



**C&T Design and Equipment Co.**

Empowering businesses with  
adaptable, user-centered  
foodservice spaces engineered  
for success

# C&T MIAMI PROJECT TEAM



Adam Shepard  
Regional Manager

Adam has been a driving force behind C&T Design and Equipment's growth, spearheading its expansion and solidifying its position in the food service industry. His strategic leadership has enabled the company to broaden its client base and enhance its market presence. By capitalizing on emerging opportunities and diversifying its offerings, C&T Design and Equipment now serves a wide range of sectors, from high-end restaurants and hotels to industrial caterers. Adam's dedication to innovation and client satisfaction continues to position the company as a leading provider of high-quality equipment solutions, ensuring its ongoing success and industry leadership.



# C&T MIAMI PROJECT TEAM



Tammy Scerbo  
Office Manager

Tammy is an accomplished Office and Project Manager at C&T Design and Equipment, where she has expertly managed purchasing and invoicing since 2012. Holding a Bachelor of Science in Business Administration from Louisiana Tech University, she brings over two decades of expertise in procurement, logistics, and project management. Tammy began her career at Leonard Parker Company, where she successfully oversaw high-profile hospitality projects. Her career has also encompassed significant roles in international distribution and fine art procurement, allowing her to refine her skills in procurement, production, and global client services. Tammy's ability to streamline operations, train staff, and manage complex international logistics makes her an indispensable member of the team.



# C&T MIAMI PROJECT TEAM



Michael Bloise  
Project Manager/Design

Michael Bloise, born outside DC and raised in Florida, is a project manager and commercial kitchen designer with a rich culinary background spanning over 35 years, predominantly in Miami and South Florida. His journey began in a bakery at 14, leading to diverse roles across the culinary spectrum - fine dining, fast casual, small and large boutique hotels, chain and chef-driven restaurant concepts, as well as the private sector. Michael's extensive experience has deeply influenced his career in kitchen design, blending practical expertise with an artistic vision. Beyond work, he enjoys outdoor activities with his family and indulges his passion for photography. Michael aspires to craft showpiece kitchens that harmonize functionality with aesthetic excellence, driven by a lifetime of culinary craftsmanship.



# C&T MIAMI PROJECT TEAM



Jose Quispe is a bilingual (English/Spanish) Revit expert, project manager, and adjunct professor with over a decade of experience in foodservice design. He's worked on projects for Google, LinkedIn, Twitter, Red Robin, and the U.S. Air Force, including a 25,000-square-foot BOH kitchen. Jose blends technical precision with creative problem-solving, using 3D visualization to bring client visions to life. Passionate about design since childhood, he now mentors the next generation while continuing to lead major commercial projects. When he's not designing or teaching, he's into chess, soccer, anime, drawing, and great food.

Jose Quispe  
Revit Design & Drafting Manager



# C&T DESIGN AND EQUIPMENT CO.

- Founded in 1971 in Indianapolis, IN
- Foodservice equipment dealer specializing in turnkey project work in all industries
- Over \$180 million in annual volume
- 19 offices covering all 50 states
- All Branch Offices have warehouse locations for staging projects through the U.S.
- 150+ employees



# SERVICES:

COMMERCIAL FOODSERVICE • COMMERCIAL LAUNDRY • RESIDENTIAL KITCHENS

- Design Development / Space Planning
- Equipment Consulting / Procurement
- CAD/REVIT/BIM360
  - Virtual Reality Capabilities
- Custom Fabrication
- Project Management / Coordination with Trades
- Installation / Warehousing / Staging / Delivery



# CONSULTING SERVICES

- Design/Planning
- 100% DD's
  - Engineering/MEP DWGs
- Specifications
- Assume Responsibility
- Competitive & versatile fee structure
- Realistic /accurate budgets
  - Total Cost Modeling
- Virtual Reality

