Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Tuesday, October 23, 2018 3:38 PM
To: Rose, Wayne
Cc: Foley, Michael
Subject: FW: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf
Attachments: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

FYI

NOTE TO APPLICANT: The attachment is located on pages 78-111. Pages 78-81 are redacted pursuant to section 39 (1).

IAP Office

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M s.40 (1)

www.mun.ca/facman

From: GAUTHIER, ROSA [mailto:gauthier-rosa@aramark.ca]
Sent: October-23-18 3:36 PM
To: Starlyn Cag <starlyn@samdesign.ca>; Adams, Jason <jradams@mun.ca>; Will Power <WPower@corenl.com>; Elyk, John <elyk-john@aramark.ca>
Subject: Fw: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Hi Team

Please see quote/equipment attached and notes below.

Rosa Gauthier | Aramark | **Retail & Catering Operations Manager** | Canada East - Higher Education
Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3P7
P 709 864-8249 M s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Peter Lee <plee@bigerics.com>
Sent: Tuesday, October 23, 2018 11:49 AM
To: GAUTHIER, ROSA
Subject: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Hi Rosa,

Please see attached BUDGET quote and info on equipment items we discussed yesterday.

- I can get display case in 24" exact same dual serve case as used by all Jumping Beans – spec sheet does not reflect 24" size but confirmed with manufacturer and it can be supplied.
- Brewer , grinder, hot water BUNN equipment all same as existing models Science Building and Library locations.
- Soup warmers are drop in induction units.

s.29 (1) (a)

-

This is quoted supply and delivery to site only. All set up and install by others.
As discussed, this is priced for budgeting purpose only at this point. We can further discuss pricing when finalized list is determined and/or if this has to go tender.

Please let me know if I missed anything or if you have questions? Will follow up to discuss details but hopefully this helps.

Thanks,
Pete

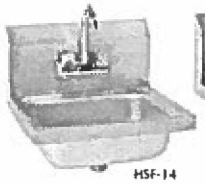
Peter Lee
Sales Representative
Big Erics
709 764 2552
plee@bigerics.com

Item No: _____

Model No: _____

Qty: _____

Project: _____











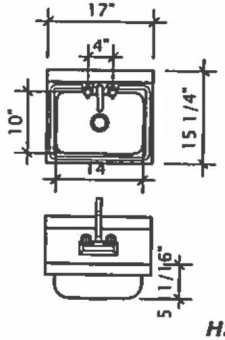


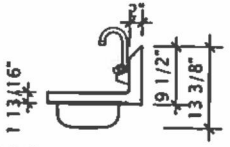
Wall Mount Hand Sinks

- Heavy duty stainless steel construction
- Available with two faucet holes on 4 inch centres or single hole in centre
- Eight inch high backsplash
- HSF14 model comes complete with splash mount faucet and drain basket

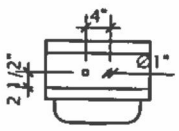
Model No.	Description	Bowl Size D x L x H	Overall Size D x L x H	Weight lbs.
HSF-14	*Hand Sink With Faucet*	10" x 14" x 5"	15.25" x 17" x 13.375"	15
HS-14	*Hand Sink Only, 4" Centres*	10" x 14" x 5"	15.25" x 17" x 13.375"	13
HS-14-1	*Hand Sink Only (Single Faucet Hole)*	10" x 14" x 5"	15.25" x 17" x 13.375"	13
HS-14SP	*Hand Sink Only with Side Panels*	10" x 14" x 5"	15.25" x 17" x 13.375"	13
HSF-14SP	*Hand Sink with Faucet and Side Panels (not shown)*	10" x 14" x 5"	15.25" x 17" x 13.5"	15
HS-14-1EF	*Hand Sink with Electronic Faucet*	10" x 14" x 5"	15.25" x 17" x 13.375"	15
HSF-14BP	*Hand Sink with Faucet and Body Press*	10" x 14" x 5"	15" x 16" x 21.5"	15
HSF-14BP-2	*Hand Sink with Faucet and Body Press - Double*	10" x 14" x 5"	Per Spec	
HSF-14BP-3	*Hand Sink with Faucet and Body Press - Triple*	10" x 14" x 5"	Per Spec	

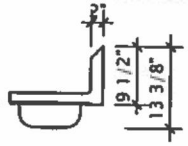
Specifications, detailed specifications available upon request. Specifications subject to change without notice.



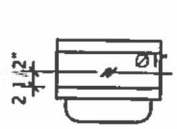


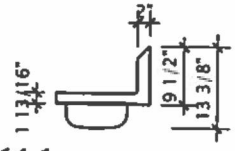
HSF-14



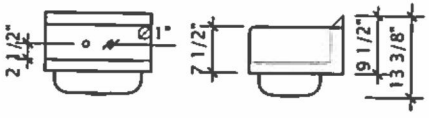


HS-14

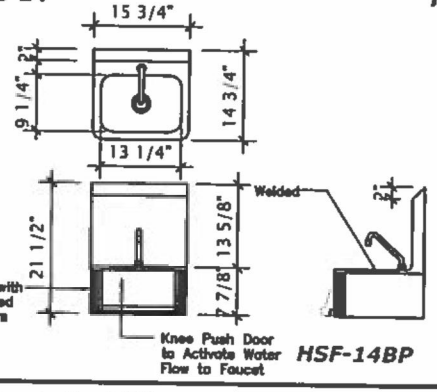




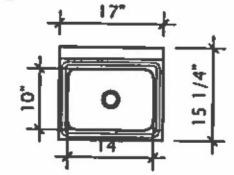
HS-14-1

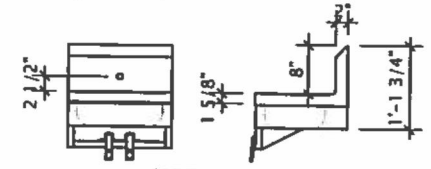


HS-14SP



HSF-14BP





HSF-14BP-2

NSF C US
U.P. Code
ASME A112.18.3/CSA B45.4

Tarrison *Products Ltd.*

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Marysville, MI 48040
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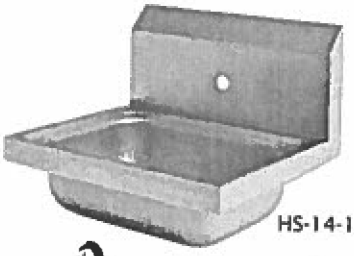
US Sales Office
29 Craftsbury Crest,
Essex Junction, VT. 05452
Phone: 802-872-9292
info@tarrison.com
www.tarrison.com

002-17-82-19

Stainless Steel Sinks


HSF-14


HS-14


HS-14-1


HS-14SP
with side panels

Wall Mount Hand Sinks

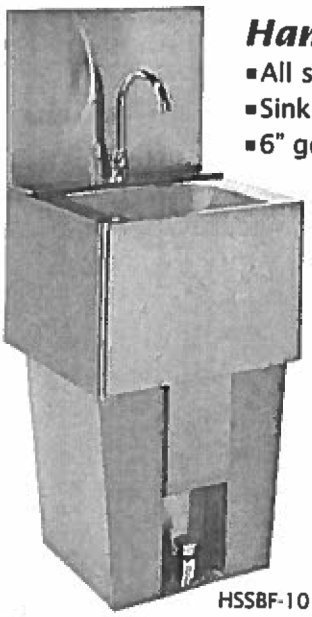
- Heavy duty stainless steel construction
- Available with two faucet holes on 4 inch centres or single hole in centre
- Eight inch high backsplash
- HSF14 model comes complete with splash mount faucet and drain basket


HS-14-1EF


HSF-14BP
knee pedal activated by swing door

Model No.	Description	Bowl Size D x L x H	Overall Size D x L x H	Weight lbs.
HSF-14	*Hand Sink With Faucet*	10" x 14" x 5"	15.25" x 17" x 13.375"	15
HS-14	*Hand Sink Only, 4" Centres*	10" x 14" x 5"	15.25" x 17" x 13.375"	13
HS-14-1	*Hand Sink Only (Single Faucet Hole)*	10" x 14" x 5"	15.25" x 17" x 13.375"	13
HS-14SP	*Hand Sink Only with Side Panels*	10" x 14" x 5"	15.25" x 17" x 13.375"	13
HSF-14SP	*Hand Sink with Faucet and Side Panels (not shown)*	10" x 14" x 5"	15.25" x 17" x 13.5"	15
HS-14-1EF	*Hand Sink with Electronic Faucet*	10" x 14" x 5"	15.25" x 17" x 13.375"	15
HSF-14BP	*Hand Sink with Faucet and Body Press*	10" x 14" x 5"	15" x 16" x 21.5"	15
HSF-14BP-2	*Hand Sink with Faucet and Body Press - Double*	10" x 14" x 5"	Per Spec	
HSF-14BP-3	*Hand Sink with Faucet and Body Press - Triple*	10" x 14" x 5"	Per Spec	

Sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.


HSSBF-1014

Hand Sink with Skirt and Foot Pedal

- All stainless steel construction
- Sink bowl 10x14x10" deep with stopper
- 6" gooseneck faucet included
- 15" backsplash
- Fully welded and assembled


MSS2424

Mobile Soak Sink

- Let your baked on foods soak to save valuable wash time
- Heavy duty stainless steel construction
- 3.5" centre drain hole
- Galvanized legs and 4 sided brace standard
- Casters included, 2 swivel, 2 swivel with brake
- Lever waste included

Model No.	Description	Bowl Size D x L x H	Overall Size D x L x H	Weight lbs.
HSSBF-1014	*Hand Sink with Skirt and Foot Petal*	10"x14"x10"	16"x19"x32"	54
MSS2424	*Mobile Soak Sink c/w lever waste*	24"x24"x13"	24"x24"x36"	58

Sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.

002-17-82-19

Merrychef

eikon™

Project _____
Item _____
Quantity _____
CSI Section 11400
Approval _____
Date _____

eikon e4s

Models

☑ e4s





Standard Features

- Rapid Cooking Technology® combines three heat technologies:
  - Convection
  - Microwave
  - Impingement
- Ventless operation
- Rapid cooking up to 15x faster than a conventional oven
- Stainless Steel construction
- easyToUCH™, icon driven touch screen controls
- USB memory stick, data transfer of up to 1024 cooking programs
- In-built diagnostic testing
- Easy clean cavity design
- Cool to touch door exterior
- Quiet operation - Max noise level of less than 46dBA in idle mode
- Energy Consumption ~0.724kWh (Standby)
- Easy access front monitored air filter

Accessories

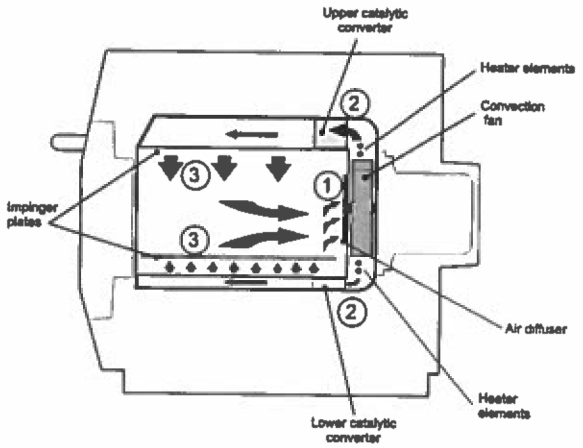
- Shelf Rack
- Cool Down Pan
- Bread Basket
- Pizza Paddle
- Merrychef Oven Cleaner
- Merrychef Oven Protector

Specifications

- The unit includes in-built catalytic converters eliminating the need for a ventilation hood.
  Refer to UL Listing KNLZ.E330418 (America)
  Refer to UL Listing KNLZ7.E330418 (Canada)
- The e4s can produce lightning fast, crisp, hot food with consistant results everytime thanks to the easyToUCH™ icon screen.
- Approved metal baking trays can be used in the oven.
- Oven controls allow multi-stage programming. Each program offers up to 6 stages each with its own time, microwave power, impingment settings and between stage instructions.
- The USB memory stick allows the user to upload and download up to 1024 new programs with custom pictures. A change of menu could be implemented simultaneously in remote sites using this feature.

How it works:

The convection fan pulls air in through the Air Diffuser (1) This is then heated and returned to the cavity through the catalyst (2) and impinger plates (3) to produce an even heat pattern in the oven. This heat pattern allows food to cook evenly and produces a crisp golden finish, everytime.



Manitowoc Foodservice UK Limited,
Manitowoc, Ashbourne House,
The Guildway, Old Portsmouth Road,
Guildford, GU3 1LR

Tel: +44(0)1483 464900
Fax: +44(0)1483 464905

www.manitowocfoodservice.com

Manitowoc

002-17-82-19

Merrychef

eikon e4s

Model Specification

STANDARD ACCESSORIES (Supplied with Oven)

- Shelf Rack
- Cool Down Pan
- Pizza Paddle
- Bread Basket x2

CONSTRUCTION

Stainless steel cavity and casework.

CONTROL SYSTEM

- Colour easyToUCH™ touchscreen, icon driven
- Storage for up to 1024 programs with 6 stages per cooking program providing a user instruction for each stage
- USB memory stick data transfer

MICROWAVE POWER

- Two magnetrons
- Distribution system, rotating active antennae
- Microwave settings, off or 5-100% in 1% increments
- Safety system: agency approved to ensure safe operation including current monitoring and overheat detection for magnetrons

CONVECTED HEAT

- Temperature settings off and from 100°C to 275°C in 1° C steps
- Distribution system, recirculating airflow impingement
- Convection fan setting, 10-100% in 1% increments
- Safety system: oven cavity overheat protection

DIMENSIONS

MODEL NO.	OVERALL SIZE MM			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
e4s	591mm (23.3")	584mm (23.0")	643mm (25.3")	82.5kg (182lbs)

POWER REQUIREMENTS & OUTPUT

MODEL	POWER INPUT	CONVECTED HEAT	POWER OUTPUT (IEC 705) @100%	
			MICROWAVE 100%	COMBINATION MODE
e4s	6.2kW	3200W	1800W	1800W+3200W

ELECTRICAL SUPPLY				
COUNTRY	VOLTAGE	ARRANGEMENT	CONNECTIONS USED	CURRENT /PHASE*
UK/EU	230V 50Hz	Single Phase	1P N & E	32 Amp
UK/EU	400V 50Hz	Dual Phase	2P N & E	32 Amp
USA	208V / 240V 60Hz	Two Pole	2P-GND	30 Amp

*This is not consumption

Approval Coverage

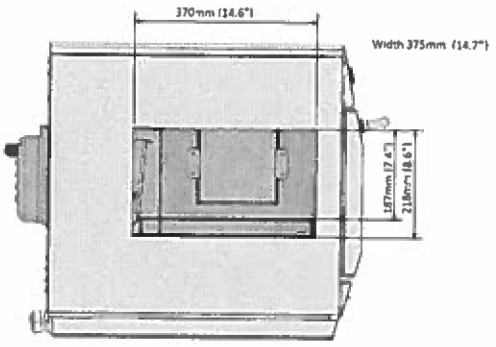
N3911 LISTED E330418 NSF / ANSI 4 E358097 Intertek 4001900

For further information on Merrychef products and services or advice on which machine suits you best please contact the Sales Office.

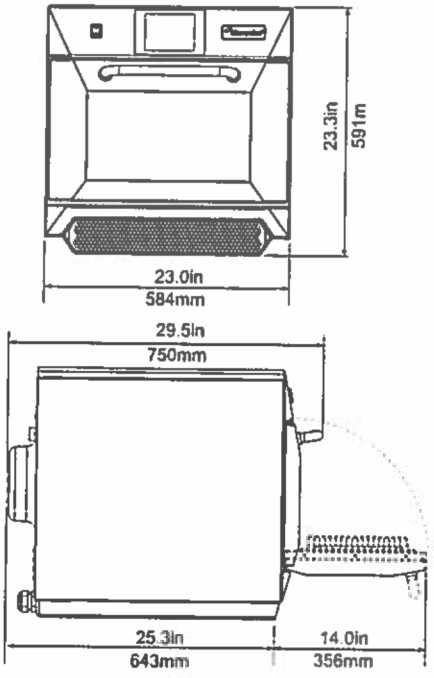
Tel: +44 (0)1483 464901

We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.

Oven Cavity Dimensions



Oven Dimensions



INSTALLATION INFORMATION

Away from major heat source.

Place on a flat surface suitable for weight.

Allow a minimum of 50mm clearance to sides, top and rear to allow air to circulate freely.

Allow sufficient clearance to the front of the oven for the door to open fully.

ASSOCIATE OF CEDA

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The Guildway, Old Portsmouth Road,
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www.manitowocfoodservice.com

Datasheet Part No.
32Z3884GB Issue 2

Printed in the UK ©Manitowoc FSUK Ltd.

