



MULTITERIA PROJECT WORKBOOK

Upgrade Your Foodservice Serving Area



LET US HELP YOU DEFINE YOUR PROJECT

The first step is to define what you have, what you're lacking in, and what your goals are.



FOUNDATION

- Number of Users
- Menu Items
- Size & Available Utilities
- Foodservice Times/Duration



SERVING METHODS

- Full-Serve
- Self-Serve
- Grab-N-Go
- Cashless



AESTHETICS

- Serving Style & Tone
- Contemporary Compliments
- Surrounding Décor
- Corporate Colors



Multiteria
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 (630) 585-1369

EXAMINING AREAS OF CONCERN

Take a hard look at the core components of your foodservice program. Here are some common areas of concern:



CONGESTION



USER SATISFACTION



SANITATION



LACK OF LABOR



AESTHETIC UPGRADE



FOOD QUALITY

YOUR GOAL & OBJECTIVES

Determine and document the following factors:



PRIMARY OBJECTIVES/GOALS



INITIAL BUDGET ESTIMATES



TIMELINE ESTIMATES

MULTITERIA PRODUCT LINES

Multiteria offers three levels of product lines for any size, project, and budget. Which best suits your needs?



MERITAGE

- High End
- Décor Driven
- New/Full Renovations
- Avg. Budget: \$120-500K+
- Avg. Lead Time*: 14-20 Weeks



ESSENCE

- Mid-level Aesthetic
- High Function
- Avg. Budget: \$60-250K+
- Avg. Lead Time*: 10-16 Weeks



M-POWER

- Budgetary Driven
- Best In Class
- Avg. Budget: \$10-100K+
- Avg. Lead Time*: 4-6 Weeks

**From purchase order with signed drawings to delivery*

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PRODUCT COMPARISONS

	MERITAGE	ESSENCE	M-POWER
Type	Stylish & Décor-Driven	High Functioning	Budget-Conscious
Style	Totally Customizable, Stylish, Interior Design Driven, Top Décor, Custom Look & Sizing	Modifiable, Many Options, Deluxe Styling, High Function & Flexibility	Budget-Friendly Standard Products, Best-In-Class Mobile Modular Styling
Budget Estimate*	\$3,500-\$5,000 Linear Ft.	\$2,500-\$3,000 Linear Ft.	\$1,500-\$2,100 Linear Ft.
FEATURES			
Countertops	14 Gauge Stainless, Solid Surface, Quartz	14 Gauge Stainless, Solid Surface, Quartz	14 Gauge Stainless Only
Counter Depth	34" (standard, can be modified)	34"	30"
Counter Shape	Rectangle or Curves	Rectangle	Rectangle
Food Guard Glass	3/8" Tempered	3/8" Tempered	Acrylic Only
Food Guard Types	Stainless (powder-coatable) w/ Tempered Full-Serve, Self-Serve, Islands, Adjustable (single-sided)	Stainless (powder-coatable) w/ Tempered Full-Serve, Self-Serve, Islands, Adjustable (single-sided)	Powder-Coated Aluminum (7 standard colors), Acrylic in Full-Serve, Self-Serve, Islands
Panels	Fixed 1/4" MDO w/ Stainless, Laminate, Décor, Veneer	Removable 1/4" MDO w/ Stainless, Laminate, Optional Offsets, Vinyl	Removable 1/4" MDO w/ Stainless, Laminate, Vinyl
Casters/Legs	4"-6" Legs, Optional Casters To Set In Place	4"-6" Legs, 5" Casters	5" Casters Only
Removable Lower Shelves	Custom Option	Standard Option	Standard Option
Tight-Link Line Locks	Custom Option	Standard Option	Standard Option
Customization	Fully Customizable	Modifiable	Standard Unit
Approx. Lead Times	14-20 Weeks	10-16 Weeks	4-6 Weeks
Frame Construction	1" Tubular Frame - Tig Welded	1" Tubular Frame - Tig Welded	Welded Stainless Frame Construction
Drop-In Appliances	Hatco®, Other Manufacturers	Hatco®, Other Manufacturers	Hatco® (hot, cold)
Manufacturing Facility	Milwaukee, WI	Milwaukee, WI	Milwaukee, WI
Warranty	Lifetime	Lifetime	10 Year

**Prices shown are approximate budgetary operator pricing estimates. Actual operator pricing must be quoted by foodservice dealers and can vary from estimates.*

FEATURES & OPTIONS

MERITAGE

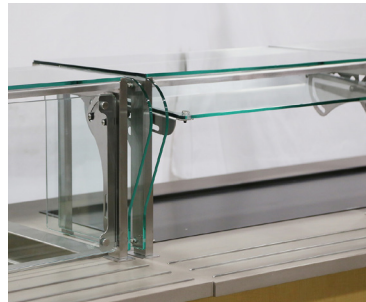
ESSENCE

M-POWER

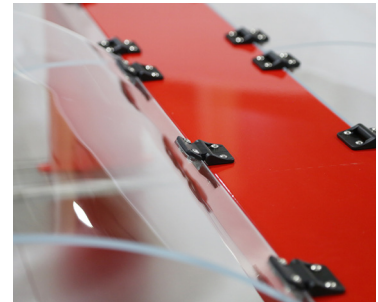
FOOD GUARDS



Elegant



High Function



Hinged for Easy Cleaning

COUNTER-TOPS



Quartz, Solid, Stainless



Quartz, Solid, Stainless



Stainless

BASES



Fully Customizable



Standard Modifiable



Standard Sizes

STYLE



Contemporary, Elegant



High Function, Merchandised



Best-In-Class Mobile

CREATE A PLAN VIEW

Lay out your serving line ideas!