## RECENT PROJECTS/CLIENT LIST

- Do & Co Flight Catering Facility - Miami
- KLaw, Miami
- La Gorce CC – Miami Beach
- Turks Head Brewery – Turks & Caicos
- Queen – Miami Beach
- Kimpton Grand Roatan – West Bay, Honduras
- BurgerFi – multiple locations
- Mangrove Hotel – St. Thomas USVI
- GoldenEye Resort – Oracabessa, Jamaica
- Loxahatchee Country Club – Loxahatchee, FL
- Kimpton Kawana Bay – Saint George's, Grenada
- Nusr-Et – multiple locations
- Brightline Station - Miami
- The Ritz Carlton – Atlanta, GA
- BeyBey Miami
- Botany Bay BT Resorts – St. Thomas USVI
- Confidential Project - Guyana

# INTERNATIONAL EXPERIENCE

- Belle Mont Farm
  - Kittitian Hill, St. Kitts
- Warwick Paradise Island
  - Nassau, Bahamas
- Marriott Hotel
  - Georgetown, Guyana
- Casa de Campo Resort and Villas
  - Dominican Republic
- NAIA Hotel
  - Placencia, Belize
- Turks Head Brewery
  - Turks & Caicos Islands
- The Cliff Hotel
  - Negril, Jamaica
- Goldeneye Resort
  - Orcabessa Bay, Jamaica
- Sunset Resort
  - Ocho Rios, Montego Bay & Negril, Jamaica
- Kimpton Hotel
  - Kawana Bay, Grenada
- Di Bruwury
  - Belize City, Belize
- Kimpton Boutique & Spa Grand Roatan
  - Roatan, Honduras

