

Saurav Pillai

From: Amol Punde
Sent: Friday, May 10, 2024 10:56 AM
To: Saurav Pillai
Subject: FW: Kadak Roomali and Hot holding unit for Starters

Please raise PR for this request

From: Karan Kapur (K Hospitality Corp) <karan.kapur@k-corp.in>
Sent: Friday, May 10, 2024 12:12 AM
To: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Cc: Amol Punde <amol.punde@charcoalconcepts.com>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>
Subject: Re: Kadak Roomali and Hot holding unit for Starters

OK

Karan Kapur
K Hospitality Corp



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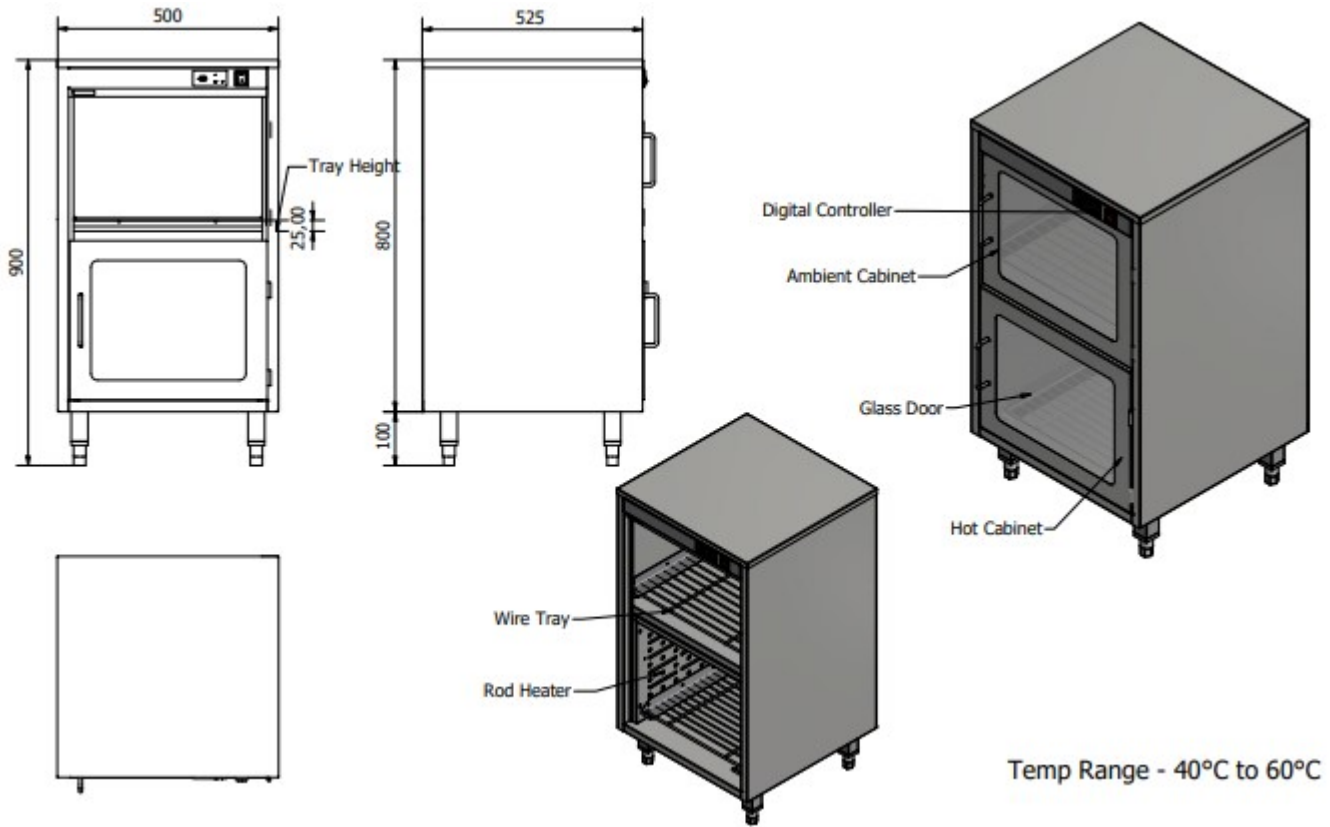
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From: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Date: Wednesday, 8 May 2024 at 2:07 PM
To: Karan Kapur (K Hospitality Corp) <karan.kapur@k-corp.in>
Cc: Amol Punde <amol.punde@charcoalconcepts.com>, Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>, Mithilesh Kumar <mithilesh.kumar@copperchimney.in>
Subject: RE: Kadak Roomali and Hot holding unit for Starters

Hi Karan – Sharing this mail for your approval on Kadak Roomali unit at CCW as a pilot.
Approval ask is for INR 23600.

Cost comparison			
	Fabrico	Meghdoot	Rational
	Amount	Amount	Amount
Kadak Roomali holding unit	23,600	57,230	88,500
Total	23,600	57,230	88,500

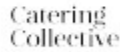
Kadak Roomali Holding unit-



Best,
Reetesh



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From: Karan Kapur (K Hospitality Corp) <karan.kapur@k-corp.in>
Sent: Thursday, April 25, 2024 11:19 PM
To: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Cc: Amol Punde <amol.punde@charcoalconcepts.com>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>
Subject: Re: Kadak Roomali and Hot holding unit for Starters

Hi Reetesh,

Thought we spoke about looking at solving this holistically, especially given the edge issue, and potential other solutions for holding as well? Can discuss once back next week to understand direction.

