

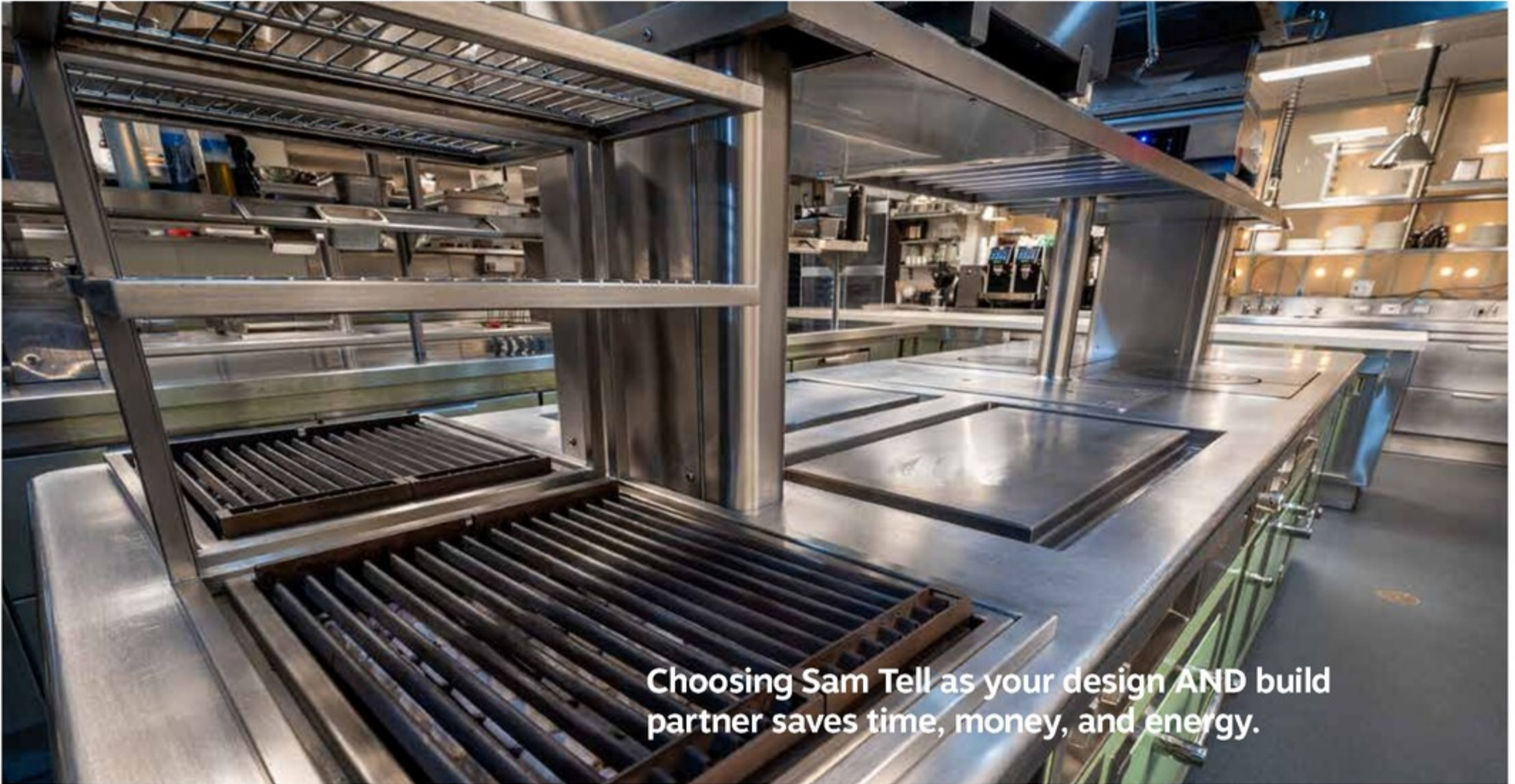


AWARD-WINNING

KITCHEN

design team | equipment installers | smallwares experts

**sam tell.
companies**



Choosing Sam Tell as your design AND build partner saves time, money, and energy.

design / build

STREAMLINED COMMUNICATION

Sam Tell design and construction teams work together from the beginning, which leads to quicker decision-making and problem-solving.