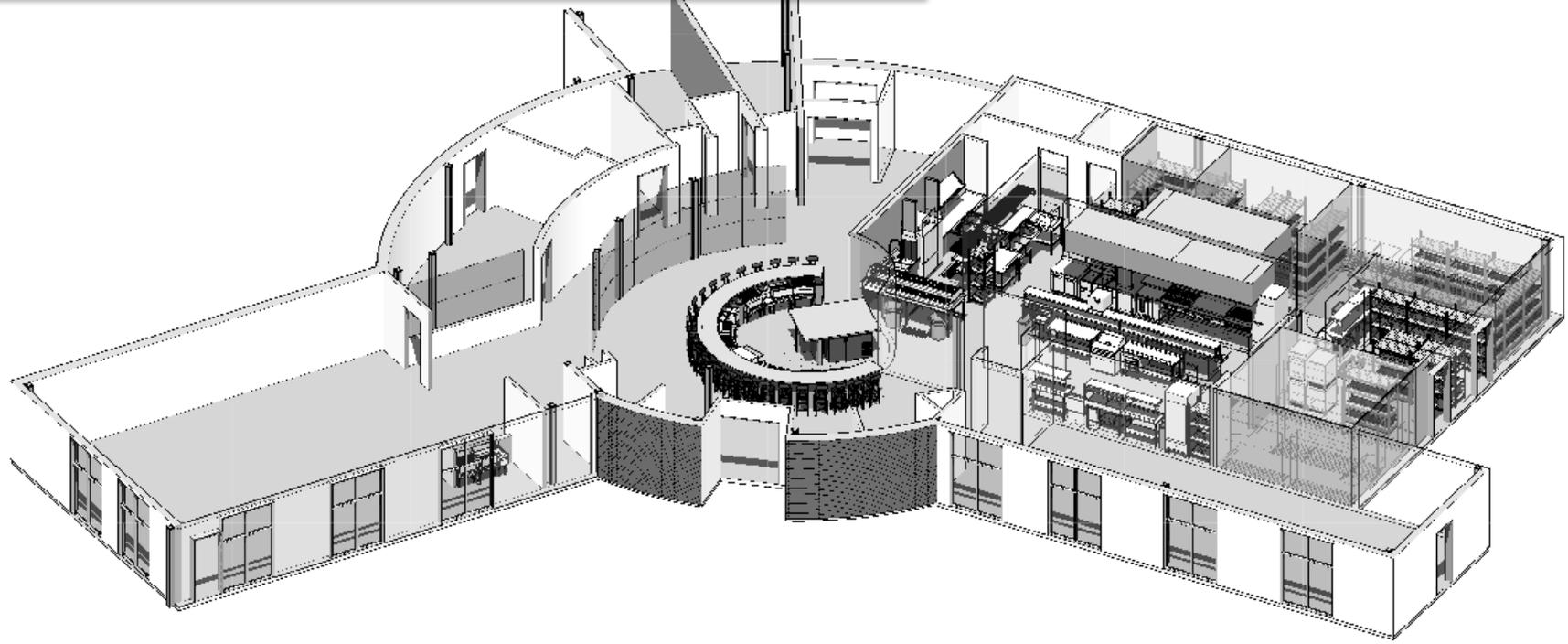


1 of only 3 hotels named National Geographic's 2024 "Best of the Year" in Mexico and Central & South America





# Revit



OVERALL KITCHEN LAYOUT  
SCALE: NOT TO SCALE



C&T DESIGN AND EQUIPMENT CO., INC.  
2750 TOBEY DRIVE,  
INDIANAPOLIS, IN 46219

PROJECT MANAGER: JACK GRABEEL  
EMAIL ADDRESS: JGRABEEL@C-TDESIGN.COM  
PHONE: 317-898-9602

By accepting or installing any equipment, the user hereby certifies that the equipment is to be used in accordance with the manufacturer's instructions and specifications. C&T Design and Equipment Co., Inc. is not responsible for any damage or injury resulting from the use of the equipment. The user shall be responsible for the safe use of the equipment. The manufacturer shall not be held liable for any damage or injury resulting from the use of the equipment. C&T Design and Equipment Co., Inc. is not responsible for any damage or injury resulting from the use of the equipment.

