

Subject: FW: [EXTERNAL]Fwd: The Union Leauge- Vulcan follow up
From: Roxanne Holt <Roxanne.Holt@vulcanhart.com>
Date: 1/27/2022, 11:51 AM
To: "ddb@davidbethel.com" <ddb@davidbethel.com>

Hello David!

Some changes to this. List below and attached 😊 I will give you a call here in a few minutes – I am in *another* meeting!

1. Change the Cheesemelter to VICM36 / not Pass Thru
2. Change the open shelving under the VICM to have doors (as it is customer facing)
3. Add Casters to the Pasta Cooker
4. Close the spacing to 1" between all equipment. They want it tight. Reduce overall dimension to be 10'6"x 7'2"
5. Rear Gas Connection to a single point in the cabinet opposite the cheesemelter

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: Jake Ritchie <jritchie@squierinc.com>
Sent: Tuesday, January 25, 2022 2:26 PM
To: Roxanne Holt <Roxanne.Holt@vulcanhart.com>
Cc: Colin Squier - Squier Assoc <csquier@squierinc.com>; Barb Alger-Squier Assoc <balger@squierinc.com>; Chris Cook <chris.cook@itwce.com>
Subject: Re: [EXTERNAL]Fwd: The Union Leauge- Vulcan follow up

Hello Roxanne,

From Next Step Design:

As per Danett we will go single point connections for the electrical and plumbing. And it is approved.

Can you please send the updated CAD file and Revit model by Thursday for our submittal.

Will we be able to get them the CAD and Revit files as they request? Please advise if there will be a delay.

Thank you,

Barb Alger c/o Jake Ritchie
Squier Associates, Inc.

301-762-3710 Ext 1006

301-762-2303 Fax



On Tue, Jan 25, 2022 at 12:41 PM Jake Ritchie <jritchie@squierinc.com> wrote:

Hello Roxanne,

I reached out to Next Step to get that response for us.

Thank you,

Barb Alger c/o Jake Ritchie

Squier Associates, Inc.

301-762-3710 Ext 1006

301-762-2303 Fax



On Tue, Jan 25, 2022 at 10:55 AM Roxanne Holt <Roxanne.Holt@vulcanhart.com> wrote:

Hello Barb!

These are responses to your questions below. Really the only item I need before moving forward with any changes is an answer to item #2 below.

NEXT STEP DESIGN's QUESTIONS/REQUESTS:

1. Please provide a Revit version of the drawing file.

a. I will get this done asap after we have NSDs approval on the new designs, once we have made the changes made.

2. Additionally, will the gas be pre-piped to a single point connection in the cabinet between the heat bridge or will each connection be piped through the heat bridge in the field? Same question for Electrical and water?

a. We can do this either way. Let me know how NSD wants to proceed, and I will ask them to incorporate the changes in this latest design update.

3. From the sound of it they would like to switch the equipment out every year or two when they change the menu. I would tighten up to 1" instead of 2".

a. Will Do. I will ask David to make these changes.

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: Jake Ritchie <jritchie@squierinc.com>
Sent: Monday, January 24, 2022 4:05 PM
To: Roxanne Holt <Roxanne.Holt@vulcanhart.com>
Cc: Colin Squier - Squier Assoc <csquier@squierinc.com>; Barb Alger-Squier Assoc <balger@squierinc.com>
Subject: [EXTERNAL]Fwd: The Union Leauge- Vulcan follow up

[EXTERNAL]

Hello Roxanne,

This is Barb and I am reaching out to you from Jake's emails as it appears from his emails that you were very involved in this range suite request for Next Step and I was not sure who else to contact with both Jake and Colin out of the office at MAFSI.

Below and attached were responses we received from Next Step with regard to the design concerns and the question about the 2" of space between the equipment. Apologies if this is duplicate information but I cannot see in Jake's emails where this was provided to you or David. I will try to summarize the feedback/questions below but the entire thread is provided for your review. The attachment has mark-ups from Next Step that also require attention. If you are not the person to assist, please let me know who I may contact.

NEXT STEP DESIGN's QUESTIONS/REQUESTS:

1. *Please provide a revit version of the drawing file.*
2. *Additionally, will the gas be pre-piped to a single point connection in the cabinet between the heat bridge or will each connection be piped through the heat bridge in the field? Same question for Electrical and water?*

THEIR RESPONSES TO YOUR CONCERNS:

We had to work with this suite a little bit to get things to work properly. Below is a listing of items of concern and how we addressed them.