Thanks,

Karan Kapur
K Hospitality Corp



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From: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Date: Thursday, 25 April 2024 at 5:14 PM
To: Karan Kapur (K Hospitality Corp) <karan.kapur@k-corp.in>
Cc: Amol Punde <amol.punde@charcoalconcepts.com>, Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>, Mithilesh Kumar <mithilesh.kumar@copperchimney.in>
Subject: FW: Kadak Roomali and Hot holding unit for Starters

Hi Karan – Would request your approval on this cost for the pilot at CC Worli.

Best,

Reetesh



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tfs

From: Amol Punde <amol.punde@charcoalconcepts.com>
Sent: Thursday, April 25, 2024 3:24 PM
To: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Subject: RE: Kadak Roomali and Hot holding unit for Starters

Dear Sir,

Is there anything I have to do on this.

Regards,
Amol

From: Karan Kapur (K Hospitality Corp) <karan.kapur@k-corp.in>
Sent: Sunday, March 31, 2024 12:56 AM
To: Amol Punde <amol.punde@charcoalconcepts.com>
Cc: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>
Subject: Re: Kadak Roomali and Hot holding unit for Starters

Would just want to understand this from Reetesh once when we meet

Karan Kapur
K Hospitality Corp



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Disclaimer: The recipient acknowledges that K Hospitality Corp may be unable to exercise control or ensure or guarantee the integrity of the text of the email message and the text is not warranted as to completeness and accuracy. The views expressed in this email are those of the sender and not necessarily that of K Hospitality Corp. Before opening and accessing the attachment, if any, please check and scan for viruses. Internet communications cannot be guaranteed to be timely, secure, error or virus-free. The sender does not accept liability for any errors or omissions. K Hospitality Corp may monitor and record all emails.

From: Amol Punde <amol.punde@charcoalconcepts.com>
Date: Saturday, 30 March 2024 at 10:41 AM
To: Karan Kapur (K Hospitality Corp) <karan.kapur@k-corp.in>
Cc: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>, Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>, Mithilesh Kumar <mithilesh.kumar@copperchimney.in>
Subject: RE: Kadak Roomali and Hot holding unit for Starters

Dear Sir,

Good Morning !!

Please approve the cost of Rs.23,600/- for the manufacture of a kadak roomali roti unit as a trial model. Initially we received a quotation of Rs.57,230, yet we have done some reverse engineering, and the cost has been reduced to 23,600 by a different vendor.

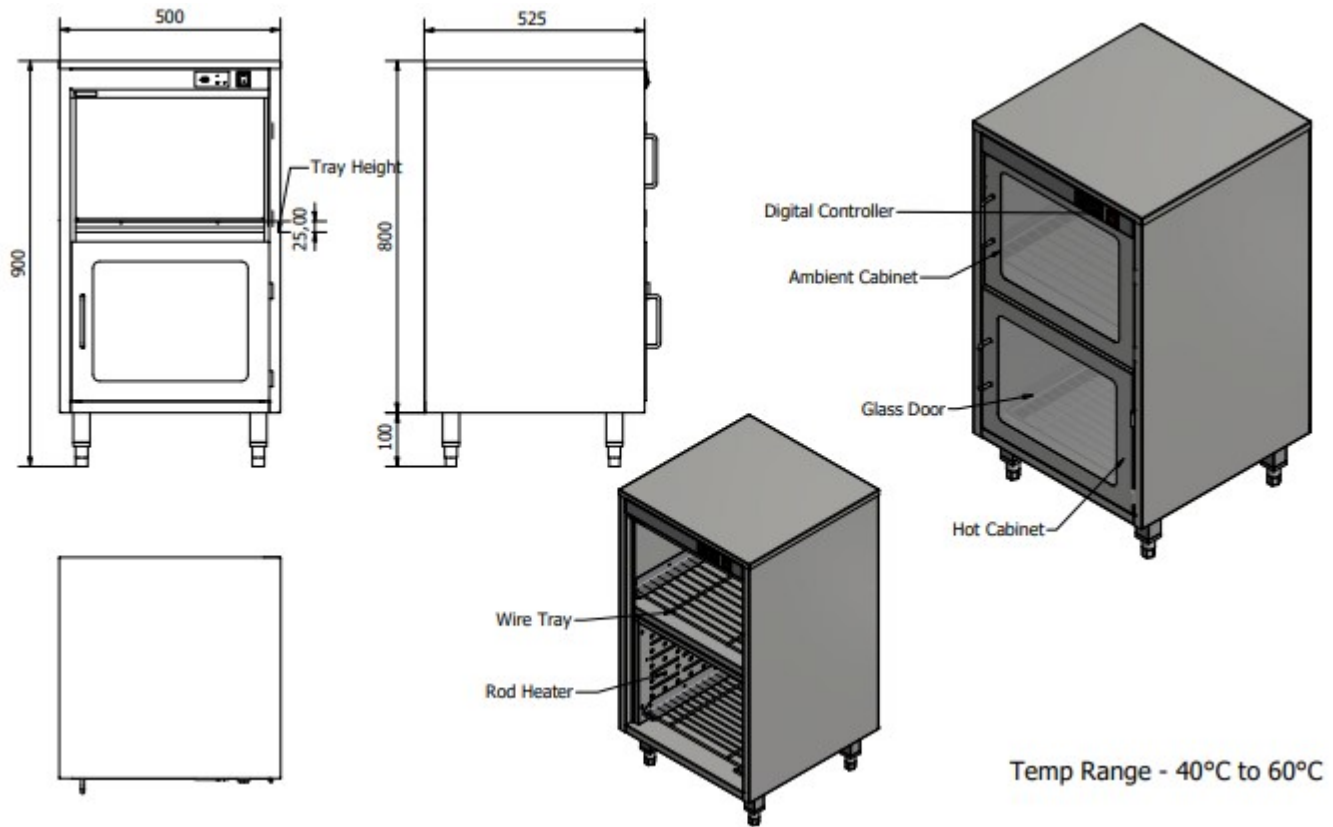
The design is specific; therefore, it is not closed through SCM. We will conduct a trial and then close this requirement through SCM for the remaining outlets.

