

Subject: Fwd: [EXTERNAL]Highland Country Club  
From: Paul Remoll <premoll@premierfoodservicegroup.com>  
Date: 8/16/2021, 2:19 PM  
To: David Bethel <ddb@davidbethel.com>, Kristen Nygard <knygard@premierfoodservicegroup.com>

David.

Can you update the drawing for this quote? Based on notes and changes below.

Thanks.

Paul Remoll  
Territory Manager

Premier Equipment Group - Carolinas  
Office 803.630.5330  
Mobile 843.270.0519  
Fax 770.205.6867

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

From: Quotes <[Quotes@vulcanfeg.com](mailto:Quotes@vulcanfeg.com)>  
Date: Mon, Aug 16, 2021, 11:01 AM  
Subject: RE: [EXTERNAL]Highland Country Club  
To: Kristen Nygard <[knygard@premierequip.com](mailto:knygard@premierequip.com)>  
Cc: Paul Remoll - PEG <[premoll@premierfoodservicegroup.com](mailto:premoll@premierfoodservicegroup.com)>

Kristen and Paul,

I have revised the quote, and answered the questions below. I hope what I quoted is what they want. The answers I received from the dealer did not answer all of the questions I sent.

I did not order a drawing. Since this needs to be reviewed to see if it is what the customer is looking for it was premature to send CAD drawings. Or maybe Paul supplied it, I can't really tell. If he is not then you can send the quote and details to David Bethel, [ddb@davidbethel.com](mailto:ddb@davidbethel.com) and he can supply you with the drawings for this.

If you need to discuss this with me we are back in the office, ext 5085. I will be here until 5PM and lunch is 12:30-1:30.

[Review "Highland Country Club" Quote](#)

NOTE: This is not a PDF. This page will allow you to review the Quote

[Download "Highland Country Club"](#)

Nan

1. Fryers – Chef wanted me to confirm the fryers will come with digital controls,  
[YES, that is called out in the description of the fryers on the quote.](#)
2. Griddle – Chef wanted me to confirm the griddle will be thermostatic

Yes, that is called out in the description of the griddle range, VGMT36S, it has (3) snap action thermostats

3. Chef does want the top shelf to the right of the fryers

See below.

4. Add doors to all the spreaders

The cabinet bases are standard with doors

5. Add a pot filler faucet to the spreader on far right

See below

6. Please quote your Krowne quick-disconnect gas hoses for this line-up

Vulcan cannot supply the Krowne QDH's. There is a note at the top saying QDH's to be supplied by others.

*On this drawing there appears to be a shelf or something over the first VWT12B spreader, on a short riser. It looks like a common 10" stub riser across the first VWT12B/VCBB36S/VWT12B/VGMT36S/VWT12B is that something I need to add to the quote? An overlapping 4" stub was originally quoted. I could not offer that little shelf on a 10" stub riser or is that to be a taller r? The chef said he would like the top shelf to stay to the right of the fryer.*

This answer does not answer the question I sent, I quoted a V18SD, a 24" high riser w/ shelf. We do not have a lower riser with a shelf.

*Or are they looking for a single high riser w/o shelf - overlapping for the VWT12B/VCBB36S/VWT12B? One reason I ask is that I have gotten a couple questions from other folks on this and they want an 24RSR84" overlapping riser w/o shelf over the left hand side? Keep shelf as shown on original drawing. This does not answer the question I sent. Do you want a 24" high riser w/o shelves or a 10" stub or a 34" riser w/o shelves. If you go with the 10" you have a lot of high low risers to this. I quoted the 24RSR84, it will match up with the V18SD. They are both 24" high.*

*Since the salamander is to be moved above the griddle, do they want a double deck riser w/ shelves above the V6B36C w/ the work top section and the VWT12B to the right of it or just on the range portion? If not do they want a 4" stub or a 10" stub riser on the VWT12B? Yes, chef would like double deck riser w/ shelves above all equipment starting on the right end of the salamander and extending all the way down to the last spreader (move the salamander left over griddle) I quoted a 34DFS48 each for the VWT12B/VWT24/V2B12/VCO136 and the V6B36C/VWT12B We do not have a 96" overlapping riser w/ double shelves available so it had to be done in two sections.*

*For the V6B36C that they want the work top on, left hand side, center or right hand side. Because this is a copy/ scan of the drawing, it does not print clearly to show me. Chef would like to add worktop space to the convection oven. He would like all (6) burners for the oven to the right, but only (2) burners above the convection oven. Those (2) burners would be on the right, so there would be a total of (8) burners in a row. I changed this to modular pieces so that the 24" work top section VWT24, and a V2B12 12" wide double burner section on a VCO136 oven base. This allows for one 24" wide work top section. Otherwise I have to offer two 12" wide work tops to replace the two burner sections on The V6B36C. I though both of the burner ranges on the right were to be convection oven bases, is that correct?*

*The extended shelving and cabinet base on the far right, I assume the cabinet base is to be a 12" wide unit with a door, do they want a 34DHS48 to overlap on the last V6B36C/VWT12B section or is each unit to have a double deck riser w/shelves? Chef would like another 12" spreader cabinet to the right of the oven. This would have double shelves, which would extend all the way to the salamander to left. Chef would also like Vulcan to add a pot filler faucet to the back wall of the cabinet. We cannot offer a pot filler, that is to be supplied by others and any cutout on the riser for this would have to be supplied by others.*

\*\*Please send quote requests to [quotes@vulcanfeg.com](mailto:quotes@vulcanfeg.com) \*\*

Nan Lambert

Customer Service

Vulcan/Wolf

800-814-2028 ext 5085

502-515-5085

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



---

From: Kristen Nygard <[knygard@premierequip.com](mailto:knygard@premierequip.com)>  
Sent: Friday, August 13, 2021 7:40 PM  
To: Nan Lambert <[Nan.Lambert@vulcanfeg.com](mailto:Nan.Lambert@vulcanfeg.com)>  
Cc: Quotes <[Quotes@vulcanfeg.com](mailto:Quotes@vulcanfeg.com)>  
Subject: [EXTERNAL]Highland Country Club

[EXTERNAL]

Hi Nan:

For some reason, this keeps getting stuck in my out box. Let's try it again.

Thank you,

Kristen Nygard



Kristen Nygard, **Inside Sales Coordinator**, Premier Foodservice Group

Toll-free [877.667.2192](tel:877.667.2192) | Office [803.630.5330](tel:803.630.5330) | Fax [770.205.6867](tel:770.205.6867)

[Design & Training Center Video](#)

---

Disclaimer - This email and any files transmitted with it are confidential and contain privileged or copyrighted information. You must not present this message to another party without first gaining permission from the sender. If you are not the intended recipient, you must not copy, print, distribute or use this email or the information contained in it for any purpose other than to notify us.

If you received this email in error, please notify the sender immediately and delete this email from your system. We do not guarantee that this email is free from viruses or any other defects although due care has been taken to minimize the risk.

— Attachments: —

image001.png	0 bytes
image002.png	0 bytes
image001.png	0 bytes