

SPECIAL NOTE

THIS PLAN SET HAS BEEN ISSUED PRIOR TO FINALIZATION & APPROVAL OF FOODSERVICE EQUIPMENT PACKAGE. TRIMARK UNITED-EAST ASSUMES NO RESPONSIBILITY IN THE EVENT DISCREPANCIES DEVELOP BETWEEN FINALIZED EQUIPMENT CONTRACT & ELECTRICAL, PLUMBING, MECHANICAL, AND BUILDING CONDITIONS AS SPECIFIED WITHIN THIS PLAN SET.



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BOB'S CLAMHUT
 PORTLAND MAINE

ISSUES

ISSUE	DATE	DESCRIPTION OF ISSUE	BY
A	11-9-17	DESIGN DEVELOPMENT #1	E.D.

APPROVAL

APPROVED AS SUBMITTED
 APPROVED AS NOTED
 NOT APPROVED/RESUBMIT

REVIEW BY: _____ DATE: _____

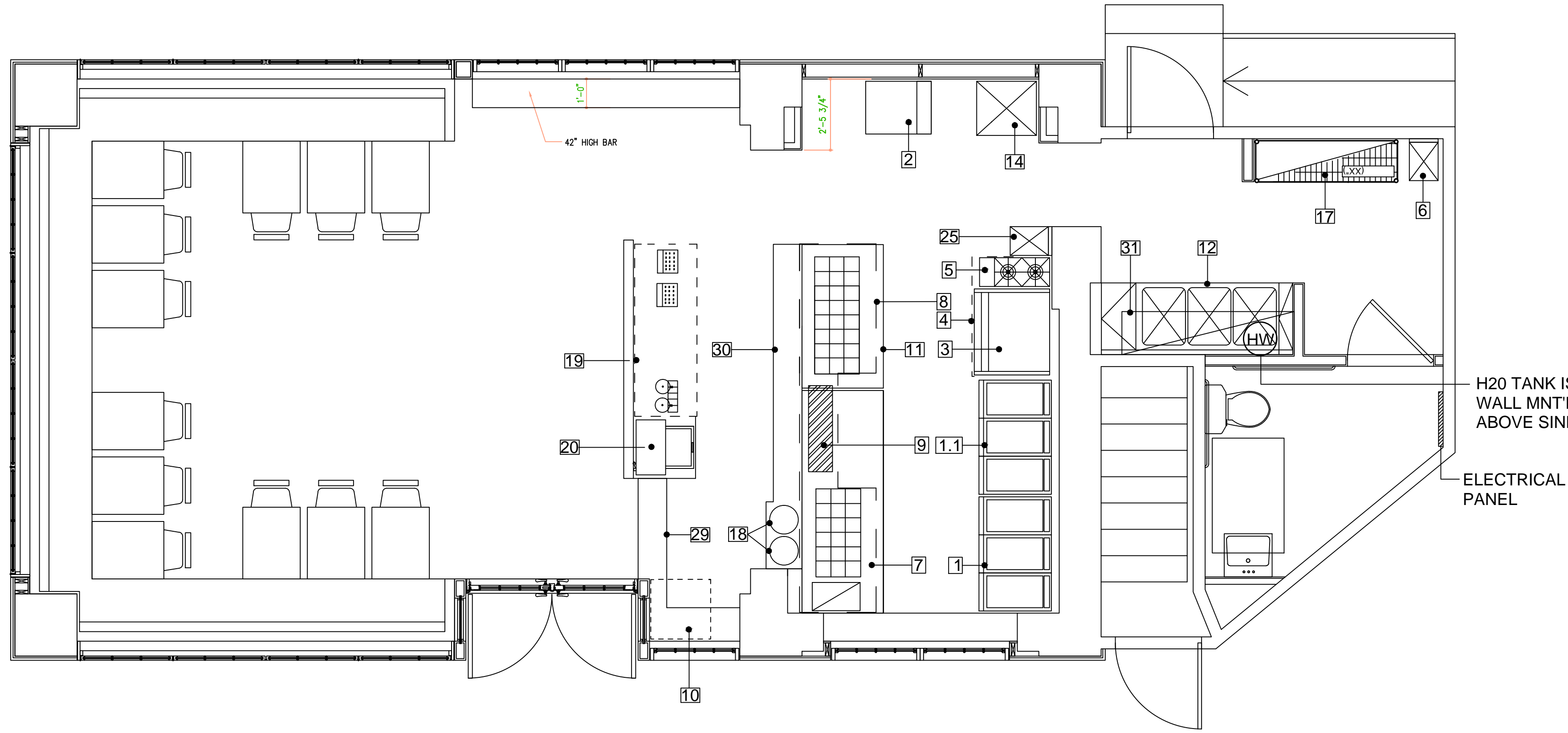
GENERAL NOTES

A
 THESE PLANS ARE PREPARED FOR THE CONVENIENCE OF OTHERS TO LOCATE MECHANICAL POINTS OF CONNECTIONS FOR FOODSERVICE EQUIPMENT. THEY ARE AS ACCURATE AS CAN BE DETERMINED AT THIS DATE. DISCREPANCIES MAY DEVELOP BETWEEN DIMENSIONS SHOWN, FINISHED DIMENSIONS, AND UTILITY CONNECTION ROUGH-IN INFORMATION.

