

# FACPAC Contract Change Order Supplemental Information Form (Ref# 54782)

Form Status: Saved

Tier 1 Project: New Jefferson Elementary School

BG Number: 19-068

District: Henderson County (251)

Status: Active

Phase: Project Initiation (View Checklist)

Contract: C&T DESIGN AND EQUIPMENT COMPANY, INC., 0013, FOOD SERVICE  
EQUIPMENT

Type: CM Bid Package

Proposed

Change Order Number 13-2  
Time Extension Required No  
Date Of Change Order 4/5/2021  
Change Order Amount To Date

## Construction Contingency

Calculations below are project wide. Remaining negative Construction Contingency may require the submission of a revised BG1.

Current Approved Amount	\$918,017.47
Net Approved COs	\$0.00
Remaining After Approved COs	\$918,017.47
Net All COs	\$445,088.81
Remaining After All COs	\$472,928.66

This Requested Change Order Amount \$1,829.56

+/-

Change In A/E Fee This Change Order \$99.71

+/-

Change In CM Fee This Change Order \$35.68

+/-

Remaining Construction Contingency

Balance

Contract Change Requested By Architect/Engineer

Contract Change Reason Code Improved Plans/Specs

Change Order Description And Justification

Additional cost to change to Convotherm Combi Oven from the original Rational Combi Oven. This change would result in having the same oven at Jefferson as are in other schools in the district.

Cost Benefit To Owner

Using same equipment across the district.

Contract unit prices have been utilized No  
to support the cost associated with this  
change order.

Detailed Cost Breakdown

Contract unit prices have not been utilized, provide a detailed cost breakdown which  
separates labor, material, profit and overhead.

Detail Item	Amount	Percent of Total
Labor		0.00%
Materials	\$1,829.56	100.00%
Profit and Overhead		0.00%
Bond Insurance		0.00%
Cost Breakdown Total:	\$1,829.56	
Cost for this Change Order supported No by an alternate bid or competitive price quote Explain Why		

**Change Order Supplemental Information Form Signature  
Page (Online Form Ref# 54782)**

_____ Architect	_____ Date
_____ Construction Manager	_____ Date
_____ Finance Officer	_____ Date
_____ Local Board of Education Designee	_____ Date



# AIA<sup>®</sup> Document G701/CMa<sup>™</sup> – 1992

## Change Order - Construction Manager-Adviser Edition

OWNER ☒  
 CONSTRUCTION MANAGER ☐  
 ARCHITECT ☐  
 CONTRACTOR ☐  
 FIELD ☐  
 OTHER ☐

**PROJECT** (Name and address):  
 JEFFERSON ELEMENTARY SCHOOL  
 800 SOUTH ALVES STREET  
 HENDERSON KY 42420

**CHANGE ORDER NUMBER:** 13-2  
**INITIATION DATE:** 4/5/2021

**TO CONTRACTOR** (Name and address):  
 C&T DESIGN & EQUIPMENT COMPANY  
 2526 N. BURKHARDT ROAD  
 EVANSVILLE IN 47715

**PROJECT NUMBERS:** CMA-KDE-000707 / 19-068  
**CONTRACT DATE:** 5/4/2020  
**CONTRACT FOR:** BP #013 FOOD SERVICE EQUIPMENT

### THE CONTRACT IS CHANGED AS FOLLOWS:

ADDITIONAL COST TO CHANGE TO CONVOTHERM COMBI OVEN FROM THE ORIGINAL RATIONAL COMBI OVEN. THIS CHANGE WOULD RESULT IN HAVING THE SAME OVEN AT JEFFERSON AS ARE IN OTHER SCHOOLS IN THE DISTRICT.

The original Contract Sum was	\$48,749.00
Net change by previously authorized Change Orders	\$1,782.92
The Contract Sum prior to this Change Order was	\$50,531.92
The Contract Sum will be increased by this Change Order in the amount of	\$1,829.56
The new Contract Sum including this Change Order will be	\$52,361.48

The Contract Time will not be effected.