- We will take trial in CC worli.
- Last communication mail is attached
- Detailed Drawing is attached

Cost comparison

	Fabrico Amount	Meghdoot Amount	Rational Amount
Kadak Roomali holding unit	23,600	57,230	88,500
Total	23,600	57,230	88,500

Kadak Roomali Holding unit-



Regards,
Amol

From: Amol Punde
Sent: Wednesday, March 27, 2024 1:31 PM
To: Karan Kapur (K Hospitality Corp) <karan.kapur@k-corp.in>
Cc: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>
Subject: FW: Kadak Roomali and Hot holding unit for Starters

Dear Sir,

Good afternoon !!

Please approve the cost of Rs.23,600/- for the manufacture of a kadak roomali roti unit as a trial model. Initially we received a quotation of Rs.57,230, yet we have done some reverse engineering, and the cost has been reduced to 23,600 by a different vendor.

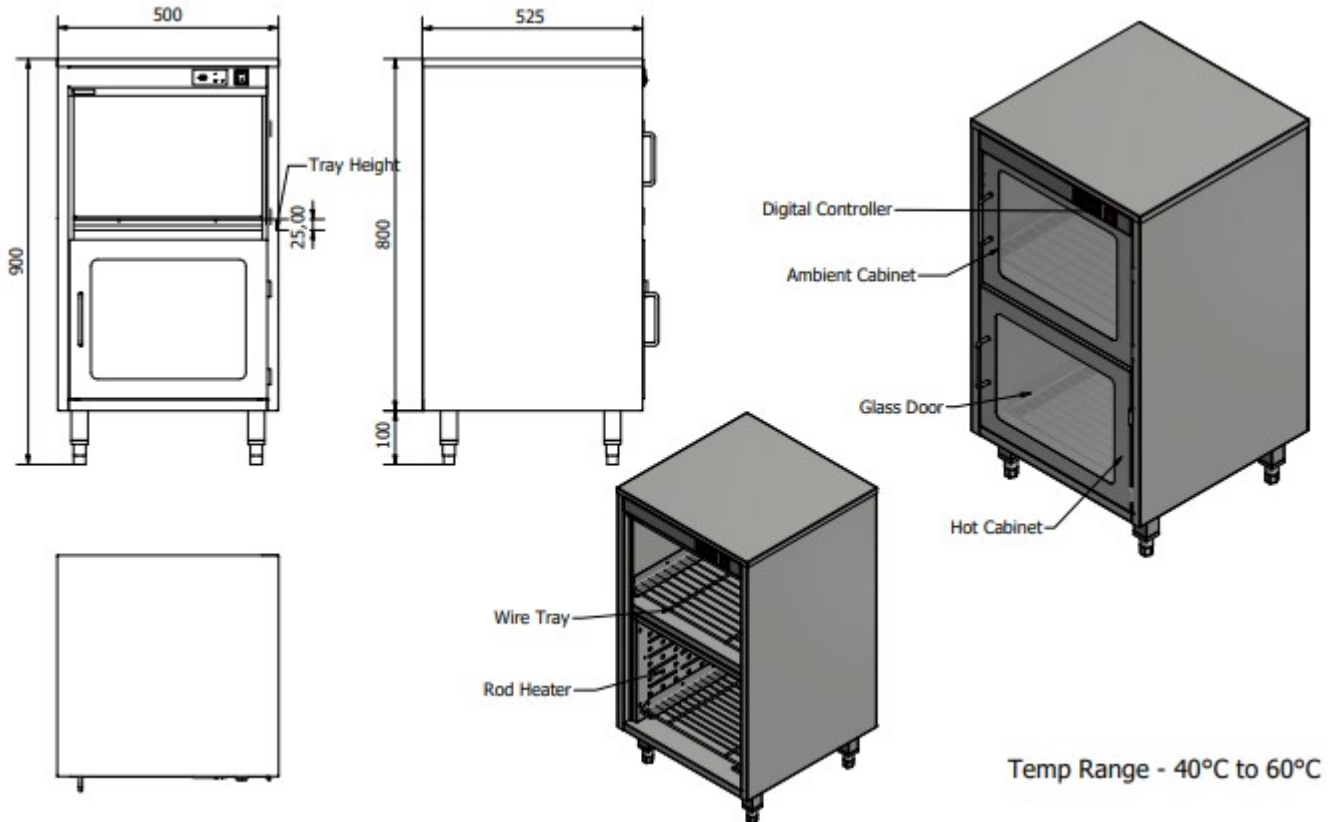
The design is specific; therefore, it is not closed through SCM. We will conduct a trial and then close this requirement through SCM for the remaining outlets.

