

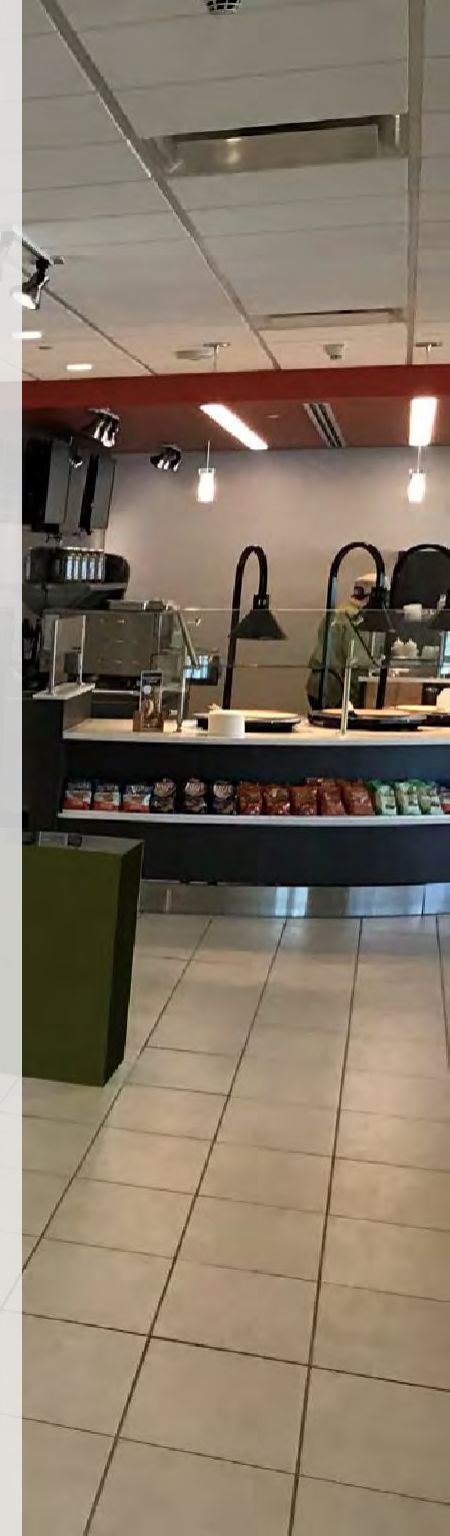


Axis Designs is a design/build company that manufactures and supplies furniture, fixtures & equipment for the contract foodservice industry. Established in 1979, Axis Designs continues to grow and innovate as the industry evolves. Our scope of service begins at the concept design phase of a project where we work with owners and design team members to establish feasible, thorough & detailed plans for a successful foodservice operation. Working with the client and construction team, Axis Designs strives to ensure that our portion of the project is successfully built, coordinated and installed.

“We believe the value we bring to clients is assurance of a quality, thorough design that is fully functional for years of service”

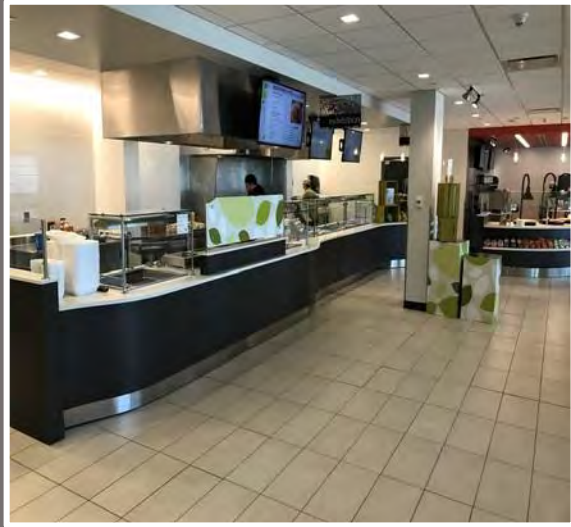
AXIS Designs_{.net}

Foodservice Equipment & Fabrication



Four Categories of Business

PROJECTS



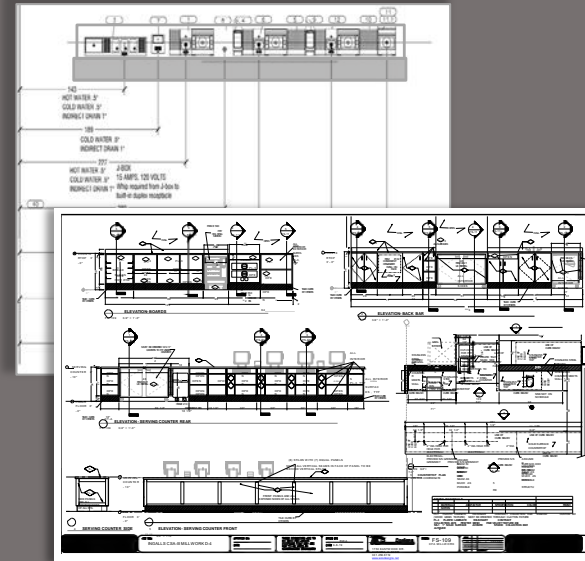
- Full Café Build-outs
- Coffee Bars
- Café Refreshes
- Breakrooms
- Commercial Kitchen Build-outs
- Furniture

MICRO-MARKETS



- Custom Built Fixtures
- Standard Catalog Fixtures
- Quick-Ship Stock Program
- 4 Fixture Style Series

SERVICES



- Concept Design
- Design Development
- Kitchen Equipment Specification
- 3D Modeling & Rendering
- Logistics & Warehousing
- Consolidation & Delivery
- Installation Services
- Project Management
- Consulting

CATALOG



- Modern POS Stations
- Waste Receptacles
- Seating
- Lunch Storage Cubbies
- Microwave Stations

PROJECTS

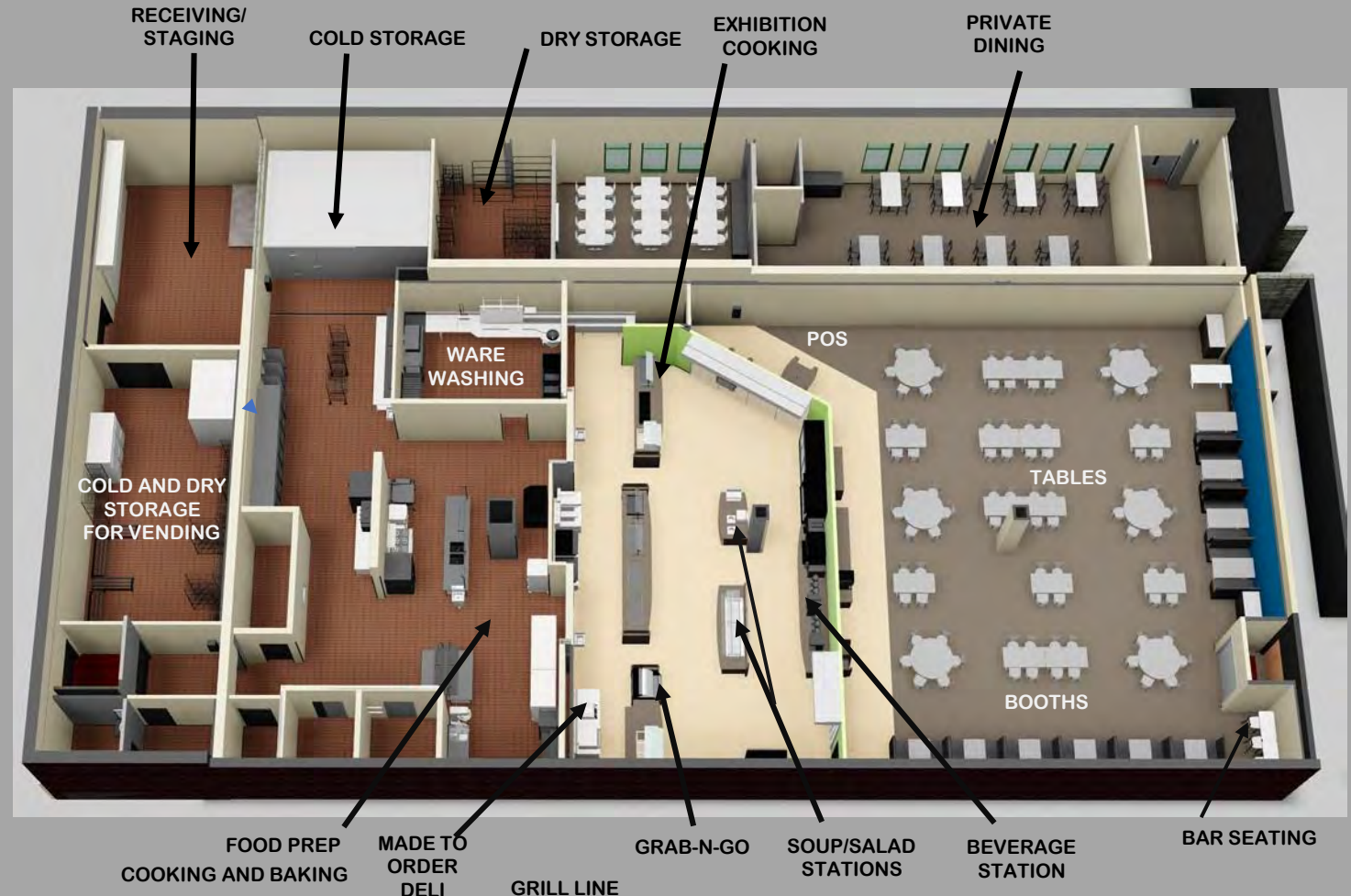
Large Café Solutions
Medium Café Solutions
Small Café Solutions
Coffee Shops