TIN ROOSTER  
NORTH LIBERTY, IA

DATE: 05/12/2016

Rev.	Date	Description

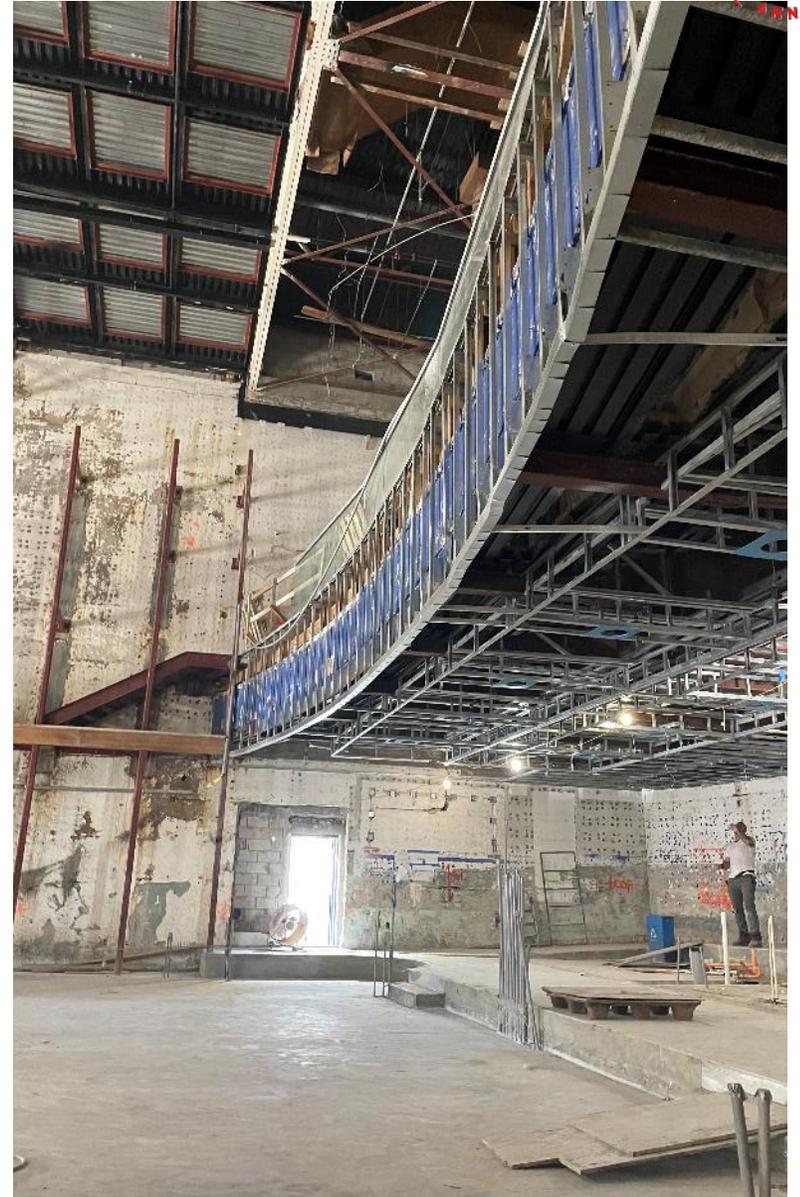
PROJECT No: 2016-062

DRAWN BY: CDM

SHEET TITLE: KITCHEN EQUIPMENT 3D VIEW

SHEET No: K6





# QUEEN MIAMI BEACH, FLORIDA



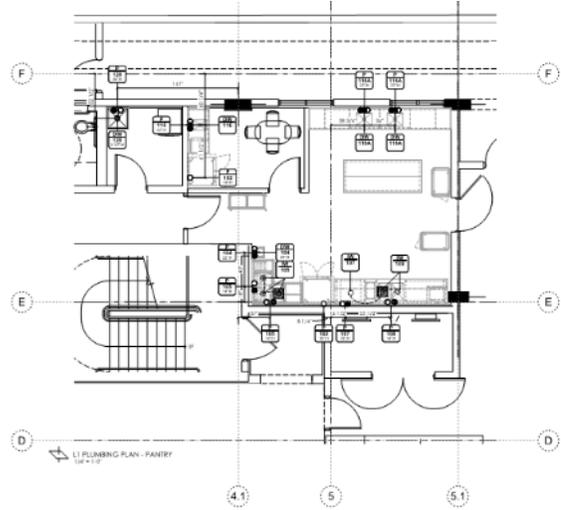
# QUEEN MIAMI BEACH, FLORIDA





# QUEEN MIAMI BEACH, FLORIDA





PLUMBING SCHEDULE											
ITEM #	QTY	DESCRIPTION	COLD WATER		HOT WATER		WASTE		GAS		REMARKS
			SIZE	HT	SIZE	HT	EMERGENCY	INCHES	BTU/HR	SIZE	
102	2	REFRIGERATOR - FREEZER FRENCH DOOR	1/2"	18"							
103A	1	REFRIGERATOR - FREEZER FRENCH DOOR	1/2"	18"							
104	1	BRAND SINK W/ FAUCET	1/2"	22"	1/2"	33"	1/2"	20"			
105	1	3-COMPARTMENT SINK - CORNER	1/2"	14"	1/2"	14"		3 1/2"			
107	1	UNDER COUNTER DISHWASHER	1/2"	18"	1/2"	18"		3/8"			
108	1	WORK TABLE W/ SINKS	1/2"	14"	1/2"	14"		2"			
116	1	COUNTER W/ SINK - BREAK ROOM	1/2"	22"	1/2"	22"		0"			W/WORK COUNTER SINKS BY OTHERS
116A	1	COUNTER W/ SINK, PANTRY	1/2"	22"	1/2"	22"		0"			W/WORK COUNTER SINKS BY OTHERS
120	1	SHOP SINK	1/2"	34"	1/2"	34"	2"	4"			P.C. TO STUB-UP WASTE CONN. FROM FLOOR; NOT



