



Serving the Biotechnology and Food Service Industries since 1945

For lab equipment design, you want an award-winning company with expertise in clean room manufacturing experience. As lab equipment has to adhere to the highest standards of quality and precision, you want to rely on an industry expert that meets and exceed industry standards. You want a company that understands how to build and install lab equipment that maximizes the efficiency of the space, productivity, and enhances traffic flow. You want intuitive designs for your lab equipment with fast and comprehensive manufacturing & innovative solutions.

Highest Standards in Lab Equipment Design, Manufacturing and Installation

Whether you are looking for turn-key lab equipment solutions or a total facility upgrade, you are in the best of hands with Berlin Food & Lab Equipment. With more than 65 years of being in the business Nationwide, its blue-chip clients for lab equipment include Amgen, Genentech, Jonson & Johnson, Gilead, Takeda, California Department of energy, UC Berkeley and UC Davis, California, research facilities as part of a list of over 250 companies.

Full Range of Lab Equipment, Design Services and Managed Installations.

We have the capability of designing & building most all lab equipment you may need, be it customized storage, worktables, workstations, lab sinks, mobile tool chests, process equipment, washware fixtures, fixed or mobile cabinets, benches, advanced wall systems, protective features, wire shelving, sealed wall cabinets, and even the faucets and clamps. If you've any unmet needs that no one can handle, they will take care of it. We develop industry leading solutions for any problems and assure you of on time and flexibility manufacturing. With a focus on recycling, more than 70% of their stainless steel tops are made of recycled electro-static remelted materials.

Customer-Focused Lab Equipment Design

We understand that timing is everything in mission critical projects. With a large manufacturing space, extensive material inventory, 250 Outsourced vendors and suppliers and more than 100 skilled sheet metal craftsmen, you are assured that you get what you want, at the time that you need, at the price you desire. You are well informed of to the progress of the work and are able to make changes at any stage of the manufacturing process to comply with your changing needs. From in house or on-site consultation services to the final installation, you can count on our impeccable standards at every stage of the way. As an NSF certified company, you are assured that Berlin Food and Lab Equipment will rise to the expectations of even the most exacting requirements.

Customer Focus & Integrity

When a client first calls Berlin, the principles of quality and individuality are applied. This begins with either a design consultant or a chief estimator responding to the call to determine the needs of the client. What do you want to do? Do specifications and plans need to be submitted? Or is it a negotiated "CAD design and build" contract that Berlin will collaborate on with the client and their Architect. If the client does not know the answer the consultants of Berlin will assist in finding them out, either through industry experience and knowledge or by utilizing the contacts and information services developed over the past half century.

Experience & Understanding

Berlin has the experience and understands the practical aspect of food & lab product flow. It, However, defining the necessities of the kitchen is only part of the design process. The understanding of health and building codes is essential to success. The entire staff of Berlin Food Equipment Company is required to be familiar with all current local, state and federal laws, health codes, mechanical codes, ADA Codes, SMACNA, ANSI and NSF standards.

Safety Throughout the company

The management team at Berlin has maintained a long-term commitment to providing our employees with a safe and healthy work environment. Our goal is to provide the employee training, supervision, tools and management support needed to assure that our employees end each workday safely and arrive home safe and healthy to their families. To continuously improve our safety program, we have established specific safety program goals in order to persevere our outstanding safety record. We will strive to meet and exceed industry standards for safety.

Berlin Supplier/Subcontractor Qualifications:

- Item & Material Qualifications
- Proto-type & Pilot test requirements
- Employee safety, accountability & verification
- Quality Characteristics & reporting process
- Raw material risk assessment
- Qualification requirements & detailed documentation





Executive Leadership Team

Michael F. Ulrich
President & CEO

Mr. Ulrich has enjoyed a long career at Berlin Food & Lab Equipment. Starting with the corporation in 1958 Mr. Ulrich has had the opportunity to work at every level of the corporation, and today oversees all corporate activity. Mr. Ulrich has not only operated the and driven the growth of the company over the years but has also designed, developed, and managed many of the diversified projects such as King Faisal Medical Center in Riyadh Saudi Arabia, Food Service Facilities in San Salvador, Defense and Aero Space cafeterias, complex conveyor installations across California, to some of the finest restaurants in the San Francisco Bay Area as Gary Danko, Chaya, Aqua, The French Laundry and many others. President Mike Ulrich's hands on approach and years of experience provide another level of quality control to all aspects of a project. Mike Ulrich began his career as an apprentice fabricator with Fred Berlin and in the 50 years since, has developed a philosophy that puts quality work and quality equipment as the primary focus of each project. Mike Ulrich's in-depth experience and mechanical insight bring a world class dynamic to each project undertaken by Berlin.

Mark A. Cottonaro
Director & Chief Operating Officer

Director & COO Mr. Cottonaro a 15 year veteran of the Biopharmaceutical & Industrial Equipment industry and has been with Berlin for 12 of those years. A native to the San Francisco Bay Area Mr. Cottonaro merged his cliental with Berlin, and soon became a lead in the installations department, and in 2004 lead biotechnology equipment designer. In 2006 he became Vice President of manufacturing. Now As COO he steers the engineering department, design staff, and sales consultants through all phases of the Biotechnology, defense, & medical projects. Mr. Cottonaro also oversees the STA-PRO manufacturing Group product line & also National operations of Berlin Food & Lab Equipment Company. STA-PRO's quality is well known and is an industry benchmark of value & durability. STA-PRO equipment, consisting of food & lab equipment as sinks, cabinets, casework, worktables, racking and hoods, is available through many restaurant, bakery, and lab dealers.

Robert W. Colburn
Chief Of Estimating, Food Service Group

Bron E. Cottonaro
Chief Of Estimating, Biotech Group

Erik Shultz
Biotech Estimator, Managed Services

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Richard Sutherlind
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Ray McFarland
Manufacturing Lead

Herman Laiveir
STA-PRO Supervisor

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