Large Application Café 2500-6000 sq ft

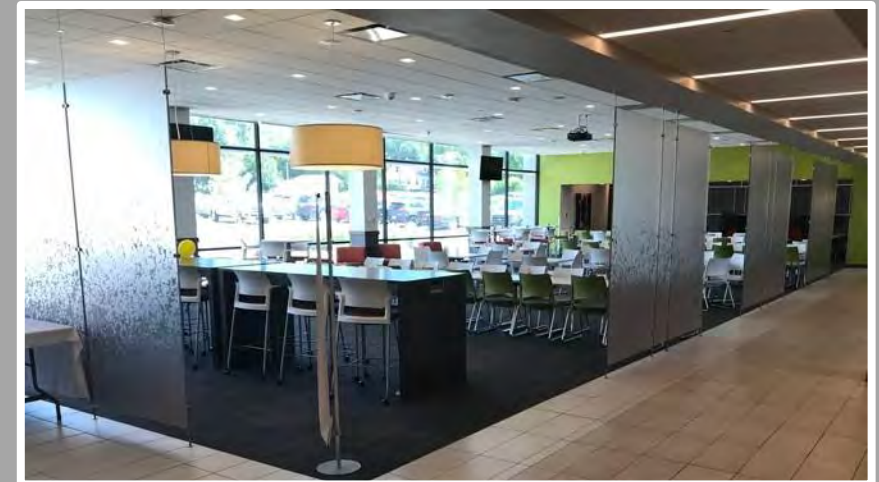
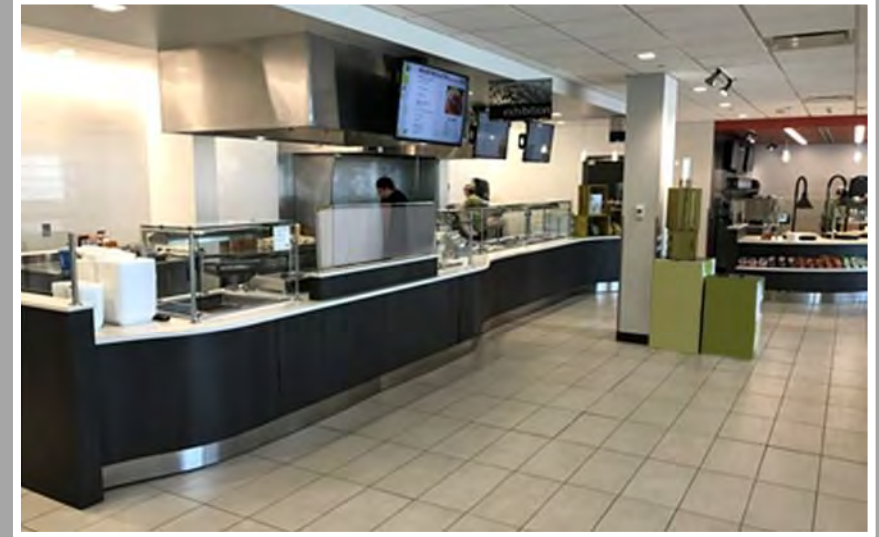
Fixtures, Furniture & Equipment Package

Price Range \$450,000-\$950,000

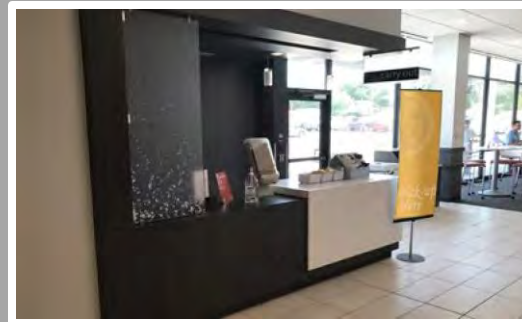
- Receiving and Staging
- Cold and Dry Food Storage
- Food Preparation
- Cooking/Baking
- Plating and Catering Prep
- Exhibition Cooking
- Made-to-Order and Grab-n-Go Service Stations
- Pre-Order and Self-Pay Stations
- Condiments and Microwave Station
- Multiple Seating Types:
 - Hi-Tops
 - Dining Height
 - Booth Seating
 - Lounge Seating
- Waste Handling and Ware Washing



Large Café Solution



- Sections for Extended Service Hours
- Pre-order and Pick-up
- Destination Seating Area
 - Communal Seating
 - Collaborative workspace



Large Café Solution



- Linear Layout
- Themed Separate Food Stations
- Exhibition Cooking
- Made-To-Order Deli
- Grill Station



Large Café Solution



- Scatter Layout
- Themed Separate Food Stations
- Exhibition Cooking
- Made-To-Order Deli
- Grill Station

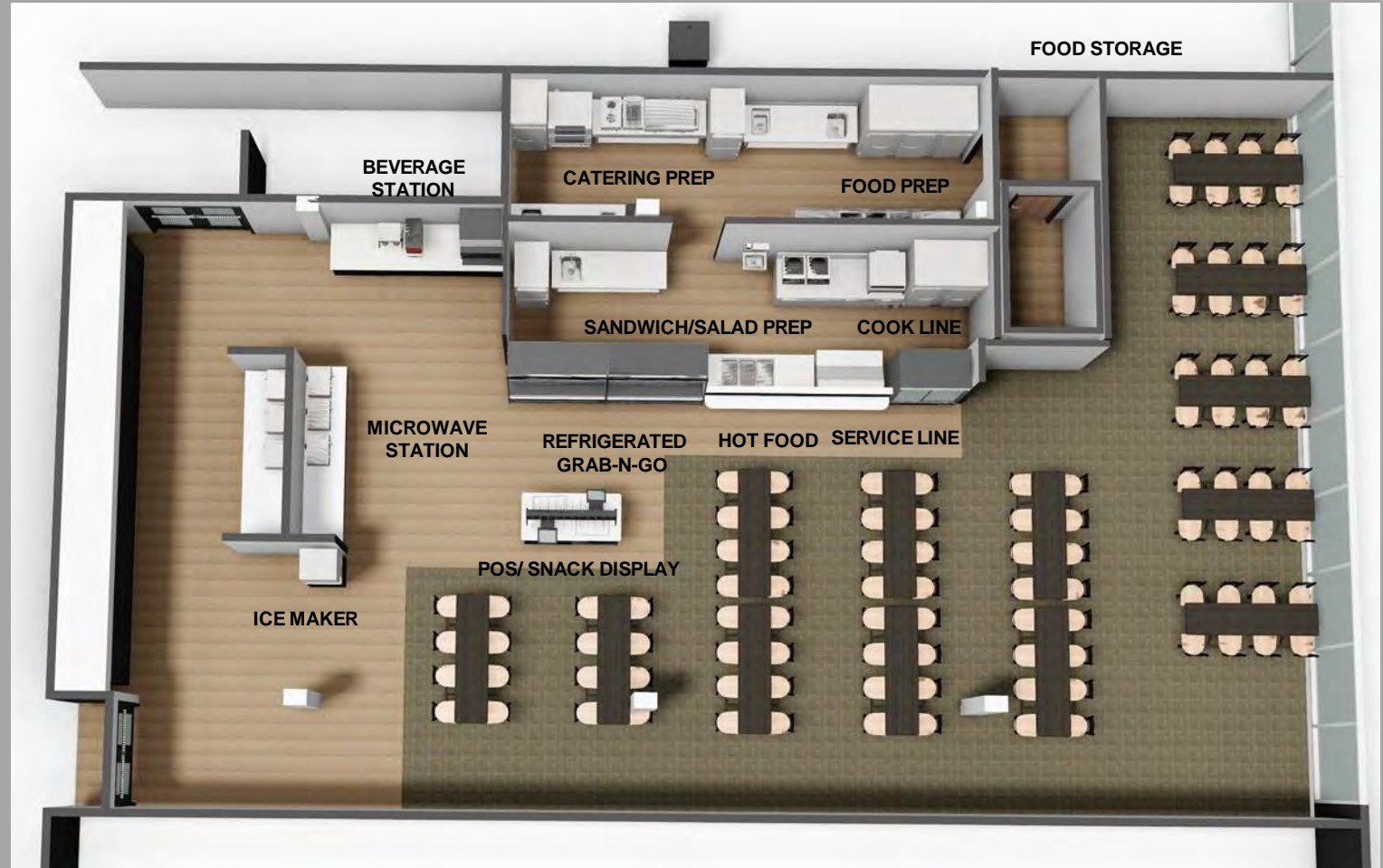


Medium Application *Express Café* 1400-2300 sq ft

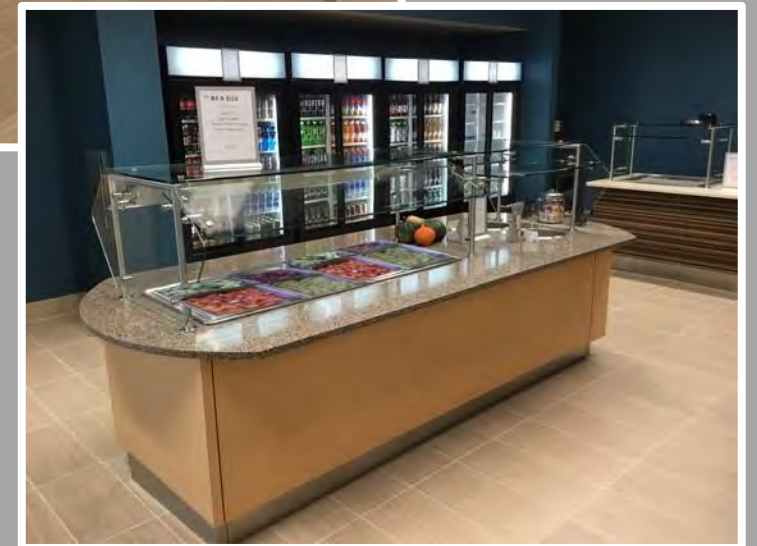
Fixtures, Furniture & Equipment Package

Price Range \$260,000- \$350,000

- Receiving and Staging
- Cold and Dry Food Storage
- Food Preparation
- Exhibition Cooking
- Made-to-Order and Grab-n-Go Service Stations
- Pre-Order and Self-Pay Stations
- Condiments and Microwave Station
- Multiple Seating Types