# LOTUS CHILDREN'S VILLAGE MIAMI, FLORIDA



# LOTUS HOUSE

MIAMI, FLORIDA

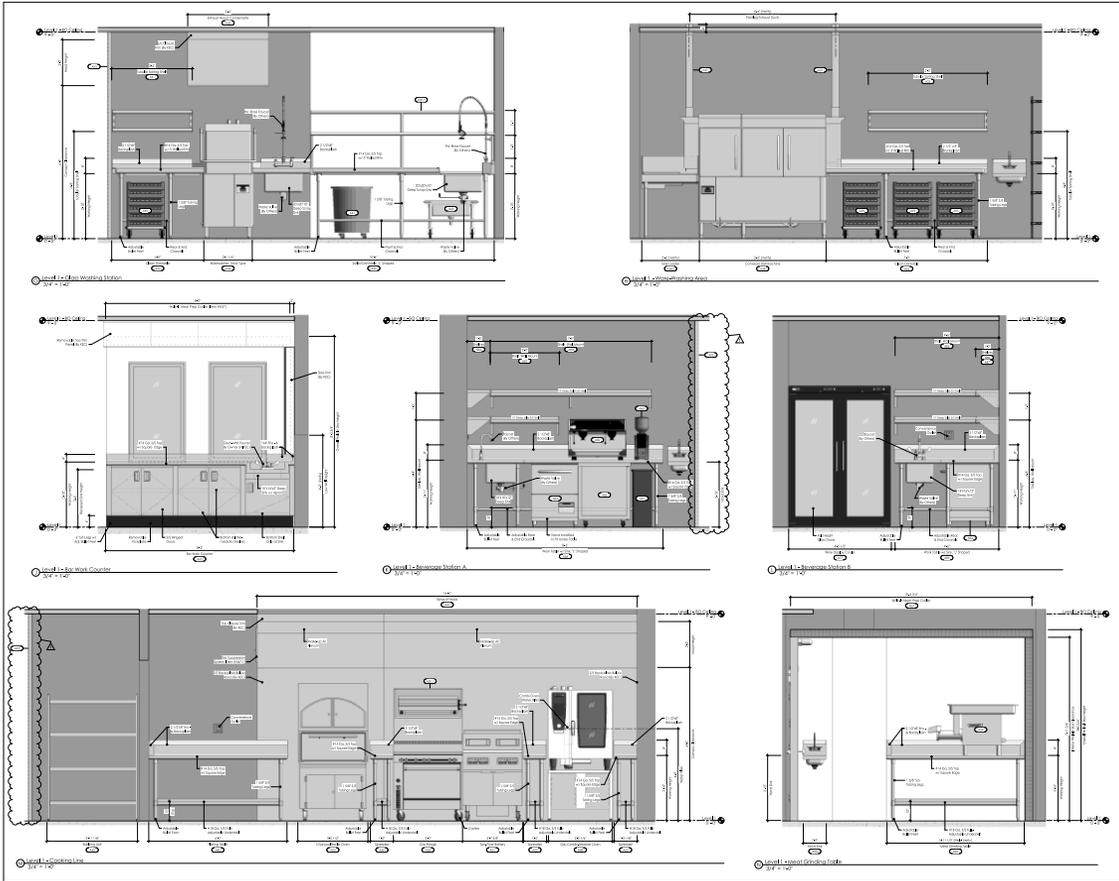






NUSR-ET  
LAS VEGAS, NEVADA





ARCHITECT  
 RDI INTERESTS INC.  
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 www.nusr-et.com

