



REMODELING & CONSOLIDATION

Support for Subway Franchise Owners



Your Solutions Partner



For more information visit:
dukemfg.com/subway

Questions?
SubwaySales@dukemfg.com

DUKE CORPORATE UNITED STATES, CANADA

2305 N. Broadway
St. Louis, MO 63102
Toll Free: 800.735.3853
Phone: 314.231.1130
Fax: 314.231.5074
dukemfg.com/subway

Email:
SubwaySales@dukemfg.com

UK, IRELAND, NORDIC COUNTRIES

Phone: +44 (0) 1395.234140

LATIN AMERICA:

Toll Free:
800.735.3853 ext. 1430

ASIA

Duke Food Service Equipment
Shanghai Company Limited
No. 3 Building,
Lane 28, Yu Lv Road,
Malu Town, Jiading District
Shanghai 201801, China
Phone:
+86.21.59153525/59153526
Fax: +86.21.33600628

EUROPE, MIDDLE EAST, AFRICA, RUSSIA

Duke Manufacturing C.R. s.r.o
P3 Logistic Parks
P3 Prague D11, Zeleneč,
Mstětice 1052,
250 91 Zeleneč, Mstětice,
Středočeský kraj Hala DC2

Czech Republic
Phone: (+420) 323.608.193
Smallwares:
(+420) 323-603-766

SO YOU ARE REMODELING...

We know that preparing to remodel your restaurant can be complicated, time consuming, and stressful. Coordinating with your contractor, managing deliveries and materials takes time and effort. As you prepare to remodel your restaurant there are many things to consider in order to make the process as simple as possible and to reduce cost and downtime. **Let us help remove some of your stress and help make your restaurant remodel as efficient as possible. Your job is to deliver delicious food to your customers. Our job is to help make your restaurant a beautiful and efficient operation.**



FRESH START COMPONENTS



Duke's components for the Fresh Start remodel program are specifically designed for ease of installation on your existing Duke front and back counters. **Our standard package for re-imaging your restaurant includes these retrofittable components:**

- ✓ ClearView Day Cover
- ✓ Front Counter Décor Package(s)
- ✓ Back Counter Stainless Steel Panel Kit(s)
- ✓ End Wall Resurfacing Kit(s)



ADDITIONAL CONSIDERATIONS



While you're remodeling, now is the time to consider replacing aging equipment. New equipment is specifically designed to help make your operation more efficient and profitable and saves you time, money, and the hassle of another construction project a few years down the road.

Consider the following when planning to purchase new equipment for your remodel:



EQUIPMENT AGE— As your equipment ages, now is the time to think about replacing it. **Typical restaurant equipment is intended to last 7 to 10 years.**



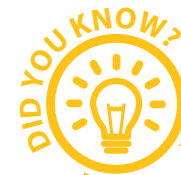
EQUIPMENT ADVANCEMENTS— Numerous equipment improvements have been introduced in the past few years. Take advantage of these advancements in functionality and technology:

- Flexbake5 All-In-One Oven with WiFi
- Patented Tri-Channel® Technology
- Cashier Unit with Integrated Chip Shelving



FINANCIAL CONSIDERATIONS— By upgrading now and consolidating you can **ELIMINATE** additional cost in the future for:

- Additional contractor costs
- Additional freight cost
- Additional labor cost



Depending on the scale of your remodel you may be able to **fit up to three restaurants worth of remodeling supplies on a single shipment** and reduce your overall delivery cost.

Ask us how!



There are plenty of good reasons for a franchisee to purchase a new front counter at the time a remodel is being performed. One of the main reasons is that the cost of having a contractor come back at a later date can be considerable. Returning to a store and coordinating with the various subcontractors and the potential disruption of the business can be prohibitive, not to mention the inconvenience and cost of ordering and receiving a separate shipment and managing a separate project.



CONSIDER CONSOLIDATING YOUR REMODEL ORDER

Consolidation ensures that all of the equipment you ordered from Duke and other vendors arrive at one time for better job site management and less restaurant downtime.



Adding flooring, wallpaper, and other décor elements to your consolidated order assures that everything your contractor needs is there when they need it!

CONSOLIDATION PERKS



FEWER DELIVERIES TO YOUR STORE
1 shipment vs 30 or more.



REDUCES POTENTIAL FOR FREIGHT DAMAGE



FLEXIBLE DELIVERY
Arrival when and where you need it, your order arrives on a specified date and time within a 2-hour delivery window.



DUKE LOGISTICS COORDINATOR
One point of contact for everything.
Let us worry about when your order will arrive! The logistics coordinator keeps you advised on the status of your order.



LOWERS LABOR COST
Consolidation improves job site control and **reduces unloading and installation time**, in turn lowering labor cost. Your contractor will have everything they need for your remodel upon its arrival.



What you can expect from Duke when you choose freight consolidation...



- ✓ Contact you to review shipping and delivery details within 24 hours of receipt of the order
- ✓ Review delivery service options that are available, including walk boards and lift gates
- ✓ Work closely with the other manufacturers to assure the timely delivery of all products
- ✓ Identify any problem areas or delivery delays and work with you and the manufacturer to resolve them
- ✓ Contact you on the day of shipment to provide you with final shipping details
- ✓ Provide you with a final list of all items on the consolidated shipment
- ✓ Contact you 30 days after delivery to ensure your complete satisfaction



To consolidate your order...

Simply choose the "consolidation" option on your order. Your BDA or Coordinator can assist you with this.



The new U.S. federal tax laws temporarily allow for expensing 100% of certain business assets including restaurant equipment in the first year. **This temporary exemption expires in December of 2022.** Contact your tax advisor for guidance on this and other tax code advantages that may allow you to depreciate capital purchases earlier.