Medium Café Solution



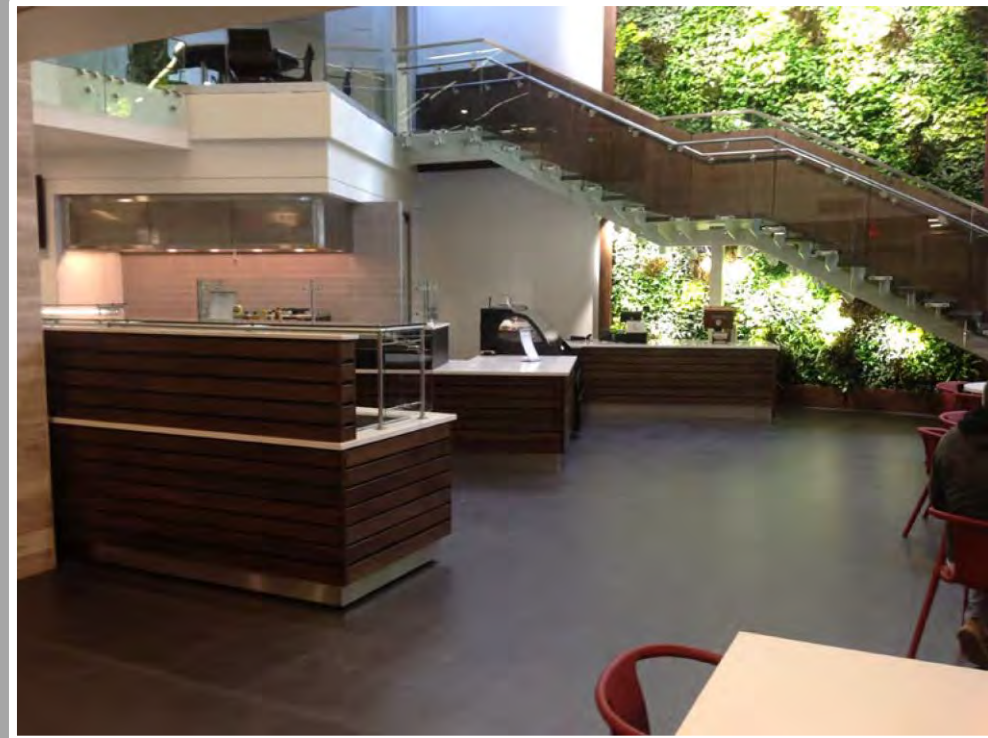
- MTO Coffee / Deli / Smoothies
- 24 / 7 Self-Pay Micro-Market
- Peak Hour Entrée Service
- Island Hot Bar / Cold Bar / Salad bar

Medium Café Solution

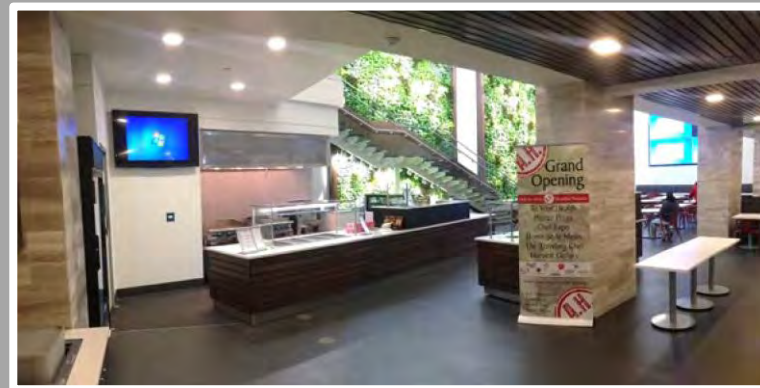


- MTO Coffee / Deli / Smoothies
- 24 / 7 Self-Pay Micro-Market
- Peak Hour Entrée Service
- Island Breakfast Bar / Salad bar

Medium Café Solution



- MTO Coffee / Deli / Smoothies
- 24 / 7 Self-Pay Micro-Market
- Peak Hour Entrée Service
- Island Breakfast Bar /Salad bar

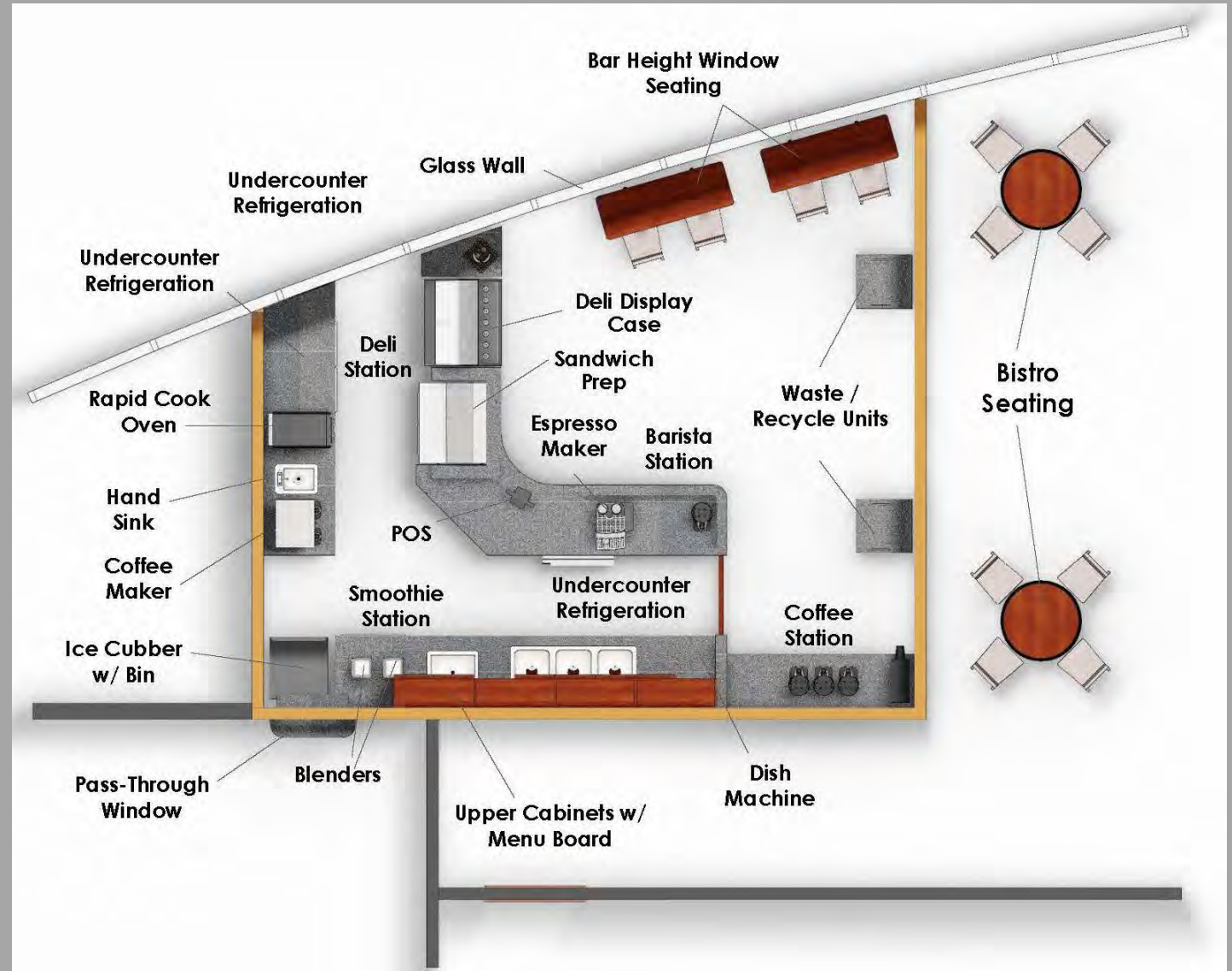


Small Application Café 500-1200 sq ft

Fixtures, Furniture & Equipment Package

Price Range \$125,000 - \$250,000

- Cold and Dry Food Storage
- Food Preparation
- Made-to-Order and Grab-n-Go Service
- Coffee and Deli Stations
- Multiple Seating Types
- Self-Pay Stations