Manitowoc

Item No: _____

Model No: _____

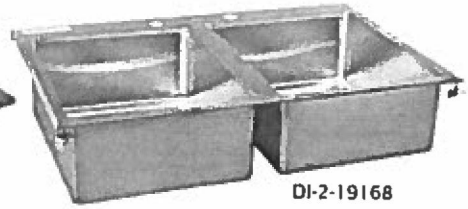
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Project: _____

Drop In Coved Corner Sinks

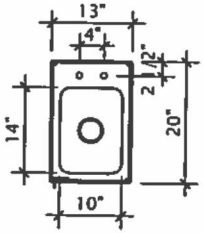
- Heavy duty stainless steel fully welded construction
- Faucet holes on 4" centres
- 3.5" centre drain hole, drain basket included


DI-14

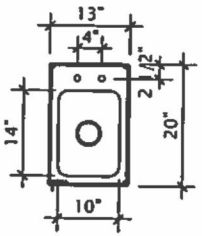

DI-2-19168

Model No.	Description	Bowl Size D x L x H	Overall Size D x L x H	Weight lbs.
DI-14	*Drop In Sink*	14" x 10" x 5"	20" x 13" x 5"	10
DI-141010	*Drop In Sink*	14" x 10" x 10"	20" x 13" x 10"	12
DI-201612	*Drop In Sink*	20" x 16" x 12"	25.5" x 19" x 12"	20
DI-17115	*Drop In Sink*	17" x 11" x 5"	21" x 13" x 5"	15
DI-2-19168	*Two Compartment Drop In Sink*	19" x 16" x 8"	24" x 36.5" x 8"	30

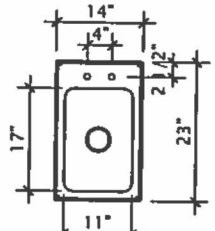
Sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.



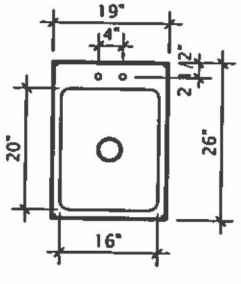
DI-14



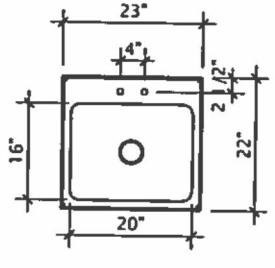
DI-141010



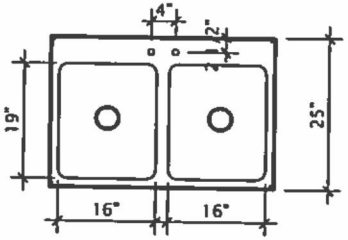
DI-17115



DI-201612



DI-162012



DI-2-19168

NSF C US
U P. Code
ASME A112.19.3/CSA B45.4

Tarrison *Products Ltd.*

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29 Craftsbury Crest,
Essex Junction, VT. 05452
Phone: 802-872-9292
info@tarrison.com
www.tarrison.com

002-17-82-19



BREMA® Ice Makers

Made in Italy

Features and Benefits

- **Stainless steel 304 interior and exterior** Never rusts or corrodes.
- **Stainless steel evaporator** Greatly reduces mineral build-up for increased pump and compressor operation. Produces pure quality clear compact crystalline hard ice cubes.
- **Fixed and non-rotating evaporators** Ensures longevity.
- **Individual ice cubes** Longer lasting, better displacement, maximizes production and reduces service costs.
- **Ice cuber** Water sprays up into chilled cavities, produces a pyramid shape cube, chills without diluting and forms on the evaporator and comes off one by one into the storage bin. Great for large scale ice demands with limited time spans.
- **Thermostat bin** Ice production cycle can be increased or decreased.
- **Space saving units** Fits and operates in limited spaces. Bin doors slide up and tuck under ice machine top cover. All units are front breathing, no need for side and back clearance.
- **Water pump not immersed in water** Less complications with longer lasting results.
- **Fire sensor** Detects intense heat and shuts down machine's electrical components.
- **Easy accessibility** Electro-mechanical units: (2) thermostats (bin & evaporator), and timer. Replacing parts; easy, quick and affordable. No circuit boards/electronics.
- **Removable cleanable air filters** Reducing maintenance costs and ensuring a longer lasting machine.
- **Large diameter metal sprayers** Free water flow, reduces the effect of hard waters.
- **All Models** Cube weight: 0.64 oz., refrigerant: R404A, 120 volts, 60 hz, amp varies.
- **Competitively priced** Energy efficient, certification: ETL VERIFIED, NSF



13 g
Size (H × W × D): 1.2" × 1" × 1.2"
Weight: .45 oz

18 g
Size (H × W × D): 1.3" × 1.4" × 1.3"
Weight: .64 oz

PRODUCTION: 45 lbs / 24 hr



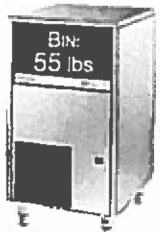
CB249A USA 13 g Cube
- **Power:** 120V, 350W, 3A
- **Dimensions:** 27.2" H 15.3" W × 18" D
- **Net Weight:** 82 lbs
- **Ship Dims:** 34.6" H 17.3" W × 20.5" D
- **Ship wt.** 97 lbs

PRODUCTION: 73 lbs / 24 hr



CB316A USA 13 g Cube
- **Power:** 120V, 370W, 3A
- **Dimensions:** 27.2" H 19.7" W × 22.8" D (with adjustable feet: 34.2" H)
- **Net Weight:** 114.6 lbs
- **Ship Dims:** 34.6" H 21.6" W × 24.8" D
- **Ship wt.** 132.3 lbs

PRODUCTION: 102 lbs / 24 hr



CB425A USA 13 g Cube
- **Power:** 120V, 500W, 4A
- **Dimensions:** 31.5" H 19.7" W × 22.8" D (with adjustable feet: 38.5" H)
- **Net Weight:** 123.5 lbs
- **Ship Dims:** 39" H 21.6" W × 24.8" D
- **Ship wt.** 141 lbs

CANADA ONLY
PRODUCTION: 145 lbs / 24 hr



CB640A 13 g Cube
- **Power:** 120V, 650W, 6A
- **Dimensions:** 36.2" H 29.1" W × 23.6" D (with adjustable feet: 43.2" H)
- **Net Weight:** 170 lbs
- **Ship Dims:** 42.7" H 30.7" W × 25.2" D
- **Ship wt.** 196.2 lbs

PRODUCTION: 148 lbs / 24 hr



CB674A USA 18 g Cube
- **Power:** 120V, 650W, 6A
- **Dimensions:** 33.5" H 29.1" W × 23.6" D (with adjustable feet: 40.5" H)
- **Net Weight:** 158.7 lbs
- **Ship Dims:** 40" H 30.7" W × 25.2" D
- **Ship wt.** 185.2 lbs

PRODUCTION: 200 lbs / 24 hr



CB855A USA 18 g Cube
- **Power:** 120V, 850W, 7A
- **Dimensions:** 40.2" H 29" W × 23.6" D (with adjustable feet: 47.2" H)
- **Net Weight:** 196.2 lbs
- **Ship Dims:** 46.6" H 30.7" W × 25.2" D
- **Ship wt.** 224.9 lbs

PRODUCTION: 286 lbs / 24 hr

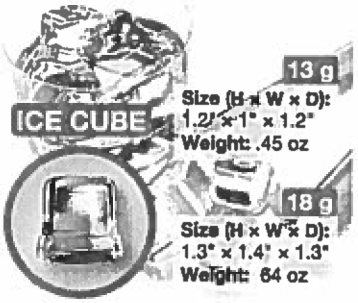


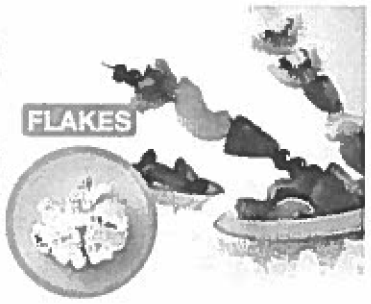
CB1285A USA *
- **Power:** 120V, 1400W, 12A
- **Dimensions:** 42.3" H 33.1" W × 29.1" D (with adjustable feet: 49.3" H)
- **Net Weight:** 249.1 lbs
- **Ship Dims:** 49" H 34.6" W × 30.9" D
- **Ship wt.** 293.2 lbs

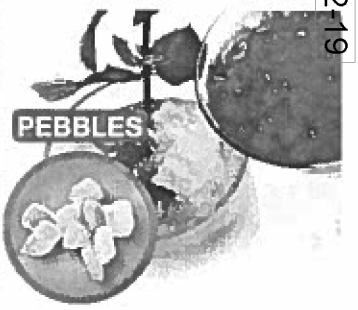
* 18 g or 60 g Cube

002-17-82-19

BREMA® Ice Makers







PRODUCTION: 200 lbs / 24 hr



GB903A Flakes

- **Power:** 120V, 550W, 4.5A
- **Dimensions:** 31.5" H 19.7" W x 26" D (with adjustable feet: 38.5" H)
- **Net Weight:** 148 lbs
- **Ship Dims:** 46.6" H 30.7" W x 29" D
- **Ship wt.** 167.5 lbs

PRODUCTION: 550 lbs / 24 hr



G260A Flakes

- **Power:** 120V, 1050W, 8.5A
- **Dimensions:** 27.5" H 25.2" W x 18.5" D
- **Net Weight:** 180.4 lbs
- **Ship Dims:** 37" H 27.3" W x 21.3" D
- **Ship wt.** 205 lbs

PRODUCTION: 1102 lbs / 24 hr



G510A Flakes

- **Power:** 120V, 1700W, 14A
- **Dimensions:** 27.5" H 25.2" W x 18.5" D
- **Net Weight:** 229 lbs
- **Ship Dims:** 37" H 27.3" W x 21.3" D
- **Ship wt.** 249 lbs

Compatible bins: BIN200 or BIN240 PE

PRODUCTION: 187 lbs / 24 hr



TB852A Pebbles

- **Power:** 120V, 500W, 4A
- **Dimensions:** 27" H 19.7" W x 26" D (with adjustable feet: 33" H)
- **Net Weight:** 130 lbs
- **Ship Dims:** 35" H 21.6" W x 28.3" D
- **Ship wt.** 148 lbs

PRODUCTION: 308 lbs / 24 hr



TB1405A Pebbles

- **Power:** 120V, 650W, 5.4A
- **Dimensions:** 40" H 29" W x 27" D (with adjustable feet: 46" H)
- **Net Weight:** 207 lbs
- **Ship Dims:** 46.6" H 30.7" W x 29" D
- **Ship wt.** 232 lbs



BIN200

- **Dimensions:** 39.4" H 34.2" W x 31" D
- **Net Weight:** 163 lbs
- **Ship Dims:** 47.6" H 36.2" W x 33" D
- **Ship wt.** 205 lbs

BIN200 + Ice Maker

C150A
68" H x 36" W x 33" D
VM500A, VM900A
71" H x 36" W x 33" D
G500A, G900A
66" H x 36" W x 33" D



BIN240PE

- **Dimensions:** 41.5" H 37" W x 31.3" D
- **Net Weight:** 134.5 lbs
- **Ship Dims:** 50.2" H 40.7" W x 34.8" D
- **Ship wt.** 203 lbs

BIN240PE + Ice Maker

C150A
70" H x 37" W x 31" D
VM500A, VM900A
73" H x 37" W x 31" D
G500A, G900A
68" H x 37" W x 31" D



	Ice Cube	Pebbles Ice	Ice Flakes
Hotels	●●●	●●○	●●○
Restaurants	●●●	●●○	●●●
Fast Foods	●○○	●●●	●●○
Bars	●●●	●●●	●●○
Discos	●●●	●●●	●●●
Fish Markets	○○○	○○○	●●●
Supermarkets	○○○	○○○	●●●
Medical	○○○	●●○	●●●
Industry	○○○	○○○	●●●

For quick and easy consultation of the product catalogue, we have summarised the different types of ice and their possible fields of use.

●●●	Highly recommended
●●○	Recommended
●○○	Recommended for certain applications
○○○	Not recommended

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1 888 956 6866 | info@eurodib.com | www.eurodib.com

TRUE FOOD SERVICE EQUIPMENT, INC.
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Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____ AIA #

Location: _____

Item #: _____ Qty: _____ SIS #

Model: _____

Model: **TUC-48-ADA-HC**

Undercounter:
ADA Compliant Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-48-ADA-HC

- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- 3" (77 mm) diameter stem castors standard. 34" (864 mm) work surface height. Complies with the Americans with Disabilities Act (ADA) requirements.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, environmentally friendly forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- All stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- Heavy duty PVC coated wire shelves.
- Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ⅛" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm) L	D†	H*	Counter Height	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
TUC-48-ADA-HC	2	4	48⅜	30⅛	29¾	34	½	115/60/1	3.0	5-15P	7	260
			1229	766	756	864	¼	230-240/50/1	1.63	▲	2.13	118

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 4" (102 mm) for castors.

▲ Plug type varies by country.

Made in U.S.A. 5 YEAR USA c UL us VL CE natural refrigerant

6/16 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

002-17-82-19

Model:
TUC-48-ADA-HC

Undercounter:
ADA Compliant Solid Door Refrigerator with Hydrocarbon Refrigerant

STANDARD FEATURES

DESIGN
- True's undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains cabinet temperatures of 33°F to 38°F (.56°C to 3.33°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True undercounter units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION
- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 3" (77 mm) diameter stem castors. 34" (864 mm) work surface height. Compliant with American Disablities Act (ADA) requirements.

DOORS
- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING
- Four (4) adjustable, heavy duty PVC coated wire shelves 21 9/16"L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

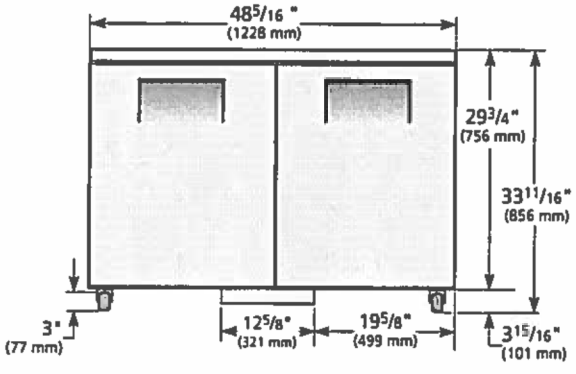
ELECTRICAL
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



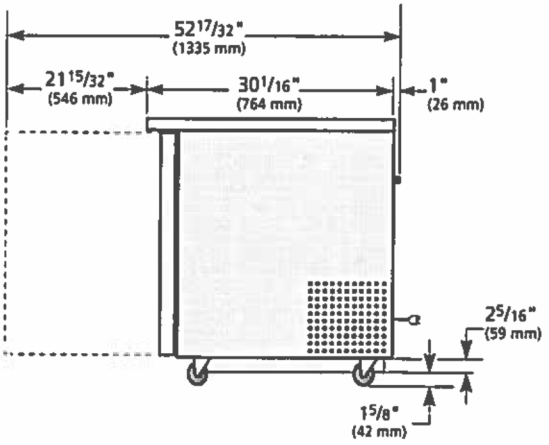
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- ❑ 230 - 240V / 50 Hz.
- ❑ Barrel locks (factory installed). Requires one per door.
- ❑ Single overshelf.
- ❑ Double overshelf.
- ❑ Stacking collar.
- ❑ 30" (762 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ❑ 30" (762 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ❑ Heavy duty 16 gauge top.
- ❑ Exterior rectangular digital temperature display (factory installed).
- ❑ Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- ❑ Low profile models with 31 7/8" (810 mm) work surface height.

PLAN VIEW



ELEVATION



RIGHT VIEW

WARRANTY*
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TUC-48-ADA-HC	TFQY19E	TFQY19S	TFQY02P	TFQY193	

TRUE FOOD SERVICE EQUIPMENT
2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

002-17-82-19

Item No: _____

Model No: _____

Qty: _____

Project: _____



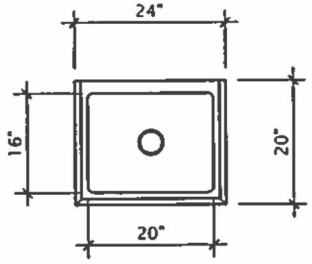
MS-16206

Mop Sinks

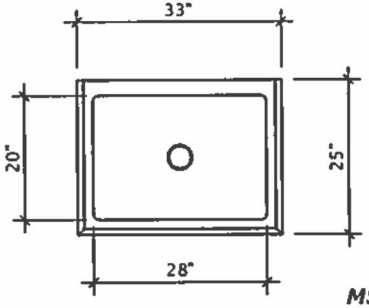
- Heavy duty stainless steel construction
- 1.5" riser back
- 3.5" centre drain hole, drain basket included

Model No.	Bowl Size D x L x H	Overall Size D x L x H	Weight lbs.
MS-16206	16" x 20" x 6"	20" x 24" x 9"	28
MS-20286	20" x 28" x 6"	25" x 33" x 9"	35

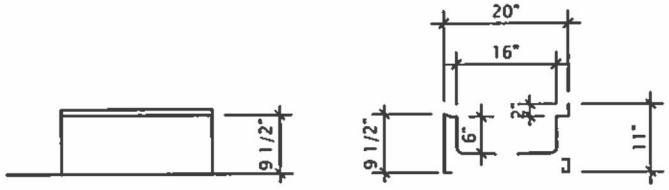
- 1 1/2" Drain

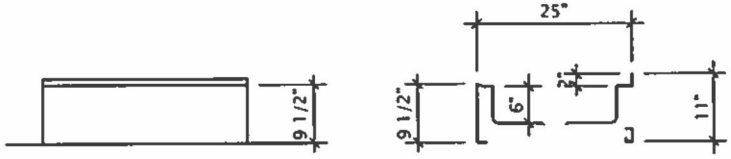


MS-16206



MS-20286





NSF C US
U P Code
ASME A112.19.3/CSA B45.4

TARRISON

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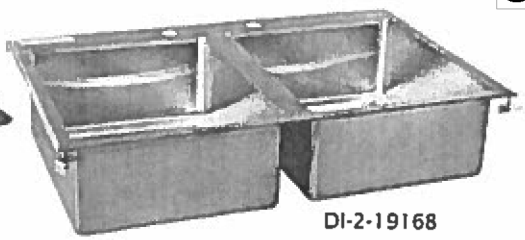
US Sales Office
29 Craftsbury Crest,
Essex Junction, VT. 05452
Phone: 802-872-9292
info@tarrison.com
www.tarrison.com

002-17-82-19

Drop In Coved Corner Sinks

- Heavy duty stainless steel fully welded construction
- Faucet holes on 4" centres
- 3.5" centre drain hole, drain basket included


DI-14


DI-2-19168

Model No.	Description	Bowl Size D x L x H	Overall Size D x L x H	Weight lbs.
DI-14	*Drop In Sink*	14" x 10" x 5"	20" x 13" x 5"	10
DI-141010	*Drop In Sink*	14" x 10" x 10"	20" x 13" x 10"	12
DI-201612	*Drop In Sink*	20" x 16" x 12"	25.5" x 19" x 12"	20
DI-17115	*Drop In Sink*	17" x 11" x 5"	21" x 13" x 5"	15
DI-2-19168	*Two Compartment Drop In Sink*	19" x 16" x 8"	24" x 36.5" x 8"	30

Sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.


