# Specialty fabricators

# **CUSTOM GROCER FIXTURES**



HOT FOODS - COLD FOODS - MULTI-DECK "HOT" - SOUPS

prepared food solutions



# origins

# Specialty Fabricators

- History: humble beginnings
  - Founded in 1995 by Edward Symbouras, President & CEO
    - Initial Objective (formed to be the specialty fixture division of Hill Phoenix)
    - 1995-2011 primary business driver was the relationship between Hill/SpecFab. Hill made a business decision to gain ownership of SpecFab which was unwilling to sell, so Hill eventually acquired Barker which deemed to be a good fit for their business model
    - Since the origins of our company and the flexibility to gather clients on our own, we built a large following of loyal clients who recognize the value of working with a small, nimble, high quality company to fulfill their merchandising needs. This strong following allowed us to continue operation and continue to grow.
    - Specialty Fabricators is centrally located in Wrightstown New Jersey \*in between NYC & Philadelphia
      - Our Staff
        - Of our 40 full-time employees are long tenure professionals
        - o Plant Operation consists of: Exceptional Craftsman, High-Quality Draftsmen & Engineers: Our 2 plants are 20,000 sq/ft containing: receiving, high-tech metal shop, wood shop, testing laboratory, team leaders that oversee their department, highly skilled final assembly & quality assurance personnel
        - Office Personnel: consists of: Professional Employees with a wealth of experience in Consulting, Accounting, Business Management, Planning & Learning Development
      - Both Plant & Office Personnel: Since our origins, the key personnel has been with us since day one and has this evolved to many father/son, multi-generational professionals. We're known for being a family based organization from the top down
      - Our Culture: Clients come first!! Each client has special needs and desires vary greatly and our ultimate goal is to deliver and exceed on ALL their expectations



# recognitions & awards





- 2015 Progressive Grocer
  - Best Conversion ShopRite Burlington



\*olive bar merchandised



\*walk-around salad bar w/soup end



\*hot food lineup

# recognitions & awards

- 2017 Food Trade News Profile
  - Highlighting our Organization
  - Key Personal Highlighted
    - Edward Symbouras, President & CEO
    - Nicole Stewart, Operations Lead
    - Joseph Stewart, National Sales
    - Eddy Symbouras, Production Lead

#### Craftsmanship, Family Pride Driving Specialty Fabricators To New Heights

Ed Symbouras is a throwback. Pride of craftsmanship matters. Relationships matter. And the importance of having family surrounding him matters very much.

As the president and CEO of Specialty Fabricators, the Wrightstown, NJ-based

rapricators, the w fixtures and equipment company, Symbouras' story captures the essence of entrepreneurial success that has always been an important piece of the grocery industry.

try.
Born and raised in West New York, NJ, Ed turned down track scholarships from Villanova and Montclair State to join the Army. Trained as a carpenter, part of his tour of duty

found him stationed at Fort Dix. Upon his discharge, he answered an ad from Modern Equipment, which was looking for a draftsman and cabinet maker.

In 1995, Edward and wife Patricia hung out their shingle and Specialty Fabricators was born. For the first year, company head-quarters were located in a building adjacent to Symbouras' house in Ocean County and most of what was produced were oyster bars and bread shelving.

In 1996, as the business continued to grow, the Symbouras' relocated their head-quarters to Wrightstown (ironically, only five miles from Fort Dix). One of the company's biggest breaks came when Specialty Fabricators was recommended to several ShopRite members who were looking for more customized equipment as their "fresh" businesses expanded. An example of this movement was executed by developing merchandising solutions for visionary Richard Saker (CEO, Saker ShopRites).

As Specialty Fabricators also grew both in sales and geography, Ed added more designers and craftsman to his roster and the firm began to develop more customized fixtures to meet the needs of his customers, many of whom were expanding their pre-

"It all begins with the quality of the equipment," said Joe Stewart, who spent 15 years in financial services in marketing and sales before joining Specialty Fabricators in January 2015. "The equipment designed and built here are constructed to the high-

begins with the quality of the rigerated grab & go cases); and prepared food bars (salad, soup, hot bars). With strong family support behind him, Ed spends more time planning and devel-

Ed spends more time planning and developing Specialty Fabricators' future direction. "We believe that our organization

has a very bright future. We have a strong foundation with exceptional craftsmen and design professionals. As we continue to have a strong presence in our backyard, our goal is to deepen our relationships throughout the US and expanding our brand.

