

Abdul Rehman

From: Vishal Gupta <Vishal.Gupta@jublfood.com>
Sent: 10 May 2024 15:25
To: Abdul Rehman; Jatin Rai
Cc: Ajit Singh; Swapnil Sutar; Herambraj Sonawane; Sandeep Bhat; Lovejot Sekhon; Smrutika Thoti; Noel Dias; Shadab Sukri; Manmeet Singh Bakshi; Lovejot Sekhon; Prasann Kumar Jha
Subject: RE: Delhi - Dominos T1 Schedule
Attachments: PI Delhi Airport (1).pdf

Hi Abdul,

Please find the PI of the Electrical ovens in the attachment file.

Regards,
Vishal Gupta

From: Abdul Rehman <abdul.rehman@k-corp.in>
Sent: 10 May 2024 10:22
To: Vishal Gupta <Vishal.Gupta@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>
Cc: Ajit Singh <ajit.singh@travelfoodservices.com>; Swapnil Sutar <swapnil.sutar@k-corp.in>; Herambraj Sonawane <mumbai.purchase1_kcorp@travelfoodservices.onmicrosoft.com>; Sandeep Bhat <sandeep.bhat@k-corp.in>; Lovejot Sekhon <lovejot.sekhon@k-corp.in>; Smrutika Thoti <smrutika.thoti@travelfoodservices.com>; Noel Dias <noel.dias@travelfoodservices.com>; Shadab Sukri <shadab.sukri@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Lovejot Sekhon <lovejot.sekhon@k-corp.in>; Prasann Kumar Jha <prasann.jha@jublfood.com>
Subject: RE: Delhi - Dominos T1 Schedule

"CAUTION: This Email Originated outside the organization. Don't respond, Click links or open attachments unless you recognize the sender name/email and know the content is safe."

Hi Vishal,

Awaiting for Pi, Please share as it is very urgent.

Thanks & Regards,
Abdul Rehman
📞 | 📠 +91 9920292129
Travel Food Services Pvt. Limited.

From: Vishal Gupta <Vishal.Gupta@jublfood.com>

Sent: 09 May 2024 10:31

To: Abdul Rehman <abdul.rehman@k-corp.in>; Jatin Rai <jatin.rai@jublfood.com>

Cc: Ajit Singh <ajit.singh@travelfoodservices.com>; Swapnil Sutar <swapnil.sutar@k-corp.in>; Herambraj Sonawane <mumbai.purchase1_kcorp@travelfoodservices.onmicrosoft.com>; Sandeep Bhat <sandeep.bhat@k-corp.in>; Lovejot Sekhon <lovejot.sekhon@k-corp.in>; Smrutika Thoti <smrutika.thoti@travelfoodservices.com>; Noel Dias <noel.dias@travelfoodservices.com>; Shadab Sukri <shadab.sukri@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Lovejot Sekhon <lovejot.sekhon@k-corp.in>; Prasann Kumar Jha <prasann.jha@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

Hi Abdul,

I will share the PI by today only.

Regards,
Vishal Gupta

From: Abdul Rehman <abdul.rehman@k-corp.in>

Sent: 09 May 2024 10:20

To: Jatin Rai <jatin.rai@jublfood.com>; Vishal Gupta <Vishal.Gupta@jublfood.com>

Cc: Ajit Singh <ajit.singh@travelfoodservices.com>; Swapnil Sutar <swapnil.sutar@k-corp.in>; Herambraj Sonawane <mumbai.purchase1_kcorp@travelfoodservices.onmicrosoft.com>; Sandeep Bhat <sandeep.bhat@k-corp.in>; Lovejot Sekhon <lovejot.sekhon@k-corp.in>; Smrutika Thoti <smrutika.thoti@travelfoodservices.com>; Noel Dias <noel.dias@travelfoodservices.com>; Shadab Sukri <shadab.sukri@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Lovejot Sekhon <lovejot.sekhon@k-corp.in>; Prasann Kumar Jha <prasann.jha@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

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Dear Vishal,

Awaiting details. Please help us with the Pi for Electrical Oven and Vendor for PMX table.

Thanks & Regards,
Abdul Rehman

📞 | 📱 +91 9920292129

Travel Food Services Pvt. Limited.

From: Jatin Rai <jatin.rai@jublfood.com>

Sent: 07 May 2024 14:02

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Prasann Kumar Jha <prasann.jha@jublfood.com>; Vishal Gupta <Vishal.Gupta@jublfood.com>

Cc: Ajit Singh <ajit.singh@travelfoodservices.com>; Swapnil Sutar <swapnil.sutar@k-corp.in>; Herambraj Sonawane <mumbai.purchase1_kcorp@travelfoodservices.onmicrosoft.com>; Sandeep Bhat <sandeep.bhat@k-corp.in>; Lovejot Sekhon <lovejot.sekhon@k-corp.in>; Smrutika Thoti <smrutika.thoti@travelfoodservices.com>; Abdul Rehman <abdul.rehman@k-corp.in>; Noel Dias <noel.dias@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Lovejot Sekhon <lovejot.sekhon@k-corp.in>

Subject: RE: Delhi - Dominos T1 Schedule

@Vishal Gupta- Request you to please address the request raised by Shadab for upcoming Domino's store at Delhi ID.