1. With a traditional suite, equipment typically is tucked under the heat bridge at the center. As this is an H frame suite, with the ability to remove equipment easily being central to its design, the equipment will sit in front of the heat bridge – extending the depth of the suite a few additional inches.**OK**
2. Structurally, the support for the Cheesemelter will now need to come from the cabinet below it, rather than being supported by the heat bridge or the range equipment – since

- they are separate components, so the end cabinet under the cheesemelter has to include additional support for that unit. **ok**
3. David included ~2" of space at the sides of either end of equipment to easily pull the equipment out.
- a. Is accessibility to pull equipment off the line a "worst case scenario" thing (where I can eliminate the spacing/battery equipment together)
 - b. or do they plan to "plug and play" often where the spacing/individual units is needed to quickly pull equipment out individually? **From the sound of it they would like to switch the equipment out every year or two when they change the menu. I would tighten up to 1" instead of 2".**

Thank you,

Barb Alger c/o Jake Ritchie
Squier Associates, Inc.
301-762-3710 Ext 1006
301-762-2303 Fax



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

From: Danett Carper <dcarper@nextstepdesign.com>
Date: Mon, Dec 6, 2021 at 11:43 AM
Subject: The Union Leauge- Vulcan follow up
To: Jake Ritchie <jritchie@squierinc.com>, Colin Squier <csquier@squierinc.com>

Jake and Colin,

See responses below and attached,
Additionally, will the gas be pre-piped to a single point connection in the in the cabinet between the heat bridge or will each connection be piped through the heat bridge in the field? Same question for Electrical and water?

Thank you,

Danett Carper
PROJECT MANAGER



o 410.263.1200 x105 c 561.315.1990
dcarper@nextstepdesign.com

913 West Street, Annapolis, MD 21401
nextstepdesign.com

From: Pia Lontok <PLontok@nextstepdesign.com>
Sent: Monday, October 25, 2021 9:15 AM
To: Danett Carper <dcarper@nextstepdesign.com>; Eric McConnell <emcconnell@nextstepdesign.com>; Evan de Luna <edeluna@nextstepdesign.com>
Cc: Sam Guzman <sguzman@nextstepdesign.com>

Subject: FW: Vulcan follow up

Team,

Please see email below and attached drawing for the modular Vulcan Suite for TULP.

Pia Lontok
DESIGNER



O 410.263.1200 x147 C 973.951.0024
plontok@nextstepdesign.com

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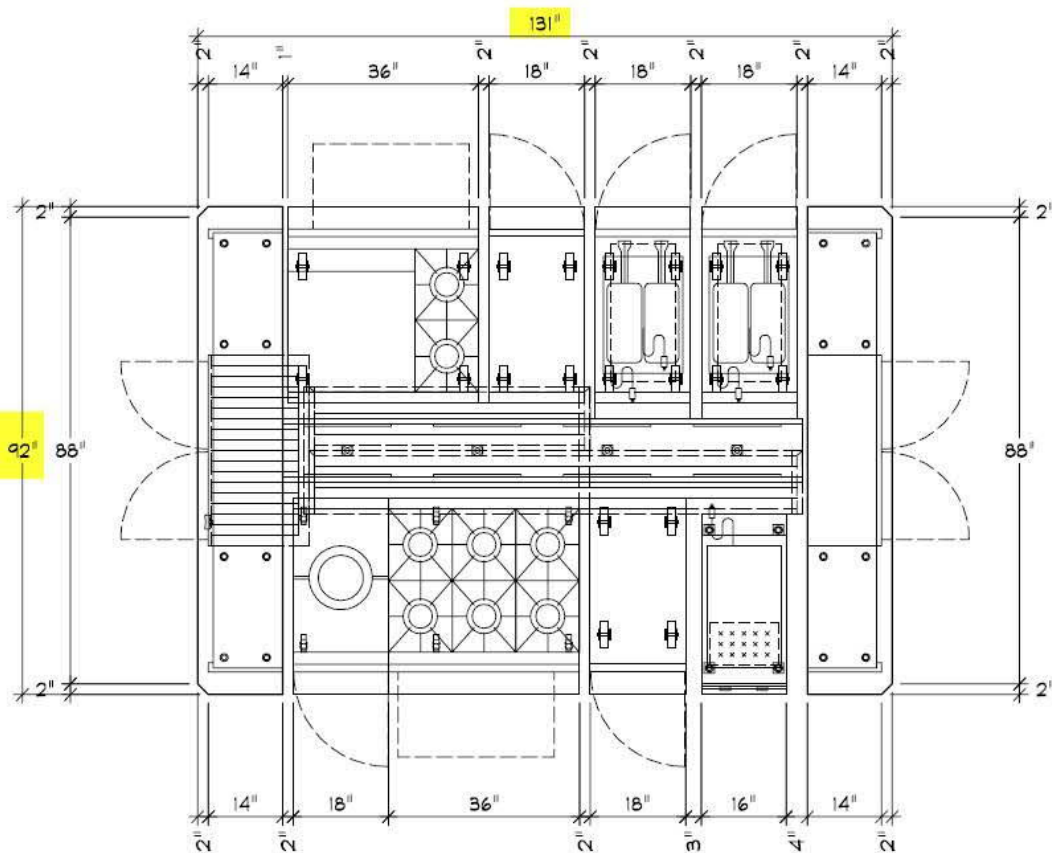
From: Colin Squier <csquier@squierinc.com>
Sent: Monday, October 25, 2021 8:20 AM
To: Pia Lontok <PLontok@nextstepdesign.com>
Cc: Jake Ritchie <jritchie@squierinc.com>; The Union League of Philadelphia
<TheUnionLeagueofPhiladelphia@nextstepdesign.com>
Subject: Re: Vulcan follow up