"Overall square footage is shrinking; it's a much more challenging environment for all retailers," he stated.

"We have to help them become more productive and efficient. That means greater focus on energy usage and creating products that better utilize the space available."

Other than the Symbouras management team, other Specialty Fabricators associates also have multi-generational connections. Ross Varra, head of engineering and operations, now works with his son, Rob at the company. This theme is consistent throughout the plant with 3 additional father/son personnel. Other key Specialty Fabricators associates include Vicki Aaronson, advanced bookkeeper, and Buddy Wilkins, purchasing manager.

It's been a great 20-year run for Ed Symbouras. His low key, hands-on approach to the business can best be reflected by his own description of the company's strengths.

"We specialize in providing fixture solutions to major supermarkets and high quality specialty markets. Our teams in design, engineering and refrigeration continuously collaborate on creating each fixture to be the best in reducing shrink for our customers, energy efficiency, reliability and durability. Possibilities can be endless when devising your merchandising plan. Our experience in design, manufacturing



It's a family affair at Specialty Fabricators. The management team, led by Ed Symbouras (3rd from I) also includes (I-r): son-in-law Joe Stewart, daughter Nicole Stewart and son Eddy.

specialty

**CUSTOM GROCER FIXTURES** 

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Ed Symbouras
President & CEO
Specialty Fabricators

est standard. One of our primary objectives are to maximize merchandising capability, build our fixtures to withstand high volume environments while capturing the vision of the merchants and designers. What's also important to know is that we're deeply involved with our customers, truly understand their needs and quickly adapt to an everchanging market. That's a key point of difference between us and some of our national competitors."

Nicole Stewart also touted the importance of customer service. "Having close relationships with our retailers certainly sets us apart. As supermarkets and convenience stores continue to evolve, equipment is taking on a more important role. And when they call us with a service issue, it is vital that we act quickly to resolve any concerns they may have."

Today, the company's marketing area extends the entire U.S. with a significant presence in the New England and Mid-Atlantic markets with a team of high quality regional representatives and best in class refrigeration distributors. It services such 4arge chains as Ahold USA and Albertsons; regional merchants such as Big Y, ShopRite and Weis; and true independents



# specialty fabricators

SALAD, OLIVE, SHRIMP & HOT FOOD BARS



# SSB "Flat Front" Single Sided Salad Bar

#### **Applications:**

- Salad
- Olives

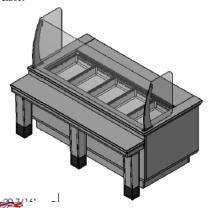
#### **Features**

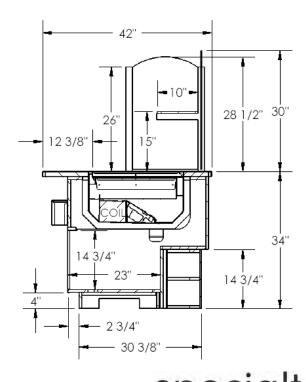
- Available in 3 thru 14 pan lengths.
- •Forced air-over pan refrigeration.
- 1 full pan width.
- •Stainless steel tank liner.
- ·Customized exterior to fit store décor.
- •Remote Unit
- •Radial-top tempered glass food guard.
- •Stainless steel food guard poles.
- •Solid surface countertops.
- Custom color canopy top.
- •1" or 3" cart guard bumper.
- •Solar digital thermometer.
- •Custom lengths, depths and features available upon request.
- •Also available as a Self-contained unit.





- •Self-contained model.
- •"Euro" pedestal kick panel. (shown)
- •3/8" tempered food guard shelf. (serv. side)
- •Self-contained unit uses environmentally friendly R448A refrigerant.
- •Drain pan designed for quick removal and easy cleaning.
- •Stainless steel countertop.
- •Remote Glycol Refrigerant.