Small Café Solution



- MTO Coffee / Deli Sandwiches/ Salads / Smoothies
- Grab 'n Go
- Bakery Case

Small Café Solution



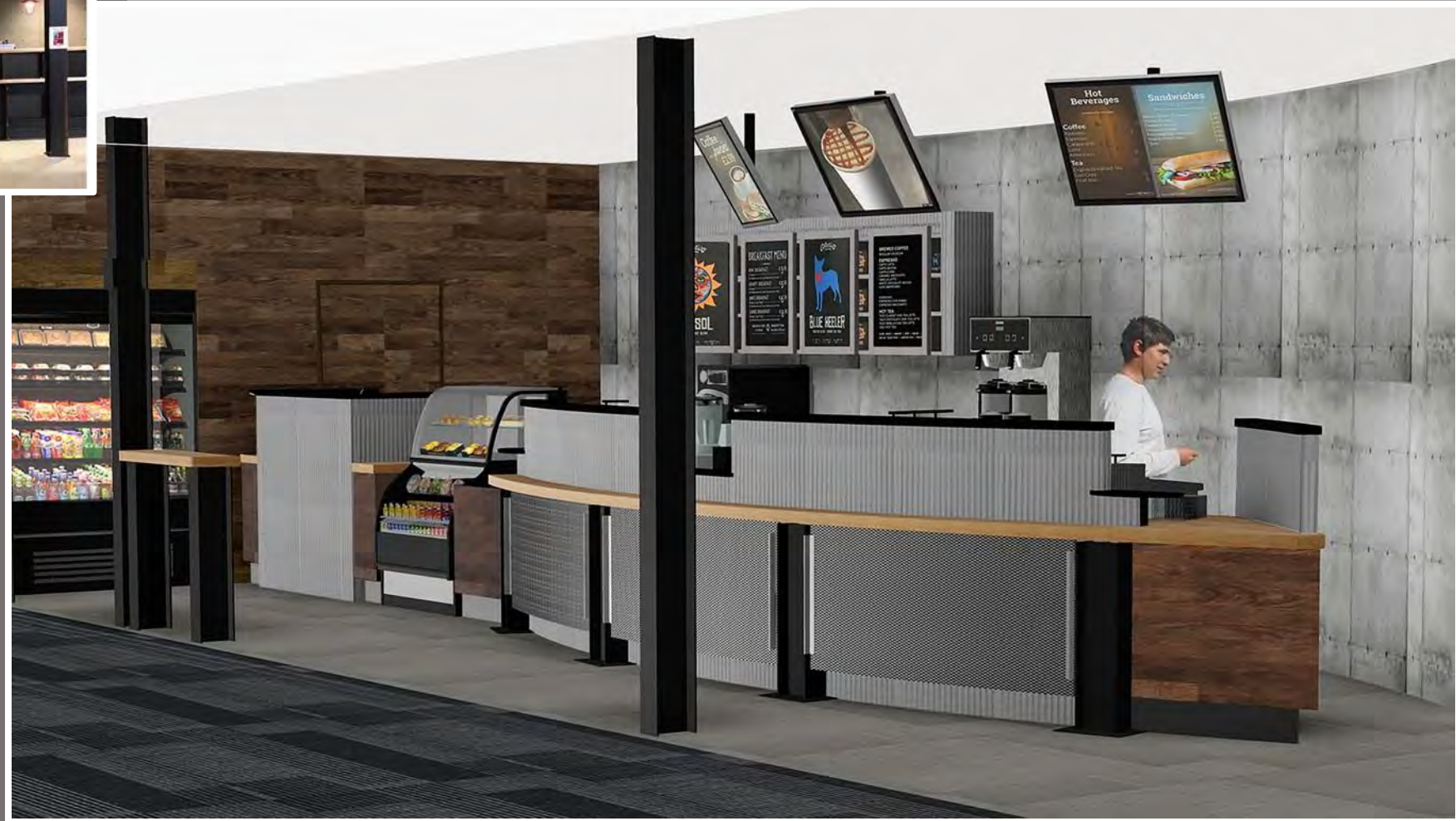
- MTO Coffee / Deli Sandwiches/ Salads / Smoothies
- Grab 'n Go
- Bakery Case
- 24 / 7 Micro-Market



Coffee Shops



- MTO Coffee / Deli Sandwiches/ Salads / Smoothies
- Grab 'n Go
- Bakery Case



Coffee Shops



- MTO Coffee / Deli Sandwiches/ Salads / Smoothies
- Grab 'n Go
- Bakery Case



Coffee Shops



- MTO Coffee / Deli Sandwiches/ Salads / Smoothies
- Grab 'n Go
- Bakery Case



FIXTURE SERIES

Premium In-Line Series
In-Line Free Standing Series
Free Standing Arch Side Series
Free Standing Low Side Series



Premium In-Line Series



In-Line Free-Standing Series



IM-4896
Inline Merchandiser

IUMB-4896
Inline Undercounter
Merchandiser Base

IMCB-4896
Inline Cabinet
Base

ICM-4896
Inline Coffee
Merchandiser

IRME-6096
Inline Refrigerated
Merchandiser
Enclosure



IFSM-4878
Inline Free-standing
Merchandiser

IFSUMB-4878
Inline Free-standing
Undercounter
Merchandiser Base

IFSMCB-4878
Inline Free-standing
Cabinet Base

IFSCM-4878
Inline Free-standing
Coffee
Merchandiser

IFSMC4-4878
Inline Free-standing
Microwave Cabinet



Free-Standing Arched Side Series



Free-Standing Low Side Series



FSASM-4880
Free-standing Arch
Side Merchandiser

FSUMB-4880
Free-standing
Arch Side
Undercounter
Merchandiser Base

FSASMCB-4880
Free-standing
Arch Side Cabinet
Base

FSASCM-4880
Free-standing
Arch Side
Coffee
Merchandiser

FSAMC4-4880
Free-standing
Arch Side
Microwave
Stand



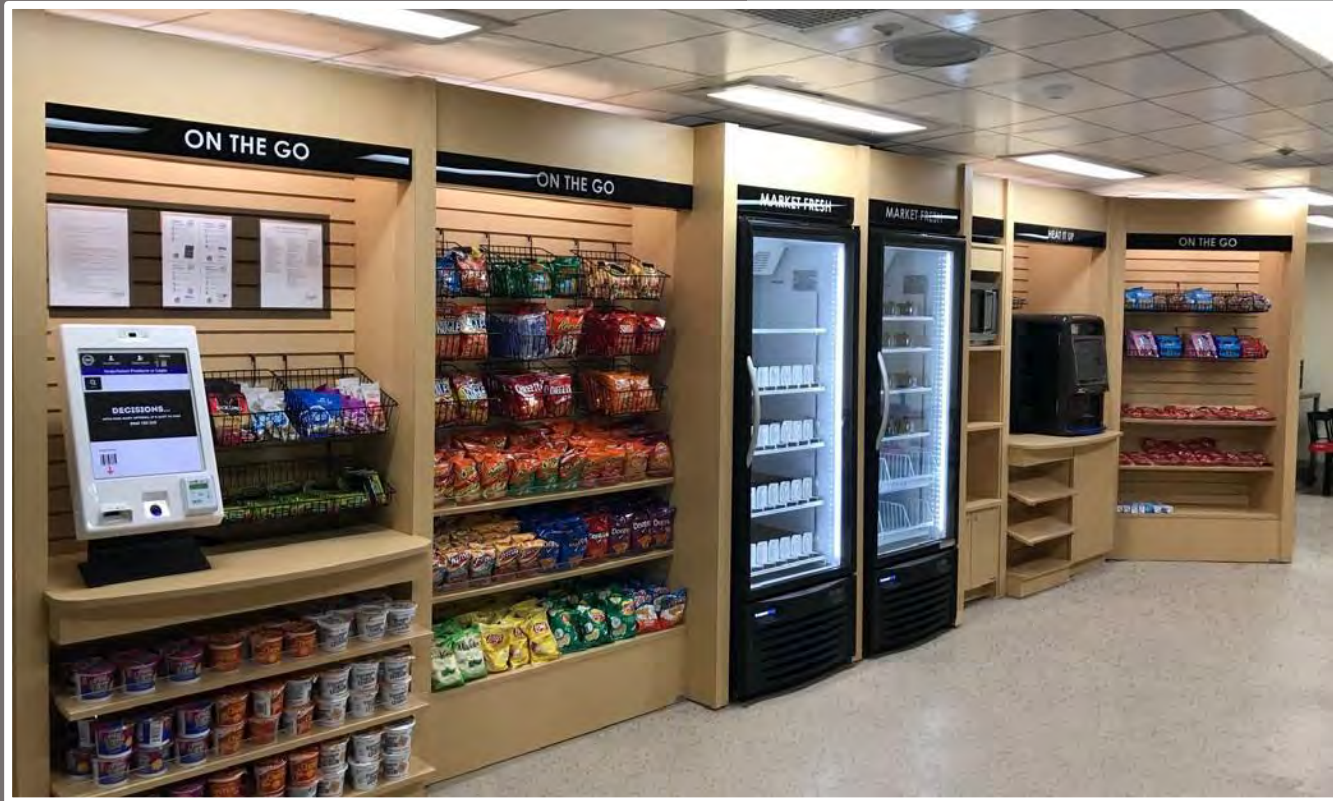
FSLSM-4860
Free-standing Low
Side Merchandiser

