Subject: Cafe Monarch

From: Michelle Estrada < mestrada@totalsourcefdsrv.com >

Date: 9/10/2021, 7:27 PM

To: "David Bethel (ddb@davidbethel.com)" <ddb@davidbethel.com>

CC: Roxanne Holt <Roxanne.Holt@vulcanhart.com>, Steve Berger <sberger@totalsourcefdsrv.com>

Hi David,

Can you send me drawings for the equipment listed below? The line is up listed from left to right, all on casters. The condiment rail is all the way to the fryer. Please let me know if you have any questions.

Thanks, Michelle

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From: Steve Berger <sberger@totalsourcefdsrv.com>

Sent: Friday, September 10, 2021 4:15 PM

To: Michelle Estrada < mestrada@totalsourcefdsrv.com >

Subject: Cafe Monarch

Michelle

Can you get me a drawing with the following line up in the V series please

- 1. (36" French Top, with refer base)
- 2. (36" French Top, with convection oven base)
- 3. (18"VCS, 2 burner, empty cabinet in the 18" for trash can)
- 4. (36" French Top, with convection base)
- 5. (15" fryer)
- 6. (wall mount salamander between station 2 & 3)
- 7. I need a condiment rail the length of station one through 4

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I would like a plan view and an elevation view, one of the unknowns is if there is wall backing on the flashing under the hood. We might have to range mount on station 2

Thanks



"Food and Equipment"

Steve Berger

Group Vice President -**Equipment & Supply Division**

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