- We will take trial in CC worli.
- Last communication mail is attached
- Detailed Drawing is attached

Cost comparison

	Fabrico Amount	Meghdoot Amount	Rational Amount
Kadak Roomali holding unit	23,600	57,230	88,500
Total	23,600	57,230	88,500

Kadak Roomali Holding unit-



Regards,
Amol

From: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>

Sent: Thursday, November 30, 2023 12:21 PM

To: Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>; Karan Kapur (K Hospitality Corp) <karan.kapur@k-corp.in>

Cc: Ravi Jha <ravi.jha@charcoalconcepts.com>; Amol Punde <amol.punde@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Amit Tiwari <amit.tiwari@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Hi Hemant - approved from my end.

Best,

Reetesh



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From: Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>
Sent: Monday, November 27, 2023 12:51 PM
To: Karan Kapur (K Hospitality Corp) <karan.kapur@k-corp.in>
Cc: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Amol Punde <amol.punde@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Amit Tiwari <amit.tiwari@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>
Subject: RE: Kadak Roomali and Hot holding unit for Starters

Hi Sir,

I hope this mail finds you well.

Need your approval on the below trail mail to go ahead with the same.

Please find enclosed Purchase order for New Equipment required for Worli Outlet. Request you to review and provide your approval to proceed further.

Sr No	WO NO	Vendor Name	Company	Location	NSO/MNT	Outlet
01	CP001	Meghdoot Refrigeration Industries Pvt. Ltd.	DCPL-CC	Worli - Mumbai	nso	Copper Chimney

Additional Capital Expenditure Would be Required of Rs. 61,500/- Would be required for the above Purchase (Extra amount required above WO value is required for freight & Loading Unloading Charges).

Kindly give your approval for further processing.

Thanks & Regards,
Hemant Kumar Jha



Deluxe Caterers Pvt Ltd,
12A Lotus Court ,Dr.Annie Besant Road, Worli, Mumbai – [400018](#).

From: Hemant Kumar Jha
Sent: Thursday, November 23, 2023 4:00 PM
To: Karan Kapur (K Hospitality Corp) <karan.kapur@k-corp.in>
Cc: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Amol Punde <amol.punde@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Amit Tiwari <amit.tiwari@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>
Subject: FW: Kadak Roomali and Hot holding unit for Starters

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Kindly give your approval for further processing.

Thanks & Regards,
Hemant Kumar Jha



Deluxe Caterers Pvt Ltd,
12A Lotus Court ,Dr.Annie Besant Road, Worli, Mumbai – [400018](#).

From: Amol Punde <amol.punde@charcoalconcepts.com>

Sent: Thursday, November 23, 2023 3:33 PM

To: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>

Cc: Ravi Jha <ravi.jha@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Amit Tiwari <amit.tiwari@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Noted Sir..

From: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>

Sent: Thursday, November 23, 2023 3:32 PM

To: Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>; Amol Punde <amol.punde@charcoalconcepts.com>

Cc: Ravi Jha <ravi.jha@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Amit Tiwari <amit.tiwari@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Hi Hemant – Approved.

Hi Amol – it should get booked in capex and should not hit the MIS as an opex cost, please keep a tab on that.

Best,

Reetesh



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CONCEPTS

FFA
FOOD & BEVERAGE



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tfs

From: Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>

Sent: Thursday, November 23, 2023 3:14 PM

To: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>

Cc: Ravi Jha <ravi.jha@charcoalconcepts.com>; Amol Punde <amol.punde@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Amit Tiwari <amit.tiwari@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Hi Sir,

I hope this mail finds you well.

Please find enclosed Purchase order for New Equipment required for Worli Outlet.
Request you to review and provide your approval to proceed further.

Sr No	WO NO	Vendor Name	Company	Location	NSO/MNT	Outlet
01	CP001	Meghdoot Refrigeration Industries Pvt. Ltd.	DCPL-CC	Worli - Mumbai	nso	Copper Chimney

Additional Capital Expenditure Would be Required of Rs. 61,500/- Would be required for the above Purchase (Extra amount required above WO value is required for freight & Loading Unloading Charges).

Kindly give your approval for further processing.

Thanks & Regards,
Hemant Kumar Jha



Deluxe Caterers Pvt Ltd,

12A Lotus Court ,Dr.Annie Besant Road, Worli, Mumbai – 400018.