FLSUMB-4860
Free-standing Low
Side Undercounter
Merchandiser Base

FSLSCM-4860
Free-standing
Low Side
Coffee
Merchandiser

FSLSCB-4860
Free-standing Low
Side
Cabinet Base

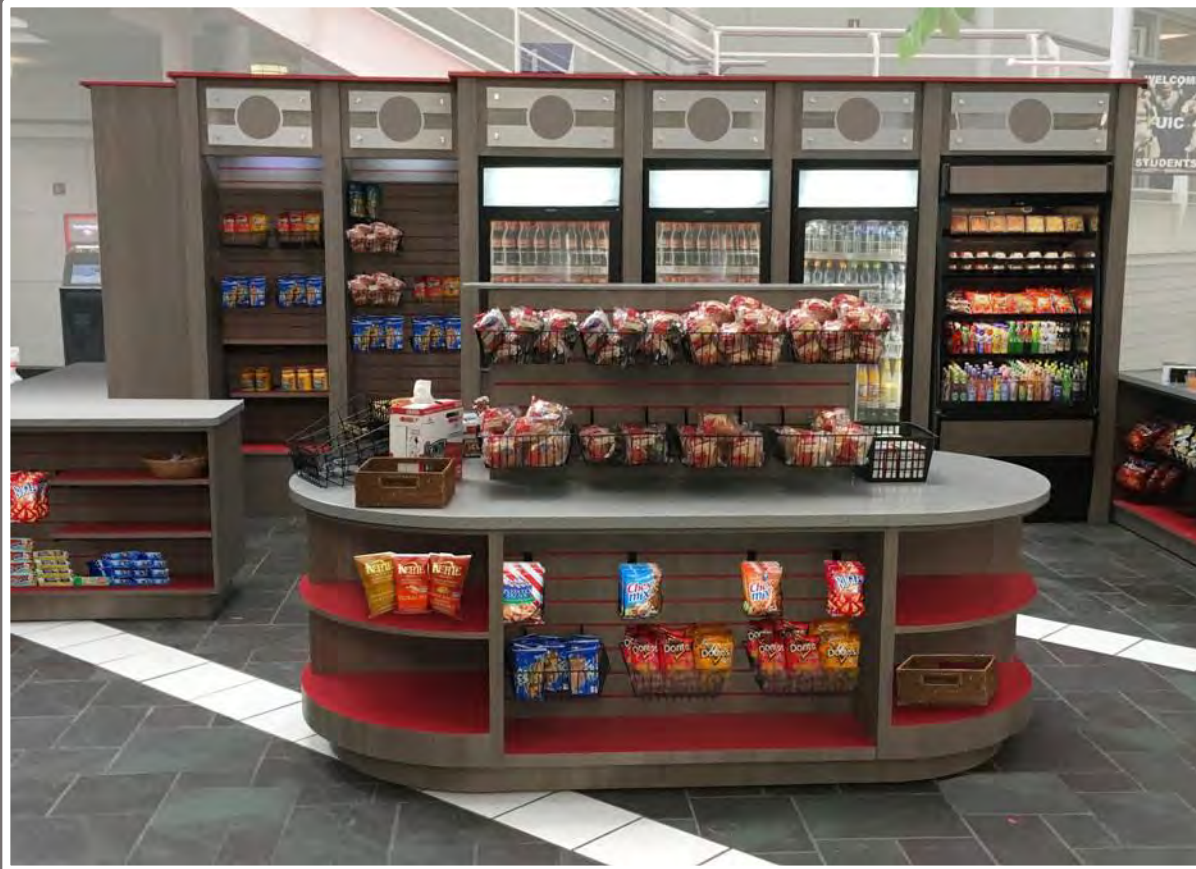
Micro-Markets



- Self-Pay Kiosks
- 24/7 Service
- Health Safety Locks
- Security Control / Self Checkout App



Micro-Markets



ATTENDED GRAB-N-GO

- Built-in storage/ food prep holding room
- With hot grab-n-go served from satellite kitchen



**Built-in
Storage
Room**

Micro-Markets

CATALOG

Break Room Fixtures
Seating and Booths
Waste Receptacles
POS Stations
Condiment Counters
Lunch Storage Cubbies
Microwave Cabinets

Breakrooms

Waste
Containers

Lunch
Storage

Coolers

Micro-Market
Fixtures

Furniture

Lunch Prep
Stations

Water/Ice
Dispensers

Refrigerated
Food Storage



Breakroom Equipment and Custom Fixtures



Lunch Prep Stations



Equipment



Waste Receptacles



Lunch Storage

Point-of Sale Stations



OPPORTUNITY FOR IMPULSE MERCHANDISING

- Built-in storage/ food prep holding room
- With hot grab-n-go could serve from satellite kitchen



Services

Site Surveys
Conceptual Drawings
Design Development
3D Modeling and Renderings
Equipment Specification
Utility Location Drawings
Fabrication Drawings
In-House Fabrication
Consolidation
Delivery
Installation
Training

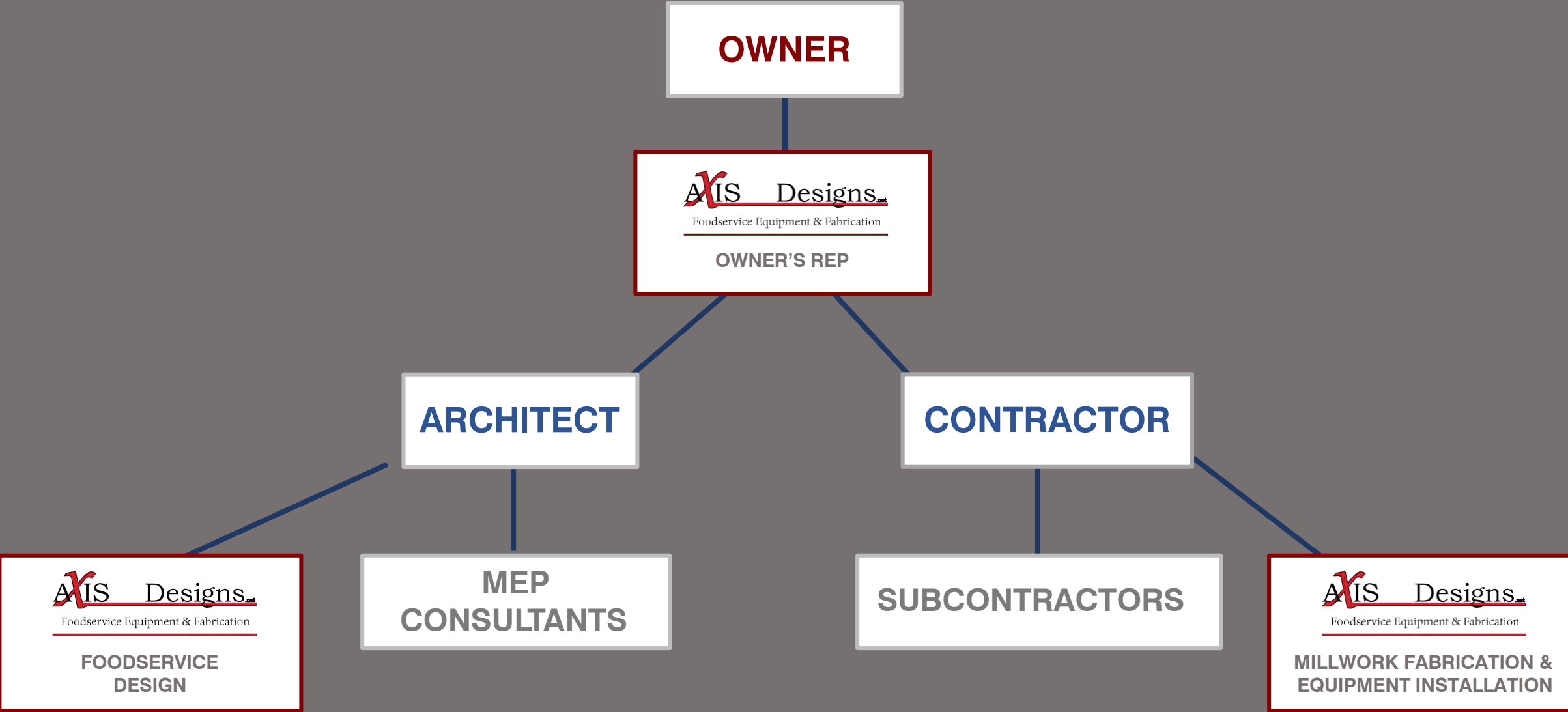
Axis Designs' Geographic Reach

Axis Designs is centrally located in the U.S. Midwest near Chicago, IL.

Our central location provides convenient reach for installations and shipping to all of the continental United States, as well as Mexico and Canada.



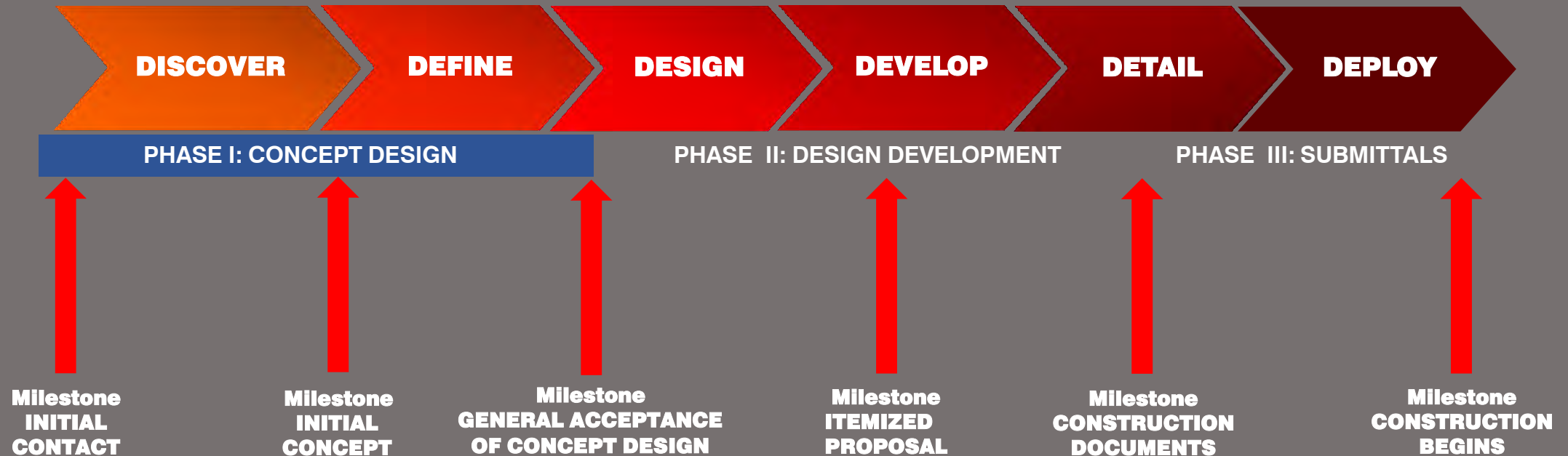
Axis Designs' Project Roles



Design/Build Process Flow Chart

KEY IDENTIFIERS AND MILESTONES

- Initial customer/design team meeting
- Survey existing conditions
- Discuss functional flow
- Discuss infrastructure requirements
- Determine feasibility
- Determine menu
- Define equipment requirements
- Conceptual design drawings
- Initial opinion of probable costs
- General Acceptance
- Design development
- Initial equipment specification
- Provide utility requirements
- Engineering support
- Itemized proposal
- Finalize equipment specification
- Material finish selections
- Complete fabrication drawings
- Define scheduling milestones
- Develop supply chain solutions
- Fabrication
- Consolidation
- Delivery
- Installation
- Training



