



PROJECT SHOWCASE

Customer: 7-Eleven Food Stores

Location: British Columbia

Project: WIN

Project Scope: 30 Stores to date in 2021 - Upgrade Coffee Islands, Hot Food Cases & Roller Grills

COFFEE ISLAND - BEFORE/DURING



COFFEE ISLAND - AFTER

Installed new Franke Bean to Cup Units, cabinets, counter tops, plumbing & electrical. Removed old urns & brewers.





PROJECT SHOWCASE

Customer: 7-Eleven Food Stores

Location: British Columbia

Project: WIN

Project Scope: 16 Stores - Upgrade Coffee Islands, Hot Food Cases & Roller Grills

HOT FOOD CASES & ROLLER GRILLS - BEFORE/DURING



HOT FOOD CASES & ROLLER GRILLS - AFTER

Removed old, customer serve hot food cases and installed new, self-serve style cases. Installed display cabinets and counters.





WHY TECHNI-CRAFT FOR YOUR HOT FOOD EQUIPMENT ROLLOUT PROGRAM?

1. IN AND OUT IN 1 DAY

We know that having new, well-working food equipment is crucial for your business. We also know that down-time for your business is lost revenue.

With Techni-Craft, you can expect:

- Minimal Downtime

For projects such as this, our crews are in and out on the same day.

- Cross-Trained Technicians

Our crews are cross trained in many fields - demolition, construction, millwork, equipment service & installation.

We are also cross trained for basic electrical and plumbing, and have a substantial network of well qualified subcontractors for larger jobs.

2. ON-SITE SAFETY

We know that Safety on site is top of mind for your business... as it is for Techni-Craft.

- All technicians are POST trained and certified.
- Trucks are equipped with the most current Safety equipment and supplies.



Learn more at technicraft.ca
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