- 1) Electrical Conveyor Oven – Qty 2 – Pi pending
- 2) PMX Table - We require a vendor as RP Lasetech has declined to provide it, and our current vendors are unable to produce the machine due to complications.

Rgds/ Jatin

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>

Sent: 07 May 2024 13:59

To: Prasann Kumar Jha <prasann.jha@jublfood.com>

Cc: Ajit Singh <ajit.singh@travelfoodservices.com>; Swapnil Sutar <swapnil.sutar@k-corp.in>; Herambraj Sonawane <mumbai.purchase1_kcorp@travelfoodservices.onmicrosoft.com>; Sandeep Bhat <sandeep.bhat@k-corp.in>; Lovejot Sekhon Kcorp <lovejot.sekhon@k-corp.in>; Smrutika Thoti <smrutika.thoti@travelfoodservices.com>; Abdul Rehman <abdul.rehman@k-corp.in>; Jatin Rai <jatin.rai@jublfood.com>; Noel Dias <noel.dias@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Lovejot Sekhon Kcorp <lovejot.sekhon@k-corp.in>

Subject: RE: Delhi - Dominos T1 Schedule

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+++ Team

Dear Prasann,
Please find equipment PO detail, need your help on yellow highlighted

Regards
Shadab Sukri

From: Abdul Rehman <abdul.rehman@k-corp.in>

Sent: 06 May 2024 04:55 PM

To: Smrutika Thoti <smrutika.thoti@travelfoodservices.com>; Shadab Sukri <shadab.sukri@travelfoodservices.com>

Cc: Ajit Singh <ajit.singh@travelfoodservices.com>; Swapnil Sutar <swapnil.sutar@k-corp.in>; Herambraj Sonawane <mumbai.purchase1_kcorp@travelfoodservices.onmicrosoft.com>; Sandeep Bhat <sandeep.bhat@k-corp.in>; Lovejot Sekhon Kcorp <lovejot.sekhon@k-corp.in>

Subject: RE: Delhi - Dominos T1 Schedule

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Dear Shadab / Smrutika,

PFB Po Details.

Category	Vendor Name	PO No
Fabrication	Rp Lasertech	TFSPL/PO/24-25/000197
Make line	Meghdoot	TFSPL/PO/24-25/000199
Weighing Scale	Microweigh	TFSPL/PO/24-25/000198
Cold room	Climatrol	TFSPL/PO/24-25/000165
PVC Strip Curtain	Aceone tech	TFSPL/PO/24-25/000201

@shadab Need your help for below mentioned Items which are still pending to order .

- 1) Electrical Conveyor Oven – Qty 2 – Pi pending
- 2) PMX Table - We require a vendor as RP Lasetech has declined to provide it, and our current vendors are unable to produce the machine due to complications.

Thanks & Regards,

Abdul Rehman

📞 | 📠 +91 9920292129

Travel Food Services Pvt. Limited.

From: Abdul Rehman

Sent: 06 May 2024 16:53

To: Smrutika Thoti <smrutika.thoti@travelfoodservices.com>; Shadab Sukri <shadab.sukri@travelfoodservices.com>

Cc: Ajit Singh <ajit.singh@travelfoodservices.com>; Swapnil Sutar <swapnil.sutar@k-corp.in>; Herambraj Sonawane <mumbai.purchase1_kcorp@travelfoodservices.onmicrosoft.com>; Sandeep Bhat

<sandeep.bhat@k-corp.in>; Lovejot Sekhon <lovejot.sekhon@k-corp.in>

Subject: RE: Delhi - Dominos T1 Schedule

Dear Shadab / Smrutika,

PFB Po Details.

Category	Vendor Name	PO No
Fabrication	Rp Lasertech	TF SPL/PO/24-25/000197
Make line	Meghdoot	TF SPL/PO/24-25/000199
Weighing Scale	Microweigh	TF SPL/PO/24-25/000198
Cold room	Climatrol	TF SPL/PO/24-25/000165
PVC Strip Curtain	Aceone tech	TF SPL/PO/24-25/000201

@shadab Need your help for below mentioned Items which are still pending to order .

Electrical Conveyor Oven – Qty 2 – Pi pending

Thanks & Regards,

Abdul Rehman

📞 | 📠 +91 9920292129

Travel Food Services Pvt. Limited.