Design/Build Process Flow Chart

PHASE I: CONCEPT DESIGN

INITIAL PROJECT MEETING

- Survey existing conditions
- Discuss conceptual budget
- Discuss functional flow
- Discuss infrastructure requirements
- Discuss menu
- Define equipment requirements

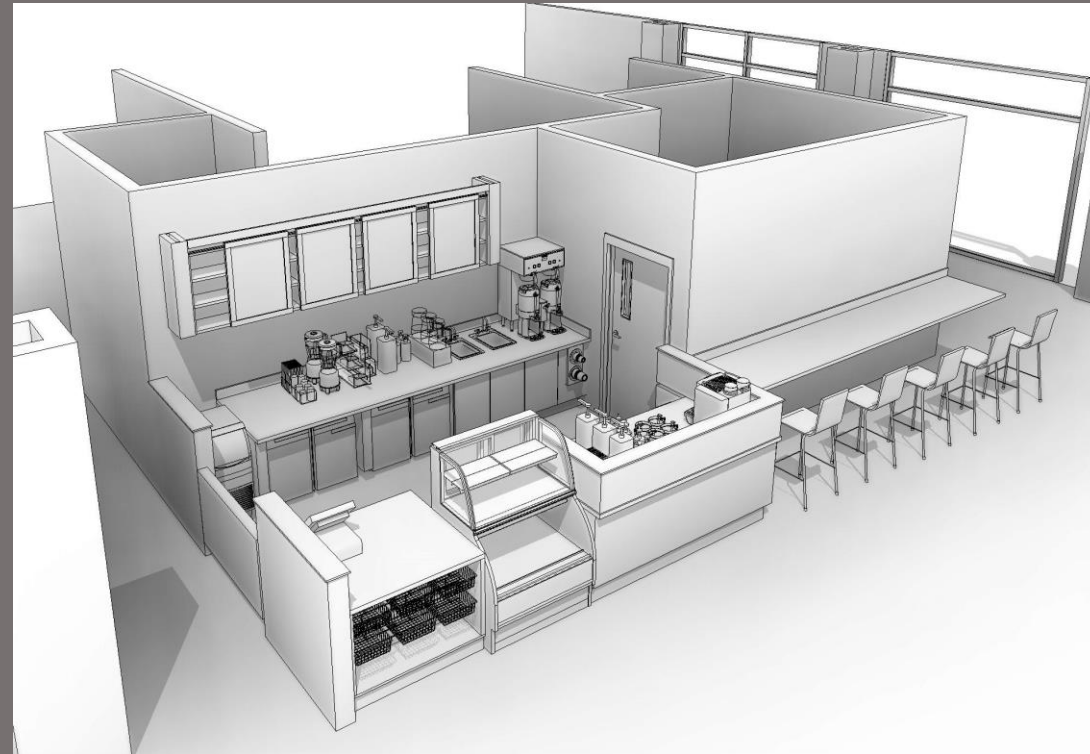
INITIAL CONCEPT

- Conceptual design drawings
- Initial opinion of probable costs
- Discuss feasibility
- Align visions of project

GENERAL ACCEPTANCE

- General acceptance of concept
- General acceptance of budget

NEGOTIATED DESIGN FEE



INITIAL CONTACT

INITIAL CONCEPT

GENERAL ACCEPTANCE

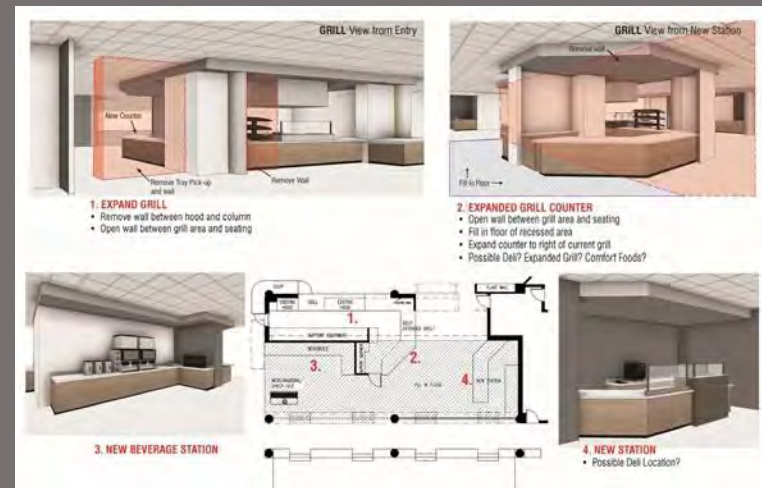
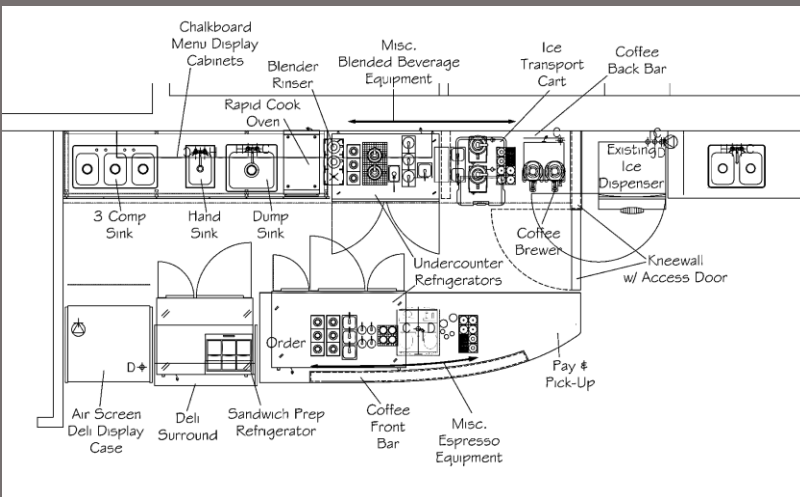
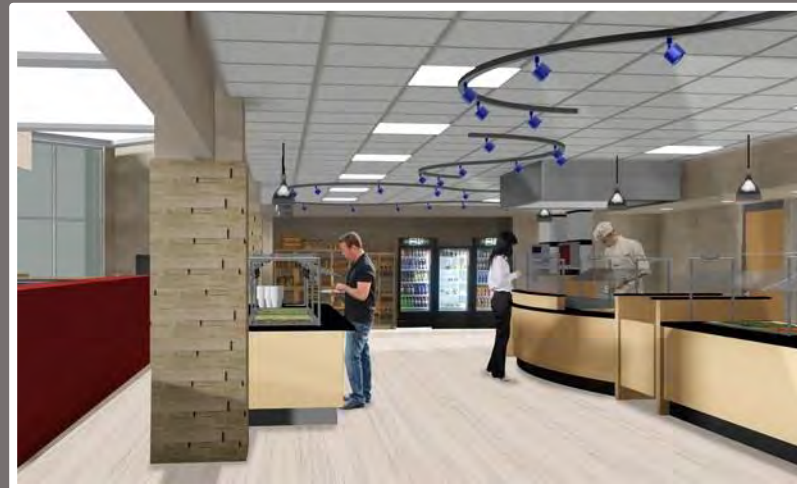
Milestone
INITIAL
CONTACT

