

## **Apollo Custom Manufacturing Ltd.**

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Apollo Custom Manufacturing Ltd. is a progressive manufacturing company specializing in the custom manufacturing of food trucks, concession trailers and food carts.

Located in Surrey, British Columbia, we have easy access to the Canada/United States borders which allows easy access for shipping to the United States or for our USA customers to pick up directly from our manufacturing facility.

Apollo has been involved in manufacturing and shipping mobile food units throughout North America and overseas with success for over a dozen years.

With constant attention to detail and our desire to continually improve our mobile food units, we believe that we have established ourselves as one of the early leaders in the mobile food industry.

All fabrication is done in our 12,000 sq ft manufacturing facility using only the highest quality of materials. There is no wood used in the manufacturing of Apollo mobile food units with the exception of sub floors and mobile food carts for under counter support which is completely covered and sealed from moisture.

We have licensed gas fitters on contract as well as third party inspection facilities for all gas and electrical work to ensure everything is up to current codes. Electrical installs are tested by Intertek and propane runs are tested by the BC Safety Authority.

It is our goal at Apollo Custom Manufacturing Ltd. to continue to offer the highest quality of workmanship and service to our customers. We are always open to any ideas that may improve our product for the end user.



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## Standard Food Truck Construction & Pricing Information

### Electrical

- All electrical is installed by a certified electrician and upon completion it is inspected by Intertek and electrical is tested to SPE 1000.



### Propane

- Permits are pulled for equipment
- Piping is run by and tested by a certified gas fitter
- Propane is tested to CSA B149.1-10
- Once equipment is installed, a secondary inspection is performed and the Mobile Food Unit is inspected and a permit is received from the British Columbia Safety Authority



### Fire Suppression (if required) Installed by a third party certified contractor

### General Specifications

- Floor is covered in 1/8" aluminium checker plate
- Walls and ceiling are covered in a high heat insulation
- Ceiling is covered with a powder-coated white aluminium
- Walls are covered in quilted stainless steel
- Water tanks are potable water approved CSA
- All water lines, taps, fittings, water pumps are NSF
- All counter frames are manufactured from stainless steel
- All counters and equipment are closed at the bottom with kick plates and sealed.
- All equipment is certified.
- The only wood used in the manufacturing process is in the sub-floor (if needed) and is completely sealed off.



**Generator compartment c/w sliding frame** **\$2200**

- Generator to be sized and quoted based on requirements.

**Installation (only) of Generator** **\$1250**

- Includes running of power cables, mounting and propane & electrical hook-ups

**Complete Water System** **\$5,900**

- Stainless Steel cabinet frame
- Stainless steel counter - 304 #4 s/s
- Stainless steel cabinet doors - 304 #4
- 30 gallon fresh water capacity
- 45 gallon waste water capacity
- 6 gallon suburban propane fired hot water heater
- Shurflo on Demand water pump
- Triple ware wash sinks - each c/w hot & cold mixing faucet
- Hand wash sink - 9.5"x10.5"x6" deep - c/w hot & cold mixing faucet
- Water fill
- City water connection
- Waste water drain hose
- Hand towel dispenser
- Hand soap dispenser

**Complete Propane System** **\$5,200**

- Under carriage propane tank
- High rating BTU Twin Stage regulator
- ¾" Black iron piping to all appliances
- Shut offs at all appliances
- Permit is pulled for propane and is inspected and approved by the B.C. Safety Authority
- Inspection label is provided

**Exhaust Hood** **\$3,900**

- Price is based on approx. 6ft hood with commercial exhaust fan
- If a longer hood is required – add \$400 per ft.
- Stainless steel hood & shroud
- Stainless steel grease filters
- Stainless steel grease tray
- Roof mounted exhaust fan

**Fire Suppression** **\$3,500 & up**

Installed by a third party, certified installer who will be contracted to do the install. Payment is made directly to the third party installer of the fire suppression system.

**Bukheads (when required)** **\$2,800**

**Extra counters if required** **\$350 per lft.**

Stainless Steel tube frame  
 Stainless steel counter top  
 Shelves or storage doors below

**Interior & Exterior shelving** **\$100/ lin.ft**

**Equipment Options**

Price includes equipment - Install & counter if required. All cooking equipment converted to propane.