From: Smrutika Thoti <smrutika.thoti@travelfoodservices.com>

Sent: 25 April 2024 12:01

To: Abdul Rehman <abdul.rehman@k-corp.in>; Swapnil Sutar <swapnil.sutar@k-corp.in>; Sandeep Bhat <sandeep.bhat@k-corp.in>; Herambraj Sonawane <mumbai.purchase1_kcorp@travelfoodservices.onmicrosoft.com>

Cc: Ajit Singh <ajit.singh@travelfoodservices.com>; Shadab Sukri <shadab.sukri@travelfoodservices.com>

Subject: RE: Delhi - Dominos T1 Schedule

Dear Team,

We have uploaded following PR for Delhi - Dominos T1

- Screen - TFSPL-2425-00114

- Cash Drawer - TFSPL-2425-00113
- Equipment - TFSPL-2425-00112

Regards,
Smrutika

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>
Sent: 24 April 2024 23:54
To: Smrutika Thoti <smrutika.thoti@travelfoodservices.com>
Cc: Ajit Singh <ajit.singh@travelfoodservices.com>
Subject: FW: Delhi - Dominos T1 Schedule

Smrutika,
Upload in SAFAL – Delhi T1 Dominos

Regards
Shadab Sukri

From: Anil Kumar16 <anil.kumar16@jublfood.com>
Sent: 23 April 2024 09:15 AM
To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Varun Gohil <Varun.Gohil@jublfood.com>
Cc: Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>
Subject: RE: Delhi - Dominos T1 Schedule

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Hi Shadab,

As discussed yesterday please find the required equipment detail sheet .

Note – this is only for SS equipment as discussed, further any details required let us know.

Regards,
Anil Kumar

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>
Sent: Thursday, April 4, 2024 12:46 PM
To: Anil Kumar16 <anil.kumar16@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>
Cc: Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>
Subject: RE: Delhi - Dominos T1 Schedule

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Dear Anil,
Request you to share equipment BOQ in attached format

Regards
Shadab Sukri

From: Shadab Sukri
Sent: 22 February 2024 06:44 PM
To: Anil Kumar16 <anil.kumar16@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>
Cc: Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>
Subject: RE: Delhi - Dominos T1 Schedule

Dear Anil,
In Mopa we received BOQ in attached format , can you share in this format

Regards
Shadab Sukri

From: Anil Kumar16 <anil.kumar16@jublfood.com>
Sent: 22 February 2024 06:33 PM
To: Varun Gohil <Varun.Gohil@jublfood.com>; Shadab Sukri <shadab.sukri@travelfoodservices.com>
Cc: Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Ajit Singh

<ajit.singh@travelfoodservices.com>

Subject: RE: Delhi - Dominos T1 Schedule

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Hi Shadab,

As requested, please find the equipment details sheet with quantity.

Regards,
Anil Kumar

From: Varun Gohil

Sent: Thursday, February 22, 2024 3:30 PM

To: Anil Kumar16 <anil.kumar16@jublfood.com>; Shadab Sukri <shadab.sukri@travelfoodservices.com>

Cc: Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>

Subject: RE: Delhi - Dominos T1 Schedule

Hi Anil,

Pfa as pdf as per trail mail.

Thanks & Regards,
Varun Gohil
| Projects |

From: Anil Kumar16 <anil.kumar16@jublfood.com>

Sent: 22 February 2024 12:50

To: Varun Gohil <Varun.Gohil@jublfood.com>; Shadab Sukri <shadab.sukri@travelfoodservices.com>

Cc: Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>

Subject: RE: Delhi - Dominos T1 Schedule

Hi Varun,

Please share the PDF file for all drawing to make the capex.

Regards,
Anil Kumar

From: Varun Gohil

Sent: Thursday, February 22, 2024 11:06 AM

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Anil Kumar16 <anil.kumar16@jublfood.com>

Cc: Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>

Subject: RE: Delhi - Dominos T1 Schedule

Hi Shadab,

Pfa cad file as per trail mail.

Hi Anil,

Please share the Equipment BOQ in Excel Sheet as per trail mail to TFS.

Thanks & Regards,
Varun Gohil
| Projects |

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>

Sent: 21 February 2024 16:27

To: Varun Gohil <Varun.Gohil@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Modassir Mahmood <modassir.mahmood@jublfood.com>; Moize Khan <moize.khan@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

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Dear Varun,
Request you share final drawing set of Delhi T1 drawing in AutoCAD Format and share Equipment BOQ in Excel Sheet

Regards
Shadab Sukri

From: Mayank Gupta <mayank.gupta1@jublfood.com>

Sent: 02 December 2023 05:46 PM

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Jatin Rai <jatin.raai@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>; Modassir Mahmood <modassir.mahmood@jublfood.com>; Moize Khan <moize.khan@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>

Subject: RE: Delhi - Dominos T1 Schedule

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Hi Shadab,

Referring trail mail,pfa the hvac boq and revised drawings for your reference.i understand we have closed all comments and design requirements from our end opened till date do let us know, in case any other design related inputs required.

