

Subject: FW: [EXTERNAL]The Icehouse Summerville Vulcan cooking line

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

Date: 6/4/2021, 11:19 AM

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

CC: Nan Lambert <Nan.Lambert@vulcanfeg.com>, Paul Remoll - PEG <premoll@premierfoodservicegroup.com>

- David/Nan,

Can you please put together a design & quote for this location?

Left to Right:

- V6B36S with finishing oven
- VCS18
- V112H / VGMT36 / with 36RB on V36RR – on a VSC48 Refrigerated Base
 - Single plate shelf riser across the back V6B36S/VCS18/V112H
 - Overlapping FTL on the V6B36S/VCS18/V112H/VGMT36
- 3TR45AF
- ABC Combi

Thank you,

Roxanne Holt (she/her)

Vulcan/Wolf – Ranges

Baltimore, MD

410-800-5192

From: Paul Remoll <premoll@premierfoodservicegroup.com>

Sent: Friday, June 4, 2021 11:03 AM

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

Subject: Re: [EXTERNAL]The Icehouse Summerville Vulcan cooking line

Yes. That is okay.

Thanks,

Paul Remoll - Territory Manager



Toll-free [877.667.2192](tel:877.667.2192) | Mobile [843.270.0519](tel:843.270.0519) | Office 803.630.5330



On Fri, Jun 4, 2021 at 9:42 AM Roxanne Holt <Roxanne.Holt@vulcanhart.com> wrote:

V6B36S with finishing oven is the first item.

If you have a hot top as the second item, what is it sitting on?

If the hot top above is sitting on the refrigerated base, you cannot have the VCS18 as the third item, because it cannot sit on the ref base.

Swap items 2 and 3 and you should be good.

Let me know if that is ok.

Thank you,

Roxanne Holt (she/her)
Vulcan/Wolf – Ranges
Baltimore, MD
410-800-5192

From: Paul Remoll <premoll@premierfoodservicegroup.com>
Sent: Thursday, June 3, 2021 12:23 PM
To: Roxanne Holt <Roxanne.Holt@vulcanhart.com>
Subject: Re: [EXTERNAL]The Icehouse Summerville Vulcan cooking line

Roxanne,

Please put a quote together and drawing for the following lineup.

From Left to Right if you are looking at the lineup. The customer will have 16 feet of hood space to work with.

Top: 6 burners, 12 inch hot top, single VCS, 36 inch thermostatic griddle, 36 inch radiant broiler mounted over the griddle, 3TR45 fryer with filtration, ABC combi.

Single plate shelf riser across the back over burners, hot top, and vcs.

Bottom: finishing oven, refrigerated chef bases.

Please let me know if this is enough information to generate a quote and drawing.

Thanks,

Paul Remoll - Territory Manager



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On Tue, Jun 1, 2021 at 11:52 AM Roxanne Holt <Roxanne.Holt@vulcanhart.com> wrote:

My notes:

- We can have David draw something up.
- Let me know what they want left to right. It might help for you to sketch the lineup and I can take it from there.

Responses to your Questions:

- Are you available by phone to work with me on the design of this?
 - Sure!
- He wants a VCS.
 - In which position?
- He is looking for a hot top to replace some of the burners for sauté pans.

- What size/how many/what location
- He wants a 3 battery TR fryer with filtration.
 - We cannot do this in HD (like the VFRY) with overlapping front top, but we can keep it a 3TR.
- He wants a finishing oven.
 - In which position?
- He wants more refrigerated bases in the lineup.
 - How much / In which position?
- He wants to include a double stack convection oven.
 - In which position?
- Also looking to keep some burners, a 36-inch griddle, and salamander broiler.
 - Ok – in which position?
- He also wants to include a pot filler, but I think that is going to be up to Berlins to work on.
 - Yes, most likely.
- Let me know when you are available by phone to discuss.
 - I have a meeting at 2pm – but other than that I am free.

Thank you,

Roxanne Holt (she/her)
Vulcan/Wolf – Ranges
Baltimore, MD
410-800-5192

From: Paul Remoll <premoll@premierfoodservicegroup.com>
Sent: Tuesday, June 1, 2021 11:09 AM
To: Roxanne Holt <Roxanne.Holt@vulcanhart.com>
Subject: [EXTERNAL]The Icehouse Summerville Vulcan cooking line

[EXTERNAL]

Roxanne.

I am working with Scott Carpenter at Berlins on this project.

This customer is looking to completely renovate this kitchen. He wants to do a complete Vulcan cooking line.

I want to quote him Heavy Duty. Does this qualify as a suite where we can get him a drawing from your guy who

does that?

Are you available by phone to work with me on the design of this?

Here are some notes on what he's looking for.

He is expanding the hood from 12 ft. to 14 or 15 feet.

He wants a VCS.

He is looking for a hot top to replace some of the burners for saute pans.

He wants a 3 battery TR fryer with filtration.

He wants a finishing oven.

He wants more refrigerated bases in the line up.

He wants to include a double stack convection oven.

Also looking to keep some burners, a 36 inch griddle, and salamander broiler.

He also wants to include a pot filler, but I think that is going to be up to Berlins to work on.

Let me know when you are available by phone to discuss.

Thanks!

Paul Remoll
Territory Manager

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