



APOLLO

Custom Manufacturing Ltd.





COMPANY PROFILE

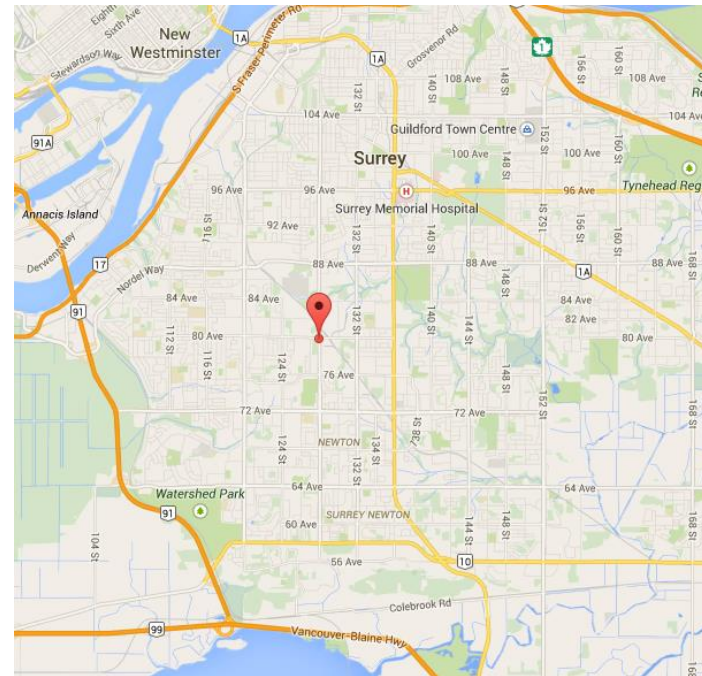
- Apollo Custom Manufacturing Ltd. is a progressive manufacturing company specializing in the custom manufacturing of mobile kitchen interiors for food trucks, concession trailers, containers and food carts. The fabrication shop and offices are located in the center of Surrey, British Columbia, Canada
- Apollo has been involved in the manufacturing of mobile vending carts and commercial style mobile kitchen applications for over 18 years and we are recognized as an industry leader and trusted advisor by many local, Provincial and State authorities.
- Our mobile food carts and kitchens have been built for and shipped to a broad base of customers around the world and locally, including companies such as Tim Hortons, Nestle, White Spot, Carls Jr, Thrifty Foods and more.
- All fabrication is done on premise using only the highest quality of materials. Our products are produced with a focus on attention to detail and finishing. Apollo has set the standard for mobile commercial kitchens but we continue to evolve and improve our products by listening to our customers and vendor partners to ensure our products are built to suit the broad range of mobile vending, catering and merchandising requirements.
- All gas, water and electrical systems in our finished products are installed by licensed gas fitters, electrical and plumbing contractors. All systems meet or exceed current codes and are inspected by the third party inspection organizations Technical Safety B.C. and Intertek International.



CONTACT

Apollo Manufacturing Ltd.
12782 80th Ave .
Surrey BC Canada
V3W 3A7

rob@apollomanufacturing.ca
Phone: 778-565-1801
Fax: 778-565-1802
www.apollomanufacturing.ca





EXPERIENCE & PROCESS



For the past 18 years, food carts have been the main product of Apollo with some concession trailers and food trucks being manufactured during that time mainly for the film industry.

In the past six years, the food trucks and concession trailers have been our biggest focus having built hundreds of trucks and trailers along with the production of carts, portable sinks and most recently outdoor kitchens.

We sell all our products locally as well as across Canada and the United States.



With our 12,000 sq ft shop and 8 full time shop employees, we are able to manufacture 3-4 trucks and/or trailers per month while still producing our smaller carts. Apollo has a staff of multi skilled associates that are responsible for and take pride in completing specific stages of each truck, trailer or cart,

BUILD PROCESS...

Our shop is equipped to shear, form, weld and polish all types of metal so we are able to manufacture all parts on premise to custom fit to each truck or trailer.

We do not use pre-fabricated counters or shelving. All counters and shelving are custom built to suit each truck as well as our customer requirements.

No wood is used in the construction of any part of our trucks or trailer kitchens with the exception of sub floors and only when they are required. The sub floors are covered with aluminum checker plate then all joints are sealed to stop moisture.

Apollo is able to construct a kitchen in almost any size Truck, Trailer or Container from 10 feet and up.



Fully Equipped Trucks or Trailers with functioning kitchens can be a relatively inexpensive form of getting your product to market while creating experiential and brand marketing impressions.

A Truck or Trailer can assist with Speed to Market on a new release or product.

A well equipped truck provides quick access to new venues or event opportunities resulting in exposure to new base of potential customers. It allows you to take your product and service to customers rather than having them come to you.

Street Food is most often associated with quality artisan local food or beverage providing a terrific alternative to the typical fast food options.

Street Vending is a trend that has grown to represent a large portion of the restaurant industry and one that is driven by a brand savvy & young demographic.



Creating Unique Food & Experiences



Marketing your Brand and Products in Local Communities and Special Events



Eye Catching Vinyl Wraps



Merchandising Applications



Tasting & Merchandise Trucks

Examples only





Standard Truck & Trailer Kitchen Costs

New Step Van Chassis & Box - \$60-\$90,000

Used Step Van - \$10 - \$30,000 (pending year, mileage and overall condition)

New Cargo Trailers - \$4000 for 10 FT - \$14,000 for 26FT

Kitchen Interior Build - \$1365 (per lineal foot)

Fabricating & Install Rear Bulk Head - \$3500

Plexi-Glass Inserts for Service Window & Bug Screens for Vents - \$1800

Custom Equipment & Preparation Counters w Cabinet Doors & Latches - \$375 (per lineal ft)

Interior & Exterior Stainless Shelving - \$150 (per lineal ft)

Water System - \$6195

Gas System - \$5900

Generator Compartment - \$3200

Exhaust Hood 4-6 FT - \$5200 +

Fire Supression - \$4000 +

Equipment Installation \$2000 +

Kitchen Appliances - \$2000 + (pending menu requirements)

Electrical – Installed by certified electrician and inspected by Intertek – tested to SPE 1000

Propane – Permits pulled, piping run by certified gas fitter, tested to CSA B149.1-10 and certified by Technical Safety BC

Fire Suppression – Installed by certified installer Great West Fire & Safety Ltd.

Past & Present Customers



Sample of Past & Present Apollo Customers



Past & Present Customers



Outreach & Charitable Customer Builds



Past & Present Customers



Love. Hope. Purpose.