MS-16206

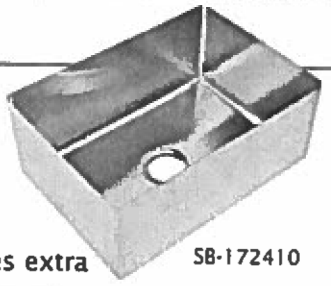
Mop Sinks

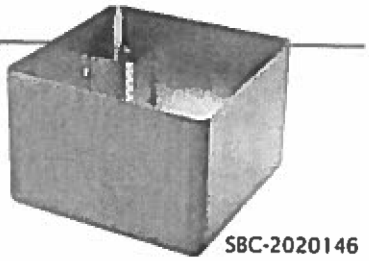
- Heavy duty stainless steel construction
- 1.5" riser back
- 3.5" centre drain hole, drain basket included

Model No.	Bowl Size D x L x H	Overall Size D x L x H	Weight lbs.
MS-16206	16" x 20" x 6"	20" x 24" x 9"	28
MS-20286	20" x 28" x 6"	25" x 33" x 9"	35

OEM Coved Corner Sink Bowls

- Heavy duty 16 gauge stainless steel construction for welding into stainless steel counters
- Available 3.5" centre drain hole, drain basket included or 1-7/8" corner drain (SBC), drain, over flow and perforated corner guard included
- Custom sizes and gauges on request, welding charges extra


SB-172410


SBC-2020146

Model No.	Description	Overall Size D x L x H	Weight lbs.
SB-1012106	*OEM Centre Drain Sink Bowl, Hand Sink*	10"x12"x10"	12
SB-1014106	*OEM Centre Drain Sink Bowl, Hand Sink*	10"x14"x10"	13
SB-1414146	*OEM Centre Drain Sink Bowl*	14"x14"x14"	18
SB-1616146	*OEM Centre Drain Sink Bowl*	16"x16"x14"	22
SB-1620146	*OEM Centre Drain Sink Bowl*	16"x20"x14"	24
SB-172410	*OEM Centre Drain Sink Bowl*	17"x24"x10"	24
SB-1818146	*OEM Centre Drain Sink Bowl*	18"x18"x14"	24
SB-1824146	*OEM Centre Drain Sink Bowl*	18"x24"x14"	26
SB-2020146	*OEM Centre Drain Sink Bowl*	20"x20"x14"	27
SB-2024146	*OEM Centre Drain Sink Bowl*	20"x24"x14"	30
SB-2028146	*OEM Centre Drain Sink Bowl, Bun Pan Sink*	20"x28"x14"	34
SB-2118146	*OEM Centre Drain Sink Bowl*	21"x18"x14"	26
SB-2424146	*OEM Centre Drain Sink Bowl, Pot Sink*	24"x24"x14"	34
SBC-1818146	*OEM Corner Drain Sink Bowl*	18"x18"x14"	25
SBC-2020146	*OEM Corner Drain Sink Bowl*	20"x20"x14"	28
SBC-2424146	*OEM Corner Drain Sink Bowl*	24"x24"x14"	35

Sizes nominal, detailed specifications available upon request. Specifications subject to change without notice.

002-17-82-19

CUBE

PRODUCT SPECIFICATIONS

ITEM NO. _____
PROJECT: _____
DATE: _____

SQSRD REF. SELF SERVE/DRY DUAL CASE



SQSRD 5448 DUAL CASE W/DRY SERVICE DISPLAY
Refrigerated Service Top Display available - Model SQSRR

☐ SQSRD 3	36"L.X30"D.X54"H.
☐ SQSRD 4	48"L.X30"D.X54"H.
☐ SQSRD 5	60"L.X30"D.X54"H.
☐ SQSRD 6	72"L.X30"D.X58"H.
☐ SQSRD 8	96"L.X30"D.X58"H.

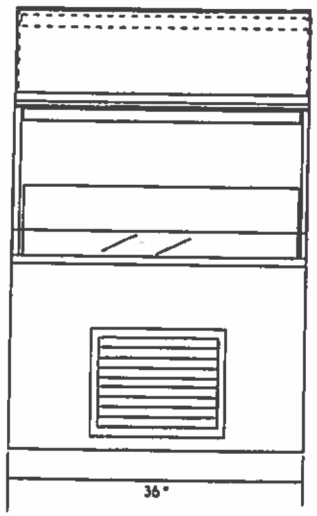
STANDARD FEATURES

DRY SECTION:
1. Top light.
2. Tilt forward front glass
3. Tempered glass top removable side glass gables.

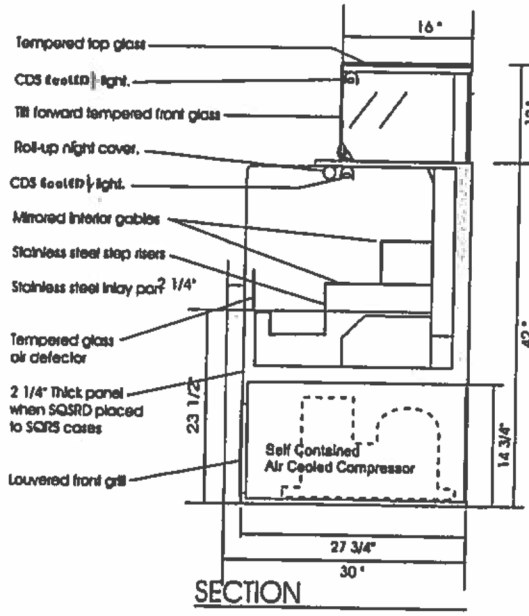
REFRIGERATED SECTION:
1. Top light.
2. Stainless steel steps and interior components.
3. Exterior & interior finish Black
4. Self contained condensing unit.

OPTIONS:
- ☐ Exterior plastic laminate of choice.
- ☐ Stainless steel shelves.
- ☐ Stainless steel steps.
- ☐ Powder coated metal components.
- ☐ Custom units on request.
- ☐ Remote condensing unit.
- ☐ Electric condensate pan.

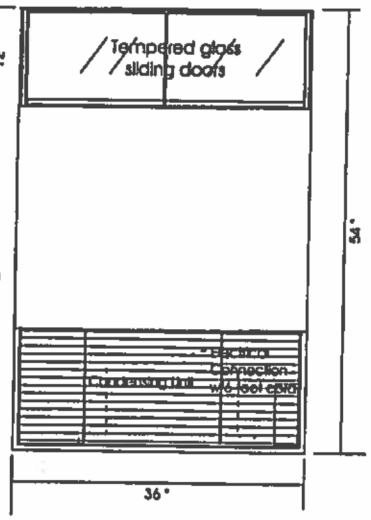
MODEL	DIMENSIONS	H.P.	ELECTRICAL COND. UNIT	LIGHTS	EVAPORATOR PAN (Optional)	SHIPPING WT.
SQSRD 3	36"L.X30"D.X54"H.	1/2 H.P.	115V/1/60HZ/14.0 AMP	115V/1/60HZ/2.0 AMP	115V/1/60HZ/8.3 AMP	400 lb.
SQSRD 4	48"L.X30"D.X54"H.	3/4 H.P.	230V/1/60HZ/ 9.4 AMP	115V/1/60HZ/2.5 AMP	115V/1/60HZ/8.3 AMP	450 lb.
SQSRD 5	60"L.X30"D.X54"H.	3/4 H.P.	230V/1/60HZ/ 9.4 AMP	115V/1/60HZ/3.0 AMP	115V/1/60HZ/8.3 AMP	500 lb.
SQSRD 6	72"L.X30"D.X58"H.	1 1/4 H.P.	230V/1/60HZ/14.9 AMP	115V/1/60HZ/3.5 AMP	115V/1/60HZ/8.3 AMP	590 lb.
SQSRD 8	96"L.X30"D.X58"H.	1 1/4 H.P.	230V/1/60HZ/17.4 AMP	115V/1/60HZ/3.5 AMP	115V/1/60HZ/8.3 AMP	840 lb.



FRONT VIEW



SECTION



REAR VIEW

Operating temperature of 2° to 4° Celsius (37° to 40°F.) under normal store conditions of 24°C (75°F.) with 50% relative humidity.
Condensation on glass may occur under hot & humid conditions.
Product entering the display case must be 4°Celsius (40°F) or lower.

* Due to constant improvements, specifications are subject to change without notice.

Canadian Display Systems Inc.
1-800-895-5862 (Toll Free)
cdsi@nf.sympatico.ca
www.canadiandisplaysystems.com

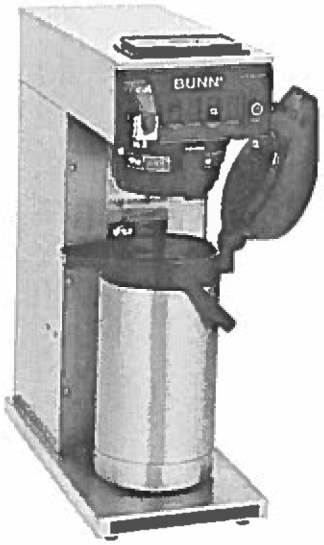
2014

002-17-82-19

CWTF35-APS w/Plastic Funnel

24.1" x 21.4" x 9.0"
(61.2cm x 54.4cm x 22.9cm)

- Models are space saving 9" wide (22.9cm)
- All stainless steel construction
- Hot water faucet and pourover feature
- SplashGard® funnel deflects hot liquids away from the hand
- Accommodates 1.9 to 3L airpots
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc



⚠ Servers and airpots sold separately

Agency:

Specifications

Product #: 23001.0008
Water Access: Plumbed
Finish: Stainless
Funnel: Black Plastic
Faucet: Upper

Additional Features

Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H²O Temp.	Phase	# Wires plus Ground	Hertz
120/208-240	15	3550	No	-	120	60°F (15.5°C)	1	3	60

Plumbing Requirements

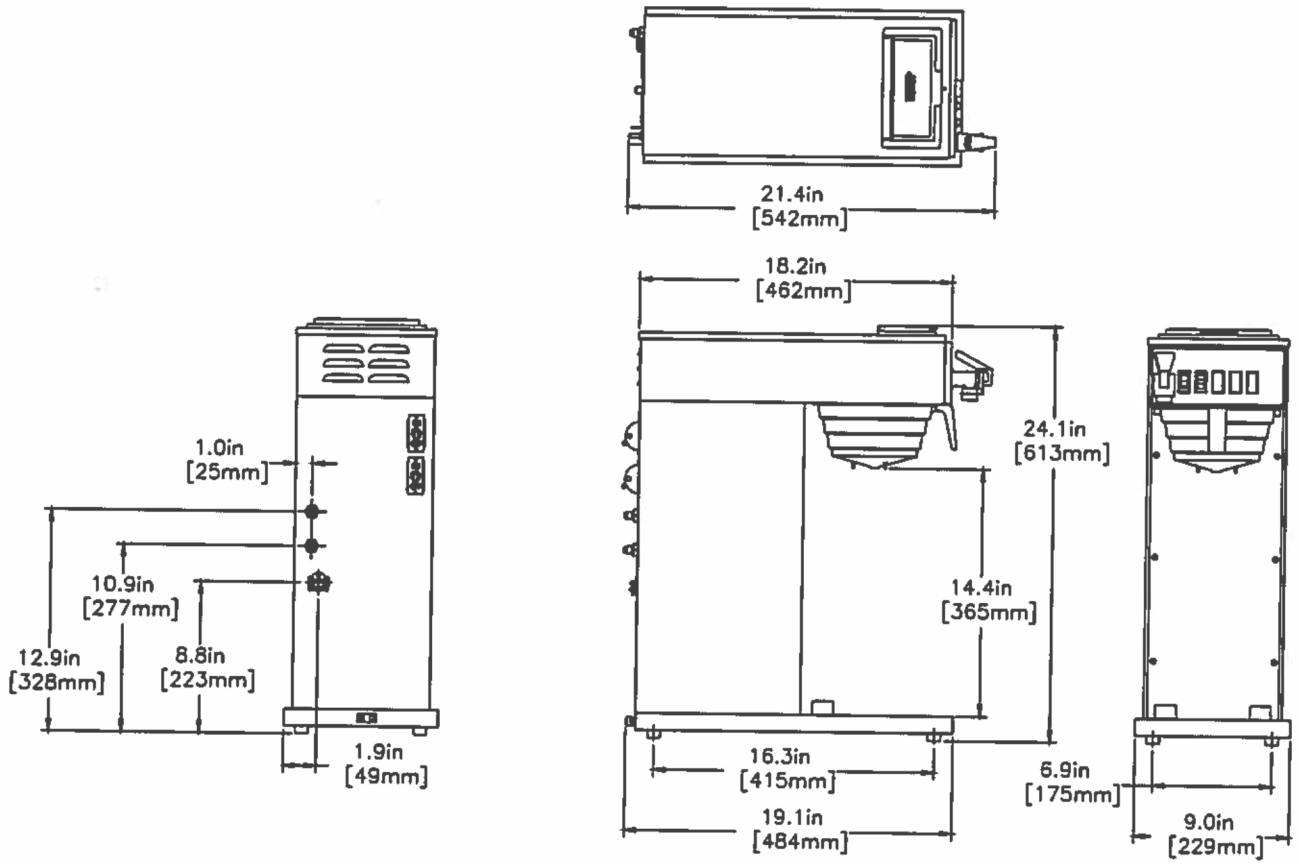
PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

CAD Drawings

2D	Revit	KLC
●		

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on: 09/15/2017



	Unit			Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	9.0 in.	24.1 in.	21.4 in.	11.9 in.	29.0 in.	25.8 in.	37.200 lbs	4.581 ft³
Metric	22.9 cm	61.2 cm	54.4 cm	30.2 cm	73.7 cm	65.5 cm	16.874 kgs	0.130 m³

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Created on: 09/15/2017

002-17-82-19

Related Products & Accessories: CWTF35-APS w/Plastic Funnel(23001.0008)



FILTERS,REGULAR1M 500/2 50/CL

Product #: 20115.0000



PAPEL FILTRANTE

Product #: 20115.0000



FUNNEL W/DECALS, BLACK PLASTIC

Product #: 20583.0003



EMBUDOS

Product #: 20583.0003



WATER FILTER SYSTEM,EQ-17-TL

Product #: 30200.1000



WATER FILTER,IN LINE ED-17-TL

Product #: 30201.1001

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Created on: 09/15/2017

Serving & Holding Options: CWTF35-APS w/Plastic Funnel(23001.0008)



AIRPOT, 2.5L GL PB SINGLE PK

Product #:13041.0001



AIRPOT, 2.5L GL PB 6/ CASE

Product #:13041.0101



AIRPOT, 2.2L GL PB SINGLE PK

Product #:28696.0002

NO IMAGE AVAILABLE

AIRPOT, 2.2L GL PB 6/ CASE

Product #:28696.0006



AIRPOT, 2.5L SST LA SINGLE PK

Product #:32125.0000



TERMO

Product #:32125.0000



AIRPOT, 2.5L SST LA 6/ CASE

Product #:32125.0100



TERMO

Product #:32125.0100



AIRPOT, 3.0L SST LA SINGLE PK

Product #:32130.0000



TERMO

Product #:32130.0000



AIRPOT, 3.0L SST LA 6/ CASE

Product #:32130.0100



TERMO

Product #:32130.0100



AIRPOT, 2.2L GL LA 6/ CASE

Product #:32700.0000



AIRPOT, 3.8L SST LA SINGLE PK

Product #:36725.0000



TERMO

Product #:36725.0000



AIRPOT, 3.8L SST LA 6/ CASE

Product #:36725.0100



AIRPOT, 2.2L SST LA SINGLE PK

Product #:44311.0000

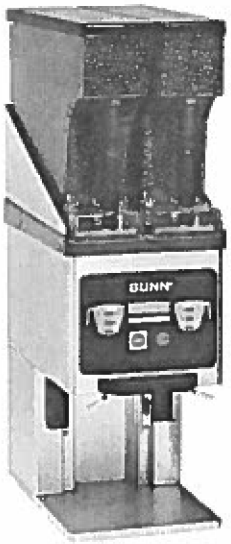
BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on: 09/15/2017

002-17-82-19

MHG SST (60Hz)

29.1" x 18.0" x 9.4"
(73.9cm x 45.7cm x 23.9cm)



- Convenient, front-loading hoppers allow grinding of a wide variety of coffees
- Hoppers serve as storage containers when not in the grinder-locking lid prevents tampering (lock sold separately)
- Smart Hopper tells the grinder what coffee is in it through a microchip in the hopper
- BrewWISE brewer reads the information in the Smart Funnel, adjusts the recipe, and brews coffee
- Create coffee recipe cards with BrewWISE recipe writer on your PC
- Grinder adjusts the grind time for each batch to deliver just the right grind volumes
- LCD alphanumeric display shows coffee names and diagnostics
- Portion controlled for the right amount of coffee every time with 3 batch sizes per hopper
- Precision burrs for consistent, commercial quality grind
- Tall design accommodates large brew funnels