From: Amol Punde <amol.punde@charcoalconcepts.com>

Sent: Thursday, November 23, 2023 12:49 PM

To: Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>

Cc: Ravi Jha <ravi.jha@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Dear Hemant,

Please add cost of Rs.4000 for transportation, loading/Unloading and reshare for approval.

Regards,
Amol

From: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>

Sent: Tuesday, November 21, 2023 4:35 PM

To: Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>

Cc: Amol Punde <amol.punde@charcoalconcepts.com>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Why are we asking 70k for the equipment.
 Why would you need 18k for freight and extras to deliver the equipment.
 This is too high, how come we have missed it.

Best,

Reetesh



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From: Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>
Sent: Friday, November 17, 2023 3:21 PM
To: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Cc: Amol Punde <amol.punde@charcoalconcepts.com>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>
Subject: RE: Kadak Roomali and Hot holding unit for Starters

Hi Sir,

I hope this mail finds you well.

Please find enclosed Purchase order for New Equipment required for Worli Outlet.
 Request you to review and provide your approval to proceed further.

Sr No	WO NO	Vendor Name	Company	Location	NSO/MNT	Outlet
01	CP001	Meghdoot Refrigeration Industries Pvt. Ltd.	DCPL-CC	Worli - Mumbai	nso	Copper Chimney

Additional Capital Expenditure Would be Required of Rs. 70,000/- Would be required for the above Purchase (Extra amount required above WO value is required for freight & Loading Unloading Charges).

Kindly give your approval for further processing.

Thanks & Regards,

Hemant Kumar Jha



Deluxe Caterers Pvt Ltd,

12A Lotus Court ,Dr. Annie Besant Road, Worli, Mumbai – 400018.

From: Amol Punde <amol.punde@charcoalconcepts.com>

Sent: Friday, November 17, 2023 12:34 PM

To: Ravi Jha <ravi.jha@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Thank you in advance

From: Ravi Jha <ravi.jha@charcoalconcepts.com>

Sent: Friday, November 17, 2023 12:13 PM

To: Amol Punde <amol.punde@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Hi Amol,

[@Hemant Kumar Jha](#) will make the PO today only.

Regards

Ravi Jha



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Charcoal Concepts CHARCOAL IFAA gharbharti itis BAVEL NEST

From: Amol Punde <amol.punde@charcoalconcepts.com>

Sent: Friday, November 17, 2023 11:58 AM

To: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Where are we on this?

From: Amol Punde

Sent: Thursday, November 16, 2023 12:08 PM

To: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Hemant Kumar

Jha <hemant.kumar@charcoalconcepts.com>

Cc: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Hemant Sonar <hemant.sonar@copperchimney.in>; Amit Tiwari <amit.tiwari@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

What is the current status?

From: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>

Sent: Friday, November 10, 2023 3:35 PM

To: Ravi Jha <ravi.jha@charcoalconcepts.com>; Amol Punde <amol.punde@charcoalconcepts.com>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>

Cc: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Hemant Sonar <hemant.sonar@copperchimney.in>; Amit Tiwari <amit.tiwari@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Noted Ravi JJ.

Thanks & Regards,

Abhijeet

8657747479

From: Ravi Jha <ravi.jha@charcoalconcepts.com>

Sent: Friday, November 10, 2023 3:31 PM

To: Amol Punde <amol.punde@charcoalconcepts.com>; Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>

Cc: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Hemant Sonar <hemant.sonar@copperchimney.in>; Amit Tiwari <amit.tiwari@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Hi Amol

Noted,

@Abhijeet Sawant Please complete the vendor registration formalities and share their details to proceed for the further work.

@Hemant Kumar Jha Till then start the process of creating PO & their approvals.

Regards

Ravi Jha



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From: Amol Punde <amol.punde@charcoalconcepts.com>

Sent: Friday, November 10, 2023 3:14 PM

To: Ravi Jha <ravi.jha@charcoalconcepts.com>

Cc: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>;
Avdhut Shingre <avdhut.shingre@copperchimney.in>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>;
Hemant Sonar <hemant.sonar@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Dear Ravi,

Please proceed further.

From: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>

Sent: Friday, November 10, 2023 3:10 PM

To: Amol Punde <amol.punde@charcoalconcepts.com>

Cc: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>;
Avdhut Shingre <avdhut.shingre@copperchimney.in>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Hemant Kumar Jha
<hemant.kumar@charcoalconcepts.com>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>; Hemant Sonar
<hemant.sonar@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

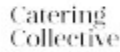
Hi Amol – Noted and approved.

Best,

Reetesh



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From: Amol Punde <amol.punde@charcoalconcepts.com>
Sent: Friday, November 10, 2023 12:31 PM
To: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Cc: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>; Hemant Sonar <hemant.sonar@copperchimney.in>
Subject: RE: Kadak Roomali and Hot holding unit for Starters

Dear Sir,

Kindly approve the cost of Rs.48,500+Taxes for Manufacturing of kadak roomali roti unit.
 -The lead time for Supply is 3 Weeks after PO.
 -We will take trial in CC worli.

