

Subject: FW: [EXTERNAL]FW: VE quote request - FL REPS - Alexandra Resort Fish Deck

From: Roxanne Holt <Roxanne.Holt@vulcanhart.com>

Date: 6/21/2022, 11:07 AM

To: "ddb@davidbethel.com" <ddb@davidbethel.com>

CC: Nan Lambert <Nan.Lambert@vulcanfeg.com>, Chris Cook <chris.cook@itwce.com>, Duane Reiff - FL Reps <dreiff@flreps.com>

Hey David,

I have another H-Frame request, but this is going to look more like a "lower case" h, LOL. They want plug and play H-Frame, so the equipment will be stand alone, with overlapping components.

Top Side:

- V6B36C + V2B12B + VWT06B Include 54" Overlapping FTL and 54" overlapping stub riser.

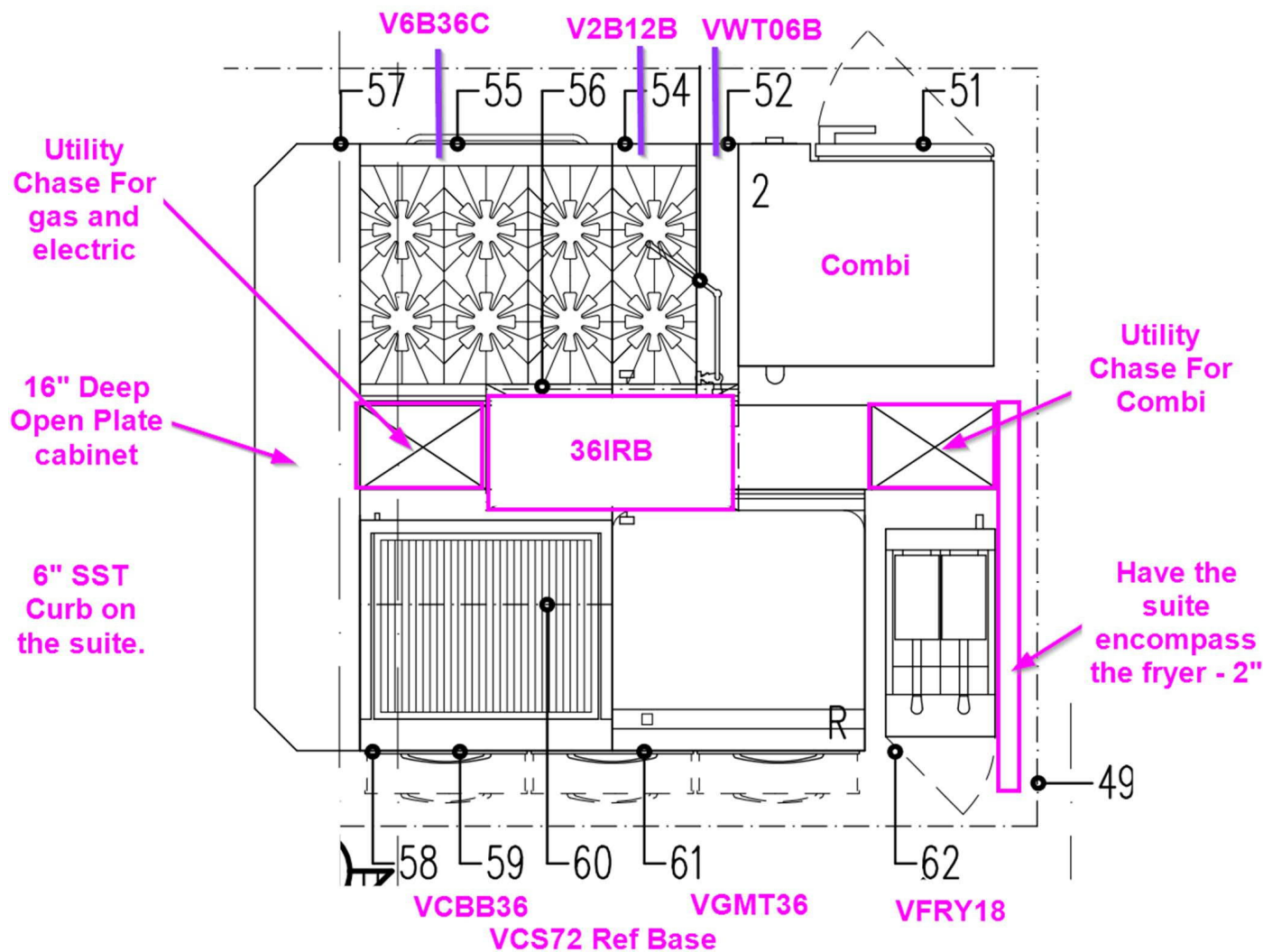
Bottom Side:

- VCBB36 + VGMT36 on a VSC72 + VFRY18 Include 90" Overlapping FTL and a 72" Overlapping stub riser on the ref base setup.

Custom:

- H-Frame suite with a notch out on the corner for a combi.
- Utilities provided by the site – not Troy.
- 6" SST Curb on the end cabinet.

LMK if you need anything else!



Thank you,

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



ITW FOOD EQUIPMENT GROUP

From: Duane Reiff <dreiff@flreps.com>  
 Sent: Tuesday, June 21, 2022 9:46 AM  
 To: Roxanne Holt <Roxanne.Holt@vulcanhart.com>  
 Subject: RE: [EXTERNAL]FW: VE quote request - FL REPS - Alexandra Resort Fish Deck

Roxanne,

Originally, I thought we needed your support for the suite per the specs, but we received the below comments from the dealer.

"This is not a full cooking suite... this is the Montague plug and play unit with regular ranges just slipped in place. No custom ranges. No custom refrigerated bases."

The dealer's comments make it look like just a HD line up is needed. I went ahead and quoted the HD items below. I was planning to get drawings from David Bethel. What are your thoughts? Will we still need a custom suite quote or are we on the right track?

Best,

Duane Reiff  
Territory Manager – South Florida  
772-214-8781

[www.FLReps.com](http://www.FLReps.com)



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From: Roxanne Holt <[Roxanne.Holt@vulcanhart.com](mailto:Roxanne.Holt@vulcanhart.com)>

