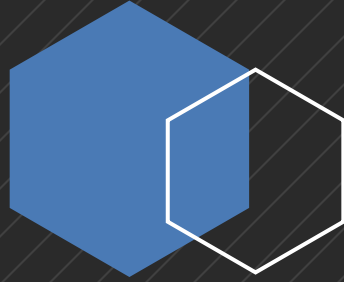


TENANT IMPROVEMENT SPECIALISTS

WELCOME TO OUR COMPANY!

Though every project is different, they all possess something in common — our commitment to quality and schedule compliance. We ensure that our clients receive reasonable timelines and fair pricing with all of their projects.



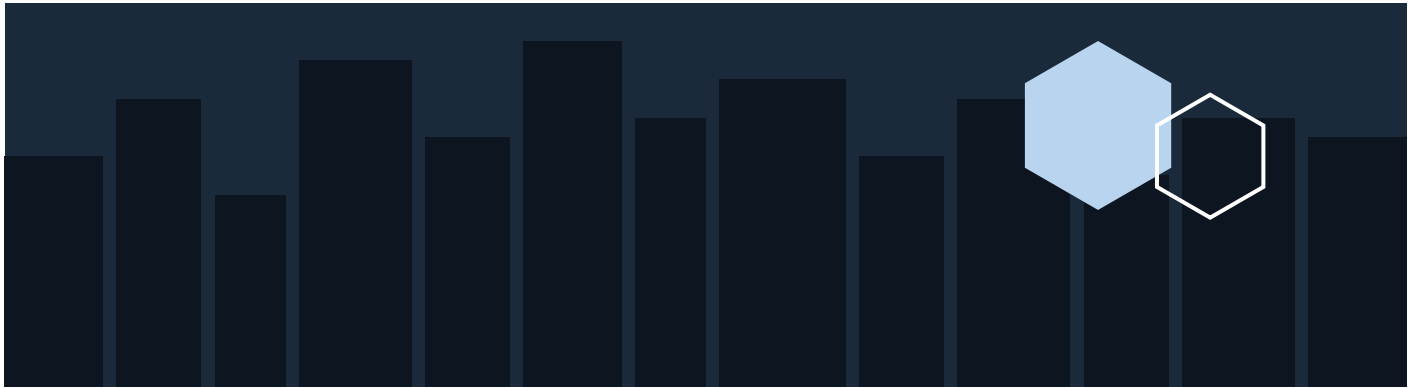
CONTRACTOR SELECTION

ARE THEY LICENSED, BONDED AND INSURED?

This is the most basic requirement and should be your first question. Any legitimate commercial contractor must be licensed, bonded, and insured in the state of Arizona. Licensing ensures they have met the state's requirements for knowledge and experience. Bonding protects you if the contractor fails to complete the work or does not pay subcontractors. Insurance protects you from liability if someone is injured on your job site. Ask for their license number and verify it at the Arizona Registrar of Contractors. AZ Commercial Builders has been licensed, bonded, and insured since 1998. License 219348.

HOW MANY RESTAURANTS HAVE THEY BUILT?

Restaurant construction is a specialty. It is not the same as building a retail store or an office. Restaurants involve complex kitchen ventilation and hood systems, health department codes, grease traps, walk-in coolers, and high-capacity electrical. A contractor who has not built restaurants will be learning on your dime. Ask for a list of completed restaurant projects and contact those clients directly. AZ Commercial Builders has built dozens of restaurants throughout the Phoenix metro area including multiple Pita Jungle locations, Breakfast Kitchen Bar, Dog Haus, and Ramen Hood.



WILL THEY HAVE A FULL TIME ONSITE SUPERINTENDENT?

This is a question many people forget to ask and it is one of the most important. Some contractors juggle multiple projects at the same time with no dedicated superintendent on any of them. That means subcontractors show up with no direction, inspections get missed, and problems go unnoticed until they become expensive. Ask directly: will there be a full time superintendent on my project every day? At AZ Commercial Builders our team is on site Monday through Friday for the duration of your project.

HOW LONG WILL THE PROJECT TAKE?

Every day your restaurant or business is not open is revenue you are not making. Get a detailed schedule from every contractor you interview. A professional contractor should be able to give you a critical path schedule before construction begins that shows every phase of the project, when each trade is scheduled, and when inspections are anticipated. If a contractor cannot give you a detailed schedule before you sign a contract, that is a red flag.

WHAT DECISIONS NEED TO BE MADE EARLY IN THE PROJECT?

Early decisions have the biggest impact on your timeline and budget. Long lead items like custom millwork, specialty equipment, walk-in cooler panels, custom tile, and specialty lighting need to be ordered at the very beginning of the project. A good contractor will walk you through every decision that needs to be made before mobilization and give you a clear deadline for each one.



FOCUS

YOUR PROJECT GETS OUR FULL ATTENTION

For more than twenty five years, AZ Commercial Builders has delivered some of the valley's most outstanding projects. By partnering with the most reputable subcontractors in the valley, AZCB ensures the highest quality product at the most cost-efficient rates. Every project gets our full attention so we can deliver on time and within budget.

PHILOSOPHY

WE TAKE PRIDE IN OUR WORK

We take pride in creating a client portfolio that reflects our quality of work. Our focus is on quality, not quantity. This allows us to treat you with personal one-on-one attention. Our goal is to create long lasting relationships and timeless projects throughout Arizona.