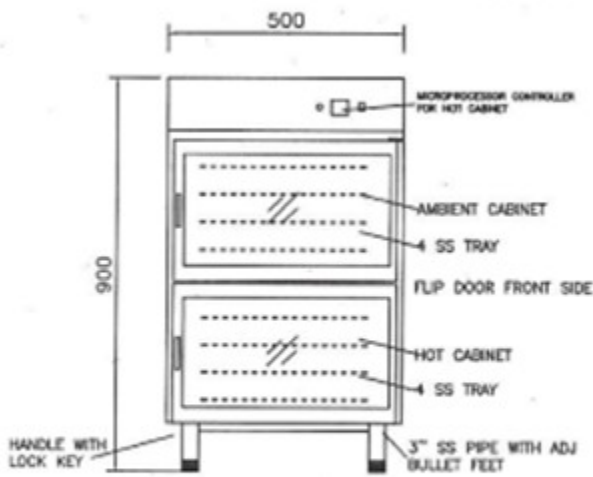
Dimensions-

- L-15 Inch (Inside)
- B-15 Inch (Inside)
- H- 12 Inch (Inside)

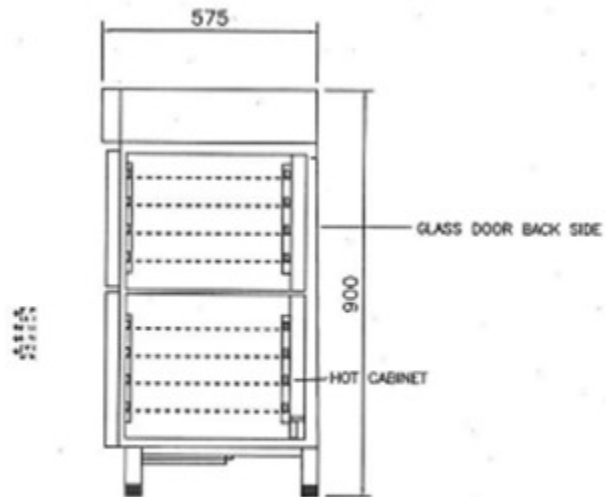
Cost comparison

	Meghdoot		Rans		Rational	
	Pre-Negotiation	Post negotiation	Pre-Negotiation	Post negotiation	Pre-Negotiation	Post negot
Roomali holding unit	52500	48500			75000	
	52500	48500	Not participated	Not participated	75000	

Kadak Roomali Holding unit-



FRONT VIEW



SECTION VIEW

Specs Comparison-

Kadak Roomali holding unit		
Outer body	Stainless steel with NO 4 PVC	Stainless steel
Inner tank	Stainless steel 304	Stainless steel
Temperature	40 to 60 Degree Celsius	40 to 60
Heater wattage total	1000w	3000w
Temperature controller	PID Microprocessor with RTD sensor	no
Power	1 Phase 220 v	1 Phase 220 v

Regards,
Amol

From: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>

Sent: Thursday, November 9, 2023 3:37 PM

To: Amol Punde <amol.punde@charcoalconcepts.com>

Cc: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>; Hemant Sonar <hemant.sonar@copperchimney.in>

Subject: RE: Kadak Roomali and Hot holding unit for Starters

Hi Amol – Please share the final bit with size etc. in one mail for approval.

Best,

Reetesh



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tfs

From: Amol Punde <amol.punde@charcoalconcepts.com>
Sent: Thursday, November 9, 2023 1:27 PM
To: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Cc: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>; Hemant Sonar <hemant.sonar@copperchimney.in>
Subject: RE: Kadak Roomali and Hot holding unit for Starters

Sir,

For Holding 25 Roomali below are the dimensions of holding unit.

L-15 Inch (Inside)
B-15 Inch (Inside)
H- 12 Inch (Inside)

Regards,
Amol

From: Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Sent: Thursday, November 9, 2023 12:37 PM
To: Amol Punde <amol.punde@charcoalconcepts.com>; Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>
Cc: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>; Hemant Sonar <hemant.sonar@copperchimney.in>
Subject: RE: Kadak Roomali and Hot holding unit for Starters

Hi Amol – Final size for holding 25 roomali at one go. What is it L*B*H?

Best,

Reetesh



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From: Amol Punde <amol.punde@charcoalconcepts.com>
Sent: Thursday, November 9, 2023 11:52 AM
To: Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>; Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Cc: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>; Hemant Sonar <hemant.sonar@copperchimney.in>
Subject: RE: Kadak Roomali and Hot holding unit for Starters

Dear Chef,

We will discuss about hot holding cabinet with Reetesh sir.

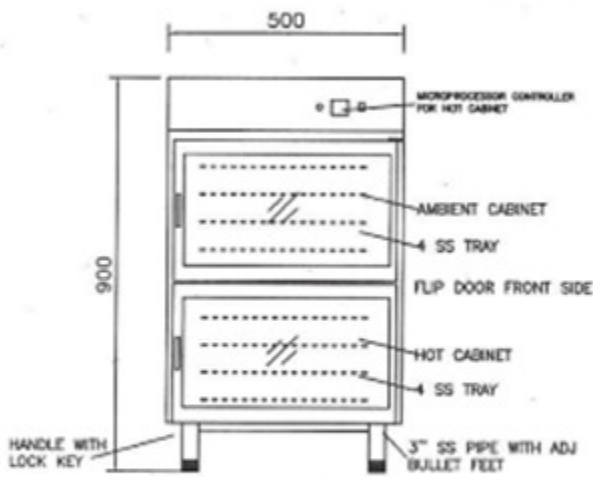
Reetesh sir, I have checked all the dimensions of kadak Romali Holding unit and found ok, please suggest for further course of action.