COST SAVING & TIME EFFICIENCY

Fewer change orders and delays compared to the traditional design-bid-build approach. This results in cost savings and shorter project timelines because the design and construction phases overlap.

FASTER PROJECT START

Since construction can begin before the entire design is completed, projects can start sooner which is crucial in time-sensitive situations.

QUALITY CONTROL

When the builder is involved in the design process, this ensures that the design is practical and constructible. We can also align with quality and integrity of the designer's intent, something that's diminished when passing from design/consultant to the implementation company.

SINGLE POINT OF RESPONSIBILITY

With a single entity responsible for both design and project buildout, accountability is clear. This reduces disputes and finger-pointing between different parties.

RISK MANAGEMENT

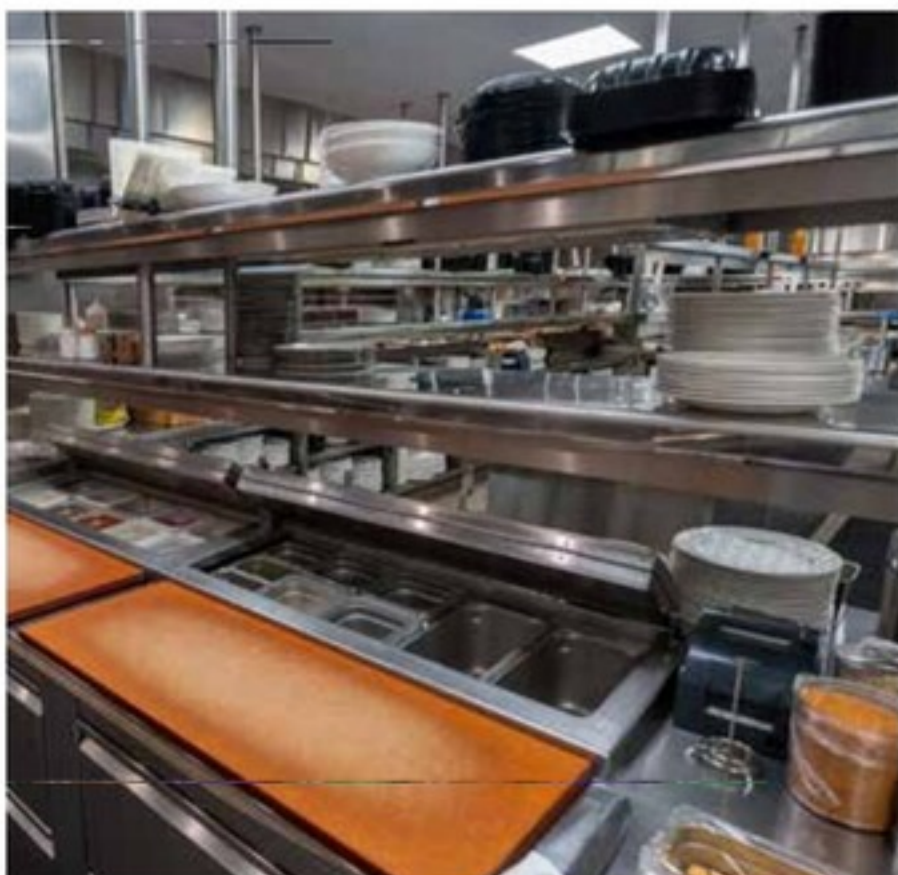
The design-build entity often assumes more risk, which can be an advantage for the owner. They are responsible for meeting the project's requirements within the agreed budget and timeline.





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With a detail-oriented design department, a highly-skilled install team, and a knowledgeable smallwares salesforce, Sam Tell is your one-stop solution for all things foodservice.