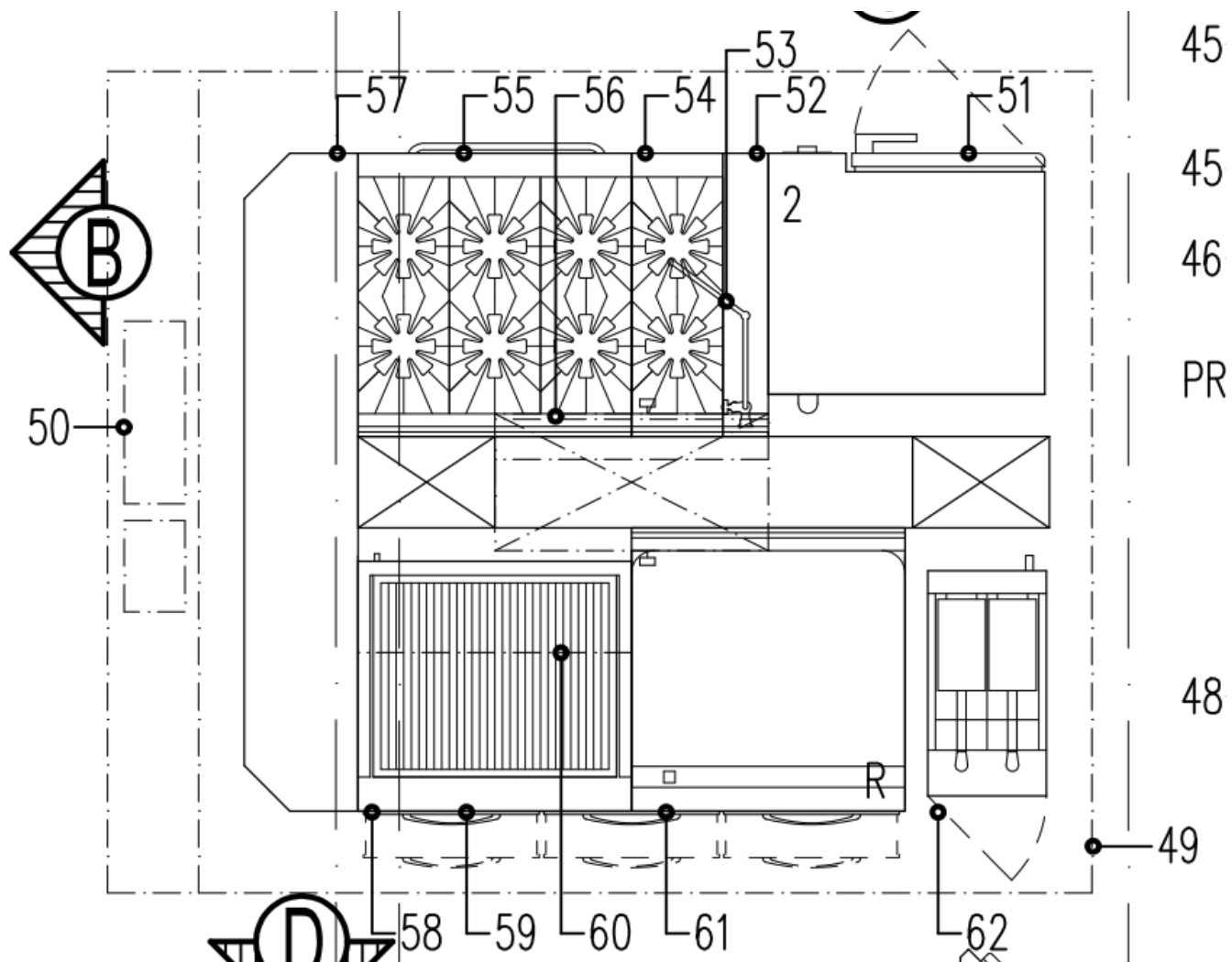
Sent: Tuesday, June 21, 2022 8:38 AM

To: Duane Reiff <[dreiff@flreps.com](mailto:dreiff@flreps.com)>

Subject: FW: [EXTERNAL]FW: VE quote request - FL REPS - Alexandra Resort Fish Deck

Duane,

Do you need this suite quoted?



**Item 57**

Description: S/S COOKING SUITE  
 Quantity: 1  
 Manufacturer: Montague  
 Model No.: Excalibur-P.I.P  
 Specifier ID No.: I025

Size and shape per plan and details including:

- a. Provide European Island style cooking battery as per plan and details.
- b. Island to consist of the following cooking equipment:
 

Item No. 51	S/S Double Combi Oven
Item No. 52	S/S Spreader Cabinet
Item No. 54	S/S 2-Burner Range
Item No. 55	S/S 6-Burner Range w/ Convection Oven
Item No. 59	S/S Charbroiler
Item No. 61	S/S Griddle
Item No. 62	S/S Split Vat Battery
- c. Cooking Suite to meet AGA, U.L. and CE Certification.
- d. Provide where shown on plan one (1) pass-thru 36" long cheesemelter.  
Provide controls on open burner side.
- e. Provide cooking island with two (2) utility chases as per plan.
- f. Provide 16" deep open plate cabinet at front with mitered corners.
- g. Provide chase with removable access panels for all water lines and electrical lines.
- h. Cooking Island to be mounted on 6" stainless steel curb base.
- i. Seal around all built-in equipment and sound-deaden per general requirements.

Special Instructions:

KEC to provide factory supervision of installation of Plug and Play Cooking Suite.

Thank you,

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



ITW FOOD EQUIPMENT GROUP

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From: Nan Lambert <[Nan.Lambert@vulcanfeg.com](mailto:Nan.Lambert@vulcanfeg.com)>  
 Sent: Tuesday, June 21, 2022 8:19 AM  
 To: Chris Cook <[chris.cook@itwce.com](mailto:chris.cook@itwce.com)>; Quotes <[Quotes@vulcanfeg.com](mailto:Quotes@vulcanfeg.com)>  
 Cc: Roxanne Holt <[Roxanne.Holt@vulcanhart.com](mailto:Roxanne.Holt@vulcanhart.com)>  
 Subject: RE: [EXTERNAL]FW: VE quote request - FL REPS - Alexandra Resort Fish Deck

Thanks for letting me know.  
 I will delete it from my requests.

