ADDENDUM NO. 3

April 21, 2023 528138

RE: KINGMAN ELEMENTARY SCHOOL

MECHANICAL SYSTEM UPGRADES

FROM: DuBOIS & KING, INC.

36 Penn Plaza

Bangor, Maine 04401 (207) 573-4130

TO: **Prospective Bidders**

This Addendum forms part of the Contract Documents and modifies the original Bidding Documents issued by the Maine Department of Education for the Kingman School Mechanical System Upgrades project dated March, 2023. Acknowledge receipt of this Addendum in the space provided on the Bid Form. Failure to do so will subject the Bidder to disqualification.

I. Contract Documents (Plan) Changes

1. No changes.

II. Contract Documents (Specification) Changes

1. No changes.

III. Questions & Answers

1. The specs call for Pressure Independent Control Valves 2-way, the drawing show a 3-way control valve. Is a Belimo characterized control valve (ball valve type) acceptable?

Yes. Characterized control valves are acceptable.

2. The drawings show a requirement for a 2TB hard drive server to be provided with the BAS. A school of this size would take decades to store that much data. Can we size the server for one year of data storage?

Yes. Size server for one year of data storage.



IV. Additional Information

1. Pre-Engineered Restaurant Fire Suppression Systems Report referenced in Addendum 01.

This document constitutes Addendum 3 for this project.



Pre-Engineered Restaurant Fire Suppression Systems Report 100 SEMI-ANNUAL RECHARGE INSTALLATION RENOVATION LOCATION OF SYSTEM CYLINDERS UL 300 YES MNO Hood DRY CHEMICAL MODEL NUMBER WET -102 CYLINDER SIZE SLAVE FUSE LINKS 360° I FUSE LINKS 500° F OTHER FUSE LINKS 450° F. FUEL SHUT-OFF SIZE ELECTRIC GAS Address SERIAL NUMBER LAST HYDRO TEST DATE LAST RECHARGE DATE State Me ZIP 04451 2012 87515 MANUFACTURER'S MANUAL REFERENCE Store No. PAGE NUMBER DRAWING NUMBER: Owner or Manager COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT All appliances properly covered w/correct nozzles 20. Replaced fuse links Duct and plenum covered w/correct nozzles 21. Check travel of cable nuts/S-hooks 22. Piping & conduit securely bracketed Check positioning of all nozzles. System installed in accordance w/MFG UL listing 23. Proper separation between fryers & flame 4. 5. Hood/duct penetrations sealed w/weld or UL device 24. Proper clearance-flame to filters 25. Exhaust fan in operating order 6. Check if seals intact, evidence of tampering 7. If system has been discharged, report same 26. All filters in place Pressure gauge in proper range (If gauged) 27. Fuel shut-off in on position 28. Manual & remote set/seals in place Check cartridge weight (If applicable) 29. Replace systems covers 10. Hydrostatic test date 30. System operational & seals in place 11. 6 year maintenance date 31. Slave system operational 12. Inspect cylinder and mount 13. Operate system from terminal link 32. Clean cylinder & mount 14. Test for proper operation from remote 33. Fan warning sign on hood 34. Personnel instructed in manual operation of system 15. Check operation of micro switch 35. Proper hand portable extinguishers 16. Check operation of gas valve 36. Portable extinguishers properly serviced 17. Clean nozzles 18. Proper nozzle covers in place 37. Service & Certification tag on system 19. Check fuse links and clean NOTE DISCREPANICES OR DEFICIENCIES BELOW On this date, this pre-engineered fire suppression system was inspected and operationally tested in accordance with the fire suppression system requirements of NFPA17 or 17A, 96 and the manufacturer's manual with the results indicated above.

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.

DATE:

PERMIT NO.

SERVICE TECHNICIAN

TIME:

AM

PM

CUSTOMER'S AUTHORIZED AGENT