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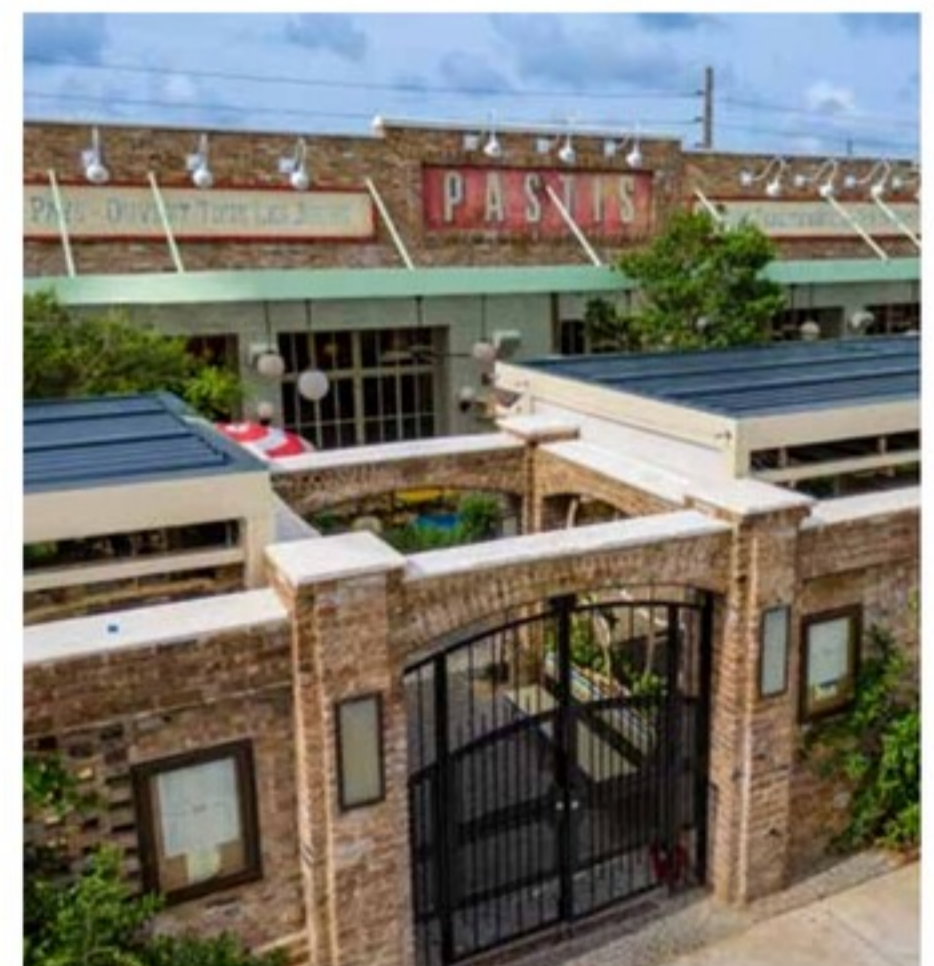
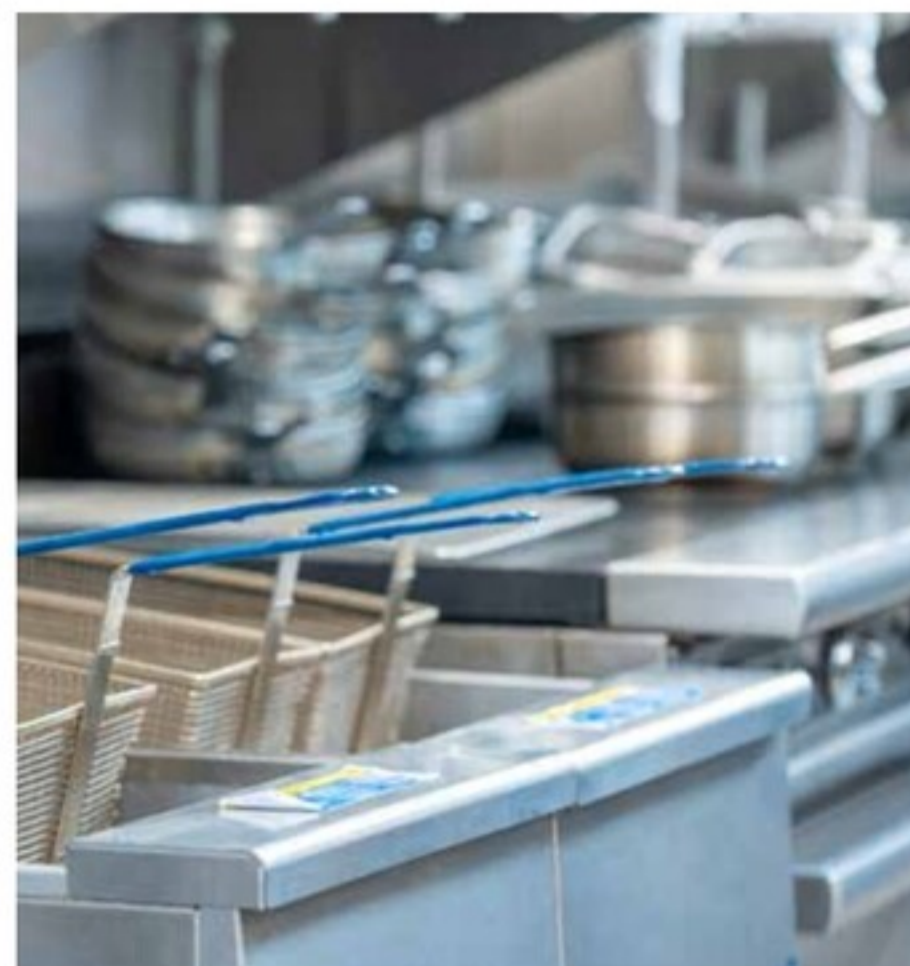
05. **El Presidente**
Washington, D.C.

