in this Addendum, this form is to be returned within your Technical Proposal.

________________________________________________________________________
Signature

________________________________________________________________________
Printed Name

________________________________________________________________________
Title

________________________________________________________________________
Date

END OF FORM