- Standard 19cu.ft refrigerator/freezer \$ 850
- Small chest freezer \$485
  
- 27” sandwich fridge – Fagor \$2,695
- 48” sandwich fridge – Fagor \$3,850
- 60” sandwich fridge – Fagor \$4,175
  
- Single Door Patriot Cooler \$1,650
- Double Door Habco Cooler \$2975
- 36” Refrigerated Chef Base \$4,400
- 48” Refrigerated Chef Base \$4,950
  
- Full size steamer/warmer \$1,600
- Double steamer/warmer \$3200
- Triple steamer/warmer \$4800
- all steamers come with a full size water pan
  
- 24” U.S. Range Imperia \$4,650  
(24” griddle top & space saver oven)
- 36” U.S. Range \$4,475  
(24”griddle, 2 burner stove top, 36” oven)
- 36” U.S. Range \$5,150  
(36” griddle, 36” oven)
- 36” Range \$4,475  
(6 burner stove top, 36” oven)
- Blodgett Full Size Convection Oven \$4200
  
- Gyro Machine \$3,160
- Bakers Pride Pizza Oven \$6,800
- Double 15-½” Krampouz Crepe griddles \$2,480
- 40 lb Deep Fryer - 2 basket \$2,100
  
- 18” griddle - Volrath \$1,850
- 24” griddle - Volrath \$2,650
- 36” griddle – Volrath \$3,200

• 48" griddle - Volrath	\$3,575
• 18" char broiler - Volrath	\$1,980
• 24" char broiler - Volrath	\$2,450
• 36" char broiler - Volrath	\$3,100
• 48" char broiler – Volrath	\$3,375
• Potato cutter - heavy duty 3/8" cut - wall mounted	\$420
• 2 Burner Stove Top	\$1,250
• 4 Burner Stove Top	\$1,975

*Any other required equipment is available and will be quoted upon request.*

### Specifics

- Kick plates are custom manufactured to suit equipment once it is installed and are included in equipment pricing.
- All stainless steel used is 304 #4 and 2B stainless steel.
- All water system parts are NSF and/or CSA approved.
- All propane parts & equipment are UI and/or CSA approved.
- **All prices listed are subject to change without notice.**
- Any extra work performed after original quote has been accepted will be charged out at \$95 per hour plus materials.

### Terms & Conditions:

- 50% deposit plus applicable taxes with order.
- A draw of 20% plus applicable taxes when work is approximately 50% complete.
- **Balance due in full at completion and before any mobile food unit is shipped or picked up. Please allow enough time for the transfer of funds to be completed on, or prior to the actual pick-up or shipping date.**
- As all mobile food units are custom made specifically for the intended application of the purchaser, deposits are non-refundable. Apollo will at its discretion attempt to find a secondary purchaser with a standard 20% reassignment fee deducted from any deposits or payments made prior to the default. There is no guarantee Apollo will find a secondary purchaser.
- If a truck is to be purchased by Apollo, the purchase price and any mechanical work is to be paid in full by the customer at the time of purchase or work performed.
- Standard manufacturing time for a food truck is approximately 12-20 weeks from the date of the initial 50% deposit. The initial deposit guarantees a placement in the work queue but may not necessarily create the commencement of the manufacturing process of the mobile food unit at the same time.
- Apollo cannot be held responsible for the availability of equipment & supplies from outside suppliers.
- Truck owners must have a minimum of Storage Insurance on any vehicle left at Apollo.
- Apollo Custom Manufacturing will not be held responsible for any damage or theft to customer vehicles.

## **Apollo Custom Manufacturing Ltd. Mobile Food Unit Warranty**

Apollo Custom Manufacturing Ltd. carries a NON-TRANSFERABLE LIMITED WARRANTY on its mobile food units for one year from the date of completion.

During the warranty period, if any Apollo manufactured part should fail due to defect, it will be repaired or replaced free of charge once written authorization from Apollo has been given.

If Apollo is not able to inspect the requested repair, the mobile food unit may be taken to the nearest Apollo approved facility appropriate for the requested repair. A repair technician will then inspect and provide an estimate of the requested repair(s). Upon Apollo receiving the repair estimate and discussing with the repair facility the intended repair procedure, at its discretion Apollo will then authorize the repairs and provide payment for said repairs. No repair work is to begin without written authorization from Apollo.

Warranty on all internal or external equipment that is supplied by Apollo but not manufactured by Apollo carries its transferable original manufacturers or suppliers in-house warranty policy. All equipment repairs requested on equipment that is not manufactured specifically by Apollo will need to be initiated with the original equipment manufacturer or supplier in the case of a supplier warranty. Apollo is not responsible for and cannot conduct any repairs to any equipment that is not manufactured by Apollo.

All workmanship and equipment manufactured by Apollo is covered directly by Apollo.

All work or replacement parts must be authorized by Apollo prior to proceeding.

Other types of damage, but not limited to misuse or abuse, are not covered under the warranty of Apollo. Alterations, Misuse, Abuse or Negligence in operation void all Apollo specific warranties.

Apollo Custom Manufacturing Ltd. cannot be held responsible for any loss of business which may occur due to any part or equipment failure.