

Subject: FW: [EXTERNAL]Fwd: Santi

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

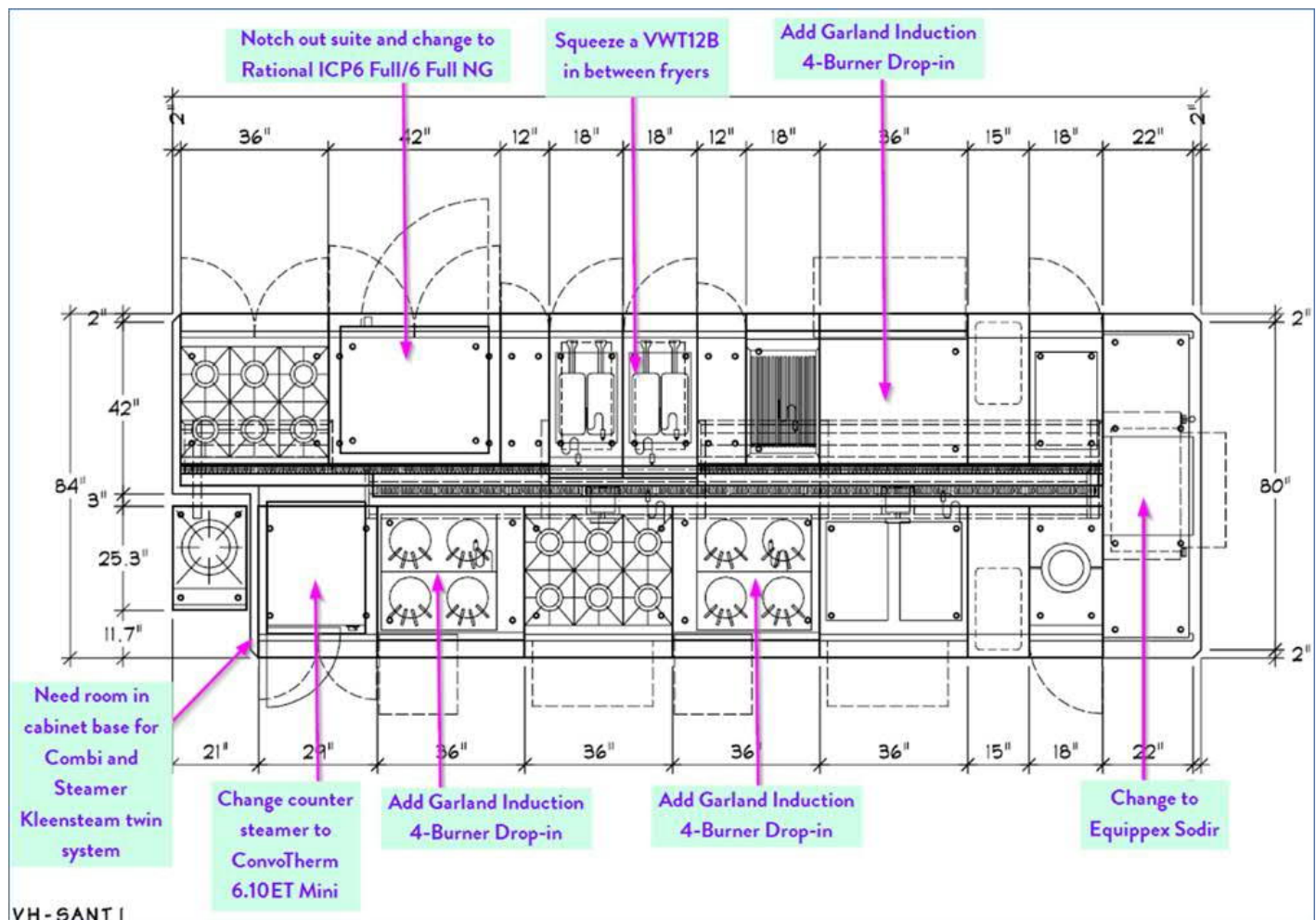
Date: 8/12/2022, 9:17 AM

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

Hey David! I hope all went well with your doctor's appointment this week!

The consultant is really putting on the pressure to get these designs back – can you put this at the top of my list, please? LMK if you have any questions!!

- Change induction to Garland (spec attached).
- Change the Combi to Rational (spec attached)
- Change the steamer to a ConvoTherm (spec attached)
- Change the Salamander to Equipex Sodir.
- Squeeze a 12" cabinet in between the fryers.