The date of Substantial Completion as of the date of this Change Order therefore is 11/26/2021

### NOT VALID UNTIL SIGNED BY THE CONTRACTOR AND CONSTRUCTION MANAGER.

Codell Construction

**CONSTRUCTION MANAGER** (Firm Name)

4475 Rockwell Rd., Winchester, KY 40392

**ADDRESS**

**BY** (Signature)

(Typed Name)

**DATE:**

C&T DESIGN & EQUIPMENT COMPANY

**CONTRACTOR** (Firm Name)

2526 N. BURKHARDT ROAD Evansville, IN 47715

**ADDRESS**

**BY** (Signature)

(Typed Name)

**DATE:**

HAFER DESIGN

**ARCHITECT** (Firm Name)

21 SE THIRD STREET, SUITE 800 EVANSVILLE, IN 47708

**ADDRESS**

**BY** (Signature)

(Typed Name)

**DATE:**

HENDERSON COUNTY BOARD OF EDUCATION

**OWNER** (Firm Name)

1805 SECOND STREET HENDERSON, KY 42420

**ADDRESS**

**BY** (Signature)

(Typed Name)

**DATE:**



# Quote

04/19/2021

**Project:**

Thomas Jefferson Kitchen  
Equipment Change Order

**From:**

C & T Design - Evansville  
Jon King  
2526 N. Burkhardt Rd.  
Evansville, IN 47715  
8124210873  
8124210873 (Contact)

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>COMBI OVEN</b> Custom Model No. COMBI OVEN Cost associated with switching from Rational Combi oven to Convotherm Combi Oven, per request of food service director.	\$1,726.00	\$1,726.00
			x 6% tax = 103.56	
			Total = \$1,829.56	
			<b>ITEM TOTAL:</b>	<b>\$1,726.00</b>
2	1 ea	<b>SERVING LINE LAYOUT CHANGE</b> Custom Model No. SERVING LINE ADDITION Cost associated with changing serving line cashier station from single to dual cashiers, per request of food service director.	\$1,682.00	\$1,682.00

**ITEM TOTAL: \$1,682.00**

Merchandise	\$3,408.00
Tax 6%	\$204.48
<b>Total</b>	<b>\$3,612.48</b>

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_  
Printed Name: \_\_\_\_\_

**From:** [Eric Rang](#)  
**To:** [John Hagan Codell](#)  
**Cc:** [David Welker](#); [Jon King](#)  
**Subject:** RE: Thomas\_Jefferson\_Elementary\_School\_Combi Oven  
**Date:** Monday, February 1, 2021 10:50:59 AM  
**Attachments:** [image001.png](#)  
[image005.png](#)

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John,

Yes, this change can go to owner as is (Food Equipment Change Only). There will not need to be any MEP changes to accommodate the change of equipment. It's a clean switchout.

-Eric

Jon,

All is good on our end.

-Eric

ERIC RANG, AIA, LEED AP  
Architect

HAFER

21 SE Third Street  
Suite 800  
Evansville, IN 47708  
t: 812.422.4187  
c: 812.568.6872  
[www.haferdesign.com](http://www.haferdesign.com)

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**From:** John Hagan Codell <JHCodell@codellconstruction.com>  
**Sent:** Monday, February 1, 2021 8:16 AM  
**To:** Eric Rang <erang@haferdesign.com>  
**Cc:** David Welker <DWelker@codellconstruction.com>  
**Subject:** FW: Thomas\_Jefferson\_Elementary\_School\_Combi Oven

Eric:

Please advise if I need to move forward and prepare a change order for this. thanks

John Hagan Codell  
[jhcodell@codellconstruction.com](mailto:jhcodell@codellconstruction.com)  
Cell: (859) 576-7625  
Office: (859) 744-2222

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**From:** Jon King [mailto:[jking@c-tdesign.com](mailto:jking@c-tdesign.com)]