⚠ Servers and airpots sold separately

Agency:

Specifications

Product #: 35600.0020
Finish: Stainless
Hoppers: Two
Hopper Capacity: 6.00 lbs (2.722 kgs)

Additional Features

BrewWISE

Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H²O Temp.	Phase	# Wires plus Ground	Hertz
120	11	1320	Yes	NEMA 5-15P	-	60°F (15.5°C)	1	2	60

Plumbing Requirements

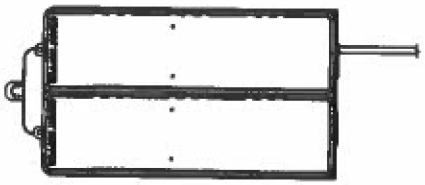
PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
-	-	-	-

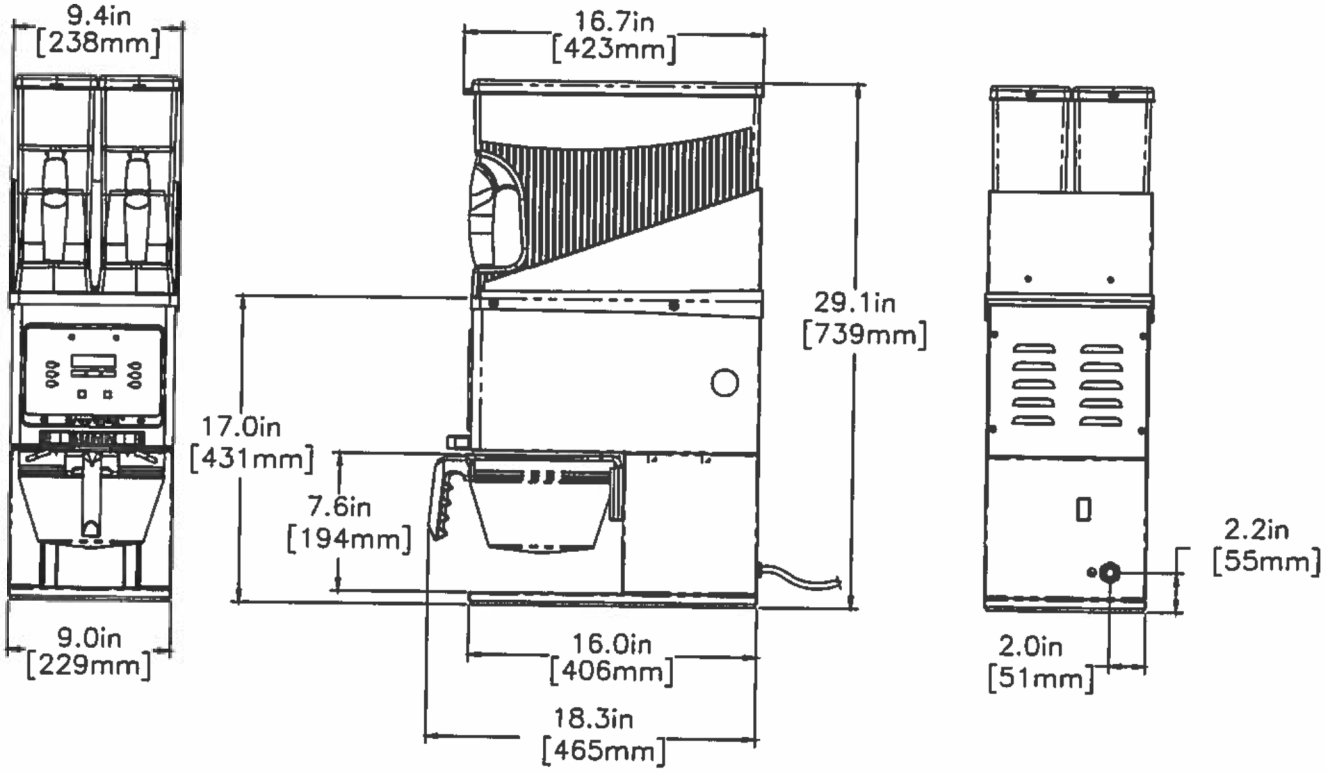
CAD Drawings

2D	Revit	KLC
●		

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on: 09/08/2017





	Unit			Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	9.4 in.	29.1 in.	18.0 in.	-	-	-	70.700 lbs	6.153 ft³
Metric	23.9 cm	73.9 cm	45.7 cm	-	-	-	32.070 kgs	0.174 m³

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on: 09/08/2017

Related Products & Accessories: MHG SST (60Hz)(35600.0020)

CONTAINER, ONE POUND COFFEE
Product #: 05792.0000



BURR SET KIT, NEW
Product #: 05861.1002



MUELAS CON ACCESORIOS
Product #: 05861.1002

DECHAFFER PLATE, SPRING STEEL
Product #: 05995.0000

LAINA
Product #: 05995.0000

DECHAFFER PLATE, SPR STL 6PK
Product #: 05995.1000



BURR SET KIT, TURKISH GRIND
Product #: 11285.1000



MUELAS CON ACCESORIOS
Product #: 11285.1000



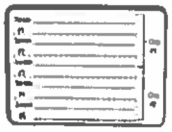
PADLOCK,#10 W/KEYS L23
Product #: 29734.1000



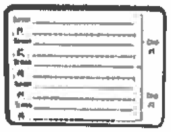
BREWWISE RECIPE WRITER
Product #: 34444.0000



CARD ASSY,RECIPE TRANSFER(BRW)
Product #: 34447.0000



CARD ASSY, TRANSFER-AD (BRW)
Product #: 34448.0000



TARJETA
Product #: 34448.0000

COVER, REMOVABLE HOPPER ORANGE
Product #: 35771.0002

HOPPER PARTITION ASSY, MHG
Product #: 36053.0000



HOPPER RACK, MHG 2 POSITION
Product #: 36760.0000



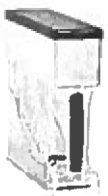
HOPPER RACK, MHG 4 POSITION
Product #: 36760.0001



RACK
Product #: 36760.0001



HOPPER/LID ASSY, MHG
Product #: 36845.0000



TOLVAS
Product #: 36845.0000

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Created on: 09/08/2017

002-17-82-19

HW2 SST

23.8" x 14.3" x 7.0"
(60.5cm x 36.3cm x 17.8cm)

- 2gal (7.57L) of hot water in a space-saving machine just 7.1" (18.03cm) wide to fit any counter
- Includes drip tray
- High quality, easy-to-clean stainless steel exterior and tank for a long, dependable life
- Fresh, hot water is always available since the HW2 is plumbed to your water line



⚠ Servers and airpots sold separately

Agency:

Specifications

Product #: 02500.0001
Finish: Stainless
Faucet: Upper
Temp. Setting: 200°F (93.333°C)
Water Access: Plumbed

Additional Features

Capacity at 60° F

Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H²O Temp.	Phase	# Wires plus Ground	Hertz
120	15	1800	Yes	NEMA 5-15P	-	60°F (15.5°C)	1	2	60

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

CAD Drawings

2D	Revit	KLC
●		

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Created on: 08/31/2017

	Unit			Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	7.0 in.	23.8 in.	14.3 in.	10.9 in.	32.9 in.	16.6 in.	20.150 lbs	3.111 ft³
Metric	17.8 cm	60.5 cm	36.3 cm	27.7 cm	83.6 cm	42.2 cm	9.140 kgs	0.088 m³

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Created on: 08/31/2017

Related Products & Accessories: HW2 SST(02500.0001)



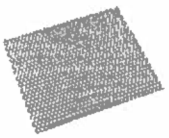
DRIP TRAY KIT (2.5"HT-HW2)

Product #: 02497.0000



DRIP TRAY

Product #: 02545.0000



COVER, DRIP TRAY-PERFORATED

Product #: 02546.0000

FOOT, RUBBER

Product #: 02547.0000

PATAS

Product #: 02547.0000



WATER FILTER SYSTEM,EQ-17-TL

Product #: 30200.1000



WATER FILTER,IN LINE ED-17-TL

Product #: 30201.1001

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on: 08/31/2017

002-17-82-19

VOLLRATH®

Outperform every day.™

Project:

Item Number:

Quantity:

MIRAGE® DROP-IN INDUCTION WARMERS AND RETHERMALIZERS



ITEMS

74701DW	Induction Warmer, 7Qt. (US/CAN)
74701D	Induction Rethermalizer, 7 Qt. (US/CAN)
741101DW	Induction Warmer, 11 Qt. (US/CAN)
741101D	Induction Rethermalizer, 11 Qt. (US/CAN)

DESCRIPTION

Mirage® Drop-in Induction Warmers and Rethermalizers use innovative induction technology to run dry (without a water bath), improve food quality and minimize food waste; while using a fraction of the energy. They are shipped complete with an induction-ready inset and slotted hinged cover. The cover is not NSF.

WARMER PERFORMANCE CRITERIA

Mirage® Drop-in Induction Warmers are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, and the food product is stirred regularly.

RETHERMALIZER PERFORMANCE CRITERIA

The Mirage® Drop-in Induction Rethermalizers are designed to take a container of cooked food from a chilled state (below 40.0° F [4.4° C]) through the HACCP "danger zone" of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and pan or inset are used with a standard pan or inset cover, and the food product is stirred regularly.

FEATURES

- 3D induction coil heats food evenly and efficiently. Dry use. Heat is transferred directly to the induction-ready inset, which eliminates the need to monitor and refill water levels.
- Three temperature sensors have direct contact with the inset to provide very accurate temperature control. Sensors help prevent food in near-empty insets from burning, which maintains food quality and reduces food waste.
- Sensors measure differences in food temperatures. This drives the Stir Indicator LED that informs operators the food product should be stirred.
- Advanced solid state controls with highly visible white LEDs include: temperature control in °F and °C; four presets - broth soups, crème soups, chili, mac and cheese; rethermalize mode (800W units only); stirring indicator; and a locking function that prevents untrained operators from changing settings.
- Maximum temperature setting of 190°F.
- Includes cover — item 47488 for 7 Qt. or 47490 for 11 Qt., and inset — item 88184 for 7 Qt. or item 88204 for 11 Qt. Covers and insets are also sold separately.
- Requires use of included Vollrath induction-ready inset.
- Meets NSF4 Performance Requirements for rethermalization and hot food holding equipment.
- Bottom exit 6' (1.8 m) power cord.
- Bottom exit 58" (1.5 m) control cord.
- Includes mounting hardware.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

ACCESSORIES

- ❑ 47491 decorative stainless steel ring for 7 Qt. induction drop-in
- ❑ 47492 decorative stainless steel ring for 11 Qt. induction drop-in

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- All models require unrestricted intake and exhaust air ventilation for proper operation of the controls. The maximum intake temperature must not exceed 110°F (43°C). Temperatures are measured in ambient air while all appliances in the kitchen are in operation.
- Zero clearance between the sides of the drop-in and any surrounding surface.

Agency Listings

c UL us LISTED — NSF — FC

Cover is not NSF.

This device complies with Part 18 FCC Rules.

Approvals	Date

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

VOLLRATH®

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The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

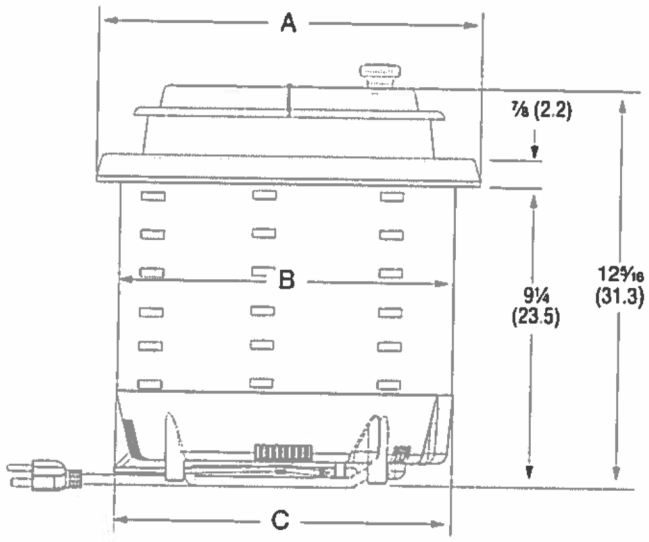
Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

The Vollrath Company, L.L.C.

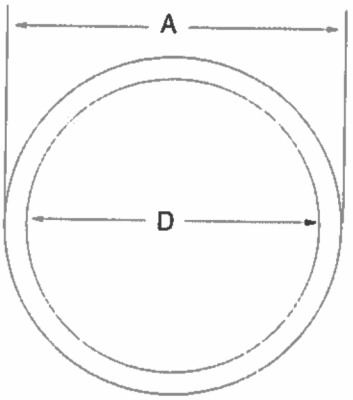
002-17-82-19

MIRAGE® DROP-IN INDUCTION WARMERS AND RETHERMALIZERS

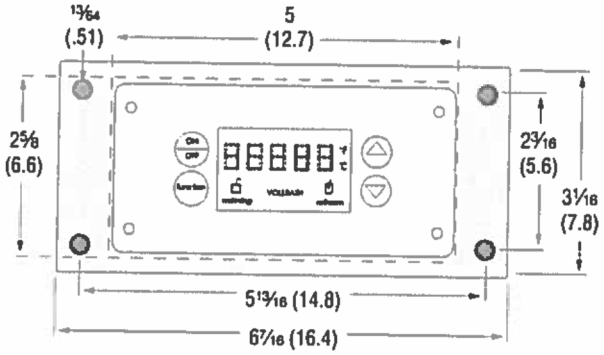
DIMENSIONS (shown in inches (cm))



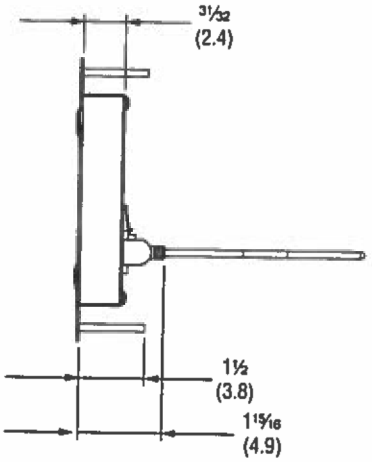
Front/Side View



Top View



Control Box Front



Control Box Side

SPECIFICATIONS

Item No.	Capacity QT (L)	Description	Dimensions (A) Overall Width	(B) Drop-in Body Width	(C) Drop-in Max Width	Well Depth	(D) Cutout Diameter	Voltage	Watts	Amps	Plug
74701DW	7 (6.6)	Warmer	11⅞ (30.3)	10⅜ (26.4)	10⁷⁄₁₆ (26.5)	6⅞ (17.6)	10⅝ (27)	120	250W	2.1	NEMA 5-15P
74701D		Rethermalizer							800W	6.7	
741101DW	11 (10.4)	Warmer	13⅞ (35.3)	12⅜ (31.4)	12⁷⁄₁₆ (31.2)	6⅞ (17.6)	12⅝ (32.1)	120	250W	2.1	NEMA 5-15P
741101D		Rethermalizer							800W	6.7	

Receptacle

120V



NEMA 5-15R

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The Vollrath Company, L.L.C.
1236 North 18th Street
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Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

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Form Number L35949 12/14/17
Printed in USA

The Vollrath Company, L.L.C.