Item #	Manufacturer	Model #	Description	Design Status
68	Vulcan	Custom	Range Suite	Good
69	Vulcan	V1P18B	18" Plancha	Good
70	Garland	M0QU20000720	Drop-in Induction Top	Will Get this changed
71	Vulcan	Custom	56" self-contained ref base	Good
72	Vulcan	VCBB18	18" Charbroiler	Will get this changed
A	Vulcan	VWT12B	12" Worktop	Good
73	Vulcan	VFRY18F	HD Fryer with filer	Good
75	Rational	ICP6 Full/6 Full NG*	Double stack combi	Will Get Changed
76	Vulcan	V6B36B	HD 6-Burner/Cabinet base	Good
78	Vulcan	VSP100	Stock Pot Range	Good
79	ConvoTherm	6.10ET Mini*	Mini Combi	Will Get Changed
80	Vulcan	Custom	36" self-contained refrigerated base	Good
B	Vulcan	VWT6B	6" work top	Good
81	Vulcan	V6B36C	HD 6-burner with convection oven base	Good
82	Vulcan	V2P36C	HD 36" Dual Plancha with convection oven base	Good
83	Vulcan	V1FT18B	HD 18" French Top on cabinet base	Good
16	Vulcan	Custom	12" trash sections	Good
84	Equipex/Sodir	SEM-80VC	Finishing Oven	

Additional Notes:

*Need room possibly in base of cabinet for item 79 for Kleensteam twin system for 75 & 79	Will Get Changed
Single Pass shelf to run entire length of suite where possible. Solid top to allow for extra room between induction tops and 6 burner (item 81).	Good
We will show one induction top situated all the way left (next to cabinet base for mini combi) and one all the way right (next to the dual plancha)	Good

Thank you,

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

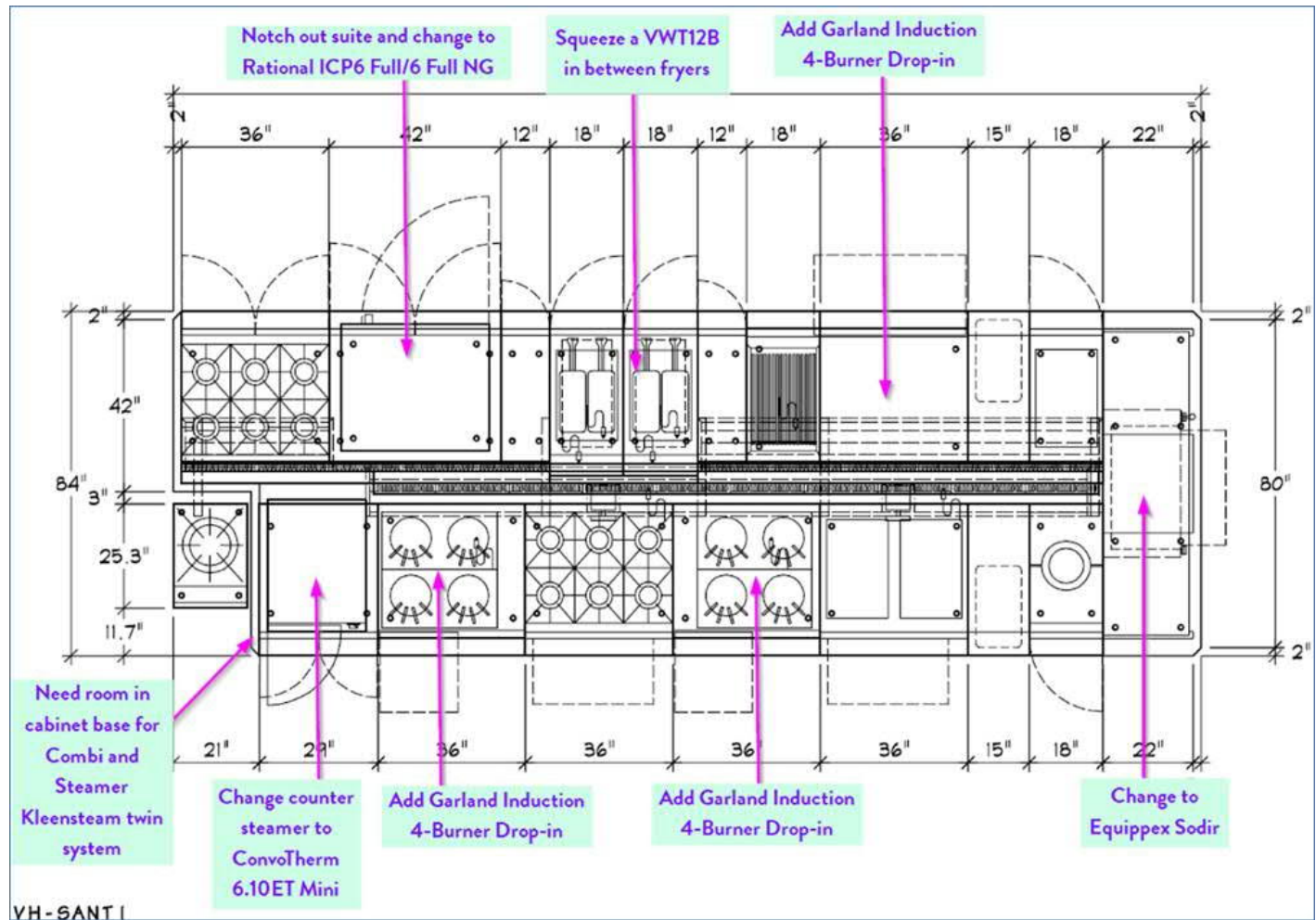
From: Roxanne Holt
 Sent: Monday, August 1, 2022 9:01 AM
 To: ddb@davidbethel.com
 Cc: Michelle McConnell-Squier Assoc <mmccconnell@squierinc.com>; Frank Douglas - Squier Assoc <fdouglas@squierinc.com>
 Subject: FW: [EXTERNAL]Fwd: Santi