# **SSB Single Sided Salad Bar**

#### **Applications:**

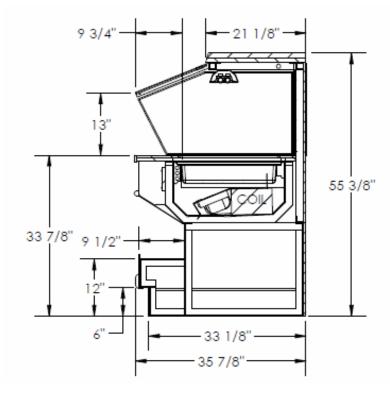
- •Salad
- Olives

#### **Features**

- Available in 3 thru 14 pan lengths.
- •Forced air-over pan refrigeration.
- •1 full pan width.
- •Stainless steel tank liner.
- ·Customized exterior to fit store décor.
- •Remote Unit
- •Lift-up tempered glass food guard.
- •Stainless steel canopy structure.
- •LED canopy lighting (2-rows).
- •Solid surface countertops.
- •Custom color canopy top.
- ·Container shelf.
- •1" and 3" cart guard bumper.
- •Solar digital thermometer.
- •Custom lengths, depths and features available upon request.
- •Also available as a Self-contained unit.

- •Self-contained model.
- •Self-contained unit uses environmentally friendly R448A refrigerant.
- •Drain pan designed for quick removal and easy cleaning.
- •Stainless steel countertop.
- •Stainless steel or solid surface canopy top.
- •Remote Glycol Refrigerant.













# WSB Self-Contained Mobile Shrimp Bar

#### **Applications:**

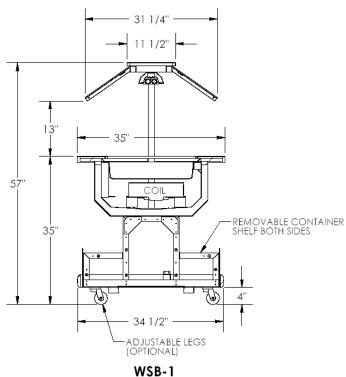
- •Salad
- Olives
- Shrimp
- •Wings

#### **Features**

- •Available in 3, 4, 5, 6 pan lengths.
- •Forced air-over pan refrigeration.
- •1 full pan width.
- •Stainless steel tank liner.
- •Customized exterior to fit store décor.
- Self-contained unit uses environmentally friendly R448A refrigerant.
- •Lift-up tempered glass food guard.
- •Stainless steel canopy structure.
- •LED canopy lighting (2-rows).
- Stainless steel countertops.
- •Stainless steel canopy top. •Container shelves on both sides.
- Drain pan designed for quick removal and easy cleaning.
- Clean out valve for easy evacuation of wash water. (S/C models only.)
- •3" cart guard bumper.
- •Solar digital thermometer.
- •Locking heavy duty castors.
- •115V / 20A dedicated 6' cord w/pluq.
- •Custom lengths, depths and features available upon request.
- •Also available as a Remote unit.

- •Remote model
- •Remote Glycol refrigerant
- Solid surface countertop
- Solid surface canopy top
- •4" stainless steel legs
- •1 ½ pan width.
- Contour end panels













#### WSB-1 Walk-Around Salad Bar

#### **Applications:**

- •Salad
- Olives

#### **Features**

- Available in 3 thru 14 pan lengths.
- •Forced air-over pan refrigeration.
- •1 & 1 1/2 full pan width.
- •Stainless steel tank liner.
- Customized exterior to fit store décor.
- Remote Unit
- •Lift-up tempered glass food guard.
- •Stainless steel canopy structure.
- •LED canopy lighting (2-rows).
- Solid surface countertops.
- •Custom color canopy top.
- Container shelf both sides.1" and 3" cart guard bumper.
- •Solar digital thermometer.
- •Custom lengths, depths and features available upon request.