002-17-82-19

Round Induction Drop-Ins



- Includes mounting hardware
- Ships with induction-ready inset and hinged cover
- No manifolds or drains
- Warmers only available in drop-ins

NACUFS ICE INDUSTRY INNOVATION AND CREATIVE EXCELLENCE AWARD

1 ONE YEAR WARRANTY

ITEM #	DESCRIPTION	DIMENSIONS IN (CM)	DROP-IN MAX WIDTH	WELL DEPTH	CUTOUT DIAMETER	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
74701DW	7 qt induction warmer	11¾ x 12¼ (30.3 x 31.3)	10⅜ (26.5)	6⅞ (17.6)	10⅝ (27)	120	250	2.1	5-15P	1
74701D	7 qt induction rethermalizer	11¾ x 13⅜ (30.3 x 34.2)	10⅜ (26.5)	6⅞ (17.6)	10⅝ (27)	120	800	6.7	5-15P	1
741101DW	11 qt induction warmer	13⅞ x 13⅜ (35.3 x 34.2)	12⅜ (31.2)	6⅞ (17.6)	12⅝ (32.1)	120	250	2.1	5-15P	1
741101D	11 qt induction rethermalizer	13¾ x 13⅜ (35.3 x 34.2)	12⅜ (31.2)	6⅞ (17.6)	12⅝ (32.1)	120	800	6.7	5-15P	1

REPLACEMENT INSET ITEM #	REPLACEMENT INSET	REPLACEMENT COVERS	DESCRIPTION
88184	7 qt induction inset	47488	Hinged inset cover, fits 7 qt inset
88204	11 qt induction inset	47490	Hinged inset cover, fits 11 qt inset
88184NS*	7¼ qt nonstick induction inset	47488	7¼ qt nonstick induction inset
88204NS*	11 qt nonstick induction inset	47490	11 qt nonstick induction inset

For 7 qt international models with 220-240V, change the fifth digit to "2" for Schuko, "3" for UK, "4" for China or "5" for Australia (i.e. Schuko 7470110 to 7470210)
For 11 qt international models with 220-240V, change the sixth digit to "2" for Schuko, "3" for UK, "4" for China or "5" for Australia (i.e. Schuko 74110110 to 74110210)

NEW Stainless Steel Decorative Ring

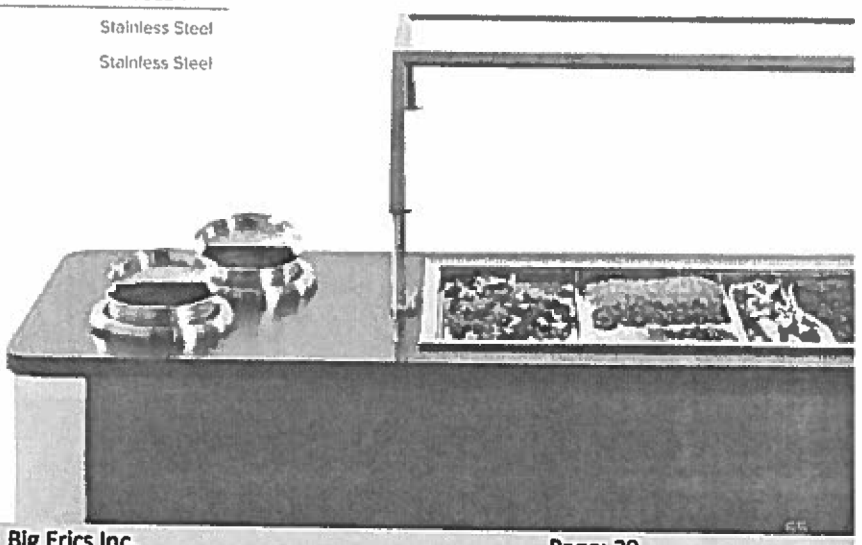


- Easy to install
- Durable 22-gauge stainless steel
- Provides an upscale, aesthetically pleasing look

USMADE

ITEM #	DESCRIPTION	COLOR
47491	7 qt stainless steel ring for induction soup drop-ins	Stainless Steel
47492	11 qt stainless steel ring for induction soup drop-ins	Stainless Steel

Note: 7 qt works with 47701DW and 74701D and 11 qt works with 74101101DW and 741101D



002-17-82-19

Rubbermaid® Commercial Products

SlimJim.

SLIM JIM® CONTAINERS

The Slim Jim® container delivers the durability needed for commercial environments combined with brand new innovation to increase worker productivity. New product features and accessories deliver the most efficient solution for collection, transportation, and disposal of multi-stream waste and recyclables.

Features and Benefits:

- Venting channels make removing liners up to 80% easier, improving productivity and reducing the risk of worker injury
- Four bag cinches secure liners around the rim of the container and allow for quick, knot-free liner changes
- Handles at the base and rim of the container improve grip and control while lifting and emptying full containers
- Rim with rib-strengthened design increases strength and resists crushing
- Build a recycling station with a variety of dolly and lid options to meet any facility need

COLORS AVAILABLE

Blue, Green, Black, Beige, Brown, Gray, Yellow*, Red*

* 23-gallon only

Material Composition:

Injection molded with a high-quality resin blend.

Accessories:

STAINLESS STEEL DOLLIES

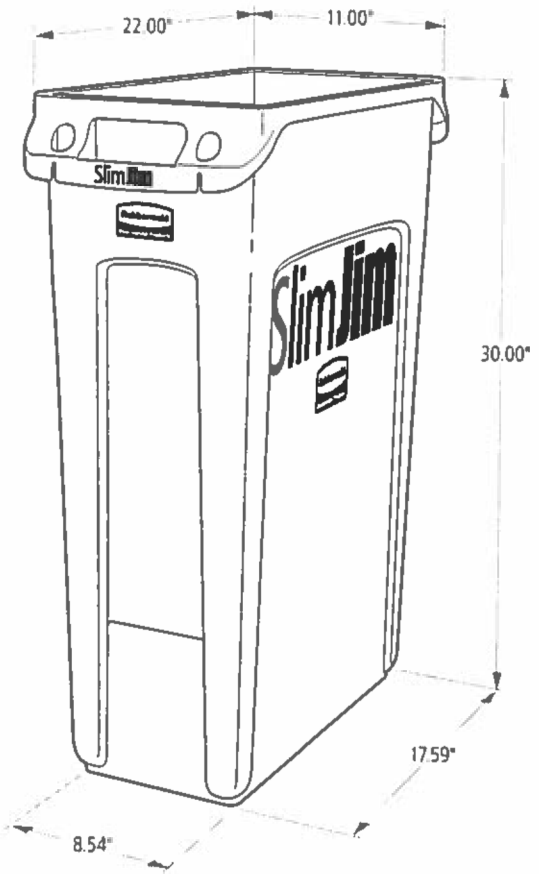
- Slim Jim® Single Dolly
- Slim Jim® Double Dolly
- Slim Jim® Triple Dolly
- Slim Jim® Quadruple Dolly

RESIN DOLLY

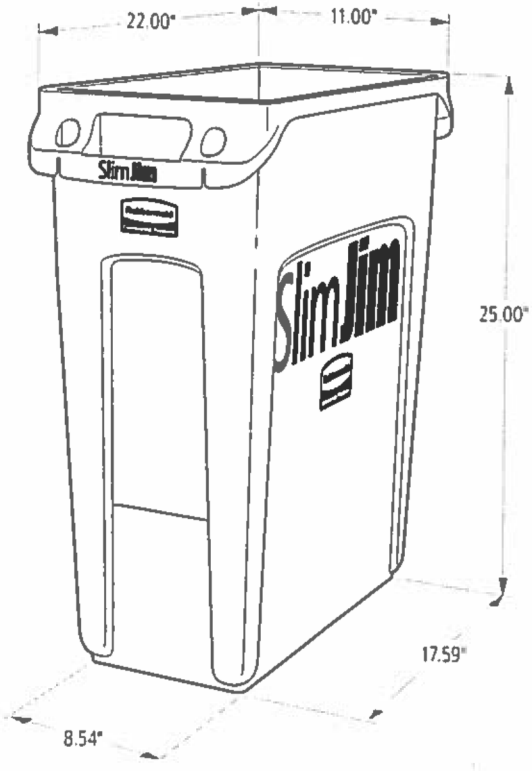
- Slim Jim® Trainable Dolly

LIDS

- Bottles and Cans Lid
- Paper Lid
- Mixed Recycling Lid
- Hinged Lid
- Swing Lid



23-Gallon Slim Jim® Container



16-Gallon Slim Jim® Container

002-17-82-19

SLIM JIM® CONTAINERS

SKU #	DESCRIPTION	COLOR	CAPACITY		LENGTH		WIDTH		HEIGHT		PACK SIZE
			GAL	L	IN	CM	IN	CM	IN	CM	
1971258	SLIM JIM® CONTAINER	GRAY	16	61	22"	55.88	11"	27.94	25"	63.50	4
1955959	SLIM JIM® CONTAINER	BLACK	16	61	22"	55.88	11"	27.94	25"	63.50	4
1971259	SLIM JIM® CONTAINER	BEIGE	16	61	22"	55.88	11"	27.94	25"	63.50	4
1956181	SLIM JIM® CONTAINER	BROWN	16	61	22"	55.88	11"	27.94	25"	63.50	4
1971257	SLIM JIM® CONTAINER	BLUE	16	61	22"	55.88	11"	27.94	25"	63.50	4
1955960	SLIM JIM® CONTAINER	GREEN	16	61	22"	55.88	11"	27.94	25"	63.50	4
FG354060GRAY	SLIM JIM® CONTAINER	GRAY	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354060BLA	SLIM JIM® CONTAINER	BLACK	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354060BEIG	SLIM JIM® CONTAINER	BEIGE	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956187	SLIM JIM® CONTAINER	BROWN	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956185	SLIM JIM® CONTAINER	BLUE	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956186	SLIM JIM® CONTAINER	GREEN	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956188	SLIM JIM® CONTAINER	YELLOW	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956189	SLIM JIM® CONTAINER	RED	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354007BLUE	SLIM JIM® CONTAINER	BLUE (RECYCLING)	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354007GRN	SLIM JIM® CONTAINER	GREEN (RECYCLING)	23	87	22"	55.88	11"	27.94	30"	76.20	4

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8900 Northpointe Executive Park Drive, Huntersville, NC 28078

Rubbermaid® Commercial Products

TDS-3 Dispenser w/ Solid Lid

20.2" x 12.7" x 13.1"
(51.3cm x 32.3cm x 33.3cm)

- Faucet handles are labeled sweetened and unsweetened. Side handles are mounted offset for closer side-by-side positioning* (* Some TDS-3 and TDS-5 models in stock may not have these features.)
- Sump dispense valve assures complete dispensing



Agency:

NSF

Specifications

Product #: 33000.0000
Finish: Stainless
Handle: Side Carry Handles
Lid Color: Solid Stainless Lid

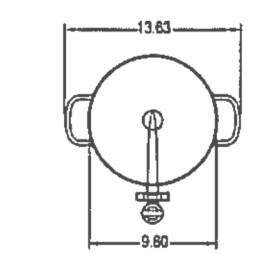
Additional Features

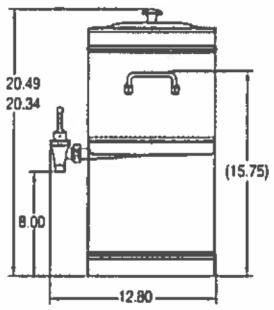
Holding Capacity

English	Metric
422 oz.	12.5 L

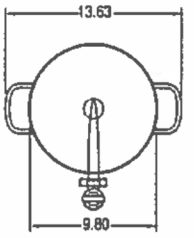
BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

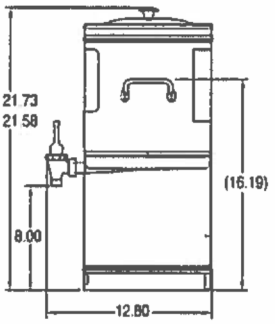
Created on: 08/29/2017



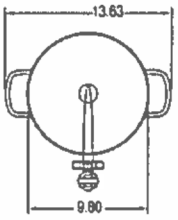


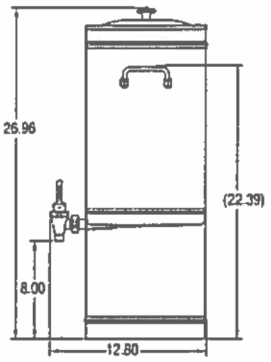
TDS-3 / ICD-3



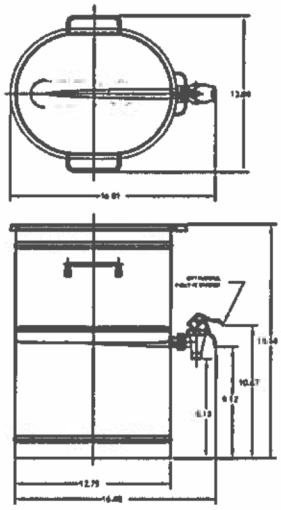


TDS-3.5

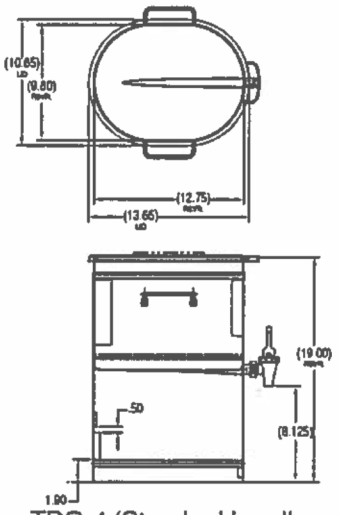




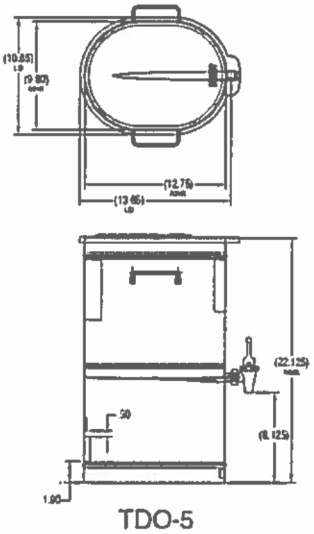
TDS-5



TDO-4 (Lift handle)



TDO-4 (Standard handle



TDO-5

	Unit			Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	13.1 in.	20.2 in.	12.7 in.	-	-	-	9.150 lbs	1.581 ft³
Metric	33.3 cm	51.3 cm	32.3 cm	-	-	-	4.150 kgs	0.045 m³

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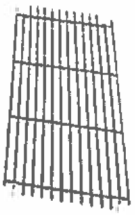
Created on 08/29/2017

Related Products & Accessories: TDS-3 Dispenser w/Solid Lid(33000.0000)



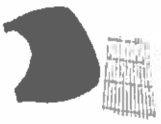
DRIP TRAY, TDO/TCD

Product #: 03207.0004



WIRE GRILL,DRIP TRAY (SINGLE)

Product #: 26801.0000



DRIP TRAY KIT, TCD/ TDO

Product #: 38029.1000

002-17-82-19

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Wednesday, October 24, 2018 10:14 AM
To: Rose, Wayne
Cc: Foley, Michael; Angel, Jillian
Subject: LB-153-17 RE: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf
Attachments: Re: Coordination on Equipment items.

NOTE TO APPLICANT: The email attached is located previously on page 73.

IAP Office

Hi Wayne,

This email looks to be an updated/revised equipment list from the equipment supplier to Rosa (Aramark) that she has forwarded to the group.

It was my understanding that Starlyn (SAM Design) required confirmation from Aramark on a previous email:

"I will await confirmation on the above items by Aramark before rejigging the layout on the drawings."

Rosa did reply to that email with additional information and requirements for the design, but it's not clear if she provided the confirmation that Starlyn requested. See the attached email.

I've reached out again this morning, to John (Aramark), to see if he has confirmed/approved that email. I cc'd you on that email.

Rosa and Starlyn need to work together to redesign the server/food prep and service counter areas, CORE can then update the M&E drawings. At that point we can send the package to QSolve for the cost analysis.

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M [redacted] s. 40(1)

www.mun.ca/facman

From: Rose, Wayne
Sent: October-23-18 9:57 PM
To: Adams, Jason <jradams@mun.ca>
Cc: Foley, Michael <michaelf@mun.ca>; Angel, Jillian <jilliana@mun.ca>
Subject: RE: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Hi Jason,
With this information are we now in a place to get the plans updated and then get the cost estimate completed or do we still waiting on anything from Aramark?

I had a meeting with Mike and Keith today and told them that I need FED to be in control of any renovation that will come from either Aramark or vendors in UC. I know we are already in the middle of the Jumping Bean project so let's try and get this back on track . Let me know what you need and I will make it happen.

Wayne

From: Adams, Jason
Sent: October 23, 2018 3:38 PM

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Wednesday, October 24, 2018 10:44 AM
To: Elyk, John
Cc: Rose, Wayne
Subject: RE: LB-153-17 FW: Coordination on Equipment items.

Great! Thanks John.

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M [redacted] s.40 (1)

www.mun.ca/facman

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: October-24-18 10:30 AM
To: Adams, Jason <jradams@mun.ca>
Cc: Rose, Wayne <wrose@mun.ca>
Subject: RE: LB-153-17 FW: Coordination on Equipment items.

They have receive my confirmation and are actively working on it.

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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From: Adams, Jason [mailto:jradams@mun.ca]
Sent: Wednesday, October 24, 2018 9:53 AM
To: Elyk, John <elyk-john@aramark.ca>
Cc: Rose, Wayne <wrose@mun.ca>
Subject: RE: LB-153-17 FW: Coordination on Equipment items.

Hi John,
I've seen a few emails from Rosa to Starlyn. I wondering if SAM Design is now actively working on the redesign with Rosa or if they are awaiting for confirmation?
Could you please let me know?
Thanks,

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M [redacted] s. 40(1)

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From: Adams, Jason
Sent: October-18-18 2:33 PM
To: elyk-john@aramark.ca
Subject: LB-153-17 FW: Coordination on Equipment items.

Hi John,
Curious if you've been able to get back to Starlyn on her email below?
She's indicated that she won't be able to proceed with the redesign until she receives confirmation from you.

Thanks,
Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M s.40 (1)

www.mun.ca/facman

From: Starlyn Cag [mailto:starlyn@samdesign.ca]
Sent: October-15-18 4:11 PM
To: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>; Adams, Jason <jradams@mun.ca>; Will Power <WPower@corenl.com>; Elyk, John <elyk-john@aramark.ca>
Subject: Coordination on Equipment items.

Hi Rosa and John,

I am following up with what we discussed at today's meeting.

Sam Design would need your confirmation that these are all the items that you would need and that there would be no substitutions or additions to be able to provide a revised mill-work and equipment drawing.
There are some items listed below that I am requesting a new spec or further detail on.
If there are further items needed or to be confirmed please do not hesitate to add them in to this list below.
Also if there are items here that are not needed just indicate those as well and I will omit them from the design.

I think once we have a new layout created based on the actual equipment needed we should have another review meeting so we can confirm the layout is ok for M&E to cross reference and for the cost analysis group to receive.

For Kiosk Area-rm 2024

A- 10X coffee canisters to fit in single high holders (dimensions = 8-3/4" wide by 8" depth x 14-1/2" high)
note: these items to be center located for public self pour.
Where do the customers select their cup and does this have to be built into the millwork?

B- 2 x Dry display case
note: these would both be new or do you want to relocate existing?
If existing- I would need to take a measurement and note where they are being located from.
If new- we discussed that Ca Display SQD-3 (item 20 on the equipment specs from Big Erics) may be too wide a choice.
We would need Aramark to provide a new spec- we discussed that a 30" wide case would be more ideal to the 48" spec.
These would be placed either side of the self serve coffee canisters in the center location.