Regards,
Amol

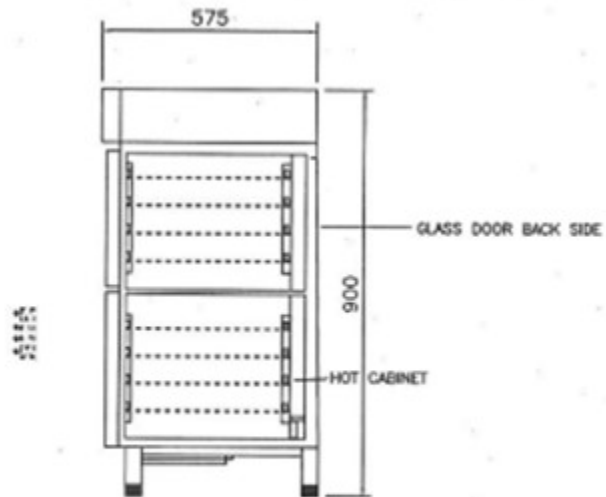
From: Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>
Sent: Tuesday, November 7, 2023 7:36 PM
To: Amol Punde <amol.punde@charcoalconcepts.com>
Cc: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>; Hemant Sonar <hemant.sonar@copperchimney.in>; Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>
Subject: RE: Kadak Roomali and Hot holding unit for Starters

Dear Amol,

Approved for the Kadak Roomali roti holder but for the hot holding cabinet I just want to know for which outlet we are getting



FRONT VIEW



SECTION VIEW

Regards,

Tikendrajeet Singh
8879660076



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From: Amol Punde <amol.punde@charcoalconcepts.com>

Sent: Tuesday, November 7, 2023 6:01 PM

To: Tikendrajeet Singh <tikendrajeet.singh@copperchimney.in>; Reetesh Shukla <reetesh.shukla@charcoalconcepts.com>

Cc: Abhijeet Sawant <abhijeet.sawant@copperchimney.in>; Mithilesh Kumar <mithilesh.kumar@copperchimney.in>; Avdhut Shingre <avdhut.shingre@copperchimney.in>; Ravi Jha <ravi.jha@charcoalconcepts.com>; Hemant Kumar Jha <hemant.kumar@charcoalconcepts.com>

