Subject: NSD Drawing Request (need date pending) - MSP Mill City Tavern From: Barb Alger <balger@squierinc.com> Date: 2/16/2022, 2:53 PM To: David Bethel <ddb@davidbethel.com> CC: Roxanne Holt <Roxanne.Holt@vulcanhart.com>

Good afternoon David,

Please begin a drawing for Next Step Design in their format (plan view, isometric, elevation and utilities specs including total BTU per line up) for their project called MSP Mill City Tavern. Attached are the CAD plan, a PDF file with the quoted equipment highlighted in red outlines, and a copy of our quote for the equipment spec.

The one item that may change is the riser for the cheesemelter. Next Step Design wanted an open riser design and we are submitting a PVR to see if it can be done. For now, we have quoted the reinforced riser that is offered as a standard. Items 66/67 and 70/71 are sitting on refrigerated bases by others. We ask that we get the drawing started as Next Step Design wanted the quote and drawing by the end of this week but our progress is pending on the outcome of the PVR request.

If you have any questions or need anything else, please let us know.

Thank you.

Barb Alger Squier Associates, Inc. 301-762-3710 Ext. 1000 301-762-2303 Fax



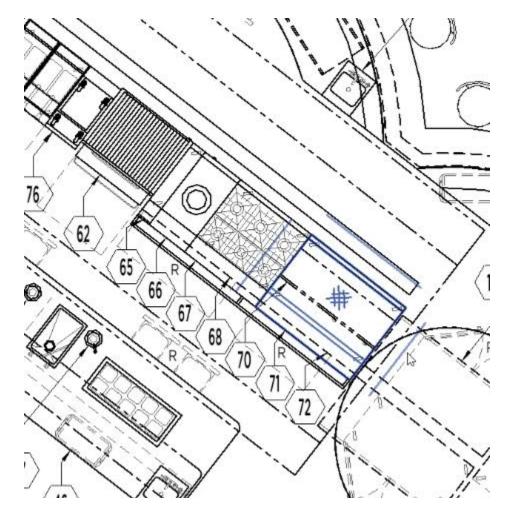
-Prelim Drawing MSP Mill City Tavern 9-22-21.eml

Subject: OTG Mill City Vulcan From: Jessica Abell <jabell@nextstepdesign.com> Date: 2/11/2022, 12:07 PM To: Maggie Maidl <MMaidl@nextstepdesign.com> CC: Linda Callahan <lcallahan@nextstepdesign.com>, OTG MSP Mill City Tavern <OTGMSPMillCityTavern@nextstepdesign.com>

Good afternoon Barb,

- For the items listed below we are wondering if we would be able to have this open riser with a refrigerated base? If possible could you provide us with the information we will need to spec for this range mounted option. If this mounting option is not an option do you have any other suggestions we could explore? This is going to be an open kitchen the client does not want to have the closes riser.
 - I tem #70 Cheesemelter, model #VICM48
 - I tem #71 Griddle, model #VGM36
 - Item #72 Refrigerated Base, Continental, model #D48GN

Please note to ignore I tem #65 in the snip below, please refer to PDF's provided.





Please let me know if you have any questions.

Thank you,

Jessica Abell ASSISTANT PROJECT MANAGER



O 410.263.1200 x113 C 443.834.6363 jabell@nextstepdesign.com

San Diego, CA nextstepdesign.com

-Attachments:	
Prelim Drawing MSP Mill City Tavern 9-22-21.pdf	371 KB
MSP_Mill_City_Tavern_Vulcan quote 2-16-22.pdf	254 KB
Prelim Drawing MSP Mill City Tavern 9-22-21.eml	864 KB

Subject: Revision Request (COB 4/8/22 or sooner): MSP MILL CITY TAVERN - VH-MSPMC (Next Step Design) From: Barb Alger < balger@squierinc.com> Date: 4/6/2022, 11:46 AM To: David Bethel <ddb@davidbethel.com> CC: Chris Cook <chris.cook@itwce.com>

Good morning David,

Next Step Design made a minor change on this project. For Items 66 and 67 sitting on top of the refrigerated base, they added a VWT06 to the LEFT of the V1FT18 (Item 66) and we extended the shared condiment rail to 60". Attached is our revised quote. The VWT06 will be Item 65 but the gas connections will remain the same (coming in on the V1FT18 and minifolding to the V6B36). Can you update the drawing file based on this info or do you need to see a revised plan view?

If you are able to update per the above, we would like to get it back by COB Friday (latest).

Thank you!!

Barb Alger Squier Associates, Inc. 301-762-3710 Ext. 1000 301-762-2303 Fax

On Wed, Feb 23, 2022 at 8:40 AM David Bethel <ddb@davidbethel.com> wrote:

Morning ! Let's see if this flies ! -David 02-23-2022 : 08:41:01a DI RECT LINK : HTTP: //WWW. DAVI DBETHEL. COM/MSPMC/INDEX. HTM VH-MSPMC : MSP MILL CITY TAVERN +++++02-23-2022 Item 76 <-> Please Verify : no heat lamp +++++ Thanks! -David 02-17-2022 David Bethel Fabricated Designs, Inc. v. 757-595-5949 http://www.davidbethel.com ddb@davidbethel.com -Attachments: -

MSP_Mill_City_Tavern_Vulcan Quote 4-6-22.pdf

255 KB