

**From:** "Steve Hanson" <[REDACTED]>  
**To:** <[REDACTED]>, <[REDACTED]>, <[REDACTED]>  
**Subject:** Re: Friends house  
**Date:** Wed, 01 Feb 2012 19:59:13 +0000

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Great. Pls advise the above on the expected date so they can make arrangements

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Sent from Steve Hanson's Blackberry

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**From:** Greg Rowehl <[REDACTED]>  
**To:** Steve Hanson  
**Sent:** Wed Feb 01 14:51:47 2012  
**Subject:** RE: Friends house

Order is placed, have a call into American Range owner to expedite & see if we can get a better price.

If all goes smoothly we should be able to do better on install price. With high end residences we have to be very careful.

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**From:** Steve Hanson [mailto:[REDACTED]]  
**Sent:** Wednesday, February 01, 2012 2:43 PM  
**To:** Greg Rowehl  
**Subject:** RE: Friends house

Okay, let me know if you can get better.

Stephen Hanson

EFTA00420709

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**From:** Greg Rowehl [mailto: ]  
**Sent:** Wednesday, February 01, 2012 1:13 PM  
**To:** Steve Hanson  
**Subject:** Re: Friends house

OK. Just called factory. 2 weeks + 1 week shipping. Will try to do better

Greg Rowehl

Commercial Kitchen Design

On Feb 1, 2012, at 12:49 PM, "Steve Hanson" < > wrote:

Okay let's do it.

Stephen Hanson

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**From:** Greg Rowehl [mailto: ]  
**Sent:** Wednesday, February 01, 2012 12:40 PM  
**To:** Steve Hanson  
**Subject:** Re: Friends house

EFTA00420710

This is what I recommend

Greg Rowehl

Commercial Kitchen Design

On Feb 1, 2012, at 12:13 PM, "Steve Hanson" <[REDACTED]> wrote:

I don't know – you never gave me those dimensions so not sure of what is needed or what they want. Tell me what you think they should have or what they need with the understanding of what the chef actually does/amount of people they usually have for meals.

Stephen Hanson

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**From:** Greg Rowehl [mailto:[REDACTED]]  
**Sent:** Wednesday, February 01, 2012 11:47 AM  
**To:** Steve Hanson  
**Subject:** Re: Friends house

So we are going w the American range, 48", 6 burner + 12" griddle right? Pls confirm

Greg Rowehl

Commercial Kitchen Design

On Feb 1, 2012, at 11:30 AM, "Steve Hanson" <[REDACTED]> wrote:

Ok. Let's advise them of the swap out + schedule it all. Ill pay for this range + install costs

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Sent from Steve Hanson's Blackberry

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EFTA00420711

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**From:** Greg Rowehl <[REDACTED]>  
**To:** Steve Hanson  
**Sent:** Wed Feb 01 11:25:24 2012  
**Subject:** RE: Friends house

Yes. I have this range & the broiler is great.

Plus they do have the charbroiler.

<image001.png>

*Quality* means doing it right when no one is looking. *Henry Ford*

<image002.png>

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**From:** Steve Hanson [mailto:[REDACTED]]  
**Sent:** Wednesday, February 01, 2012 10:59 AM  
**To:** [REDACTED]  
**Subject:** RE: Friends house

Kitchen is set up to produce parties but reality is they never do parties. Maybe once a year an event for 25 people, maybe – otherwise it's 12 max and mostly 4-6 people. I guess you think the professional range is best as it also has a built in broiler. But is a real chef okay working with this professional range vs a real Jade commercial range? That is the question – even if just for 6 people and the owner likes meat/steak, so will the broiler be just as effective as the salamander?

Stephen Hanson

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**From:** Greg Rowehl [mailto: [REDACTED] ]  
**Sent:** Tuesday, January 31, 2012 11:47 AM  
**To:** Steve Hanson  
**Subject:** RE: Friends house

Either will work fine, It would depend on the amount of meals prepared.

It would seem the basement kitchen is set up to cater parties (e/t commercial except the range)

For that, the Jade range would work out the best.

For everyday cooking for your friends family, the Professional range would work.

Jade will have a little more fire power, but doesn't come w/ a built in Broiler as the Professional range does, thus the need for the salamander.

And commercial ranges have standing pilots as opposed to spark ignition on Professional ranges.

If they are cooking for the masses once a week or more: Jade Commercial

If not: I lean toward the American Professional.

A chef that comes from restaurant world might be happier w/ the Jade.

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**From:** Steve Hanson [mailto: [REDACTED] ]  
**Sent:** Tuesday, January 31, 2012 10:48 AM  
**To:** [REDACTED]  
**Subject:** Re: Friends house

So what range would u recommend ? For basement- they will have a professional chef cooking.

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Sent from Steve Hanson's Blackberry

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----- Original Message -----

From: Greg Rowehl <[REDACTED]>  
To: Steve Hanson  
Sent: Tue Jan 31 10:34:14 2012  
Subject: RE: Friends house

Sorry I was busy last night replumbing my own kitchen sink.

The new stove is for the basement.  
The main floor has a Garland 60" restaurant range with a 24" raised griddle & 2 full size ovens.  
This has plenty of fire power & is commercial unit. We cleaned the burners.  
This is OK.

The Viking is in the basement, next to a Garland commercial charbroiler.  
The Viking is an older model, is tinny, very little fire power & has (2) small half size ovens.

The American Range is also a professional range, but has more firepower, a full & a half size oven.  
Much better built than the Viking.

As to gas pressure: we didn't take an manometer reading, but the pressure appeared to be OK

-----Original Message-----

From: Steve Hanson [[mailto:\[REDACTED\]](mailto:[REDACTED])]  
Sent: Tuesday, January 31, 2012 10:23 AM  
To: [REDACTED]  
Subject: RE: Friends house

Greg,

Did you see my email from last night?

Stephen Hanson

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-----Original Message-----

From: Steve Hanson

Sent: Monday, January 30, 2012 6:50 PM

To: [REDACTED]

Subject: Friends house

That new stove is for basement or main floor. They have enough gas pressure?

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Sent from Steve Hanson's Blackberry

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