THINGS TO CONSIDER

- Available voltage
- Bases: stainless or laminate
- Trayslides: hinged or integrated in counter
- Food guard type
- Self-serve, full serve, or island
- LED lights or heat strips
- Legs and/or casters
- Toe kicks
- Counter material: stainless, solid surface, or quartz
- Doors in bases
- Lower shelf in bases
- Rough location of utilities
- Project timeline
- Baseline budget
- Installation required?

Project Name:

Contact Name:

Contact Email(s):

Company/Business Name:

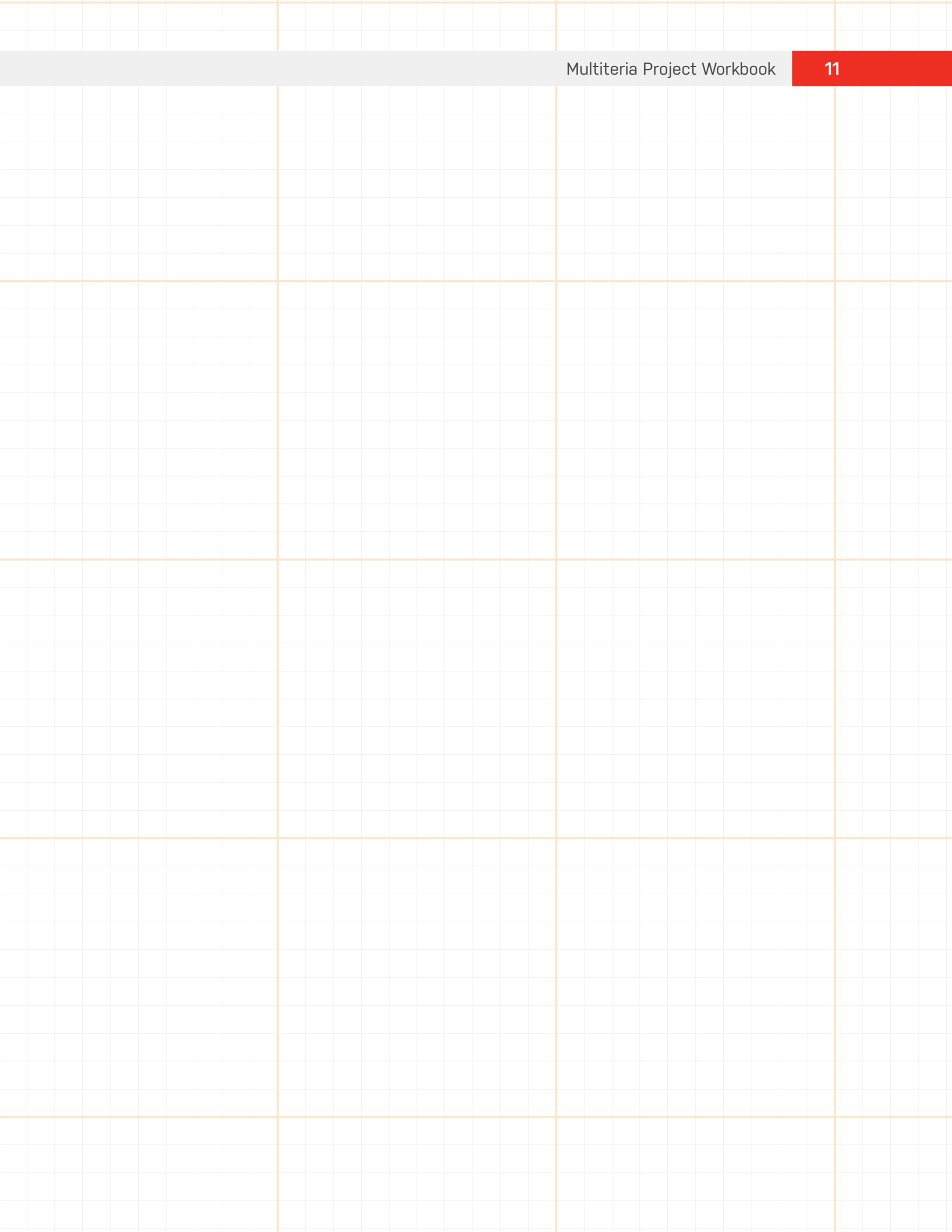
Product Line:

Rep Salesperson:

Date of Installation:

Referred By:

Project Name:
Contact Name:
Contact Email(s):
Company/Business Name:
Product Line:
Rep Salesperson:
Date of Installation:
Referred By:



WE WILL CONVERT YOUR IDEAS INTO A PRESENTABLE PROJECT

Let us help you take your ideas and transform them into a comprehensive, presentable strategy!

- | | | |
|--|--|--|
| <ul style="list-style-type: none"> • Quote/Pricing Information • 2D Drawings with Call-Outs • Support Information: Colors, Swatches, etc. | <ul style="list-style-type: none"> • Timeline Information • Support Details and Next Steps • Installation Information (if applicable) | <p>Optional Materials</p> <ul style="list-style-type: none"> • Statement of Project and Objectives • Description of Design Directives and Solutions • Introduction to Multiteria |
|--|--|--|

IF YOU CHOOSE THE INDUSTRY'S BEST...

Here are the next steps:

1. Multiteria will provide final drawings for sign off.
2. Choose colors and décor (including logos and signage if applicable).
3. Multiteria works with your preferred foodservice dealer.
4. Multiteria forwards the manufacturing quote to the dealer; the dealer forwards the quote to you.
5. You cut a purchase order to the foodservice dealer with signed-off drawings.
6. The dealer forwards their purchase order to Multiteria with the signed-off drawing.
7. Multiteria reviews the project and provides a lead time.
8. We build the industry's best serving equipment and ship it to the location indicated.

Sales Contact Info:

Name: _____
 Company: _____
 Phone: _____
 Email: _____



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