Regards,
Mayank Gupta

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>

Sent: 01 December 2023 12:52 PM

To: Mayank Gupta <mayank.gupta1@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Jatin Rai <jatin.raai@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>; Modassir Mahmood <modassir.mahmood@jublfood.com>; Moize

Khan <moize.khan@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>

Subject: RE: Delhi - Dominos T1 Schedule

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Dear Modassir,
Sending a team's meeting request to discuss 2.30 pm today

Regards
Shadab Sukri

From: Mayank Gupta <mayank.gupta1@jublfood.com>

Sent: 30 November 2023 07:07 PM

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Jatin Rai <jatin.raai@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>; Modassir Mahmood <modassir.mahmood@jublfood.com>; Moize Khan <moize.khan@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>

Subject: RE: Delhi - Dominos T1 Schedule

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Dear Team,

Plz find below our response for trail mail points in green point wise;

- PNG Line drawing – not require – we are using Electrical Oven – Email attached for reference shared on 7th Nov. **Plz ignore PNG drawing**
- RO plant - not require - we are getting Portable water supply from Airport - Email attached for reference shared on 24th Oct. **OK, noted**
- Fresh air fan with air washer & Exhaust fan with scrubber is our scope – Check Design Guideline shared 19th Oct. **HVAC is designed as per guidelines, we have shown only ducting part(exhaust/ fresh air) for connection with existing ducts(FA and EA of DIAL) rest air conditioning ducts are planned with our units(A.H.U).As per my understanding,we don't need to do any changes in HVAC drawings do let us know if any discussion is required.**

Regards,
Mayank Gupta

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>

Sent: 30 November 2023 04:54 PM

To: Suchi Kushwah <suchi.kushwah@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>; Modassir Mahmood <modassir.mahmood@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Moize Khan <moize.khan@jublfood.com>; Ajit Singh <ajit.singh@travelfoodservices.com>

Subject: RE: Delhi - Dominos T1 Schedule

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Dear Suchi,

Please find below observation on submitted drawing.

- PNG Line drawing – not require – we are using Electrical Oven – Email attached for reference shared on 7th Nov. Plz ignore PNG drawing
- RO plant - not require - we are getting Portable water supply from Airport - Email attached for reference shared on 24th Oct.
- Fresh air fan with air washer & Exhaust fan with scrubber is our scope – Check Design Guideline shared 19th Oct.

Request you to share revised HVCA drawing for approval.

Regards

Shadab Sukri

From: Suchi Kushwah <suchi.kushwah@jublfood.com>

Sent: 30 November 2023 04:13 PM

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Jatin Rai <jatin.rai@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>; Modassir Mahmood <modassir.mahmood@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Moize Khan <moize.khan@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

CAUTION: This email originated from outside of the organization. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Dear All,

Referring trail mail and multiple comments on various dates we have consolidated all in single mail.

Plz check and confirm if anything else is still left.

Majority of the comments are guidelines which needs to be followed during execution we have put ok in front of it, the same should be taken care while execution.

Some comments are not valid like ceiling detail, trap door related because we are doing open ceiling in kitchen area also details of air washer, scrubber is in airport authority scope those are not available with us so unable to provide the same.

Rest are either incorporated or already mentioned in drawings/BOQ which is detailed in green in trail mail.

Fire Sprinkler – To be revised based on attached & below observations.

- Sprinkler should be installed in accordance with NFPA-13 and Shared Airport guidelines . Ok
- Pipes and fittings shall be confirming to IS 1239 Part -1 Class “C” Heavy. Ok, already added in attached BOQ
- Tyco- 68 degree concealed & Pendent type, It shall be QR (Quick Response), Discharge Coefficient K=5.6 with Cover plates of same make, both shall be UL Listed & FM Approved. Example: For Tyco Quick response TY3531. Make-Tyco, Viking. Ok, already added in attached BOQ
- For cooking area and Hood suppression area- 79 degree Concealed & Pendant type, It shall be QR (Quick Response), Discharge Coefficient K=5.6 with Cover plates of same make, both shall be UL Listed & FM Approved. Ok, already added in attached BOQ
- All areas need to be covered with Sprinkler System. All dimensions need to be mentioned in drawing. “Sprinkler to Sprinkler” & “Sprinkler to Partition/Obstruction/bulkhead/etc.” distance should not be more than 3000MM & 1500MM respectively. Ok,marked in attached drawing.
- Testing should be done @15kgf/Cm hydrostatics pressure for 24 hrs hold time post installation IR cleared by DAIL-Engg. Testing should be witnessed to DAIL-Engg. O.k, Will be done as per site condition
- 600mmx600mm access trap door should be provided in false ceiling at each and every location of MEP tap off /isolation valve/VCD. Trap door should be provided at each and every cabin /room/partition area/obstructed area ceiling void for O&M of MEP services installed above ceiling area . We are going with open false ceiling , so trap door not required.
- Hose pipe- Tyco-1500 mm long UL listed FM approved, It shall be 1500MM S.S. Braided, UL Listed & FM Approved Ok, already added in attached BOQ
- Minimum distance between two welded joints should not be less than 100mm. Bushes are not allowed only concentric reducers are allowed to reduce pipe sizes. Will be done as per site condition
- Downwards tapping of branches from header is not allowed, only side and top tapping should be done w.r.t branch piping. Flexible should be connected to branch horizontal for making proper circulation bending while fixing at false ceiling level upward and downward used connection of flexible to branches are not allowed. 'Sprinkler to sprinkler' & 'sprinkler to partition\ bulkhead\obstruction' distance should not be less than 3000mm & 1500mm respectively. And for side wall sprinkler spacing shall be as per specified (type) details. A sprinkler should be installed in such a way that these should be no hindrance in spray pattern and coverage area of any sprinkler due to any other services / installation / texture/ change in false ceiling level/ etc. Coverage already marked in drawing rest will be done as per site condition. We are going with open false ceiling , so trap door not required.
- If any changes in other drawings (MEP ,Civil & Interior) sprinkler drawing to be revised accordingly and prior information to be shared to DIAL Ok

Fire Alarm System :- To be revised based on attached & below observations.