Milestone
INITIAL
CONCEPT

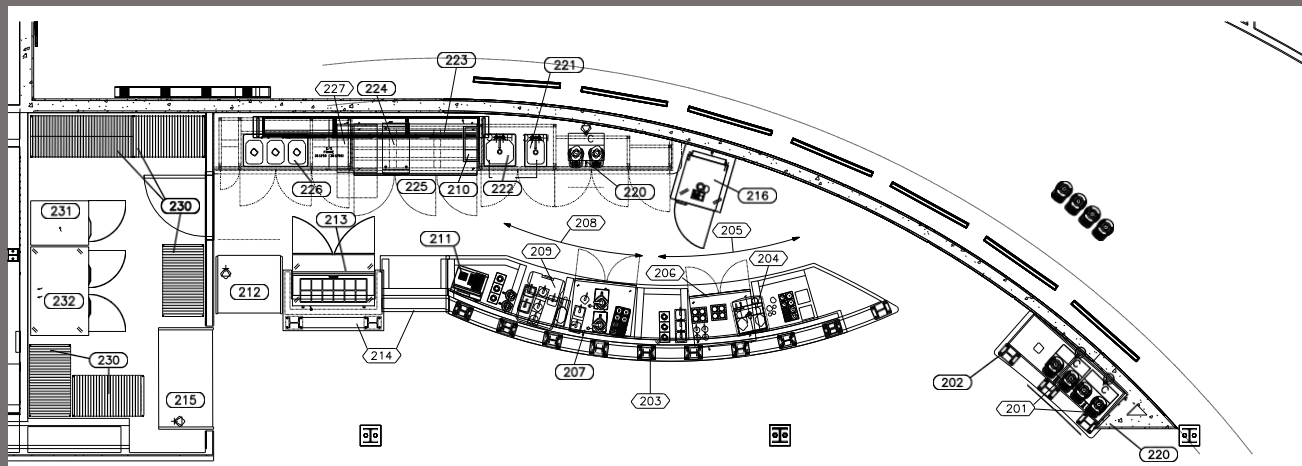
Milestone
GENERAL
ACCEPTANCE

Phase I Deliverables

Helping you communicate your ideas and win new business



Phase II Deliverables



Itemized Equipment Plans

EQUIPMENT SCHEDULE											
Item No	Qty	Equipment Category	Manufacturer	Model Number	Equipment Remarks	Amps	KW	HP	Volts	Phase	Item No
201	4	Coffee Server, Insulated	Bunn-O-Matic	44050.0001							201
202	1	Self-Serve Coffee / Condiment Counter	Axis Designs	Custom							202
203	1	Coffee Counter	Axis Designs	Custom							203
204	1	Espresso Machine	Verismo	701	By Purveyor				220	1 60	204
205	LOT	Coffee Service	By Purveyor	By Purveyor							205
206	1	Refrigerator, Undercounter	Continental Refrigerator	SW36-U		6.3	0.2	115	1 60	X 5-15P	206
207	1	Refrigerator, Undercounter	Continental Refrigerator	SW36-U		6.3	0.2	115	1 60	X 5-15P	207
208	LOT	Coffee Service	By Purveyor	By Purveyor	By Purveyor, DUPLEX OUTLET FOR COUNTERTOP ITEMS				115	1 60	208
209	1	Cart, Ice Transport	Metro	C125	Split to Accept 3/4" Garden Hose For Draining, WILL BE MOVED TO FLOOR SINK TO DRAIN.						209
210	1	Rapid Rinse Station	Blendtec	JRE-612	CAN DRAIN TO FLOOR SINK OR DUMP SINK 222						210
211	1	POS Terminal	TBD	TBD	BY OPERATOR. CONFIRM SPEC, POWER AND DATA REQ.				115	1 60	211
212	1	Lamination Convertible Service Above Refrigerated	Structural Concepts	HMBC3		15.8			120	1 60	212
213	1	Refrigerator, Sandwich/Salad Prep	Continental Refrigerator	DL48-12-FB		7.3	0.2	115	1 60	X 5-15P	213
214	1	Beef Counter	Axis Designs	Custom							214
215	1	Refrigerated Self-Service Case	Structural Concepts	B9532		11.9	2.3	208	1 60	X 6-20P	215
217-219	1	Spore #'s	Spore #'s	Spore #'s							217-219
220	1	Coffee Maker, Airpot, Automatic	TBD	TBD	BY PURVEYOR. CONFIRM SPEC, POWER AND PLUMBING REQ.	27.5			240	1 60	220
221	1	Sink, Drop-In	Advance Tabco	DI-1-10SP	Includes Faucet						221
222	1	Sink, Drop-In	Advance Tabco	DI-1-10B	Includes Faucet						222
223	1	Back Bar	Axis Designs	Custom	Includes Hoisting Unloaders Upright Doors						223
224	1	Oven, Microwave/Convection, Combi	TurboChef	H-3500-1 (SOTA)		30.0	6.2	208	1 60	X 6-30P	224
225	1	Refrigerator, Undercounter, Compact	Continental Refrigerator	SW72-U		8.4	0.3	115	1 60	X 5-15P	225
226	1	Sink, Drop-In	Advance Tabco	DI-3-10	Includes Faucets						226
228-229	1	Spore #'s	Spore #'s	Spore #'s							228-229
230	1	Wire Shelving, Chrome	Advance Tabco	1T		7.4	0.3	120	1 60	X 5-15P	230
231	1	Freezer, Reach-In	Continental Refrigerator	1R		9.1	0.3	120	1 60	X 5-15P	231
232	1	Refrigerator, Reach-In	Continental Refrigerator	2R		9.1	0.3	120	1 60	X 5-15P	232
233	1	Double Waste Receptacle	WR-TD-TAH-DBL	Custom							233

Equipment Schedule with Utilities



Equipment Spec Book and Itemized Quote

Design/Build Process Flow Chart

PHASE III: SUBMITTALS

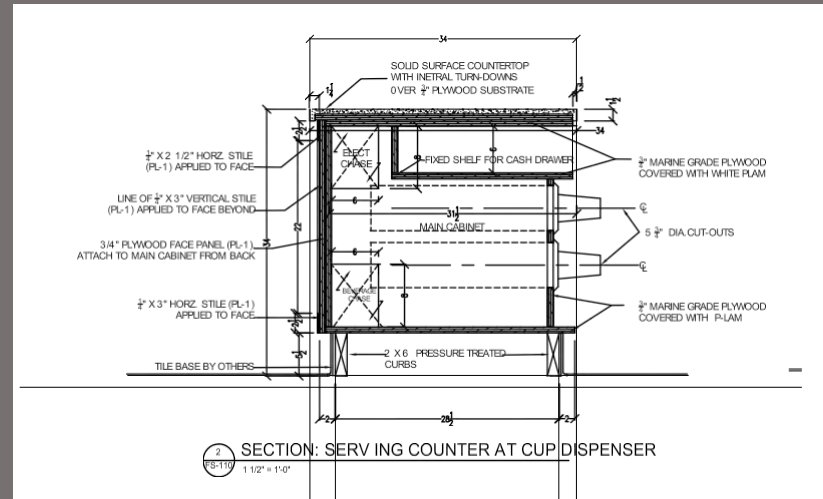
PROPOSAL ACCEPTED

FINAL DRAWINGS

- Verify measurements
- Produce millwork drawings
- Provide utility requirements
- Coordinate with contractors, engineers and architects
- Produce project timeline
- Make arrangements for shipping and consolidation
- Produce work orders for shop
- Procure equipment