NOTE TO APPLICANT: The remainder of this email thread is located previously in the records.

IAP Office

Butler, Kaitlin Sophia

From: Elyk, John <elyk-john@aramark.ca>
Sent: Thursday, October 25, 2018 11:18 AM
To: Rose, Wayne; Angel, Jillian
Subject: FW: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf
Attachments: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

See attached quote for equipment, this does not include mill works and furniture.

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca s.40 (1)

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From: GAUTHIER, ROSA
Sent: Tuesday, October 23, 2018 3:32 PM
To: Starlyn Cag <starlyn@samdesign.ca>; Jay Adams <jradams@mun.ca>; Will Power <WPower@corenl.com>; Elyk, John <elyk-john@aramark.ca>
Subject: Fw: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Hi Team

Please see quote/equipment attached and notes below.

Rosa Gauthier | Aramark | **Retail & Catering Operations Manager** | Canada East - Higher Education
Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3P7
P 709 864-8249 M s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Peter Lee <plee@bigerics.com>
Sent: Tuesday, October 23, 2018 11:49 AM
To: GAUTHIER, ROSA
Subject: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Hi Rosa,

Please see attached BUDGET quote and info on equipment items we discussed yesterday.

- I can get display case in 24" exact same dual serve case as used by all Jumping Beans – spec sheet does not reflect 24" size but confirmed with manufacturer and it can be supplied.
- Brewer , grinder, hot water BUNN equipment all same as existing models Science Building and Library locations.
- Soup warmers are drop in induction units.
- Unable to source "Order Here" light and sneeze guard with shelf. Still trying to source, will let you know if I can provide .

This is quoted supply and delivery to site only. All set up and install by others.

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

002-17-82-19

Butler, Kaitlin Sophia

From: Ball, Robert
Sent: Monday, November 5, 2018 11:06 AM
To: Rose, Wayne
Subject: Jumping Bean

Wayne,

Just wondering what the latest on the coffee shop is?

Thanks
Rob

MEMORIAL UNIVERSITY Libraries

ROB BALL | MANAGER, LIBRARY FACILITIES
Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3Y1
T 709 864 3189 | F 709 864 2153
www.library.mun.ca

re·imagine
creativity inclusivity integrity

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Tuesday, November 6, 2018 3:31 PM
To: Rose, Wayne
Cc: Bowden, Keith; Angel, Jillian; Foley, Michael
Subject: LB-153-17 RE: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Wayne,

s.29 (1) (a)

[redacted]

[redacted] QSolve will take this into account and adjust their construction estimate accordingly.

s.29 (1) (a)

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M [redacted]

s.40 (1)

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From: Rose, Wayne
Sent: November-06-18 2:41 PM
To: Adams, Jason <jradams@mun.ca>
Cc: Bowden, Keith <keith.bowden@mun.ca>; Angel, Jillian <jilliana@mun.ca>
Subject: FW: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Hi Jason,

s.29 (1) (a)

See attached email from John at Aramark. Can we discuss when you get a minute [redacted]

[redacted]

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: November 6, 2018 1:32 PM
To: Rose, Wayne <wrose@mun.ca>
Cc: Angel, Jillian <jilliana@mun.ca>; Adams, Jason <jradams@mun.ca>
Subject: RE: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Wayne,

s.29 (1) (a)

See attached update. [redacted]

[redacted]

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca s.40 (1)

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From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Tuesday, November 6, 2018 9:58 AM
To: Elyk, John <elyk-john@aramark.ca>
Cc: Angel, Jillian <jilliana@mun.ca>; Adams, Jason <jradams@mun.ca>
Subject: RE: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Hi John,
Can you please provide me with an update with regards to the updated drawings from consultants for this project. We have a cost consult on hold waiting for these drawing in order to give us estimate on the cost of project.

I have a building tenant (Library) asking for an update and we awe are with the project.

Appreciate you getting back to me on this.

Wayne

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: October 25, 2018 11:18 AM
To: Rose, Wayne <wrose@mun.ca>; Angel, Jillian <jilliana@mun.ca>
Subject: FW: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

See attached quote for equipment, this does not include mill works and furniture.

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca s.40 (1)

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From: GAUTHIER, ROSA
Sent: Tuesday, October 23, 2018 3:32 PM
To: Starlyn Cag <starlyn@samdesign.ca>; Jay Adams <jradams@mun.ca>; Will Power <WPower@corenl.com>; Elyk, John <elyk-john@aramark.ca>
Subject: Fw: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Hi Team

Please see quote/equipment attached and notes below.

Rosa Gauthier | Aramark | **Retail & Catering Operations Manager** | Canada East - Higher Education
Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3P7

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

Butler, Kaitlin Sophia

From: Elyk, John <elyk-john@aramark.ca>
Sent: Tuesday, November 6, 2018 12:34 PM
To: Rose, Wayne
Cc: Angel, Jillian; Adams, Jason
Subject: RE: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

We have not seen it yet Wayne, but I have reached out to them and will let you know as soon as I find out.

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Tuesday, November 6, 2018 9:58 AM
To: Elyk, John <elyk-john@aramark.ca>
Cc: Angel, Jillian <jilliana@mun.ca>; Adams, Jason <jradams@mun.ca>
Subject: RE: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

Hi John,
Can you please provide me with an update with regards to the updated drawings from consultants for this project. We have a cost consult on hold waiting for these drawing in order to give us estimate on the cost of project.

I have a building tenant (Library) asking for an update and we awe are with the project.

Appreciate you getting back to me on this.

Wayne

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: October 25, 2018 11:18 AM
To: Rose, Wayne <wrose@mun.ca>; Angel, Jillian <jilliana@mun.ca>
Subject: FW: Jumping_Bean_Aramark_MUN_Library_Quote_02.pdf

See attached quote for equipment, this does not include mill works and furniture.

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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From: GAUTHIER, ROSA
Sent: Tuesday, October 23, 2018 3:32 PM
To: Starlyn Cag <starlyn@samdesign.ca>; Jay Adams <jradams@mun.ca>; Will Power <WPower@corenl.com>; Elyk, John

1 NOTE TO APPLICANT: The remainder of this email is located previously in the records.

Butler, Kaitlin Sophia

From: Elyk, John <elyk-john@aramark.ca>
Sent: Friday, November 9, 2018 8:10 PM
To: Rose, Wayne; Angel, Jillian; Adams, Jason; GAUTHIER, ROSA
Subject: FW: Update on the Jumping Bean space
Attachments: PRELIMINARY_AMARK JUMP BEAN MUN_NOV 2018-A6 EQUIPMENT PLAN.pdf; 11x17 LEGEND PRELIMINARY_AMARK JUMP BEAN MUN_NOV 2018-A6 EQUIPMENT PLAN.pdf; 11x17 PRELIMINARY_AMARK JUMP BEAN MUN_NOV 2018-A6 EQUIPMENT PLAN.pdf

NOTE TO APPLICANT: The attachments, located on pages 123-125, are redacted pursuant to s.29 (1) (a) and s. 39(1).

IAP Office

Wayne, the short story is – the drawings will be ready 15 Nov.

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Starlyn Cag [mailto:starlyn@samdesign.ca]
Sent: Friday, November 9, 2018 5:17 PM
To: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>; Elyk, John <elyk-john@aramark.ca>
Cc: Sarah Daskewech <sarah@samdesign.ca>
Subject: Re: Update on the Jumping Bean space

Hi Rosa,

Please see the attached revised equipment layout- this may read small unless printed on large paper, o i have also attached a blow up of both in case it is diffiicult to read.
I am still working on the coordinating elevations for this, but I wanted to check in with you first to see if the layout is correct.
Please note I'd like to fix up the reflected ceiling plan as well as that is in correlation with the mill work below in the kiosk area. My goal is to have this updated enough to pass to CORE by end of day next Thursday, as I will be away [redacted] after that.
s.40 (1)
Let me know your thoughts.
Also is John or yourself available to come meet me here at Sam next week to discuss the new layout and also to discuss the furnishings, feature lighting and tile?

I also have a couple of questions:

1- is there a spec sheet for the 24" display units? I saw that there was confirmation in the coordination that they exist but I would like to confirm the dimensions.

2. Can we aquire a drop in hand was spec with a faucet for the kiosk area

3. How big (length /width /height) are the chip carts to sit in front of the kiosk (the little ones on castors?

4. It would be great to get some dimension on the safe to be relocated there

5. Are the two express stations existing- I am not sure if I want to keep the wall behind those, I'd like to see how that pans out in the elevation.

6. Is the eye wash supplied by Aramark? Will that be purchased through Big Erics.

7. There is a quantity of 3 Server sinks listed on the Big Erics- do we need two?

8. Is there a spec for the servery sink faucet

9. I am wondering if we need a false wall behind the dishwasher and mop sink in the servery to run the plumbing on that wall- that may be a question for Aramark though.

Thank you so very kindly,

Looking forward to your feeedback on this.

Virus-free. www.avast.com

On Tue, Nov 6, 2018 at 12:56 PM Starlyn Cag <starlyn@samdesign.ca> wrote:

Hi Rosa,

Thank you kindly for the updated spec sheets on the equipment and touching base with me today.
I do apologize but the revisions required to the plan was discovered while we were moving our office so we were out of commission to do much in billable hours that week. We are in full swig again now.

I have been working on the new layout and hope to have an updated plan on the equipment by end of this week that I will send along for your review along with any questions or components we may still need to finalize.

I think it would be a good idea to meet early next week to discuss the plan, once we are happy with that, I can send the updated to Core for their cross reference.
I can then continue on with the millwork elevations and sections which there is a fair bit of work there.
(Please note I will be [redacted] from November 15th to the 26th). This millwork package will have to be achieved once I return from this trip. s.40 (1)

Also at next weeks meeting it would be excellent to go over the attached furniture, tile, and feature lighting quotes. There are a couple of substitutes I would like to suggest from the original specifications that could prove to be more cost savvy.
Please keep in mind the tile needed for the servery and the face of the kiosk millwork will have to be recalculated with the new design.

Sam Design is hoping you may consider purchasing these items direct with discounting offered as opposed to letting the items go to tender.
Some of these items will require a longer lead time and it may be to the benefit in the long run as we can aid in delivery and set up logistics.

I have also attached the quotes from "3 Form" on the acoustic cloud system (Velo) and accoustical lights (Static). This is from a 3rd party to us and is independently priced.

002-17-82-19

In terms of next steps, I am thinking it may be feasible to have a drawing set ready for tender just before the Christmas Break.
I am thinking construction would not be possible until the Spring as the awarded contractor will need time to procure products and orchestrate a construction schedule.

How is your schedule next week? Are you available perhaps Tuesday, or Wednesday?

Thank you once again

--
Starlyn Cag

Interior Designer
SAM Design Inc.
Bachelor of Interior Design.
Member of IDNL and IDC

[redacted] (cell)

s.40 (1)

--
Starlyn Cag

Interior Designer
SAM Design Inc.
Bachelor of Interior Design.
Member of IDNL and IDC

[redacted] (cell)

s.40 (1)

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Monday, November 26, 2018 3:40 PM
To: Angel, Jillian; Rose, Wayne
Subject: LB-153-17 FW: Update on the Jumping Bean space

Jillian, Wayne,

[redacted]

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M [redacted]

www.mun.ca/facman

s.29 (1) (a)

s.40 (1)

From: jeff [mailto:jeff@jumpingbean.ca]
Sent: November-26-18 3:02 PM
To: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>; Adams, Jason <jradams@mun.ca>; Elyk, John <elyk-john@aramark.ca>; Rose, Wayne <wrose@mun.ca>; Angel, Jillian <jilliana@mun.ca>; Louise Hudson <hudson-louise@aramark.ca>
Subject: Re: Update on the Jumping Bean space

s.29 (1) (a)

I spoke to rosa, [redacted] I was involved with the initial confirmed design.. I would like to see the changes. [redacted]

s.29 (1) (a)

Sent from my Bell Samsung device over Canada's largest network.

-------- Original message --------
From: "GAUTHIER, ROSA" <gauthier-rosa@aramark.ca>
Date: 2018-11-26 2:35 PM (GMT-03:30)
To: "Adams, Jason" <jradams@mun.ca>, "Elyk, John" <elyk-john@aramark.ca>, "Rose, Wayne" <wrose@mun.ca>, "Angel, Jillian" <jilliana@mun.ca>, jeff@jumpingbean.ca
Subject: Re: Update on the Jumping Bean space

Hi Jason,

I will forward the most recent email from Sam Design regarding updates. I am hoping to hear from them by end of week.

Rosa Gauthier | Aramark | **Retail & Catering Operations Manager** | Canada East - Higher Education

Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3P7

P 709 864-8249 M s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Adams, Jason <jradams@mun.ca>
Sent: Monday, November 26, 2018 1:22 PM
To: Elyk, John; Rose, Wayne; Angel, Jillian; GAUTHIER, ROSA; jeff@jumpingbean.ca
Subject: RE: Update on the Jumping Bean space

Hi All,

Can we get an update ETA on when the drawings will be ready? I want to connect with QSolve today and provide an update.

Jason Adams | Project Technologist

Facilities Engineering & Development

Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M s.40 (1)

www.mun.ca/facman

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: November-21-18 4:47 PM
To: Rose, Wayne <wrose@mun.ca>; Angel, Jillian <jilliana@mun.ca>; Adams, Jason <jradams@mun.ca>; GAUTHIER, ROSA <gauthier-rosa@aramark.ca>; jeff@jumpingbean.ca
Subject: RE: Update on the Jumping Bean space

Wayne,

I thought we would receive the revised drawing on Thursday last week but that did not happen due to issues on their end. I am following up on it.

John Elyk, FMP, MBA | Aramark Canada | District Manager

Email: elyk-john@aramark.ca s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Wednesday, November 21, 2018 3:25 PM
To: Elyk, John <elyk-john@aramark.ca>; Angel, Jillian <jilliana@mun.ca>; Adams, Jason <jradams@mun.ca>; GAUTHIER, ROSA <gauthier-rosa@aramark.ca>
Subject: RE: Update on the Jumping Bean space

Hi John,

We have not seen the drawings to date any update? Really would like to get this to the cost consultants.....

Wayne

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: November 9, 2018 8:10 PM
To: Rose, Wayne <wrose@mun.ca>; Angel, Jillian <jilliana@mun.ca>; Adams, Jason <jradams@mun.ca>; GAUTHIER, ROSA <gauthier-rosa@aramark.ca>
Subject: FW: Update on the Jumping Bean space

Wayne, the short story is – the drawings will be ready 15 Nov.

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Monday, November 26, 2018 3:45 PM
To: GAUTHIER, ROSA
Cc: Elyk, John; Rose, Wayne; Angel, Jillian; jeff@jumpingbean.ca
Subject: LB-153-17 RE: Update on the Jumping Bean space

Hi Rosa,
Based on the email you forwarded I think we will be into mid-December or later before there is a completed tender package to send to the costing consultant.

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M s.40 (1)

www.mun.ca/facman

From: GAUTHIER, ROSA [mailto:gauthier-rosa@aramark.ca]
Sent: November-26-18 2:35 PM
To: Adams, Jason <jradams@mun.ca>; Elyk, John <elyk-john@aramark.ca>; Rose, Wayne <wrose@mun.ca>; Angel, Jillian <jilliana@mun.ca>; jeff@jumpingbean.ca
Subject: Re: Update on the Jumping Bean space

Hi Jason,

I will forward the most recent email from Sam Design regarding updates. I am hoping to hear from them by end of week.

Rosa Gauthier | Aramark | **Retail & Catering Operations Manager** | Canada East - Higher Education
Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3P7
P 709 864-8249 M s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Adams, Jason <jradams@mun.ca>
Sent: Monday, November 26, 2018 1:22 PM
To: Elyk, John; Rose, Wayne; Angel, Jillian; GAUTHIER, ROSA; jeff@jumpingbean.ca
Subject: RE: Update on the Jumping Bean space

Hi All,

Can we get an update ETA on when the drawings will be ready? I want to connect with QSolve today and provide an update.

Jason Adams | Project Technologist

Facilities Engineering & Development

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

Butler, Kaitlin Sophia

From: Elyk, John <elyk-john@aramark.ca>
Sent: Monday, November 26, 2018 4:37 PM
To: jeff; GAUTHIER, ROSA; Adams, Jason; Rose, Wayne; Angel, Jillian; Hudson, Louise
Subject: RE: Update on the Jumping Bean space

Jeff and I discussed and we are aligned regarding the Jumping Bean Menu and we are confident we can make it work. Thanks.

Regarding costing the project, I am sure that they can cost it using the existing drawing, the changes were not very significant (a note explaining the changes would likely be sufficient).

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca s.40 (1)

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From: jeff [mailto:jeff@jumpingbean.ca]
Sent: Monday, November 26, 2018 3:02 PM
To: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>; Adams, Jason <jradams@mun.ca>; Elyk, John <elyk-john@aramark.ca>; Rose, Wayne <wrose@mun.ca>; Angel, Jillian <jilliana@mun.ca>; Hudson, Louise <hudson-louise@aramark.ca>
Subject: Re: Update on the Jumping Bean space s.29 (1) (a)

I spoke to rosa, [redacted] I was involved with the initial confirmed design.. I would like to see the changes. [redacted]

s.29 (1) (a)

Sent from my Bell Samsung device over Canada's largest network.