# Quote

01/15/2021

<b>To:</b> Henderson County Schools Charlotte Baumgartner	<b>Project:</b> Thomas Jefferson Elementary School Convotherm Henderson, KY 42420	<b>From:</b> C & T Design - Evansville Jon King 2526 N. Burkhardt Rd. Evansville, IN 47715 8124210873 8124210873 (Contact)
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Item	Qty	Description
1	2 ea	<b>COMBI OVEN, ELECTRIC</b> Convotherm Model No. C4 ET 6.20EB Convotherm Combi Oven/Steamer, electric, steam generator, (6) 18" x 26" full size sheet pan or (12) 12" x 20" x 1" hotel pan capacity, 9" easyTouch control panel, 20 stages each & 399 cooking recipes storage, (4) cooking modes: hot air, steam, combi-steam & retherm, multi-point core temperature probe, five-speed auto reversing fan, includes (3) wire racks, anti-microbial hygienic door handle, pull-out spray hose, ConvoClean+ fully automatic hands-free cleaning system, stainless steel construction, UL-Listed ventless (no hood required - local codes prevail), ENERGY STAR® 
	2 ea	NOTE: Purchasers, owners & operators are solely responsible to verify that the incoming water to the equipment is within the manufacturer's water quality specs as outlined on the product spec sheet. Water quality verification in virtually all cases requires water testing & in some cases, requires that water samples be submitted & for which the test results may take 4 weeks to receive. Non-compliance with manufacturer water quality specifications can cause irreparable damage to the equipment & / or its components & will VOID the original manufacturer's warranty. Water treatment solutions shown on this page & in the pricelist are offered for purchasing convenience only & can be selected only if the incoming water quality falls within the water treatment manufacturer's selection guidelines.
	2 ea	K-12: 36 month parts & labor warranty, for K-12 schools only, standard
	2 kt	11000115806 Installation Kits (one per combi) for 6.10, 6.20 & 10.10 electric (Non-discountable NET pricing) (Ssee Installation Kit flyer for details)
	2 ea	Combi Oven/Steamer, standard
	2 ea	(CVOS3A) 440/480v/60/3-ph, 16.3/19.3 kW, 21.4/23.3 amps
	2 ea	CACK ConvoClean "Hands Free" automatic cleaning system, comes with: (1) 2.5 gal ConvoClean, (1) 2.5 gal ConvoCare and set of connectors and hoses, standard
	2 ea	C-START Cleaner Kit, Includes: One (1) 2.5 Gallon container of ConvoClean forte solution, One (1) 2.5 Gallon container of ConvoCare solution & a set of connectors and hoses

Item	Qty	Description
	2 ea	DD-TT Disappearing Door, for EasyTouch 6.20
	2 ea	An RO system must be included on this quote if mail-in water test results have not been received by the dealer PRIOR to creating this quote. A filter system should only be included on this quote if water test results are in hand & the test results indicate a water filter meets the water specification.
	2 ea	WBT-QTSX-2PG OptiPure Water Treatment System for High Hardness Water Conditions, dual-cartridge, (1) CTO-Q cartridge, (1) SCLX2-Q cartridge, reduces sediment, chlorine taste, odor & inhibits scale with ScaleX2®, 22.500 gallon capacity, 1.0 gpm, 0.5 micron sediment reduction, includes pressure gauge kit, mounting bracket, inlet shut-off valve, for use with steam & combi ovens
	1 kt	3456267 Stacking Kit on 12" Base, for 6.20 on 6.20 only (electric models) (NOTE: 12 inch leg is recommended. Only use the 6 inch leg in cases where the hood height is too low to accommodate a 12 inch leg)
	6 ea	CWR20 Wire Shelf, 21" x 23", stainless steel, for 6.20, 10.20, 12.20 & 20.20
	2 ea	3417014 Grease Drip Tray, 18" x 26", 3.8" deep, for 6.20, 10.20
2	12 ea	<b>BUN / SHEET PAN</b> Oneida Hospitality Group Model No. 904692 Packed 12 ea Focus Foodservice - Sheet Pan, full size, 18" x 26", fully perforated with 3/32" square , glazed 16 gauge, 3003 H14 aluminum



Merchandise  
Freight

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_



# Combi steamer

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_

FCSI section \_\_\_\_\_

Approval \_\_\_\_\_

Date \_\_\_\_\_

C4eT 6.20 EB

## Model

Convotherm 4 easyTouch

- easyTouch
- 7 slide rails
- Electrical
- Boiler
- Right-hinged door



## Key features

- ACS+ operating modes: Steam, combi-steam, hot air
- ACS+ extra functions:
  - Crisp&Tasty - 5 moisture-removal settings
  - BakePro - 5 levels of traditional baking
  - HumidityPro - 5 humidity settings
  - Controllable fan - 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- Ethernet interface (LAN)
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring - indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- Right-hinged door
- KNLZ listed for ventless operation, local codes prevail as in NFPA 96-1994

## Standard features

- ACS+ (Advanced Closed System +) operating modes:
  - Steam (86-266°F) with guaranteed steam saturation
  - Combi-steam (86-482°F) with automatic humidity adjustment
  - Hot air (86-482°F) with optimized heat transfer
- HygienicCare - food safety provided by antibacterial surfaces:
  - easyTouch control panel
  - Door handle and recoil hand shower
- easyTouch user interface:
  - 9" full-touch screen
  - Press&Go - automatic cooking with quick-select buttons
  - TrayTimer - oven-load management for different products at the same time
  - Regenerate+ - flexible multi-mode retherm function
  - ecoCooking - energy-save function
  - Low-temperature cooking / Delta-T cooking
  - Cook&Hold - cook and hold in one process
  - 399 cooking profiles each containing up to 20 steps
  - On-screen help with topic-based video function
  - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and Cool down function