Subject: Kadak Romali and Hot holding unit for Starters

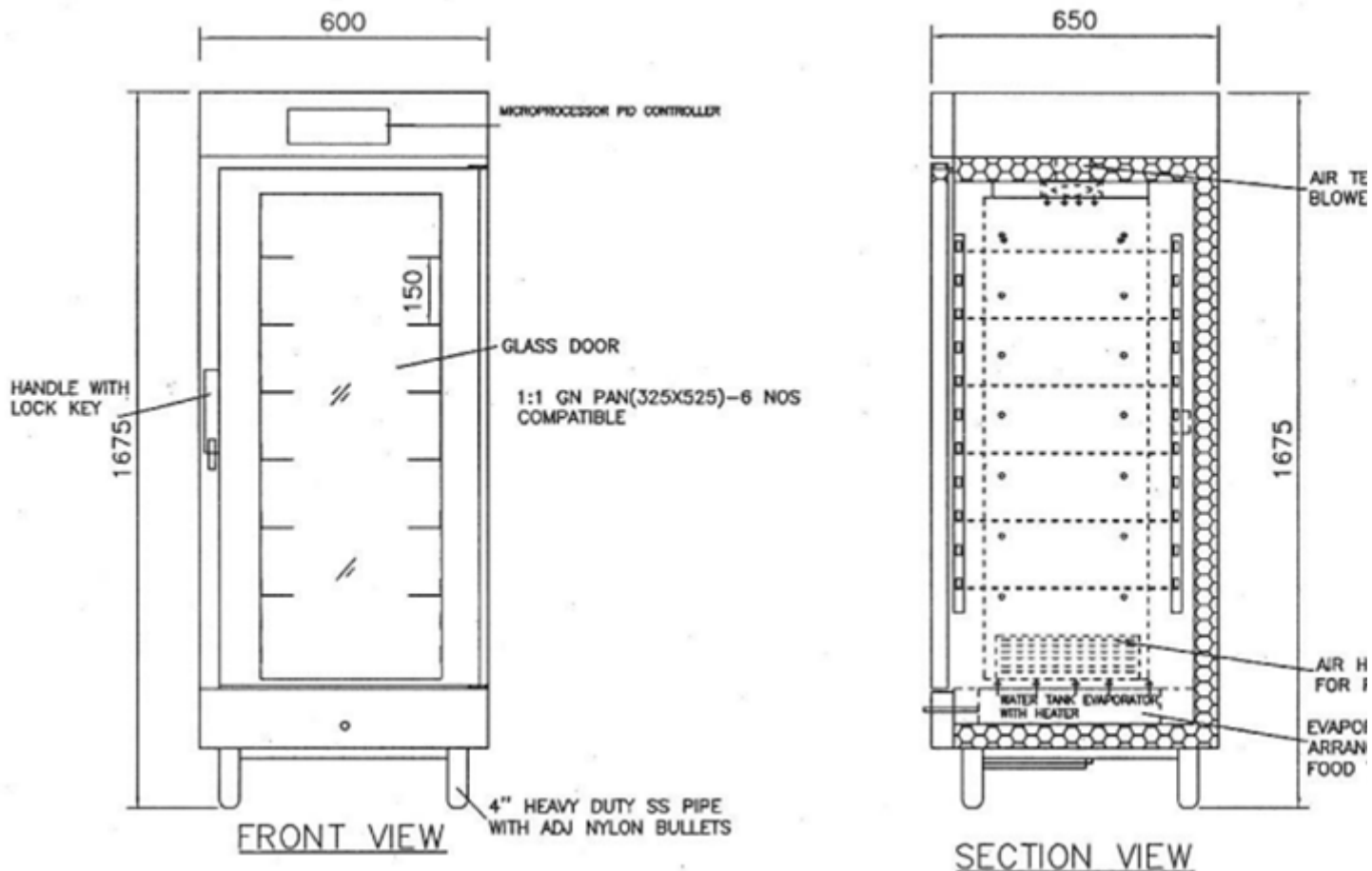
Dear Chef,

As we discussed and finalized for Kadak roomali and hot holding units , please find the attached drawings.

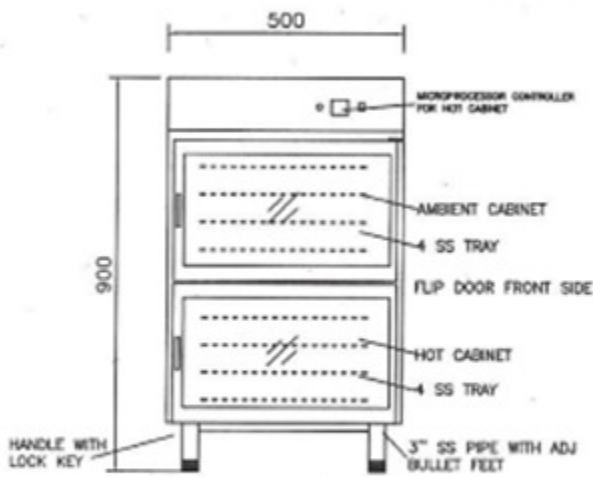
Would you kindly approve the same as we plan to manufacture one piece of each.

Dear Reetesh sir, Kindly Suggest for further processing once it is approved by Chef.

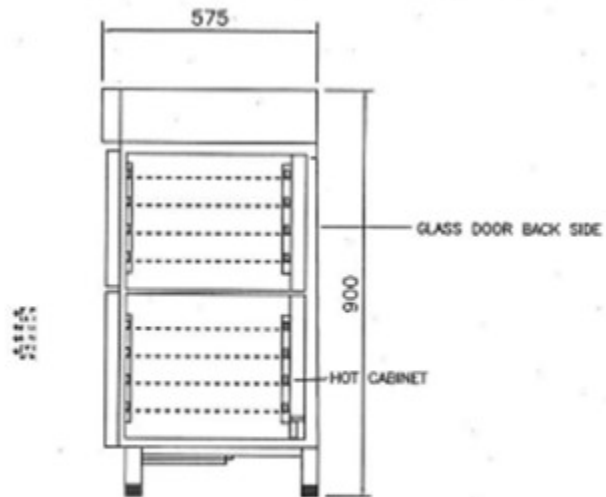
HOT HOLDING UNIT -



Kadak Roomali Holding unit-



FRONT VIEW



SECTION VIEW

Cost comparison

	Meghdoot		Rans		Pre-Negotiated Price
	Pre-Negotiation	Post negotiation	Pre-Negotiation	Post negotiation	
Kadak Roomali holding unit	52500	48500			75000
HOT holding unit for starter	145000	135000	167000	158650	162000
Total	197,500	183,500	167,000	158,650	237,000

Specs Comparison-

	Meghdoot	Rans
HOT HOLDING UNIT		
Outer body	Stainless steel with NO 4 PVC	Stainless steel
Inner tank	Stainless steel 304	Stainless steel
back	stainless steel	Stainless steel
rack	6 ss rack on horizontal channel compatible with 1:1 GN pans (525*325 mm)	40
Insulation	Glass wool	PU
Temperature	70 to 80 Degree Celsius	70 to 80 Degree Celsius
humidity	70 to 80 %	70 to 80 %
controller	PID	Digital controller
sensors	RTD Thermocouple PT 100	no
heaters	yes, for air and humidity separate	yes
Heater wattage total	2200	
Heater Fan motor	yes	yes
Water level Sensor	yes, with alarm	no
Automatic Water filling	yes, with float valve and sensor	Manual water filling

Kadak Roomali holding unit

Outer body	Stainless steel with NO 4 PVC	
Inner tank	Stainless steel 304	
Temperature	40 to 60 Degree Celsius	
Heater wattage total	1000w	
Temperature controller	PID Microprocessor with RTD sensor	
Power	1 Phase 220 v	

Regards,
Amol