-------- Original message --------
From: "GAUTHIER, ROSA" <gauthier-rosa@aramark.ca>
Date: 2018-11-26 2:35 PM (GMT-03:30)
To: "Adams, Jason" <jradams@mun.ca>, "Elyk, John" <elyk-john@aramark.ca>, "Rose, Wayne" <wrose@mun.ca>, "Angel, Jillian" <jilliana@mun.ca>, jeff@jumpingbean.ca
Subject: Re: Update on the Jumping Bean space

Hi Jason,

I will forward the most recent email from Sam Design regarding updates. I am hoping to hear from them by end of week.

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

Rosa Gauthier | Aramark | **Retail & Catering Operations Manager** | Canada East - Higher Education

002-17-82-19

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Monday, December 3, 2018 12:33 PM
To: Rose, Wayne
Cc: Angel, Jillian
Subject: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Wayne,
FYI, Inquiry from the M&E consultant for this jumping bean project.

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M s.40 (1)

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From: Will Power [mailto:WPower@corenl.com]
Sent: December-03-18 11:14 AM
To: Adams, Jason <jradams@mun.ca>; Starlyn Cag <starlyn@samdesign.ca>
Subject: QEII Jumping Bean Project Status

Starlyn, Jason,
I haven't heard any status updates on this project in a few weeks.
Is the project still proceeding, and if so, when do you anticipate having updated plans for us to complete the M&E scope?

Thanks,
-Will

Will Power, P.Eng.
Mechanical Engineer
CORE ENGINEERING INC.
Mechanical and Electrical Consulting Engineers
57 Pippy Place
St. John's, NL A1B 4H8
Tel: (709) 722-8613 Fax: (709) 722-0910
Visit our website at: http://www.corenl.com

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Monday, December 3, 2018 4:25 PM
To: Rose, Wayne
Subject: FW: FW: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Wayne,
FYI, See email below from SAM Design.

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M [redacted] s.40 (1)

www.mun.ca/facman

From: Starlyn Cag [mailto:starlyn@samdesign.ca]
Sent: December-03-18 3:36 PM
To: Adams, Jason <jradams@mun.ca>
Cc: Will Power <WPower@corenl.com>
Subject: Re: FW: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Jason

To keep us all in the loop, there was a misunderstanding that the tender docs would be ready before s.40 (1) [redacted]. I promised the updated equipment layout to be complete on Nov 15th when I met with Rosa to review the revisions. I had planned on sending my Dwg to Core on that date so they could proceed with their revisions, however there were further changes needed on Nov 15th to the layout and I communicated with Rosa and John that these revisions would have to wait until my return as s.40 (1) [redacted].
Upon my return it was revealed that there was a discrepancy between Jumping Beans expectations of the equipment and Aramark;s. The Sam team met with Aramark and Jeff last week to iron this out.
We are currently in revisions and hope to send out the updated dwg file to Core at the end of this week so they can piggy back on their changes. I will continue with fixing up the drawings as per our last red mark meeting aiming to have the package ready for pricing/ tender before Christmas.

Thanks kindly for your understanding. Best to have the layout that is functional for Aramark and to Jumping Beans standards before proceeding with pricing.

On Mon, Dec 3, 2018 at 3:25 PM Adams, Jason <jradams@mun.ca> wrote:

> Will,
>
> See reply sent from the MUN Project Lead, Wayne Rose – Ancillary Operations.
>
> I will forward you any other update I may receive.

Jason Adams | Project Technologist

Facilities Engineering & Development

Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M s.40 (1)

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From: Rose, Wayne
Sent: December-03-18 3:22 PM
To: Adams, Jason <jradams@mun.ca>; Elyk, John <elyk-john@aramark.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Jason,

John mentioned to me last week that he was expecting the drawings next week.

I have brought John Elyk in on this discussion is case this is a further update.

Wayne

From: Adams, Jason
Sent: December 3, 2018 12:33 PM
To: Rose, Wayne <wrose@mun.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Wayne,

FYI, Inquiry from the M&E consultant for this jumping bean project.

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Monday, December 3, 2018 4:35 PM
To: Rose, Wayne
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Wayne,

s.29 (1) (a)

[redacted]

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M [redacted] s.40 (1)

www.mun.ca/facman

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: December-03-18 3:25 PM
To: Rose, Wayne <wrose@mun.ca>; Adams, Jason <jradams@mun.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Jason,

s.29 (1) (a)

[redacted]

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Monday, December 3, 2018 3:22 PM
To: Adams, Jason <jradams@mun.ca>; Elyk, John <elyk-john@aramark.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Jason,

John mentioned to me last week that he was expecting the drawings next week.
I have brought John Elyk in on this discussion is case this is a further update.

Wayne

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

Butler, Kaitlin Sophia

From: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>
Sent: Monday, December 10, 2018 7:51 AM
To: Elyk, John; Adams, Jason; Rose, Wayne
Cc: Angel, Jillian
Subject: Re: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Jason,

Thank You for the feedback. Rob Ball at the Library will get the sign update to "Coming Soon".

Rosa Gauthier | Aramark | **Retail & Catering Operations Manager** I Canada East - Higher Education
Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3P7
P 709 864-8249 M s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Elyk, John
Sent: Friday, December 7, 2018 11:19 AM
To: Adams, Jason; Rose, Wayne
Cc: Angel, Jillian; GAUTHIER, ROSA
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Thanks, we will look after this.

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Adams, Jason [mailto:jradams@mun.ca]
Sent: Friday, December 7, 2018 11:01 AM
To: Rose, Wayne <wrose@mun.ca>; Elyk, John <elyk-john@aramark.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Folks,
I was passing by the QEII yesterday and overheard students making comment about the "coming this fall" sign on the hoarding wall. Might be a good idea to have this updated.

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M s.40 (1)

www.mun.ca/facman

From: Rose, Wayne
Sent: December-06-18 9:42 PM
To: Elyk, John <elyk-john@aramark.ca>; Adams, Jason <jradams@mun.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Hi John, s.29 (1) (a)

Regards

Wayne

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: December 3, 2018 3:25 PM
To: Rose, Wayne <wrose@mun.ca>; Adams, Jason <jradams@mun.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Jason, s.29 (1) (a)

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Monday, December 3, 2018 3:22 PM
To: Adams, Jason <jradams@mun.ca>; Elyk, John <elyk-john@aramark.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Jason,

John mentioned to me last week that he was expecting the drawings next week.
I have brought John Elyk in on this discussion is case this is a further update.

Wayne

From: Adams, Jason
Sent: December 3, 2018 12:33 PM
To: Rose, Wayne <wrose@mun.ca>

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

Butler, Kaitlin Sophia

From: Ball, Robert
Sent: Monday, December 10, 2018 8:49 AM
To: Rose, Wayne
Subject: RE: Cafe

All good on our end, just curious. We'd love to see the revised plans when you receive them.

Rob

From: Rose, Wayne
Sent: Monday, December 10, 2018 8:46 AM
To: Ball, Robert
Cc: Angel, Jillian
Subject: RE: Cafe

HI Rob,
We are supposed to have the revised plans back from the consultant this week that incorporates the equipment changes that were madeby Aramark.....next stage is to get a cost estimate on the project and I am told that will take a couple of weeks as well.

If you would like to chat further on this please let me know. s.29 (1) (a)

Wayne

Wayne Rose| Interim Director Ancillary Operations
Memorial University | St. John's, NL | A1C 5S7
t: 709.864.7840 | f: 709.864.2320 | e: wrose@mun.ca

From: Ball, Robert
Sent: December 10, 2018 8:35 AM
To: Rose, Wayne <wrose@mun.ca>
Subject: Cafe

Any progress on the Café plans?

Thanks
Rob

MEMORIAL UNIVERSITY Libraries

ROB BALL | MANAGER, LIBRARY FACILITIES
Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3Y1
T 709 864 3189 | F 709 864 2153
www.library.mun.ca

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Butler, Kaitlin Sophia

From: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>
Sent: Friday, December 14, 2018 1:58 PM
To: Rose, Wayne; Elyk, John; Adams, Jason
Cc: Angel, Jillian
Subject: Re: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Wayne, my apologizes, I didn't realize were not copied on the most recent email regarding the updated drawings.

I will forward you the email right away.

Rosa Gauthier | Aramark | **Retail & Catering Operations Manager** I Canada East - Higher Education
Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3P7
P 709 864-8249 M [redacted] s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Rose, Wayne <wrose@mun.ca>
Sent: Friday, December 14, 2018 1:50 PM
To: Elyk, John; Adams, Jason
Cc: Angel, Jillian; GAUTHIER, ROSA
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Hi John,
Do we have the drawings back from SAM?

Wayne

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: December 7, 2018 11:20 AM
To: Adams, Jason <jradams@mun.ca>; Rose, Wayne <wrose@mun.ca>
Cc: Angel, Jillian <jilliana@mun.ca>; GAUTHIER, ROSA <gauthier-rosa@aramark.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Thanks, we will look after this.

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Adams, Jason [mailto:jradams@mun.ca]
Sent: Friday, December 7, 2018 11:01 AM

To: Rose, Wayne <wrose@mun.ca>; Elyk, John <elyk-john@aramark.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Hi Folks,
I was passing by the QEII yesterday and overheard students making comment about the "coming this fall" sign on the hoarding wall. Might be a good idea to have this updated.

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M [redacted] s.40 (1)

www.mun.ca/facman

From: Rose, Wayne
Sent: December-06-18 9:42 PM
To: Elyk, John <elyk-john@aramark.ca>; Adams, Jason <jradams@mun.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Hi John, s.29 (1) (a)

[redacted]

Regards

Wayne

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: December 3, 2018 3:25 PM
To: Rose, Wayne <wrose@mun.ca>; Adams, Jason <jradams@mun.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

Jason, s.29 (1) (a)

[redacted]

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Monday, December 3, 2018 3:22 PM
To: Adams, Jason <jradams@mun.ca>; Elyk, John <elyk-john@aramark.ca>
Cc: Angel, Jillian <jilliana@mun.ca>
Subject: RE: LB-153-17 FW: QEII Jumping Bean Project Status

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

002-17-82-19

Butler, Kaitlin Sophia

From: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>
Sent: Friday, December 14, 2018 2:05 PM
To: Rose, Wayne
Cc: Elyk, John
Subject: Fw: Jumping Bean-MUN Updated Drawing Set for Coordination with CORE ENG.
Attachments: ARAMARK JUMP BEAN MUN_NOV 2018-A7 NEW RCP.pdf

NOTE TO APPLICANT: The attachment, located on page 142, is redacted pursuant to s.29 (1) (a).

IAP Office

Rosa Gauthier | Aramark | **Retail & Catering Operations Manager** | Canada East - Higher Education

Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3P7

P 709 864-8249 M [redacted] s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Starlyn Cag <starlyn@samdesign.ca>
Sent: Monday, December 10, 2018 2:11 PM
To: GAUTHIER, ROSA; Will Power; Jay Adams; Elyk, John; Susan Drover; Sarah Daskewech; jeff
Subject: Re: Jumping Bean-MUN Updated Drawing Set for Coordination with CORE ENG.

Hello Everyone,

Please replace page A7- New RCP with this file please. There was a hatch illustrated wrong in the drawing.

Thanks kindly,

On Fri, Dec 7, 2018 at 10:30 PM Starlyn Cag <starlyn@samdesign.ca> wrote:

Hello Team,

Attached is the updated drawing set prepared for review and coordination with CORE Engineering.
These are not final drawings and I have omitted the finishes plan for now as there is still some fixing up to do with that plan.
I will continue to work on the sections, notations, and details noted in the list of items to complete given to Aramark previously.

Will..... I'll send the updated equip specs from ROSA in another email.
Please note the following changes as well:

- New light fixture "pick up here" signage added to column adjacent to sit up bar for soup service.
This fixture needs to be confimed and I am sourcing this.

- The wall sconce spec changed- I have attached the cut sheet- The height of these were adjusted. As well as the location near the milk and sugar counter

- I am still sourcing the rolling shutters for the security closure around the kiosk.
I will follow up with this next week as I am unsure at this point if they require motorization and need to discuss the options with a local supplier.

- I would like to have a phone conversation with you concerning bringing the electrical needs to the front POS counter in the kiosk area.

- The pendant lights over the kiosk have slightly relocated to coordinate with the new layout.

Thank you so very kindly everyone.
Have a lovely weekend!

--
Starlyn Cag

Interior Designer
SAM Design Inc.
Bachelor of Interior Design.
Member of IDNL- Director of Membership/ Secretary to President.
Member of IDC

[redacted] (cell)

s.40 (1)

--
Starlyn Cag

Interior Designer
SAM Design Inc.
Bachelor of Interior Design.
Member of IDNL- Director of Membership/ Secretary to President.
Member of IDC

[redacted] (cell)

s.40 (1)

002-17-82-19

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Friday, December 14, 2018 2:32 PM
To: Rose, Wayne
Subject: FW: Jumping Bean-MUN Updated Drawing Set for Coordination with CORE ENG.
Attachments: ARAMARK JUMP BEAN MUN_NOV 2018-A2 SITE AND PHASING PLAN.pdf; ARAMARK JUMP BEAN MUN_NOV 2018-A3 DEMOLITION.pdf; ARAMARK JUMP BEAN MUN_NOV 2018-A5 NEW CONSTRUCTION).pdf; ARAMARK JUMP BEAN MUN_NOV 2018-A4 DEMO RCP.pdf; ARAMARK JUMP BEAN MUN_NOV 2018-A1 GENERAL NOTES.pdf; ARAMARK JUMP BEAN MUN_NOV 2018-A6 EQUIPMENT PLAN.pdf; ARAMARK JUMP BEAN MUN_NOV 2018-A9 ELEVATIONS.pdf; ARAMARK JUMP BEAN MUN_NOV 2018-A10 ELEVATIONS.pdf; ARAMARK JUMP BEAN MUN_NOV 2018-COVER PAGE.pdf; ARAMARK JUMP BEAN MUN_NOV 2018-A11 ELEVATIONS.pdf; ARAMARK JUMP BEAN MUN_NOV 2018-A7 NEW RCP.pdf; ALVA WALL SCONCE.pdf

Wayne,
It doesn't look like you were sent this email. It's looks to be the latest full set of Arch dwgs sent out Friday past.

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M s.40 (1)

www.mun.ca/facman

NOTE TO APPLICANT: The attachments, located on pages 144-155, are redacted pursuant to s.29 (1) (a), with the exception of pages 152 and 155.

IAP Office

From: Starlyn Cag [mailto:starlyn@samdesign.ca]
Sent: December-07-18 10:31 PM
To: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>; Will Power <WPower@corenl.com>; Adams, Jason <jradams@mun.ca>; Elyk, John <elyk-john@aramark.ca>; Susan Drover <susan@samdesign.ca>; Sarah Daskewech <sarah@samdesign.ca>; jeff <jeff@jumpingbean.ca>
Subject: Jumping Bean-MUN Updated Drawing Set for Coordination with CORE ENG.

Hello Team,

Attached is the updated drawing set prepared for review and coordination with CORE Engineering.
These are not final drawings and I have omitted the finishes plan for now as there is still some fixing up to do with that plan.
I will continue to work on the sections, notations, and details noted in the list of items to complete given to Aramark previously.

Will..... I'll send the updated equip specs from ROSA in another email.
Please note the following changes as well:

- New light fixture "pick up here" signage added to column adjacent to sit up bar for soup service.
This fixture needs to be confimed and I am sourcing this.

- The wall sconce spec changed- I have attached the cut sheet- The height of these were adjusted. As well as the location near the milk and sugar counter

1

NOTE TO APPLICANTI The remainder of this email is located previously in the records.

IAP Office

002-17-82-19

MEMORIAL UNIVERSITY

Department of Facilities Management

QEII JUMPING BEAN LIBRARY

DEC 7, 2018

ISSUED FOR REVIEW

LIST OF DRAWINGS:

ARCHITECTURAL DRAWINGS

A-01 GENERAL NOTES, SYMBOL LEGEND, & WALL TYPES
A-02 SITE ACCESS & REFERENCE PLANS
A-03 DEMOLITION PLAN
A-04 DEMOLITION RCP PLAN
A-05 NEW CONSTURTION
A-06 EQUIPMENT PLAN
A-07 NEW RCP
A-08 NEW FINISHES AND FURNITURE PLAN
A-09 ELEVATIONS
A-10 ELEVATIONS
A-11 ELEVATIONS
A-12 MILLWORK SECTIONS AND DETAILS

MECHANICAL DRAWINGS

M-1.0 LEVEL 2 PAT PLAN- MECHANICAL DEMOLITION LAYOUTS
M-2.0 LEVEL 2 PART PLANS- NEW D.W.V.& DOMESTIC WATER PIPING LAYOUTS
M3.0 LEVEL 2 PART PLANS - NEW H.V.A.V. & SPRINKLER LAYOUTS
M-4.0 MECHANICAL LEGEND SPECIFICATIONS & DETAILS
M-4.1 MECHANICAL SCHEDULE & DETAILS

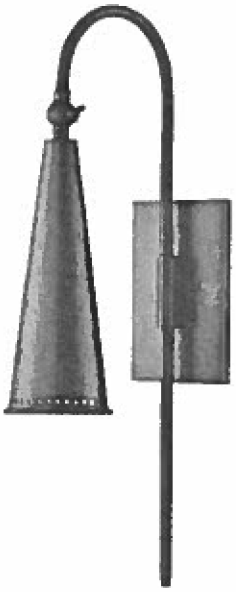
ELECTRICAL DRAWINGS

E-0.1 SYMBOL LEGEND ELECTRICAL
E-0.2 ELECTRICAL SPECIFICATION
E-0.3 ELECTRICAL SCHEDULES
E-1-0 ELECTRICAL DEMOLITION LAYOUT
E-2.0 ELECTRICAL NEW LAYOUT

Alva

Product ID **1300-OB**

HUDSON VALLEY
THE LIGHTING STANDARD®



DIMENSIONAL INFORMATION

Height	**20.75"**
ADA Compliant	**No**
Canopy/Backplate	**4.25"W X 6.75"H**
Width	**4.25"**
Shade 1 Top W/Dia	**1.15"**
Extension	**8.25"**
Top To Center	**10.50"**

SHADE INFORMATION

Shade Top	**1.15"**
Shade Bottom	**3.75"**
Shade Height	**9.50"**
Shade Material	**Metal**
Shade Color	**Old Bronze**

SHIPPING INFORMATION

c UL

Carton 1	**24.00" x 12.00" x 7.00"**
Carton 1 Weight	**4.00lb.**
Shipping Method	**UPS**

LAMPING INFORMATION

Bulb 1

(1) 60 Watt Max 120 VAC

Bulb Included	**No**
Socket Type	**E26 Medium Base - A19 Bulb**
UL Rating	**DAMP**
Plug In	**No**

AVAILABLE FINISHES

Aged Brass (AGB)
Old Bronze (OB)
Polished Nickel (PN)

JOB/LOCATION **QUANTITY**

NOTES

Butler, Kaitlin Sophia

From: Elyk, John <elyk-john@aramark.ca>
Sent: Wednesday, December 19, 2018 5:45 PM
To: Rose, Wayne; GAUTHIER, ROSA
Cc: Adams, Jason; Angel, Jillian
Subject: RE: Jumping Bean-MUN Updated Drawing Set for Coordination with CORE ENG.