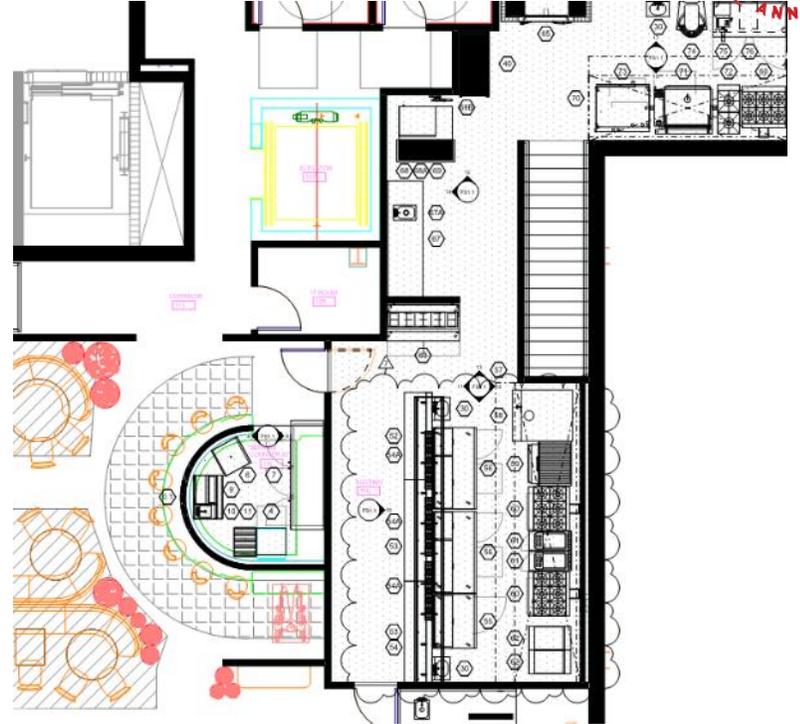
CONSULTANT  
  
 5000 W. Sahara Ave. Suite 200  
 Las Vegas, NV 89102  
 Phone: 702.735.1111  
 www.gtinc.com

ISSUED FOR CONSTRUCTION - 12 MAR 2021 - RED  
 DRAWING TITLE  
 Level 1 -  
 Foodservice  
 Equipment  
 Elevations  
 FS1.7  
 CONSTRUCTION