- Installation to be done as per NFPA-72 Ok, will be done as per site condition.
- Cu Armoured Cable- Make-Polycab-Cable shall be 2Cx1.5Sq.MM, Multi-Stranded FRLS Armoured for SLC (Detectors, MCP, and Monitor Modules) and shall be 2Cx2.5Sq.MM, Multi-Stranded FRLS Armoured for NAC (Hooters). OK
- Cabling to be done in Closed loop. Ok
- Integration of FAS system & Hood system to be done by the concessionaire. Ok, will be done as per site condition.
- If any changes in other drawings (MEP ,Civil & Interior) FAS drawing to be revised accordingly and prior information to be shared to DIAL Ok

Approved make of Edward Model are given below :- **OK**

- Multi-Sensor Detector (SIGA PHS/PHD)
- Heat detector – SIGA HFD
- MCP -(SIGA 270/278)
- Hooter with Flasher (HDVN Red colour)
- Monitor Module (SIGA CT1)
- Relay Module (SIGA CR)
- FAS cable specification: Stranded plain copper conductor, armored fire survival as per BS 6387 Cat CWZ, Low Smoke zero Halogen (LSZH) insulation (Polycab)
- RI –Make & Model no : Edwards- SIGA – LED
- Zone control Module (SIGA-UM)
- Control Module (SIGA CC1)
- Isolator Module (SIGA IM)

Fire Extinguisher-(Approved with below comments)

- 1Nos. K Type extinguisher to be added. **Ok, added in the BOQ**
- All Extinguisher should be as per BIS 15683. **Ok**
- All extinguisher to be floor mounted and placed with SS stand. **Ok**
- Standard sticker Signage for extinguisher location to be placed. **Ok**
- Below document wrt Fire extinguisher to be submitted during pre Golive. **Ok, will be provided by vendor.**
- For ABC extinguisher- BIS & Warranty certificate **Ok, will be provided by vendor.**
- For CO2-PESO, LAB & Warranty. **Ok, will be provided by vendor.**
- For K Type- BIS, Warranty certificate. **Ok, will be provided by vendor.**
- Chain Document proof for procurement of extinguisher. (manufacturer to end user) **Ok, will be provided by vendor.**
- However final quantity of Extinguisher to be checked by DIAL ARFF team during Pre go live. As per fire load If any observation found concessionaire needs to do the rectification. **Ok**

Kitchen Hood Suppression System Layout: (pending to be submitted)

- Wet Chemical Based Kitchen Hood Suppression System Layout needs to be submitted wrt each & every exhaust hood. System should be UL Listed. **Ok**
- System should be automatic using mechanical actuation mechanism. **Ok, final shop drawings will be submitted through panel vendor.**
- System sizing & design calculations also need to be incorporated in drawing. **Drawing attached for your reference. Final shop drawings will be submitted through panel vendor.**

Automatic Tube Detection and Suppression System: (pending to be submitted)

- CO2,FM200/HFC-227ea gas based automatic tube detection & suppression system needs to be installed for Electrical Panel with Incomer rating equal to or more than 200Amps. **ok**
- Drawing needs to be submitted for prior approval. **Will be submitted through panel vendor**
- System sizing & design calculations also need to be incorporated in drawing. **Will be submitted through panel vendor**

HVAC (to be revised):

1. Total area 699sq.ft area for L5-5.3-050 but HLC has been taken only for 502sq.ft. Need to be corrected or explanation for consideration. -

We usually don't consider both area for air conditioning and provide 1.5 Tr of A.C separately, however for your convenience we have joined both the area and mentioned same in attached heat load calculation for your reference. Okay

2. HLC for Ceiling didn't consider, please also incorporate it.

In absence of pictures we have considered the above as air conditioned space, but the same is changed as per comment now, plz refer attached sheet. Okay

3. Equipment heat load has calculated for 3000W, kindly clear basis for it.

The oven is changed from gas to electrical oven due to which total electrical load is coming approx. 60 kW considering 10% losses that convert into heat was considered the revised electrical and hvac sheet is attached for your reference. We consider the same equipment load for all our stores. Please share the equipment list and diversity factor of equipment Attached

4.Distance of AHU unit from all adjacent walls need to be mentioned in drawing. Done

5.Service trap door location is missing in drawing, kindly facilitate in drawing. We don't have false ceiling

6.Chilled water S/R, Condensate drain Piping circuit/Path need to be shown. Already shown in attached layout

7.Legends of piping and accessories are missing in drawing. Done

8.Direction of Air flow need to be shown in each air flow circuit. Done

9. Source of Air balancing in Grills need to be clear. We have used VCD with manual handle already marked in the drawing.