Hi Pia,

Please see attached drawings as well as below comments. The main question or item to be confirmed is, would you like us to keep the 2" of spacing between equipment to make it easy to remove/replace equipment or battery the equipment together?

We had to work with this suite a little bit to get things to work properly. Below is a listing of items of concern and how we addressed them.

1. With a traditional suite, equipment typically is tucked under the heat bridge at the center. As this is an H frame suite, with the ability to remove equipment easily being central to its design, the equipment will sit in front of the heat bridge – extending the depth of the suite a few additional inches. **OK**
2. Structurally, the support for the Cheesemelter will now need to come from the cabinet below it, rather than being supported by the heat bridge or the range equipment – since they are separate components, so the end cabinet under the cheesemelter has to include additional support for that unit. **ok**
3. David included ~2" of space at the sides of either end of equipment to easily pull the equipment out.
 - a. Is accessibility to pull equipment off the line a "worst case scenario" thing (where I can eliminate the spacing/battery equipment together)
 - b. or do they plan to "plug and play" often where the spacing/individual units is needed to quickly pull equipment out individually? **From the sound of it they would like to switch the equipment out every year or two when they change the menu. I would tighten up to 1" instead of 2".**



Thank you,

Colin Squier
Squier Associates, Inc.
301-356-3536 Cell
301-762-3710 Phone
301-762-2303 Fax



On Wed, Oct 20, 2021 at 10:39 AM Colin Squier <csquier@squierinc.com> wrote:

Hi Pia,

So Vulcan has been working on this and working through a few logistical items with the gas line and utilities. I am told we should have this back this week.

Thank you,

Colin Squier
Squier Associates, Inc.
301-356-3536 Cell
[301-762-3710](tel:301-762-3710) Phone
[301-762-2303](tel:301-762-2303) Fax

On Oct 19, 2021, at 11:31 AM, Pia Lontok <PLontok@nextstepdesign.com> wrote:

Thanks Colin.

Get [Outlook for iOS](#)

From: Colin Squier <csquier@squierinc.com>
Sent: Monday, October 18, 2021 8:10:31 PM
To: Pia Lontok <PLontok@nextstepdesign.com>
Cc: Jake Ritchie <jritchie@squierinc.com>; The Union League of Philadelphia
<TheUnionLeagueofPhiladelphia@nextstepdesign.com>
Subject: Re: Vulcan follow up

Hi Pia,

I am sorry for the delays. We will make a few call on the morning to follow up on this and their eta.

Thank you,

Colin Squier
Squier Associates, Inc.
301-356-3536 Cell
[301-762-3710](tel:301-762-3710) Phone
[301-762-2303](tel:301-762-2303) Fax

On Oct 18, 2021, at 2:04 PM, Pia Lontok <PLontok@nextstepdesign.com> wrote:

Hi Jake,

I just wanted to follow up on the Vulcan drawings and revit model for the Union League project. We need to include this for our submittal. Please let me know when we can expect this back.

Thank you.

Have a great day.

Pia Lontok

DESIGNER

<image001.png>

O 410.263.1200 x147 C 973.951.0024

plontok@nextstepdesign.com

913 West Street, Annapolis, MD 21401

nextstepdesign.com

— Attachments: —

VH-ULEAH_NSD comments.pdf

6.4 MB