**NUSR-ET**  
 LAS VEGAS, NEVADA

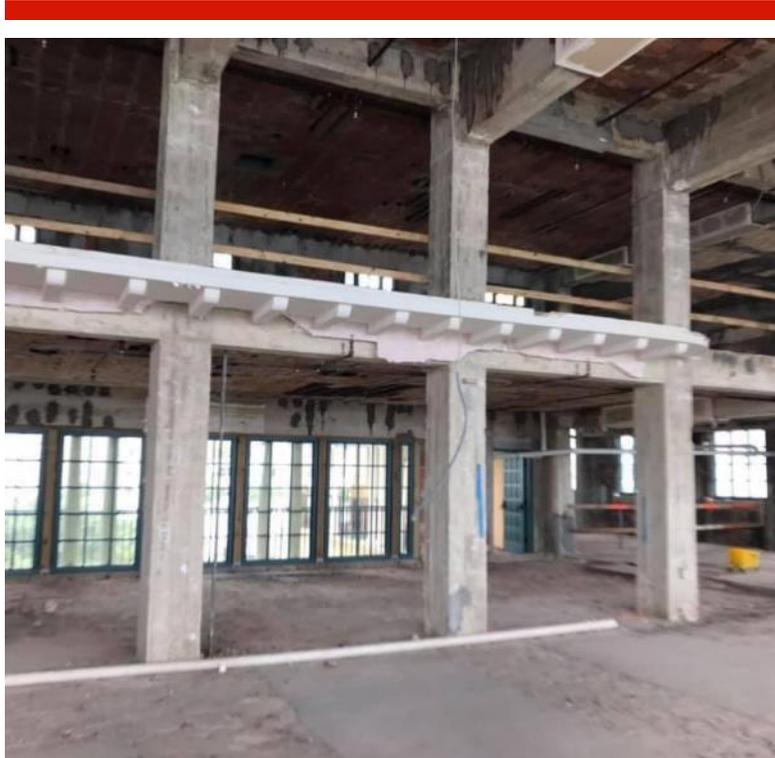




# MAJOR FOOD GROUP - CONTESSA MIAMI, FLORIDA







# KLAW MIAMI, FLORIDA





# KLAW MIAMI, FLORIDA





NO.	DESCRIPTION	QTY	UNIT	PRICE	TOTAL
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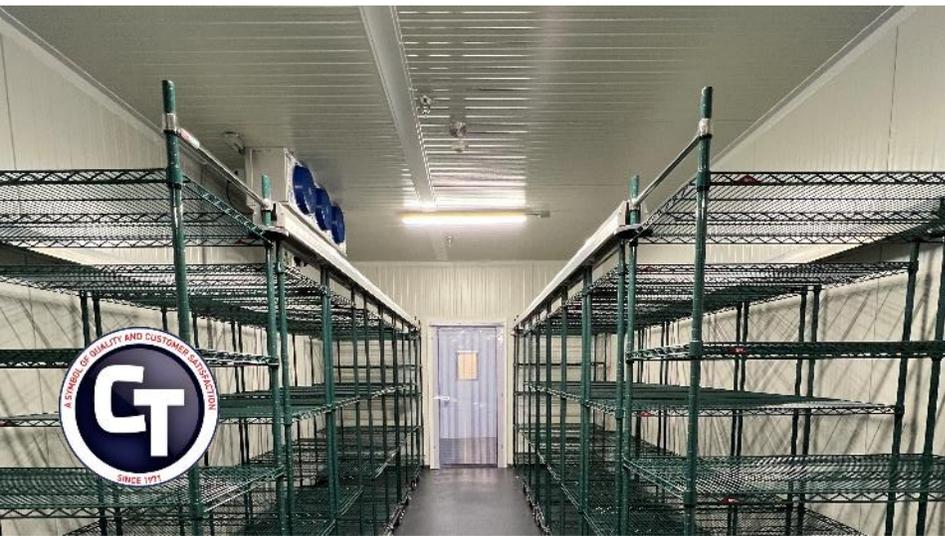
487 Design and Equipment Co.  
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BEAST RESTAURANT  
 Miami, FL



Scale: As Shown  
 Project Number: 1000000000  
 FS2.1

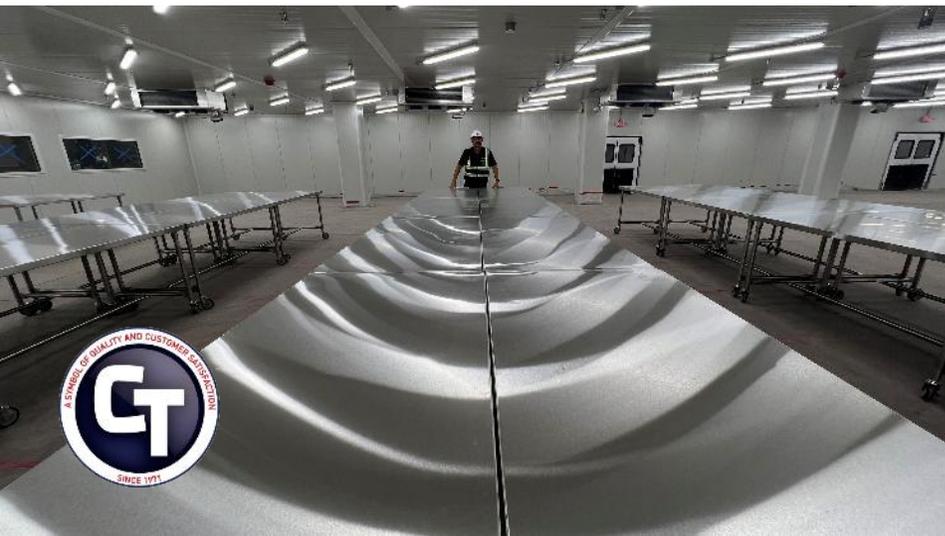
# KLAW MIAMI, FLORIDA



# DO & CO MIAMI, FLORIDA



DO & CO  
MIAMI, FLORIDA



DO & CO  
MIAMI, FLORIDA