10.CFM at FAD/EAD grills need to be shown. Share the angles of 2 way grill. Already shown in attached layout

11.Please mark the location in drawing of Dry scrubber & Air washer used in kitchen and share the basis of selection. Dry scrubber and air washer is in airport authority scope we have marked the tentative location backside in our drawing. Plz confirm.

12.Please mark the chilled water typical piping arrangement in drawing including TG, PG , Air vent balancing valve, PICV etc. Done

13.Please mark the TFAD in drawing. TFA is in DIAL scope. Plz confirm.

14.Use bellow for piping connection and installation & testing shall be as per approved methodology of DIAL. O.K.

15.Exhaust hood shall be equipped with flash discharge gas suppression system. O.K.

16.Please use VCD at branches and diffuser/grill for air balancing. O.K.

17.Please mark the distance between grills, and ducts in drawing. O.K.

18. TDS of equipment shall be approved from DIAL representative prior execution of work. O.K.

PHE (to be revised):

Water Supply.

- Water meter /Isolation valve shall have adequate space and access for maintenance of valve & water meter and taking reading of water meter. Kindly share section drawing of same. Section details not available of equipment's, the same will be done as per site condition with engineer satisfaction.
- HOT water pipe Insulation shall be Nitrile insulation class "O" confirming to BS 476 Part 6&7 as per TDM. Ok
- Geyser details make, capacity need to be mentioned in drawing. Geyser capacity already mentioned in drawings make is mentioned in BOQ.
- RO selection shall be as per DIAL domestic water supply provided parameters with maximum recovery of RO to eliminate wastage of water. Kindly share the details with make model etc. Pentair make RO will be used
- Supports details to be provided of water supply pipes. Sample board will be shared by execution team.

- Kindly mention IL of Water supply line with FFL. **No plumbing pipe is running in floor.**

Drainage System.

- IC shall be as per TDM(page76). However IC inlet pipe level shall be above outlet to prevent stagnation of water in IC and IC outlet pipe shall be connected with P trap with provision of TEE (for future maintenance/opening of blockage of P trap)One section of TEE shall be at ground level with fixing of end cap without solvent. **ok**
- Kindly mention IL of Drainage line with FFL. **Mentioned in attached drawing.**
- Connection of Grease water shall be made with DIAL GWP connection available at site and waste water with WP connection available at site. Kindly mention in drawing. **Mentioned in attached drawing we have single waste+ grease water.**
- Grease trap Make, model, selection and backup calculation shall be as per TDM and have adequate space for opening of top cover for maintenance. Kindly share the details. **Calculation attached for your reference.**

Regards,
Suchi

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>

Sent: 30 November 2023 00:10

To: Suchi Kushwah <suchi.kushwah@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>; Modassir Mahmood <modassir.mahmood@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

"CAUTION: This Email Originated outside the organization. Don't respond, Click links or open attachments unless you recognize the sender name/email and know the content is safe."

Dear Suchi,

Please find below Airport Feedback on submitted drawing

- 1- Furniture/ Equipment layout- Approved.
- 2- Civil Layout- Approved
- 3- Skirting Layout- Approved.

- 4- Flooring Layout- Approved with comments i.e. Water proofing for wet & dry area to be done as per approved methodology. Floor and wall tile fixing to be done with chemical adhesive. Floor trap, IC, Trench cover, Grating for walk in chiller & Junction box to be done as per approved services layout.
- 5- Wall decoration plan- Approved.
- 6- Ceiling Layout- To be revised as level to mentioned.
- 7- Lighting Layout- Approved subjected to services drawing & Ceiling drawings.
- 8- Elevation- To be revised, only one signage to be shown. Bottom of Digital screen should be 2100 mm from raised floor. Proposed material details are missing.

Regards
Shadab Sukri

From: Shadab Sukri
Sent: 29 November 2023 03:02 PM
To: Suchi Kushwah <suchi.kushwah@jublfood.com>; Jatin Rai <jatin.raai@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>
Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>; Modassir Mahmood <modassir.mahmood@jublfood.com>
Subject: RE: Delhi - Dominos T1 Schedule

Dear Suchi,
Thanks , request you to share 3D render also.

Regards
Shadab Sukri

From: Suchi Kushwah <suchi.kushwah@jublfood.com>
Sent: 29 November 2023 12:10 PM
To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Jatin Rai <jatin.raai@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>
Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>; Modassir Mahmood <modassir.mahmood@jublfood.com>
Subject: RE: Delhi - Dominos T1 Schedule

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Hi Shadab,

Sharing revised drawing set based on inputs of GMR for Civil Interiors.
MEP drawing WIP and will share compiled data by EOD.

@Mayank/Modasssir,
FYR.