Good Morning David!

We have a couple of changes to the SANTI suite:

- All of the induction need to be Garland (spec sheet attached).
- The combi is changing to Rational (spec sheet attached)
- The steamer is changing to a ConvoTherm (spec sheet attached)
- Salamander changes to Equipex Sodir.
- Squeeze a 12" cabinet in between the fryers.

LMK if you have any questions!!



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71	Vulcan	Custom	56" self-contained ref base	Good
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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: Michelle McConnell <mmcconnell@squierinc.com>
 Sent: Monday, August 1, 2022 7:27 AM
 To: Roxanne Holt <Roxanne.Holt@vulcanhart.com>
 Cc: Frank Douglas - Squier Assoc <fdouglas@squierinc.com>; Squier Quotes <squierquotes@squierinc.com>; Alan Squier-Squier Assoc <asquier@squierinc.com>
 Subject: Re: [EXTERNAL]Fwd: Santi

Roxanne

Items 70 & 72 to be on top of 71

Item 72 - should be on refer base - my mistake

Thank you - call me with any other questions.

Michelle McConnell
Squier Associates, Inc.
301-762-3710 Office
301-762-2303 Fax
410-402-3449 Cell



On Fri, Jul 29, 2022 at 1:34 PM Roxanne Holt <Roxanne.Holt@vulcanhart.com> wrote:

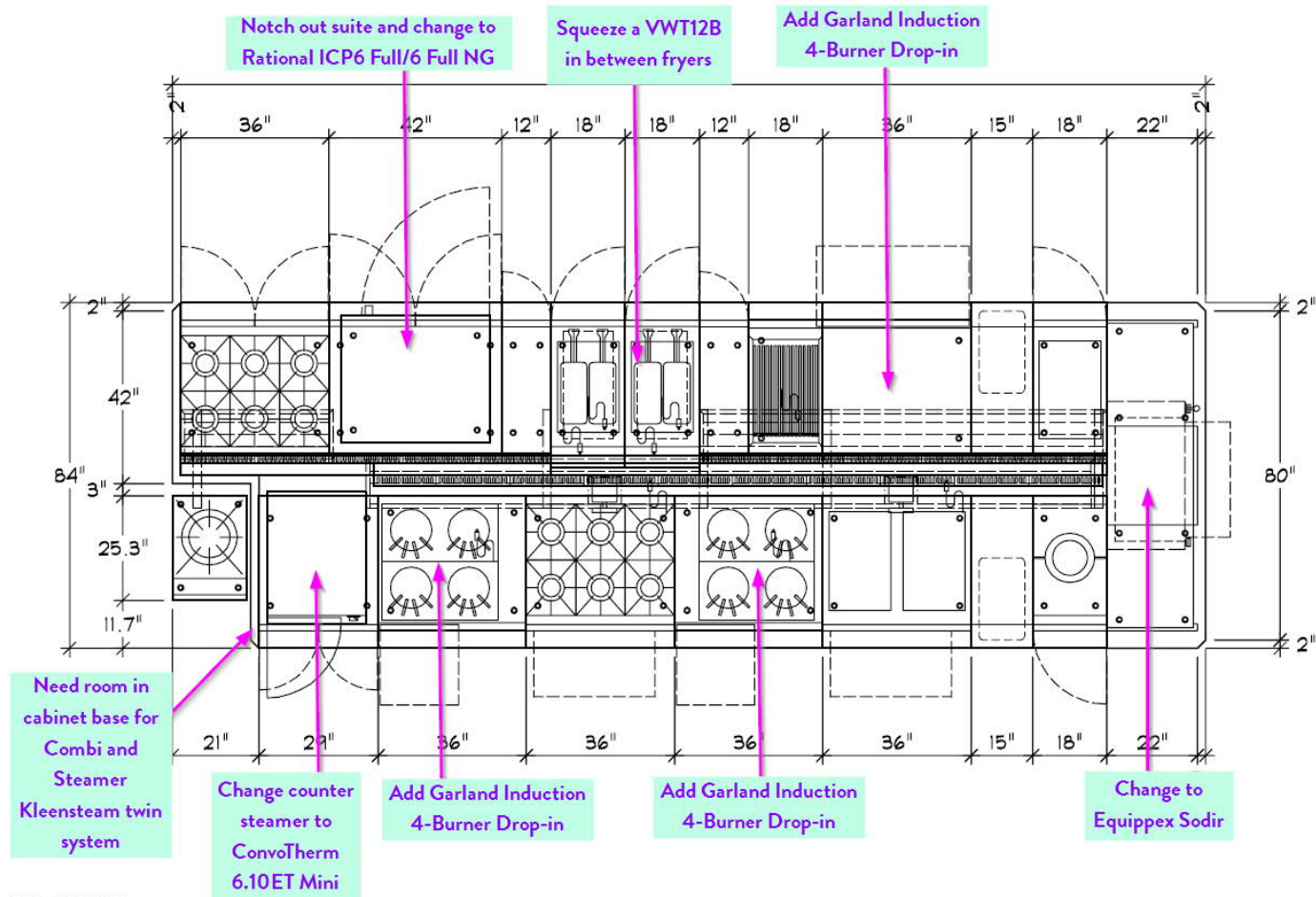
Before I send this off for updates, please see review the markups for accuracy and LMK if there are any additional notes that need to be included.