CONSTRUCTION DRAWINGS

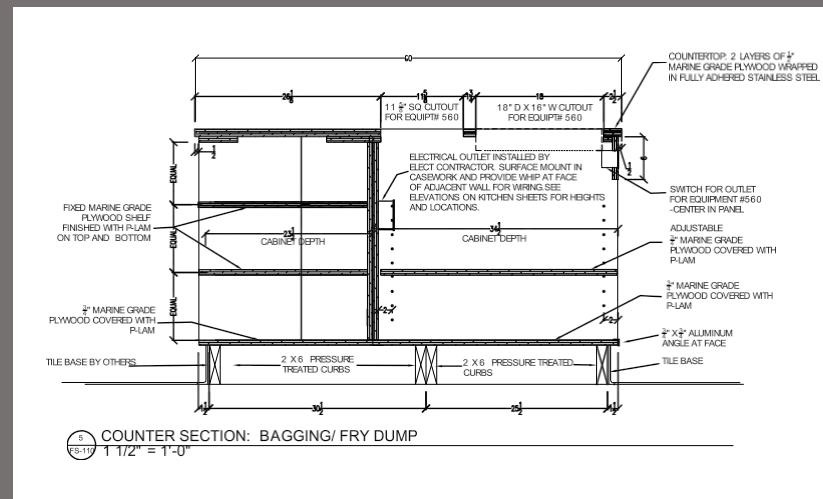
CALCULATED DESIGN FEE



CONSTRUCTION BEGINS

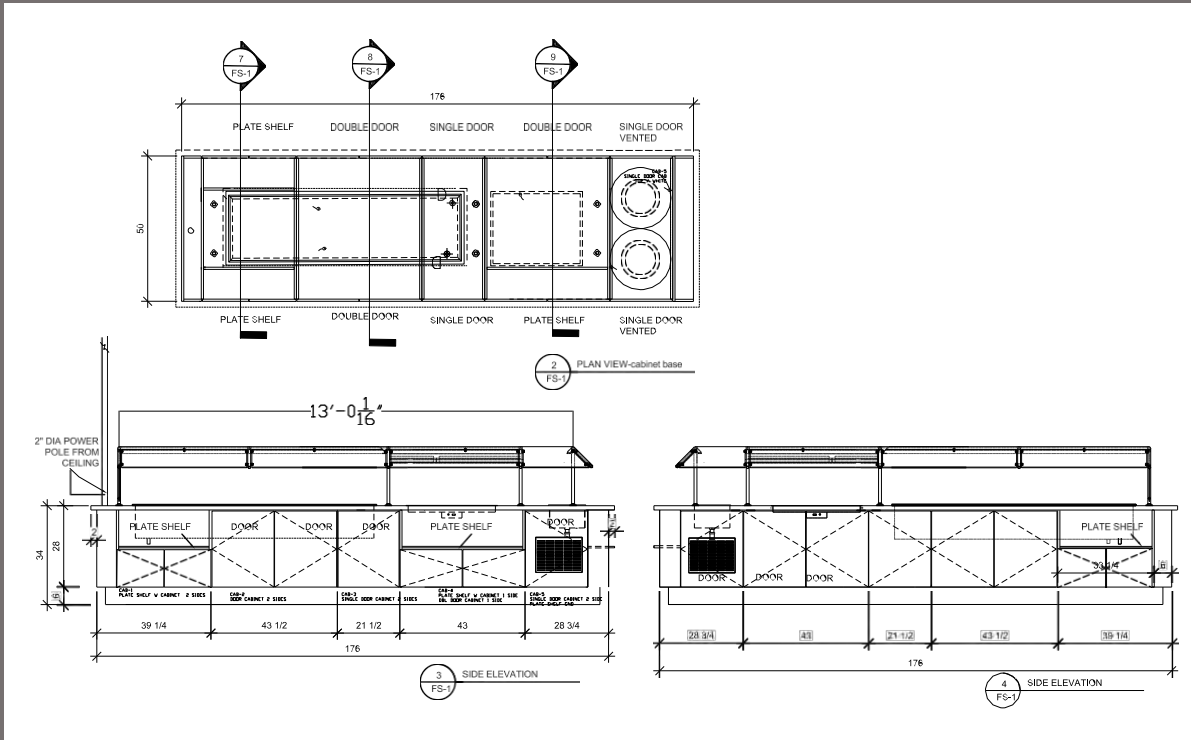
Milestone
PROPOSAL
ACCEPTED

Milestone
CONSTRUCTION
DRAWINGS

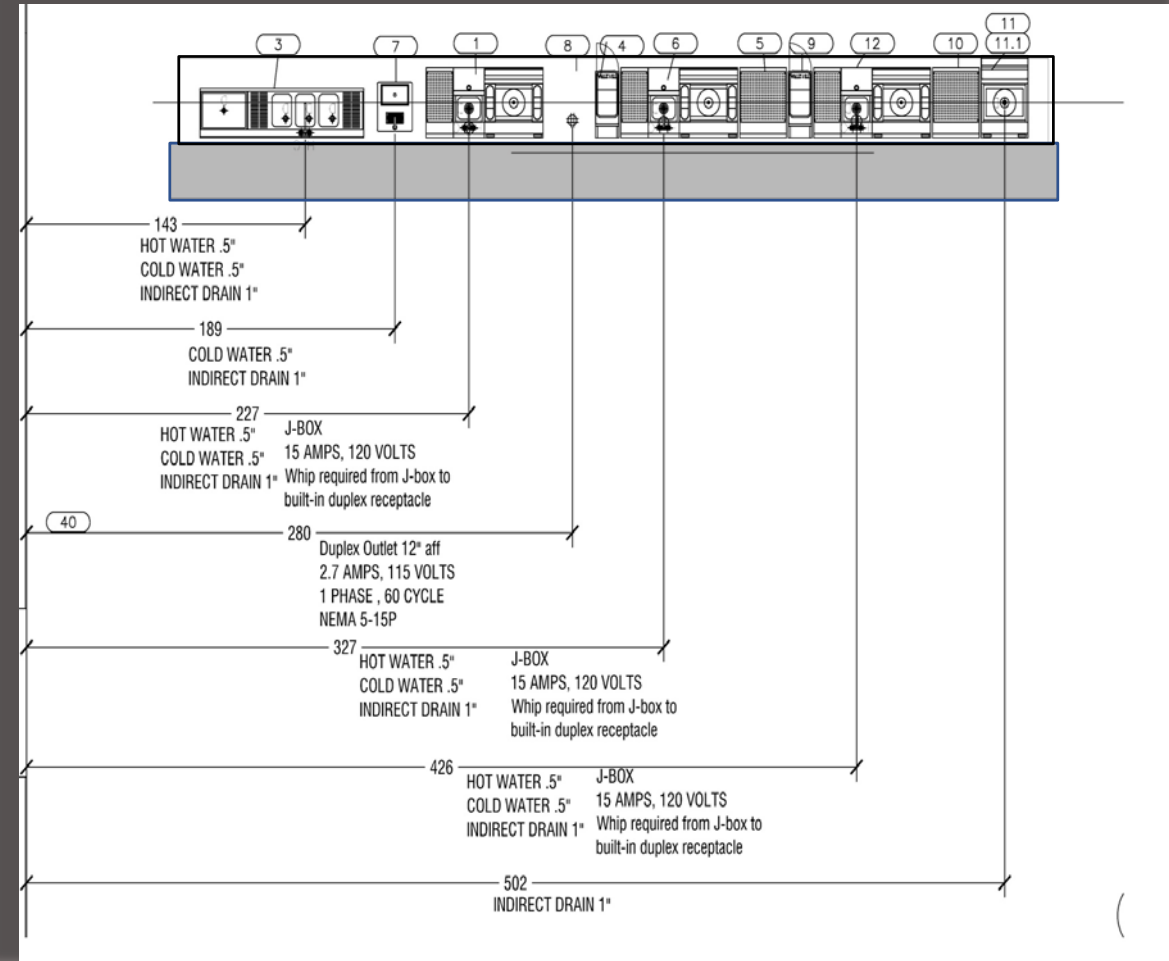


Milestone
CONSTRUCTION
BEGINS

Phase III Deliverables



Millwork Approval Drawings



Utility Location Plans

Quality In-House Construction

Food Service-Specific Construction Methods



Stainless Steel Framed Base

- Open-to-floor construction
- Stainless steel legs with removable toe kicks
- Steel framed cabinets in wet areas
- Non-porous materials
- NSF Approved Construction Methods

Open-to-Floor Construction



Wood Base Construction

New Trends in Food Service

Mobile Pre-Order
Self Pay Kiosks w/ Impulse Item Display
No-Touch Vertical Salad Bar
No-Touch Hot Meal Display
Adapting Existing Salad Bars
Hot & Cold Pick-up Lockers
Popcorn Kiosks
Ghost Kitchens

No-Touch Vertical Salad Bar

Ideal for:

- Employee Food Service
- Campus Residential Halls
- Convenience Stores
- Airport Terminals
- Airport Lounges
- Offices
- Hotels



No-Touch Full Meal Buffet

Ideal for:

- Employee Food Service
- Campus Residential Halls
- Convenience Stores
- Airport Terminals
- Airport Lounges
- Offices
- Hotels



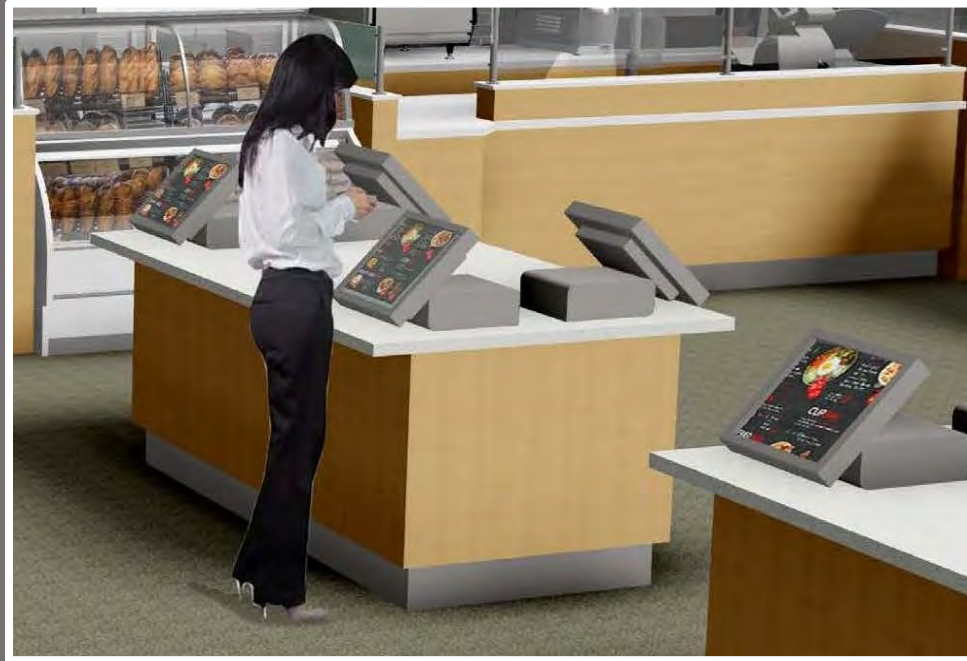
Adapting Existing Salad Bars



Adding refrigerated Grab-N-Go for pre-packaged greens and a free-standing unit for packaged dry toppings can convert your existing salad bars into no-touch salad bars with full self-serve make-your-own-salad options.



Pre-Order Stations with Hot/Cold Pick-up Lockers



Pre-order Station



Pick-up Station

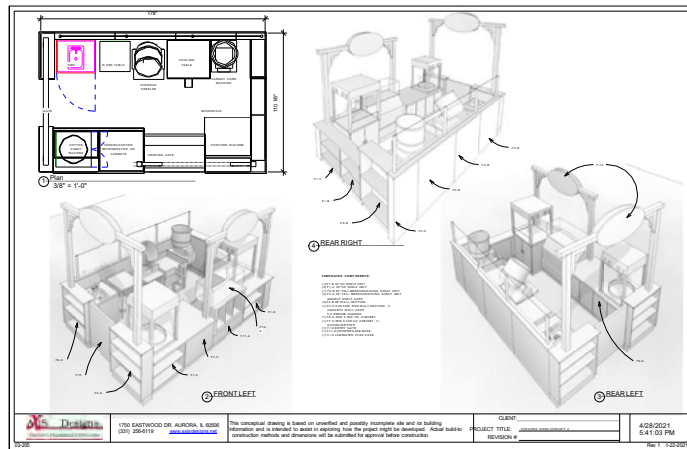


Hot /Cold lockers accessed with phone-texted code

Popcorn Kiosks



Standardized components



Popcorn Kiosks



Custom new looks achieved through custom signage and material options



Thank You!

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www.micro-marketfixtures.com