Regards,
Suchi

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>

Sent: 23 November 2023 09:51

To: Jatin Rai <jatin.rai@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

Dear Varun,
Please find below feedback on HVAC

HVAC HLC & layout (to be revised):

1. Total area 699sq.ft area for L5-5.3-050 but HLC has been taken only for 502sq.ft. Need to be corrected or explanation for consideration. -

We usually don't consider boh area for air conditioning and provide 1.5 Tr of A.C separately, however for your convenience we have joined both the area and mentioned same in attached heat load calculation for your reference. **Okay**

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12. Please mark the chilled water typical piping arrangement in drawing including TG, PG, Air vent balancing valve, PICV etc.
13. Please mark the TFAD in drawing.
14. Use bellow for piping connection and installation & testing shall be as per approved methodology of DIAL.
15. Exhaust hood shall be equipped with flash discharge gas suppression system.
16. Please use VCD at branches and diffuser/grill for air balancing.
17. Please mark the distance between grills, and ducts in drawing.
18. TDS of equipment shall be approved from DIAL representative prior execution of work.

Regards
Shadab Sukri

From: Shadab Sukri

Sent: 23 November 2023 09:35 AM

To: Jatin Rai <jatin.rai@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

Dear Varun,

Request you to share below submission for speedy design approval for Dominos (Shop No-18, T1 Node L5-5.3-050).

- Revised HVAC drawings
- Revised FDP Drawings
- Revised PHE drawings
- Complete C&I drawing set
- Electrical SLD
- 3D views
- Kitchen Hood Suppression System Layout
- Automatic Tube Detector and suppression system
- TDS FOR proposed material

Regards
Shadab Sukri

From: Jatin Rai <jatin.rai@jublfood.com>

Sent: 21 November 2023 03:46 PM

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Varun Gohil <Varun.Gohil@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

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@Varun Gohil- Please help address the observations and share the revised layout with drawings and designs.

Rgds/ Jatin

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>

Sent: 20 November 2023 17:40

To: Varun Gohil <Varun.Gohil@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

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- Drawing needs to be submitted for prior approval.
- System sizing & design calculations also need to be incorporated in drawing.

Regards
Shadab Sukri

From: Shadab Sukri

Sent: 20 November 2023 02:39 PM

To: Varun Gohil <Varun.Gohil@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

Dear Varun,
Electrical load is approved, please share SLD for approval

Regards
Shadab Sukri

From: Shadab Sukri

Sent: 20 November 2023 01:59 PM

To: Varun Gohil <Varun.Gohil@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

Dear Varun,

Please attached Airport Feedback on submitted drawing , request you to submit revised drawing for approval.

HVAC (to be revised):

1. Total area 699sq.ft area for L5-5.3-050 but HLC has been taken only for 502sq.ft. Need to be corrected or explanation for consideration. -

We usually don't consider boh area for air conditioning and provide 1.5 Tr of A.C separately, however for your convenience we have joined both the area and mentioned same in attached heat load calculation for your reference. **Okay**

2. HLC for Ceiling didn't consider, please also incorporate it.

In absence of pictures we have considered the above as air conditioned space, but the same is changed as per comment now, plz refer attached sheet. **Okay**

3. Equipment heat load has calculated for 3000W, kindly clear basis for it.

The oven is changed from gas to electrical oven due to which total electrical load is coming approx. 60 kW considering 10% losses that convert into heat was considered the revised electrical and hvac sheet is attached for your reference. We consider the same equipment load for all our stores. **Please share the equipment list and diversity factor of equipment.**

4. Please share HVAC layout.

PHE (to be revised):

Water Supply.

- Water meter /Isolation valve shall have adequate space and access for maintenance of valve & water meter and taking reading of water meter. Kindly share section drawing of same.
- HOT water pipe Insulation shall be Nitrile insulation class "O" confirming to BS 476 Part 6&7 as per TDM.
- Geyser details make, capacity need to be mentioned in drawing.
- RO selection shall be as per DIAL domestic water supply provided parameters with maximum recovery of RO to eliminate wastage of water. Kindly share the details with make model etc.
- Supports details to be provided of water supply pipes.
- Kindly mention IL of Water supply line with FFL.

Drainage System.

- IC shall be as per TDM(page76). However IC inlet pipe level shall be above outlet to prevent stagnation of water in IC and IC outlet pipe shall be connected with P trap with provision of TEE (for future maintenance/opening of blockage of P trap)One section of TEE shall be at ground level with fixing of end cap without solvent.
- Kindly mention IL of Drainage line with FFL.
- Connection of Grease water shall be made with DIAL GWP connection available at site and waste water with WP connection available at site. Kindly mention in drawing.
- Grease trap Make, model, selection and backup calculation shall be as per TDM and have adequate space for opening of top cover for maintenance. Kindly share the details.

Regards
Shadab Sukri

From: Varun Gohil <Varun.Gohil@jublfood.com>

Sent: 17 November 2023 09:21 AM

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

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Hi Shadab,

Pfa updated dwg (some missing dimensions are added in the dwg).