Santi Range Suite Items:

Item #	Manufacturer	Model #	Description	Design Status
68	Vulcan	Custom	Range Suite	Good
69	Vulcan	V1P18B	18" Plancha	Good
70	Garland	MOQU20000720	Drop-in Induction Top	<i>Will Get this changed</i>
71	Vulcan	Custom	56" self-contained ref base	<i>What units should be on top of this ref base?</i>
72	Vulcan	VCBB18B	18" Charbroiler	<i>Cabinet or Ref Base</i>
A	Vulcan	VWT12B	12" Worktop	Good
73	Vulcan	VFRY18F	HD Fryer with filer	Good
75	Rational	ICP6 Full/6 Full NG*	Double stack combi	<i>Will Get Changed</i>
76	Vulcan	V6B36B	HD 6-Burner/Cabinet base	Good
78	Vulcan	VSP100	Stock Pot Range	Good
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VH-SANTI

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: Michelle McConnell <mmcconnell@squierinc.com>
 Sent: Thursday, July 28, 2022 2:15 PM
 To: Roxanne Holt <Roxanne.Holt@vulcanhart.com>; Frank Douglas - Squier Assoc <fdouglas@squierinc.com>; Squier Quotes <squierquotes@squierinc.com>; Alan Squier-Squier Assoc <asquier@squierinc.com>
 Subject: [EXTERNAL]Fwd: Santi

[EXTERNAL]

Roxanne

Please see attached for re-design of the Santi range suite. Please have David Bethel re-

draw and can we please start the quoting process? We appreciate your help.

Michelle McConnell
Squier Associates, Inc.
301-762-3710 Office
301-762-2303 Fax
410-402-3449 Cell



----- Forwarded message -----

From: Michelle McConnell <mmcconnell@squierinc.com>
Date: Thu, Jul 28, 2022 at 12:22 PM
Subject: Santi
To: Scott Levine <slevine@thedesigndifference.com>, Frank Douglas
<fdouglas@squierinc.com>

Scott

Great seeing you today! Thank you for jumping on the call to help clarify things. Please find attached my preliminary drawing, which I think covers 98% of the chef's concerns. I pulled some updated sheets for model numbers, but if I have the other manufacturers models wrong, please let me know. If you believe this will work as our jumping off point for your end user, we will have the drawings reworked to reflect this update and start working on pricing for your budgets.

Thank you again for your time!

Michelle McConnell
Squier Associates, Inc.
301-762-3710 Office
301-762-2303 Fax
410-402-3449 Cell



Attachments:

RATIONAL ICP 6-FULL NG 208 240V 1 PH (LM100CG).SpecSheet.pdf	306 KB
Convotherm 6.10ET MINI.SpecSheet.pdf	607 KB
Garland US Range MOQU20000720.SpecSheet.pdf	824 KB