## Options

- Steam and vapor removal – built-in condenser (upon request)
- Disappearing door – more space and added safety (see page 2)
- ConvoGrill with grease management function (upon request)
- ConvoSmoke - built in food-smoking
- Marine version (see separate data sheet)
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

## Accessories

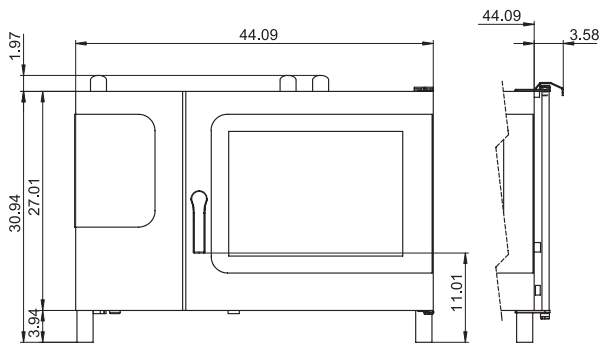
- ConvoLink HACCP and cooking-profile management PC software
- Signal tower - indicates the operating status from a distance
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks for cooking and baking
- Stacking kits
- Cleaning products for the fully automatic ConvoClean+ cleaning system and the semi-automatic cleaning system

Commercial combination oven with integral systems for limiting the emissions of grease laden air  
This product conforms to the ventless operation recommendations set forth by NFPA96 using EPA202 test method



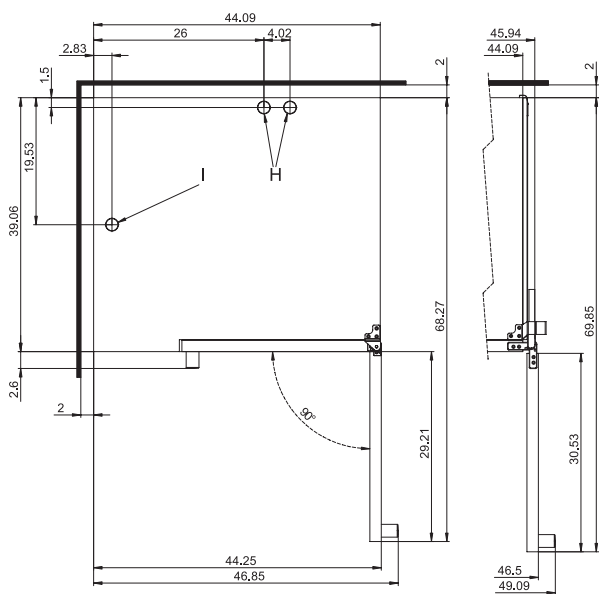
## Front view

(disappearing door optional)



## View from above with wall clearances

(disappearing door optional)

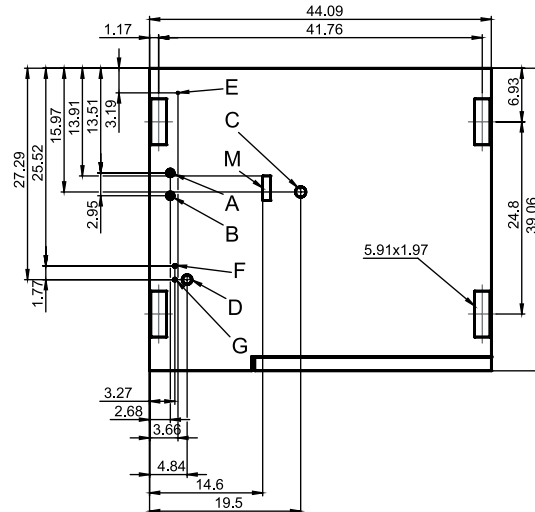


## Installation requirements

Max. absolute appliance inclination during operation\* max. 2° (3.4%)

\* Adjustable appliance feet as standard.