Thanks & Regards,
Varun Gohil
| Projects |

From: Mayank Gupta <mayank.gupta1@jublfood.com>

Sent: 16 November 2023 17:52

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Varun Gohil <Varun.Gohil@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

Hi,

Referring trail mail, plz find attached the revised heat load sheet and electrical load sheet for your reference. The point wise reply for trail mail is as follows;

1. Total area 699sq.ft area for L5-5.3-050 but HLC has been taken only for 502sq.ft. Need to be corrected or explanation for consideration.

We usually don't consider boh area for air conditioning and provide 1.5 Tr of A.C separately, however for your convenience we have joined both the area and mentioned same in attached heat load calculation for your reference.

2. HLC for Ceiling didn't consider, please also incorporate it.

In absence of pictures we have considered the above as air conditioned space, but the same is changed as per comment now,plz refer attached sheet.

3. Equipment heat load has calculated for 3000W, kindly clear basis for it.

The oven is changed from gas to electrical oven due to which total electrical load is coming approx. 60 kW considering 10% losses that convert into heat was considered the revised electrical and hvac sheet is attached for your reference. We consider the same equipment load for all our stores.

3. HVAC detailed drawing is missing in attachment, kindly facilitate.

Plz let us know what more needs to be added, all sizes connection details are already mentioned.

Regards,

Mayank gupta

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>

Sent: 16 November 2023 01:36 PM

To: Varun Gohil <Varun.Gohil@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

Dear Varun,

Please find below Airport feedback on HVAC

HVAC (To be revised):

1. Total area 699sq.ft area for L5-5.3-050 but HLC has been taken only for 502sq.ft. Need to be corrected or explanation for consideration.
2. HLC for Ceiling didn't consider, please also incorporate it.
3. Equipment heat load has calculated for 3000W, kindly clear basis for it.
3. HVAC detailed drawing is missing in attachment, kindly facilitate.

Regards
Shadab Sukri

From: Varun Gohil <Varun.Gohil@jublfood.com>

Sent: 15 November 2023 05:23 PM

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Jatin Rai <jatin.rai@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>; Rajesh Kumar4 <rajesh.kumar4@jublfood.com>; Anil Kumar16 <anil.kumar16@jublfood.com>; Aseem <aseem1@jublfood.com>; Hitesh Kumar5 <hitesh.kumar5@jublfood.com>; Siddharth Kaushik <siddharth.kaushik@jublfood.com>; Nitin Kumar <nitin.kumar1@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

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Hi Team,

Pfa dwg for attached site.

Thanks & Regards,

Varun Gohil

| Projects |

From: Varun Gohil

Sent: 08 November 2023 08:27

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Jatin Rai <jatin.rai@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

Hi Shadab,

Pfa revised electrical load sheet as per trail mail.

Thanks & Regards,
Varun Gohil
| Projects |

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>

Sent: 07 November 2023 11:50

To: Varun Gohil <Varun.Gohil@jublfood.com>; Jatin Rai <jatin.rai@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>

Subject: Re: Delhi - Dominos T1 Schedule

Dear Varun,
Electrical load sheet is wrong we are using electrical oven in this location,
Please share revised electrical load list

Regards
Shadab Sukri

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From: Varun Gohil <Varun.Gohil@jublfood.com>

Sent: Tuesday, November 7, 2023 11:32:04 AM

To: Shadab Sukri <shadab.sukri@travelfoodservices.com>; Jatin Rai <jatin.rai@jublfood.com>

Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>; Adbhut Pragya <adbhut.pragya@jublfood.com>; Suchi Kushwah <suchi.kushwah@jublfood.com>; Mayank Gupta <mayank.gupta1@jublfood.com>; Ravinder Pratap Singh <ravinder.singh@jublfood.com>

Subject: RE: Delhi - Dominos T1 Schedule

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Hi Shadab,

PFA details as per trail mail.

Below is the calculations for our grease trap.

Please note :

- We are only having a Three sink unit in our dish wash area and not having any dishwasher or any other sink connected to OGT.
- Calculations are basis sink bowl dimensions
- OGT Size is more than the requirement.

Sink Dimensions	18x18x18	inches
Volume of sink	25.25	Gallons
Actual Displacement per sink	18.94	
for 3 Nos. of sinks	57.00	
Considering 2 minutes for drain	28.50	
Actual capacity required for OGT	28.50	Gallons

Existing OGT Dimensions 35x16x14 Inches

Capacity in gallons 33.94 Gallons

Thanks & Regards,
Varun Gohil
| Projects |

From: Shadab Sukri <shadab.sukri@travelfoodservices.com>
Sent: 02 November 2023 15:56
To: Jatin Rai <jatin.rai@jublfood.com>; Varun Gohil <Varun.Gohil@jublfood.com>
Cc: Shama Nair <shama.nair@travelfoodservices.com>; Manmeet Singh Bakshi <manmeet.bakshi@travelfoodservices.com>
Subject: Delhi - Dominos T1 Schedule

Dear Varun & Jatin,
Please find attached proposed schedule & Drawing Checklist,
Yellow highlighted details is critical which can share immediately

Regards
Shadab Sukri

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