01.

PASTIS MIAMI

Miami, FL





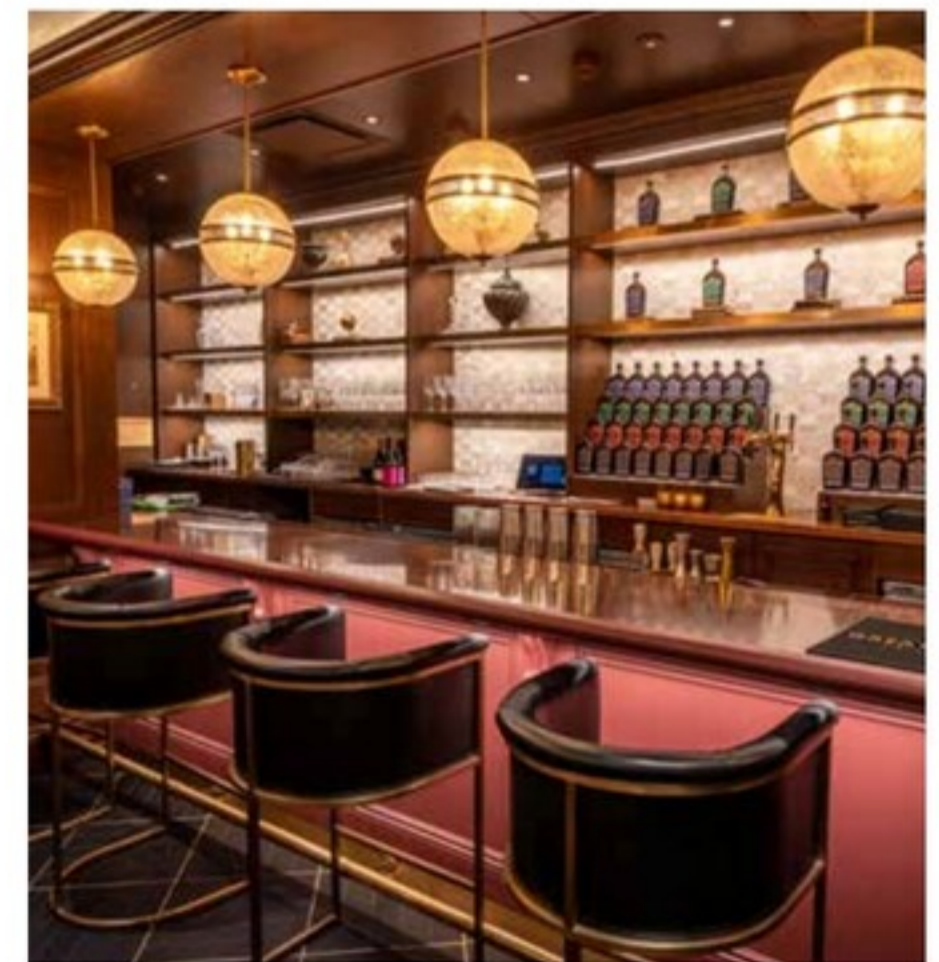
A lot of pressure was on both the operator and the Sam Tell design team to undertake producing the first satellite location of this iconic New York City restaurant brand in the super-hot Wynwood District of Miami. Knowing the facility would be a huge success and would have to produce up to a thousand meals a day, the foodservice operations design had to maximize every inch of space—including the beverage service demands of the signature Pastis curved bar.