- •Self-contained model.
- •Remote Glycol refrigerant
- Angled or flat pans
- •Self-contained unit uses environmentally friendly R448A refrigerant.
- •Drain pan designed for quick removal and easy cleaning.
- •Clean out valve for easy evacuation of wash water. (S/C models only.)
- •Stainless steel countertop.
- •Stainless steel or solid surface canopy top.
- •Flat front
- Utility end
- Soup end
- Refrigerated end pans











### WSB-2 Walk-Around Salad Bar

#### **Applications:**

- •Salad
- •Olives

#### **Features**

- •Available in 3 thru 14 pan lengths.
- •Forced air-over pan refrigeration.
- •2 full pan width.
- Stainless steel tank liner.
- Customized exterior to fit store décor.
- Remote Unit
- •Lift-up tempered glass food guard.
- •Stainless steel canopy structure.
- •LED canopy lighting (4-rows).
- •Solid surface countertops.
- •Custom color canopy top.
- Container shelf both sides.
- •1" and 3" cart guard bumper. •Solar digital thermometer.
- Custom lengths, depths and features available upon request.
- •Also available as a Self-contained unit.

- •Self-contained model.
- •Remote Glycol refrigerant
- •Angled or flat pans
- Self-contained unit uses environmentally friendly R448 refrigerant.
- Drain pan designed for quick removal and easy cleaning.
- •Stainless steel countertop.
- •Stainless steel or solid surface canopy top.
- •Flat front
- Utility end
- Soup end
- Hot wells
- Heated shelves
- Refrigerated end pans















# SHB Single-Sided Hot Food Bar

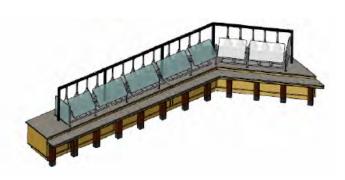
#### **Applications:**

•Hot Food

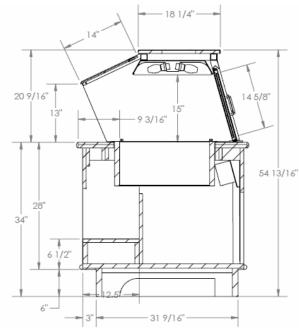
#### **Features**

- •Available in 3 thru 14 pan lengths.
- •1 full pan width.
- •Customized exterior to fit store décor.
- •Lift-up tempered glass food guard.
- •Stainless steel canopy structure.
- Overhead heat.
- •Solid surface countertops.
- •Custom color canopy top.
- Container shelf.
- •1" and 3" cart guard bumper.
- •Electronic Ballasts
- Custom lengths, depths and features

- •Stainless steel countertop.
- •Stainless steel or solid surface canopy top.
- •Solid Flat Front
- Container Shelving
- Overhead heat lamps.
- •Heated shelf top.
- Soup Wells
- •Rear Sliding Doors.
- •Dry Rear Storage.
- ·Controls on front or rear of case.















# **Customized Soup Bar Merchandisers**

#### **Applications:**

- •Soup
- •Hot Food

#### **Features**

- Customized exterior to fit store decor.
- •Choose from 4qt., 7qt. or 11qt. soup wells
- •Induction or Thermostat soup wells
- Stainless steel canopy structure
- Solid surface counter-tops
- •1" and 3" cart guard bumper
- •Electronic Ballasts
- ·Custom lengths, depths and features

#### **Options:**

- Stainless steel counter-top.
- Custom color, solid surface or stainless steel canopy top.
- Lift-up tempered glass food guard
- Overhead heat lamps.
- Dry rear storage.
- Controls on front or rear of case.

#### Custom designed to meet your specific needs:

- •Computer 3D Solid Modeled.
- •Computer controlled parts production.
- •The possibilities are endless!

















# WHB Hot Wing Bar & Chicken/Rib Warmers

#### **Applications:**

•Hot Food

#### **Features**

- •3 pan length
- •1 full pan width.
- •Customized Exterior to fit store Décor.
- •Lift-Up Tempered Glass Food Guard.
- •Stainless Steel Canopy Structure.
- •Overhead Heat.
- •Solid Surface Countertops.
- Custom Color Canopy top.
- •Container Shelf.
- •1" and 3" cart guard bumper.
- •Custom lengths, depths and features

- •Available in 4, 5 & 6 pan lengths
- •Stainless Steel Countertop.
- •Stainless Steel or Solid Surface Canopy Top
- Solid Flat Front
- Overhead Heat Lamps.
- •Controls on front or rear of case.

