



Refrigeration News & Product Information
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Additions & Enhancements To Walk-In Programs

Master-Bilt has been busy lately refining its walk-in offering with additional options for Quick Ship models and adding the completely new 10-Bilt™ line. We've even given a name to custom designed walk-ins: Bilt2Spec™. [More...](#)

Partners In Success:

A Master-Bilt walk-in provides safe haven from a tornado in a Tupelo, MS restaurant. [More...](#)

See the latest video on our
NEW open air
merchandisers...



Mark Your Calendar!

February 19-21 is the date and Anaheim, CA is the place for the NAFEM show. Be sure to visit Master-Bilt in booth 1608 for the latest ideas in keeping cool.

Quarterly Quote:

"Doing what you love means dealing with things you don't."

—David Shore



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Quick Ship Enhancements

Quick Ship walk-ins, which ship in five working days from a received order, now include more options allowing customers to get a wider variety of models in the same short amount of time. Free freight, one of the most popular features with Quick Ship models, remains a part of the program.

New options include:

- Walk-in cooler/freezer combinations with floors in both compartments. With-floor freezer and less-floor cooler options are still available also.
- There are now choices of standard or heavy-duty refrigeration systems when choosing either a remote refrigeration system or PRS-2 packaged system
- Membrane protective roof systems for outdoor installations
- The four-year extended compressor warranty included in the price of the walk-in
- Optional door and frame kickplates
- Optional 4 foot fluorescent light fixtures (less fluorescent bulbs)
- Optional 4-foot LED light fixtures (shipped loose)
- Optional vinyl strip curtains for entry doors (shipped loose)
- Optional exterior door ramps

In order to streamline the Quick Ship program and hold costs down, we've also discontinued a few items including:

- 26" & 30" wide entry doors (36" wide is standard)
- White stucco embossed interior and exterior metal finish
- Openings for glass merchandising doors

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- Wall-mount PRS-2 packaged systems (now only available in Bilt2Spec custom walk-Ins)

New 10-Bilt Line

For those looking for a few more options and willing to wait a little longer, we have the new 10-Bilt program. These models ship in 10 working days after an order is received.

10-Bilt models get all the features and options available on the Quick Ship (**except no free freight**) plus the following:

- Standard nominal sizes including odd foot increments: Widths of 6'9-1/2", 8'8-1/2", 10'7-1/2", 12'6-1/2"; Lengths of 6'9-1/2" and up
- Choice of 26" or 30" wide entry doors
- Optional 14" x 14" view windows for coolers and freezers (freezer windows are heated)
- Optional interior floor ramps
- Optional MBWA-1 controller
- Optional LED light fixture (in lieu of CFL fixture)
- Optional third hinge
- Optional tamper-resistant hardware mounting screws
- Optional heated and insulated receivers on remote refrigeration units

Custom's New Name

And we haven't left out those seeking a custom solution! Custom walk-ins are still alive and well but are now referred to as "Bilt2Spec." For applications with special sizing or other options, Bilt2Spec offers all the bells and whistles. Everything from optional metal finishes inside and out to structural flooring is available. Our team of sales representatives and designers are ready to assist with the specification process as needed.

[For a complete comparison of Quick Ship and 10-Bilt features and options, click here.](#)



PARTNERS IN SUCCESS:

Vanelli's Restaurant Tupelo, Ms

Imagine growing up at the center of a successful family restaurant that has become a local institution. One day you take over the reins and it continues to thrive for 40 years. The place sometimes feels like the heart of the town, with birthdays, anniversaries, good times, local musicians and other good causes, all shared at the restaurant. Then, in an instant, everything is gone.

Just such a thing happened to Bill Kapenekas, known to friends as “vOz”, owner of Vanelli’s Restaurant in Tupelo, Mississippi. On April 28, 2014, a tornado came sweeping over the town. The tornado was part of the first major tornado outbreak to hit the US in 2014 and covered a large swath from Nebraska to Mississippi, Illinois to Florida, and Oklahoma to North Carolina.

“I survived a tornado in a Master-Bilt walk-in,” vOz says, “along with 13 other people.” vOz was in the office in the center of restaurant around 1:40 p.m. The lunch rush was over and vOz, along with eight employees and few lingering patrons, were still in the restaurant. vOz walked out of the office to tell the staff to go home and one employee came running toward him yelling “tornado coming.” “I immediately said “everybody get in the cooler,” “and we all ran in the main walk-in cooler located inside the main building. I thought I heard somebody in the back of the kitchen so I yelled for them get in the back cooler in the kitchen and didn’t hear anymore, so I reached to pull the door shut. Just as I grabbed the door handle and pulled, the wind began sucking the door open. I managed to shut and it and I could hear people moaning and praying in the cooler. We all sat sitting impatiently waiting for it to end, and yes, the next thing we heard was the proverbial “train” coming toward us. Things started shaking and, 12 seconds later, the shaking stopped. We all assumed it was a bad storm and that it was over and someone said, “It’s passed, open the door.” I looked out and could see the doors to the dining room and all the booths pushed up against a wall. Water was running and we could smell gas. Someone went to the back cooler and found that an employee, Kurry Harson had taken vOz’s advice to run into the back cooler and was OK.

Once we knew everybody was OK, I thought we should try to shut off the water but as I approached the building, I realized it wasn’t the sprinkler system that was casting water off everywhere because the roof on the dining room was gone.”

vOz took to Facebook a week after the storm to communicate with patrons:

“Your love and support has eased the pain and heartache that has accompanied the terrible loss of our building this week. Notice how we

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say "building." Vanelli's is more than bricks and mortar and we are looking forward to firing up the ovens and cooking pizzas again as soon as possible! Please continue supporting us with your kind words as we work toward a new and bright future."

As vOz deals with insurance claims and contractors, regulators, employees, and vendors involved with the rebuilding of Vanelli's, he finds himself following many leads. Sometimes it's overwhelming, but vOz remains positive.

"We are going to rebuild and now I have the ability to not just duplicate but reinvent Vanelli's. Although there are many decisions to be made about the future, one thing is certain, whatever format the new Vanelli's takes, there will be a Master-Bilt in it."



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