02.

GREAT JONES
DISTILLING CO.

New York City, NY





The Sam Tell team was honored to design and build Manhattan's first distillery since prohibition. A custom Jade Range stands as the focal point of their open-concept kitchen, and the prep kitchen on the lower floor boasts design elements that accommodate flattops, fryers, combi ovens, and more.

03.

LE ROCK

New York City, NY



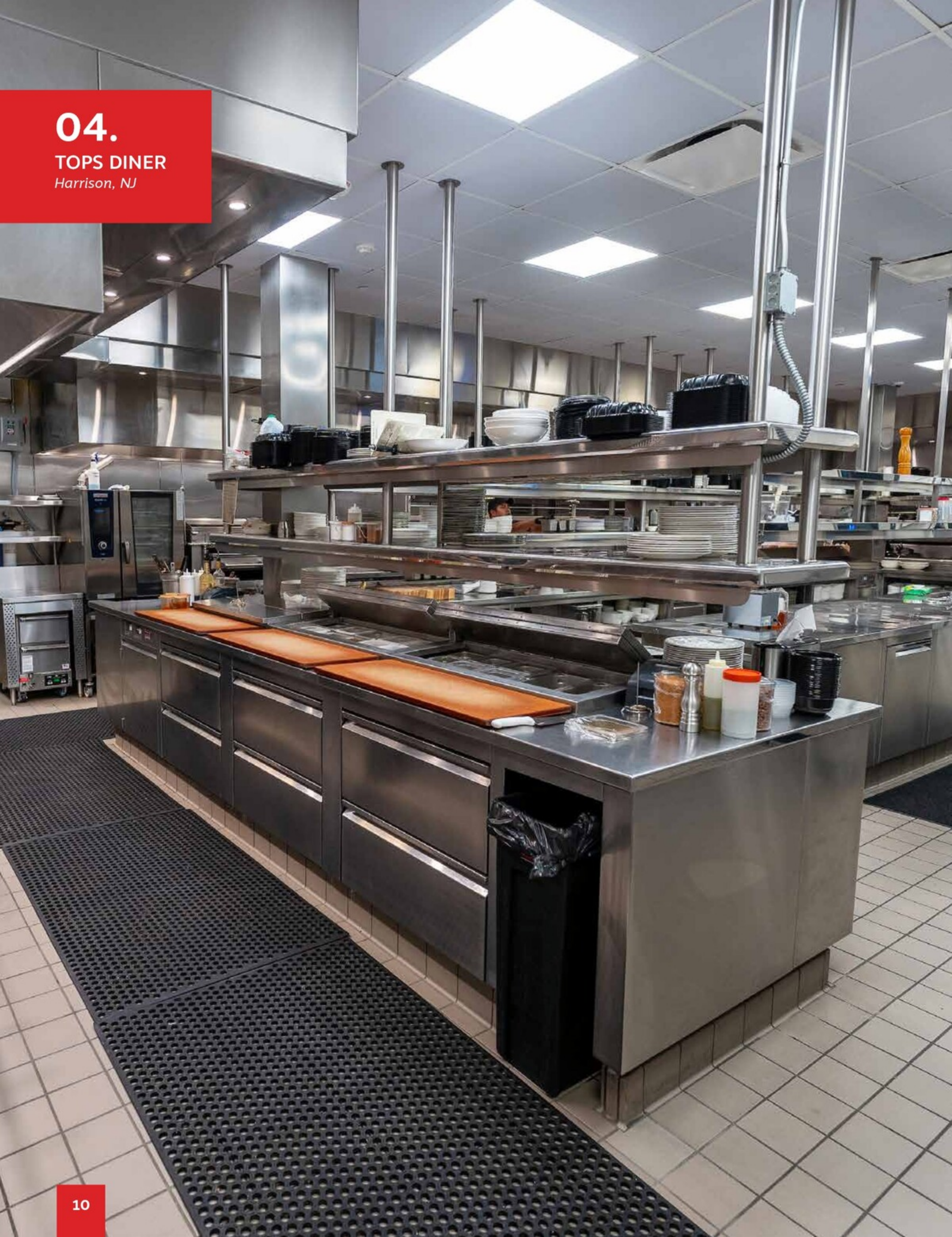


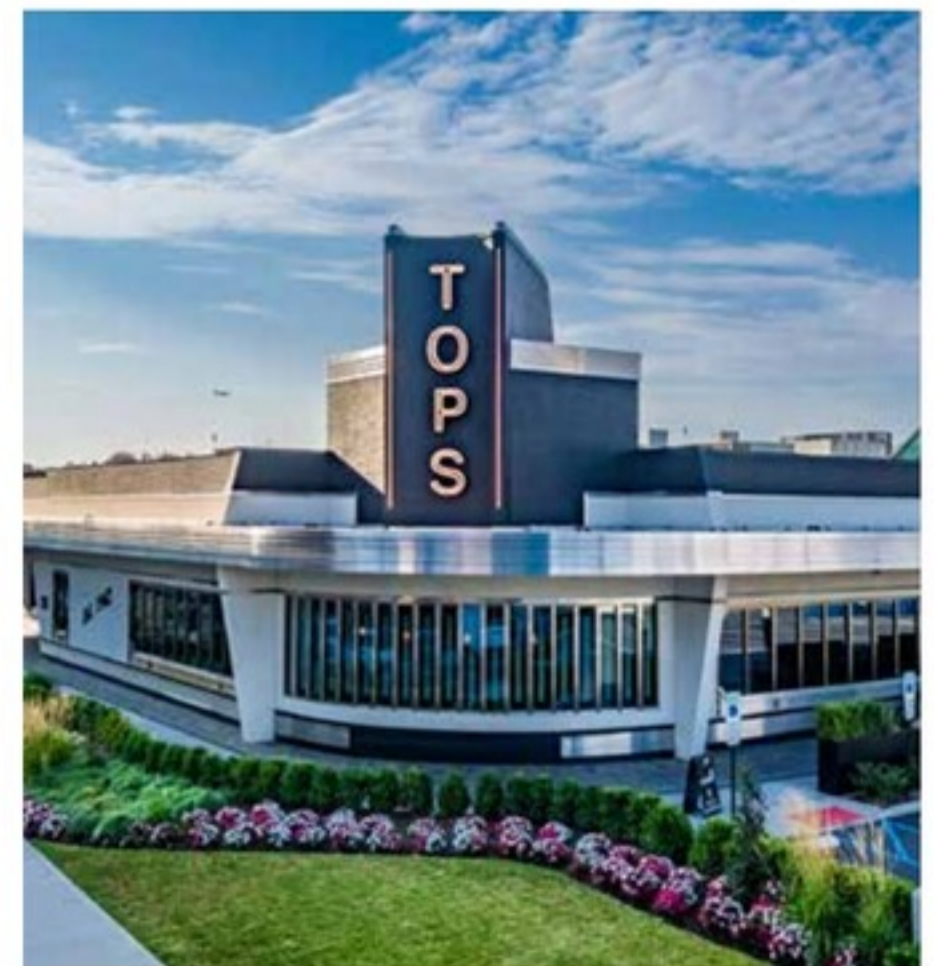
Designing in a landmark status building always has its challenges, and it gets even more challenging when the kitchen needs to meet the high standards of two of New York's most esteemed chefs. Relocating the finishing kitchen from the former operation to the Ground Floor for the Le Rock culinary team required a fully custom design and fabricated equipment set-up to squeeze into the space that was carved out of the old dining room. In addition, the Cellar Level kitchen needed to be adapted to include a full bakery-pastry program.

04.

TOPS DINER

Harrison, NJ





Tops raises the bar for neighborhood diners, prioritizing the customer experience by making a substantial investment in the highest-quality ingredients and equipment. As the build and supply partner, Sam Tell sourced and oversaw the delivery and service of equipment to ensure reliable, high-volume use day-in and day-out.

05.

EL PRESIDENTE
Washington, D.C.





The food scene in the Union Market District of Washington, D.C. is exploding, and Starr Restaurants turned to The Sam Tell Companies to design their neighborhood destination Mexican concept that all agree is a feast for the eyes with the amazing interiors by the award winning team at AvroKO. From the custom Diorama Oval Bar to the display Raw Bar, every inch of the foodservice operations had to be compact and efficiently designed while visually appealing to the guests given all the open views.



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