She told me yesterday that they would be finished before closing for the holidays (19 Dec). I will make sure you get them as soon as received.

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Wednesday, December 19, 2018 2:21 PM
To: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>
Cc: Elyk, John <elyk-john@aramark.ca>; Adams, Jason <jradams@mun.ca>; Angel, Jillian <jilliana@mun.ca>
Subject: RE: Jumping Bean-MUN Updated Drawing Set for Coordination with CORE ENG.

Rosa/John,
Do we have the final full drawings from Starlyn on the Jumping Bean in Library? I would like to have these in the consultants hands before Christmas break if possible so they can start work on them either between Christmas or right after. I have copied Jason Adams on this email as well as he would be the person who give the drawings to the cost consultant.

Wayne

From: GAUTHIER, ROSA [mailto:gauthier-rosa@aramark.ca]
Sent: December 14, 2018 2:05 PM
To: Rose, Wayne <wrose@mun.ca>
Cc: Elyk, John <elyk-john@aramark.ca>
Subject: Fw: Jumping Bean-MUN Updated Drawing Set for Coordination with CORE ENG.

Rosa Gauthier | Aramark | **Retail & Catering Operations Manager** I Canada East - Higher Education

Memorial University of Newfoundland
St. John's, Newfoundland | A1B 3P7

P 709 864-8249 M [redacted] s.40 (1)

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

002-17-82-19

Butler, Kaitlin Sophia

From: Rose, Wayne
Sent: Friday, December 21, 2018 8:51 AM
To: Adams, Jason
Subject: FW: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN
Attachments: ARAMARK_JUMIPNG BEAN_MUN _ISSUED FOR PRICING SET_DEC 21 2018.pdf

NOTE TO APPLICANT: The attachment, located on pages 159-172, is redacted pursuant to section 39(1), with the exception of page 159.

IAP Office

Hi Jason,
Is this all you need know in order to get cost consultant to price?

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: December 21, 2018 8:40 AM
To: Angel, Jillian <jilliana@mun.ca>; Rose, Wayne <wrose@mun.ca>
Subject: FW: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

FYI

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca s.40 (1)

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From: Starlyn Cag [mailto:starlyn@samdesign.ca]
Sent: Friday, December 21, 2018 3:03 AM
To: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>; Elyk, John <elyk-john@aramark.ca>; Jay Adams <jradams@mun.ca>; Susan Drover <susan@samdesign.ca>; Sarah Daskewech <sarah@samdesign.ca>; Will Power <WPower@corenl.com>; Charles Hann <CHann@corenl.com>; jeff <jeff@jumpingbean.ca>
Subject: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

Hello All parties

Attached is our latest and updated drawing set issued for pricing for the Aramark -Jumping Bean Cafe
I will follow up with a PDF package of specification sheets to the team tomorrow.

Members of CORE please note that the sconce lights near the milk and sugar station have shifted. This is due to increasing the width of the false columns to accommodate the folding partition.
Also to follow up I have obtained a quote for the security shutters and I do not think we will need motorization for the application needed.
Please let me know if you see any discrepancies in the title block

Please do not hesitate to call or email if you have any questions of concerns.

Thank you kindly and I wish you a lovely holiday.

--
Starlyn Cag

Interior Designer
SAM Design Inc.
Bachelor of Interior Design.
Member of IDNL- Director of Membership/ Secretary to President.
Member of IDC

[redacted](cell)

s.40 (1)

002-17-82-19

MEMORIAL UNIVERSITY

Department of Facilities Management

QEII JUMPING BEAN LIBRARY

DEC 21, 2018

ISSUED FOR PRICING

LIST OF DRAWINGS:

ARCHITECTURAL DRAWINGS

A-1 GENERAL NOTES, SYMBOL LEGEND, & WALL TYPES

A-2 SITE ACCESS & REFERENCE PLANS
A-3 DEMOLITION PLAN
A-4 DEMOLITION RCP PLAN
A-5 NEW CONSTURTION
A-6 EQUIPMENT PLAN
A-7 NEW RCP
A-8 NEW FINISHES AND FURNITURE PLAN
A-9 ELEVATIONS
A-10 ELEVATIONS
A-11 ELEVATIONS
A-12 MILLWORK SECTIONS AND DETAILS
A-13 MILLWORK SECTIONS AND DETAILS

MECHANICAL DRAWINGS

M-1.0 LEVEL 2 PAT PLAN- MECHANICAL DEMOLITION LAYOUTS

M-2.0 LEVEL 2 PART PLANS- NEW D.W.V.& DOMESTIC WATER PIPING LAYOUTS

M3.0 LEVEL 2 PART PLANS - NEW H.V.A.V. & SPRINKLER LAYOUTS

M-4.0 MECHANICAL LEGEND SPECIFICATIONS & DETAILS

M-4.1 MECHANICAL SCHEDULE & DETAILS

ELECTRICAL DRAWINGS

E-0.1 SYMBOL LEGEND ELECTRICAL

E-0.2 ELECTRICAL SPECIFICATION

E-0.3 ELECTRICAL SCHEDULES

E-1-0 ELECTRICAL DEMOLITION LAYOUT

E-2.0 ELECTRICAL NEW LAYOUT

002-17-82-19

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Friday, December 21, 2018 8:57 AM
To: Rose, Wayne
Subject: Re: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

Wayne,
This is only the Arch dwgs. We also need the updated mech and electrical dwgs to complete the set.

Sent from an iPhone

On Dec 21, 2018, at 8:51 AM, Rose, Wayne <wrose@mun.ca> wrote:

> Hi Jason,
> Is this all you need know in order to get cost consultant to price?
>
> **From:** Elyk, John [mailto:elyk-john@aramark.ca]
> **Sent:** December 21, 2018 8:40 AM
> **To:** Angel, Jillian <jilliana@mun.ca>; Rose, Wayne <wrose@mun.ca>
> **Subject:** FW: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN
>
> FYI
>
> John Elyk, FMP, MBA | Aramark Canada | District Manager
> **Email:** elyk-john@aramark.ca s.40 (1)
>
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> PLEASE PRINT RESPONSIBLY
>
> **From:** Starlyn Cag [mailto:starlyn@samdesign.ca]
> **Sent:** Friday, December 21, 2018 3:03 AM
> **To:** GAUTHIER, ROSA <gauthier-rosa@aramark.ca>; Elyk, John <elyk-john@aramark.ca>; Jay Adams <jradams@mun.ca>; Susan Drover <susan@samdesign.ca>; Sarah Daskewech <sarah@samdesign.ca>; Will Power <WPower@corenl.com>; Charles Hann <CHann@corenl.com>; jeff <jeff@jumpingbean.ca>
> **Subject:** ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN
>
> Hello All parties
>
> Attached is our latest and updated drawing set issued for pricing for the Aramark -Jumping Bean Cafe
> I will follow up with a PDF package of specification sheets to the team tomorrow.
>
> Members of CORE please note that the sconce lights near the milk and sugar station have shifted. This is due to increasing the width of the false columns to accommodate the folding partition.
> Also to follow up I have obtained a quote for the security shutters and I do not think we will need motorization for the application needed.
> Please let me know if you see any discrepancies in the title block
>
> Please do not hesitate to call or email if you have any questions of concerns.
>
> Thank you kindly and I wish you a lovely holiday.

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

Butler, Kaitlin Sophia

From: Rose, Wayne
Sent: Friday, December 21, 2018 12:36 PM
To: 'Seguier, Nicolas'
Cc: Angel, Jillian
Subject: RE: Meeting time in january
Attachments: RE: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

NOTE TO APPLICANT: The attachment is located on page 176.

IAP Office

Thank you Nicolas,
Yes John, sent me a couple of messages (See attached) this morning as well, due to the drawings now having to go to Core engineering for them to update the Mechanical and Electrical it will be Jan 10 or 11th before we will get the Full drawings to give to the Cost consultant. [redacted]

s.29 (1) (a)

Take care and have a wonder Christmas Break and all the best in the New Year.

Wayne

Wayne Rose| Interim Director Ancillary Operations
Memorial University | St. John's, NL | A1C 5S7
t: 709.864.7840 | f: 709.864.2320 | e: wrose@mun.ca

From: Seguier, Nicolas [mailto:seguier-nicolas@aramark.ca]
Sent: December 21, 2018 11:43 AM
To: Rose, Wayne <wrose@mun.ca>
Subject: RE: Meeting time in january

Wayne,

FYI, I followed-up this morning with John and he told me he just received the plans for the Jumping Bean.

Thanks and Happy Holidays.

Nicolas Séguier | Aramark | Regional Vice President | Canada East
T: 514.341.7770 [redacted] | **M:** [redacted] | **F:** 514.341.0468

s.40 (1)

From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Thursday, December 20, 2018 1:37 PM
To: Seguier, Nicolas <seguier-nicolas@aramark.ca>
Subject: RE: Meeting time in january

Sounds good... I also sent a request to John to be at the meeting. Left him of initial request by mistake.

Look forward to moving these renovations along....

Wayne

From: Seguier, Nicolas [mailto:seguier-nicolas@aramark.ca]
Sent: December 20, 2018 2:23 PM
To: Rose, Wayne <wrose@mun.ca>
Subject: RE: Meeting time in january

Thanks Wayne.
I will do my best to be on-site but if not possible I will join by phone.

Nicolas Séguier | Aramark | Regional Vice President | Canada East
T: 514.341.7770 x [redacted] | **M:** [redacted] | **F:** 514.341.0468

s.40 (1)

From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Thursday, December 20, 2018 12:51 PM
To: Seguier, Nicolas <seguier-nicolas@aramark.ca>
Subject: Meeting time in january

Hi Nicolas,
Date of meeting in January is Jan 7, 2019 10:30 - 12:00 NI time

Wayne

Wayne Rose| Interim Director Ancillary Operations
Memorial University | St. John's, NL | A1C 5S7
t: 709.864.7840 | f: 709.864.2320 | e: wrose@mun.ca

Butler, Kaitlin Sophia

From: Elyk, John <elyk-john@aramark.ca>
Sent: Friday, December 21, 2018 11:57 AM
To: Rose, Wayne
Cc: Adams, Jason; Angel, Jillian; GAUTHIER, ROSA
Subject: RE: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

Wayne,
[redacted] They close for the holidays EOD today and return 7 Jan. [redacted] s. 29(1) (a)

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Friday, December 21, 2018 9:47 AM
To: Elyk, John <elyk-john@aramark.ca>
Cc: Adams, Jason <jradams@mun.ca>; Angel, Jillian <jilliana@mun.ca>
Subject: RE: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

Hi John,
Thank you for this... [redacted] s. 29(1) (a)

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: December 21, 2018 8:40 AM
To: Angel, Jillian <jilliana@mun.ca>; Rose, Wayne <wrose@mun.ca>
Subject: FW: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

FYI

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Starlyn Cag [mailto:starlyn@samdesign.ca]
Sent: Friday, December 21, 2018 3:03 AM
To: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>; Elyk, John <elyk-john@aramark.ca>; Jay Adams <jradams@mun.ca>; Susan Drover <susan@samdesign.ca>; Sarah Daskewech <sarah@samdesign.ca>; Will Power <WPower@corenl.com>; Charles Hann <CHann@corenl.com>; jeff <jeff@jumpingbean.ca>
Subject: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

Butler, Kaitlin Sophia

From: Rose, Wayne
Sent: Friday, December 21, 2018 12:43 PM
To: 'Elyk, John'
Cc: Adams, Jason; Angel, Jillian; GAUTHIER, ROSA
Subject: RE: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

John,

[redacted] s. 29(1) (a)

Jason [redacted] s. 29(1) (a)

Wayne

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: December 21, 2018 11:57 AM
To: Rose, Wayne <wrose@mun.ca>
Cc: Adams, Jason <jradams@mun.ca>; Angel, Jillian <jilliana@mun.ca>; GAUTHIER, ROSA <gauthier-rosa@aramark.ca>
Subject: RE: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

Wayne,
[redacted]. They close for the holidays EOD today and return 7 Jan. [redacted] s. 29(1) (a)

John Elyk, FMP, MBA | Aramark Canada | District Manager
Email: elyk-john@aramark.ca [redacted] s.40 (1)

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PLEASE PRINT RESPONSIBLY

From: Rose, Wayne [mailto:wrose@mun.ca]
Sent: Friday, December 21, 2018 9:47 AM
To: Elyk, John <elyk-john@aramark.ca>
Cc: Adams, Jason <jradams@mun.ca>; Angel, Jillian <jilliana@mun.ca>
Subject: RE: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

Hi John,
Thank you for this...[redacted] s. 29(1) (a)

From: Elyk, John [mailto:elyk-john@aramark.ca]
Sent: December 21, 2018 8:40 AM
To: Angel, Jillian <jilliana@mun.ca>; Rose, Wayne <wrose@mun.ca>
Subject: FW: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

FYI

NOTE TO APPLICANT: The remainder of this email is located previously in the records.

IAP Office

002-17-82-19

Butler, Kaitlin Sophia

From: Adams, Jason
Sent: Friday, December 21, 2018 4:32 PM
To: Starlyn Cag; GAUTHIER, ROSA; Elyk, John; Susan Drover; jeff
Cc: Rose, Wayne
Subject: LB-153-17 Spec Sheets

Hi Starlyn, s. 29(1) (a)

These seem to be product data sheets for specific items.

Jason Adams | Project Technologist

Facilities Engineering & Development
Department of Facilities Management
Memorial University of Newfoundland
St. John's, Newfoundland
T 709 864-3728 | M s.40 (1)

www.mun.ca/facman

From: Starlyn Cag [mailto:starlyn@samdesign.ca]
Sent: December-21-18 4:23 PM
To: GAUTHIER, ROSA <gauthier-rosa@aramark.ca>; Elyk, John <elyk-john@aramark.ca>; Adams, Jason <jradams@mun.ca>; Susan Drover <susan@samdesign.ca>; Sarah Daskewech <sarah@samdesign.ca>; Will Power <WPower@corenl.com>; Charles Hann <CHann@corenl.com>; jeff <jeff@jumpingbean.ca>
Subject: Re: ISSUED FOR PRICING INTERIOR DESIGN DRAWING SET-ARAMARK JUMPING BEAN_MUN

Hi Team

Attached are the spec sheets for the flooring, tile, furniture, and security shutters,

Thanks kindly

Virus-free. www.avast.com

On Fri, Dec 21, 2018 at 4:21 PM Starlyn Cag <starlyn@samdesign.ca> wrote:

> Hi Team
>
> Attached are the specification sheets for the lighting and acoustical cloud system.

Virus-free. www.avast.com

On Fri, Dec 21, 2018 at 4:19 PM Starlyn Cag <starlyn@samdesign.ca> wrote:

> Hi Team
>
> Please replace your drawing set with the attached, issued for pricing. There was a small layer error in the set sent last night.

002-17-82-19

I have has some messages that my emails have not gone through to some of you with regards to the spec sheet packages so I will try to resend in a separate email.

Thanks kindly and Merry Christmas to everyone.

 Virus-free. www.avast.com

On Fri, Dec 21, 2018 at 3:03 AM Starlyn Cag <starlyn@samdesign.ca> wrote:

Hello All parties

Attached is our latest and updated drawing set issued for pricing for the Aramark -Jumping Bean Cafe
I will follow up with a PDF package of specification sheets to the team tomorrow.

Members of CORE please note that the sconce lights near the milk and sugar station have shifted. This is due to increasing the width of the false columns to accommodate the folding partition.
Also to follow up I have obtained a quote for the security shutters and I do not think we will need motorization for the application needed.
Please let me know if you see any discrepancies in the title block

Please do not hesitate to call or email if you have any questions of concerns.

Thank you kindly and I wish you a lovely holiday.

--
Starlyn Cag

Interior Designer
SAM Design Inc.
Bachelor of Interior Design.
Member of IDNL- Director of Membership/ Secretary to President.
Member of IDC

[redacted](cell)

s.40 (1)

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Starlyn Cag

Interior Designer
SAM Design Inc.
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Member of IDNL- Director of Membership/ Secretary to President.
Member of IDC