

Subject: FW: Crowne Plaza Kitchener - Island
From: Mike Boskovski <Mike.Boskovski@hobart.ca>
Date: 4/27/2022, 9:07 AM
To: David Bethel <ddb@davidbethel.com>
CC: Mike Hainer <Mike.Hainer@vulcanhart.ca>, Rob Milne <Rob.Milne@vulcanhart.ca>

Hello David,
Reading the email below. You may have not received this info as I didn't see you copied on it.
Please confirm.
Thanks
Mike

Mike Boskovski
Vulcan & Traulsen Sales Representative
Central Region
Cell: 519-572-0051



105 Gordon Baker Road
Suite 801
Toronto ON, M2H 3P8



From: Roxanne Holt <Roxanne.Holt@vulcanhart.com>
Sent: April 14, 2022 1:26 PM
To: Mike Boskovski <Mike.Boskovski@hobart.ca>; Chris Cook <chris.cook@itwce.com>
Cc: Mike Hainer <Mike.Hainer@vulcanhart.ca>; Rob Milne <Rob.Milne@vulcanhart.ca>
Subject: RE: Crowne Plaza Kitchener - Island

Hi David!

Can You help put together a design for the attached back-to-back lineup? Its our standard lineups but with overlapping components.

Please let us know if you have any questions!

Notes:

- Lets include filtration for fryers – can remove this if budget is an issue
- They would prefer rear gas connections
- Double high riser heights to stay the same
- Standard oven bases is fine

Thank you,

Roxanne Holt (she/her)
Ranges & Chain Sales BDM
Vulcan / Wolf
3600 N Point Blvd | Baltimore, MD 21222
M: 410-800-5192



 FOOD EQUIPMENT GROUP

From: Mike Boskovski <Mike.Boskovski@hobart.ca>
Sent: Thursday, April 14, 2022 12:55 PM
To: Roxanne Holt <Roxanne.Holt@vulcanhart.com>; Chris Cook <chris.cook@itwce.com>
Cc: Mike Hainer <Mike.Hainer@vulcanhart.ca>; Rob Milne <Rob.Milne@vulcanhart.ca>
Subject: RE: Crowne Plaza Kitchener - Island

Hello Roxanne,

Lets go with how they are – standard with overlapping accessories.

- Lets include filtration for fryers – can remove this if budget is an issue
- They would prefer rear gas connections
- Double high riser heights to stay the same
- Standard oven bases is fine

Thanks,
Mike

Mike Boskovski
Vulcan & Traulsen Sales Representative
Central Region
Cell: 519-572-0051



105 Gordon Baker Road
Suite 801
Toronto ON, M2H 3P8





From: Roxanne Holt <Roxanne.Holt@vulcanhart.com>
Sent: April 14, 2022 12:01 PM
To: Mike Boskovski <Mike.Boskovski@hobart.ca>; Chris Cook <chris.cook@itwce.com>
Cc: Mike Hainer <Mike.Hainer@vulcanhart.ca>
Subject: RE: Crowne Plaza Kitchener - Island

Hello Mike,

These are two back-to-back lineups – not a traditional suite. Do you want them to remain as they are, just standard lineups with overlapping accessories, or do you want them to be designed as a traditional custom range suite?

Additional questions:

- Filtration on the fryers?
- Incoming gas to remain the same (front manifold)?
- Double high riser heights to remain the same?
- Standard or 650° high temp oven bases?

Thank you,

Roxanne Holt (she/her)
Ranges & Chain Sales BDM
Vulcan / Wolf
3600 N Point Blvd | Baltimore, MD 21222
M: 410-800-5192



 FOOD EQUIPMENT GROUP

From: Mike Boskovski <Mike.Boskovski@hobart.ca>
Sent: Thursday, April 14, 2022 11:14 AM
To: Roxanne Holt <Roxanne.Holt@vulcanhart.com>; Chris Cook <chris.cook@itwce.com>
Cc: Mike Hainer <Mike.Hainer@vulcanhart.ca>
Subject: Crowne Plaza Kitchener - Island

Hello Roxanne and Chris,

Looking to replace a Garland island at the Crowne Plaza in Kitchener. Would like a drawing completed based on the photos of existing and layout attached.

- Current hood is approx. 96" x 120" long
- Current equipment is on a curb, which I have asked to be removed

- All our equipment will be on legs
- Would like common front rail and common 22" back riser if possible
- The V6B36S range will also have a salamander as shown in existing photos

Let me know if you would need any further info.

Thanks,

Mike

Mike Boskovski

Vulcan & Traulsen Sales Representative

Central Region

Cell: 519-572-0051



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— Attachments: —

Crowne Plaza - Grill side.jpg	2.1 MB
Crown Plaza Kitchener Floor_Plan.pdf	65.4 KB
Crowne Plaza - Fryer side.jpg	1.9 MB