## Connection positions



- A** Water connections (for boiler)
- B** Water connections (for cleaning, recoil hand shower)
- C** Drain connection (2" I. D.)
- D** Electrical connection
- E** Electrical ground
- F** Rinse-aid connection
- G** Cleaning-agent connection
- H** Air vent (2" I. D.)
- I** Ventilation port
- M** Safety overflow 3.2" x 1"

## Dimensions and weights

### Dimensions including packaging

Width x Height x Depth 53" x 39.8" x 44.9"

### Weight

Net weight without options* / accessories	392 lbs
Packaging weight	66 lbs

### Safety clearances\*\*

Rear	2 "
Right (right-hinged door)	2 "
Right (disappearing door pushed back)	5 "
Left (18" clearance recommended for service)	2 "
Top***	20"

\* Max. weight of options: 42 lbs.

\*\* Minimum clearance from heat sources: 20".

\*\*\* Depends on the type of exhaust system and the ceiling's characteristics.

## Loading capacity

### Max. number of food containers

[Unit has 7 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	12
Steam table pans (12"x20"x2.5")	12
Wire shelves, full size (20"x26")	6
Sheet pans, full size (18"x26")*	6
Sheet pans, half size (12"x20")*	12
Frying baskets, half size (12"x20")	12
Plates (optional plate rack)	27

### Max. loading weight

Per combi steamer	132 lbs
Per shelf level	33 lbs

\* Wire shelves required.

## Electrical supply

### 208V 3PH 60Hz / 240V 3PH 60Hz \*

Rated power consumption	15.9 / 21.0 kW
Rated current	44.1 / 50.6 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90°C

### 440V 3PH 60Hz / 480V 3PH 60Hz \*

Rated power consumption	16.3 / 19.3 kW
Rated current	21.4 / 23.3 A
Power supply wire gauge	8 AWG
Conductor insulation rating	194°F / 90°C

When using the ConvoSmoke option, the only available voltage options are:

### 208V 3PH 60Hz \*

Rated power consumption	15.9 kW
Rated current	44.1 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90°C

### 240V 3PH 60Hz \*

Rated power consumption	21.0 kW
Rated current	50.6 A
Power supply wire gauge	6 AWG
Conductor insulation rating	194°F / 90°C

\* Prepared for connection to an energy optimizing system.

## Water connections

### Water supply

Water supply	Two 3/4" I. D. GHT-M (garden hose adapter). The appliance is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2"
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Flow pressure	22 - 87 PSI / 1.5 - 6 bar
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### Drain

Drain version	Permanent hookup (recommended) or funnel waste trap
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Type	2" I. D. (comes elbow-shaped as standard)
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Slope for drainpipe	min. 3.5% (2°)
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## Water quality

### Water connection A\* for boiler, Water connection B\* for cleaning, recoil hand shower

General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness	70 - 360 ppm (4 - 21 gpg)
pH value	6.5 - 8.5
Cl <sup>-</sup> (chloride)	max. 60 ppm
Cl <sub>2</sub> (free chlorine)	max. 0.2 ppm
SO <sub>4</sub> <sup>2-</sup> (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO <sub>2</sub> (silica)	max. 13 ppm
NH <sub>2</sub> Cl (monochloramine)	max. 0.4 ppm
Temperature	max. 104°F / max. 40°C

\* See connection positions diagram, p. 2.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the original equipment warranty is void.

## Emissions

### Heat emission

Latent	3400 BTU/h
Sensitive	4300 BTU/h

<b>Drain temperature</b>	max. 140°F / 60°C
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<b>Decibel rating</b>	max. 70 dBA
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## Water consumption

### Water connections A, B

Average consumption for cooking**	1.90 gph
Required flow rate	3.96 gpm

\*\* Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

### Please note:

- Please refer to the Installation manual for further technical data and for instructions on installation and setup.
- Convotherm reserves the right of design improvement or modification, as warranted.
- There are numerous federal, national and local laws, regulations and standards. It is the responsibility of the owner and installer to observe these laws, regulations and standards (e.g. fire regulations and health and safety standards).
- Convotherm combi steamers are built to comply with the applicable standards for manufacturers.

## ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

### Stacking kit

Combinations allowed	6.20 on 6.20
	6.20 on 10.20

#### If combining two electrical units

Select the "stacking kit for Convotherm 4 electrical units"

#### If combining one electrical unit and one gas unit in a stacking kit

Select the "stacking kit for Convotherm 4 electrical units" if:

Bottom combi steamer	EB/ES
Top combi steamer	GB/GS

Select the "stacking kit for Convotherm 4 gas units" if:

Bottom combi steamer	GB/GS
Top combi steamer	EB/ES

### Equipment stand

Standard support surface height	26.38"
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