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From: Chris Cook <[chris.cook@itwce.com](mailto:chris.cook@itwce.com)>  
 Sent: Tuesday, June 21, 2022 8:18 AM

To: Quotes <[Quotes@vulcanfeg.com](mailto:Quotes@vulcanfeg.com)>; Nan Lambert <[Nan.Lambert@vulcanfeg.com](mailto:Nan.Lambert@vulcanfeg.com)>  
Cc: Roxanne Holt <[Roxanne.Holt@vulcanhart.com](mailto:Roxanne.Holt@vulcanhart.com)>  
Subject: RE: [EXTERNAL]FW: VE quote request - FL REPS - Alexandra Resort Fish Deck

Hi Nan,

I spoke with Duane yesterday and he said that he didn't need anything from us right now, and he would let me know if he does. Thanks for checking on this.

Chris T. Cook  
Business Development Manager  
Vulcan/Wolf - Ranges  
ITW Cooking Equipment – Vulcan / Wolf  
M: 443-797-2406

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From: Nan Lambert <[Nan.Lambert@vulcanfeg.com](mailto:Nan.Lambert@vulcanfeg.com)> On Behalf Of Quotes  
Sent: Monday, June 20, 2022 3:12 PM  
To: Chris Cook <[chris.cook@itwce.com](mailto:chris.cook@itwce.com)>  
Subject: RE: [EXTERNAL]FW: VE quote request - FL REPS - Alexandra Resort Fish Deck

Chris,  
I left you a voicemail message on this suite, can you please get with me on it? I can't quote a suite and I don't know if you just need me to quote the items for you to finish?

Nan

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From: Chris Cook <[chris.cook@itwce.com](mailto:chris.cook@itwce.com)>  
Sent: Thursday, June 16, 2022 6:18 PM  
To: Nan Lambert <[Nan.Lambert@vulcanfeg.com](mailto:Nan.Lambert@vulcanfeg.com)>  
Subject: Fwd: [EXTERNAL]FW: VE quote request - FL REPS - Alexandra Resort Fish Deck

Hi Nan,

Can you work up this quote please? Thanks.

Chris T. Cook  
Business Development Manager  
Fryers, Griddles & Charbroilers  
ITW Cooking Equipment – Vulcan / Wolf  
M: [443-797-2406](tel:443-797-2406)  
Sent from my iPhone

Begin forwarded message:

From: Duane Reiff <[dreiff@flreps.com](mailto:dreiff@flreps.com)>  
Date: June 16, 2022 at 4:57:29 PM EDT  
To: Chris Cook <[chris.cook@itwce.com](mailto:chris.cook@itwce.com)>  
Subject: [EXTERNAL]FW: VE quote request - FL REPS - Alexandra Resort Fish Deck

[EXTERNAL]

Good Afternoon Chris,

Please see the below VE opportunity for another Vulcan suite with Lace. May you provide the suite quote by 6/21?

If we need to provide the individual items on the quote, let us know. We can quote everything but the suite portion.

Best,

Duane Reiff  
Territory Manager – South Florida  
772-214-8781  
[www.FLReps.com](http://www.FLReps.com)

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From: Grace Fuentevilla <[Grace@lacefoodservice.com](mailto:Grace@lacefoodservice.com)>  
Sent: Thursday, June 16, 2022 4:12 PM  
To: Duane Reiff <[dreiff@flreps.com](mailto:dreiff@flreps.com)>; Michelle Bahr <[mbahr@flreps.com](mailto:mbahr@flreps.com)>  
Subject: VE quote request - FL REPS - Alexandra Resort Fish Deck  
Importance: High

Hi team,

See attached VE document from Inman, link to original plans & specs below. Please price the following by Tuesday 6/21:

Alt # 20 – fryer – Vulcan for Frymaster – item # 62  
Alt # 19 – cooking suite – Vulcan for Montague – item# 57

<https://www.dropbox.com/sh/j6zikw2ldhx014i/AADHAAuOrZ7axE1H0EQDq7g8a?dl=0>

Thank you,

Grace Martinez

[grace@lacefoodservice.com](mailto:grace@lacefoodservice.com)

10490 NW 26 Street • Miami, FL 33172

O: 305.513.5223 F: 305.513.5229

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