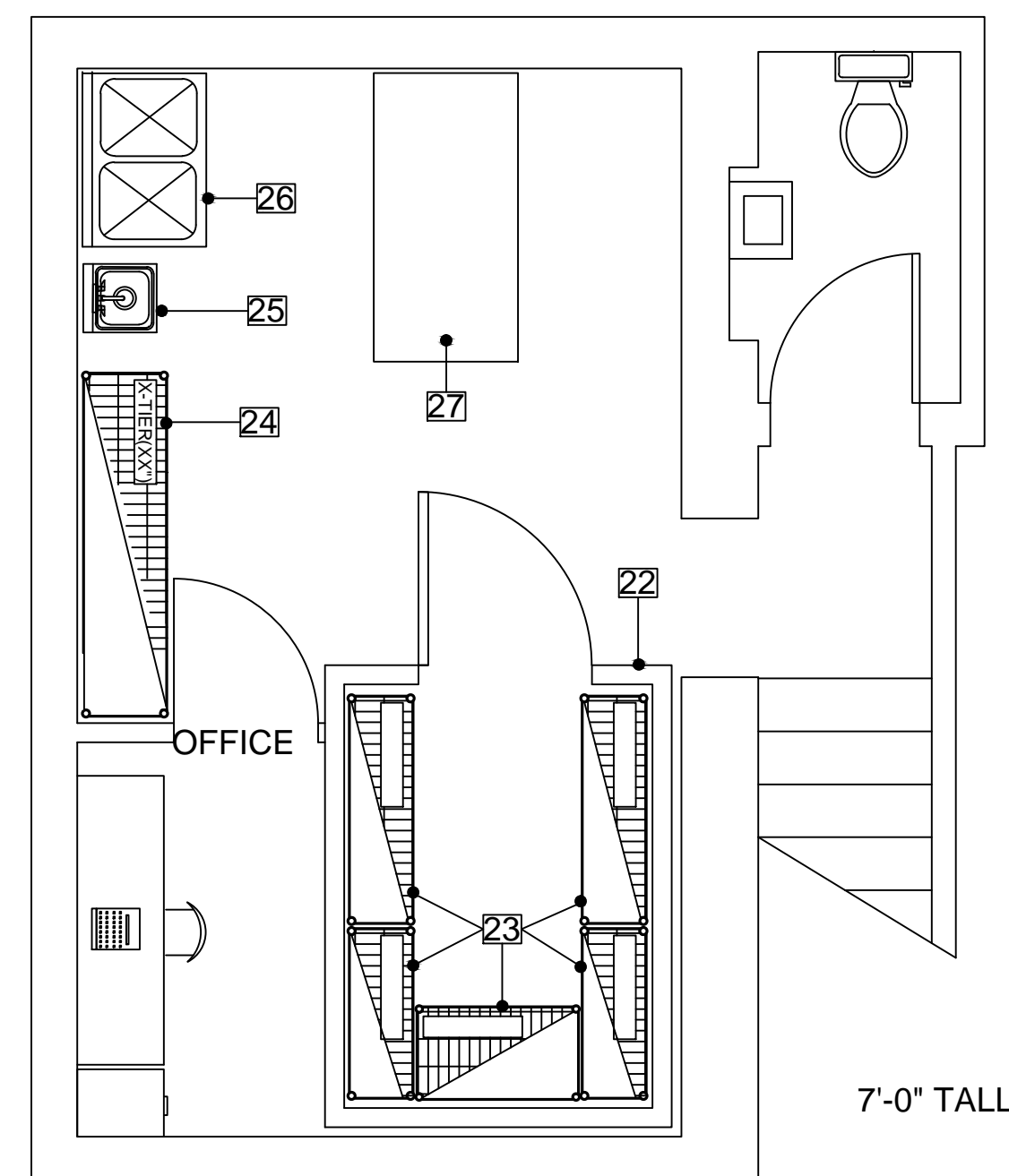
B
 TRIMARK UNITED-EAST IS NOT RESPONSIBLE FOR ANY UTILITY REQUIREMENTS REGARDING EXISTING EQUIPMENT TO BE REUSED. IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND ELECTRICAL, PLUMBING & HVAC CONTRACTORS TO VERIFY & COORDINATE ALL SERVICE REQUIREMENTS WITH OWNER TO ENSURE PROPER CONNECTIONS.

C
 TRIMARK UNITED-EAST IS NOT RESPONSIBLE FOR ANY UTILITY REQUIREMENTS REGARDING EQUIPMENT NOT IN KITCHEN EQUIPMENT CONTRACT. IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND ELECTRICAL, PLUMBING & HVAC CONTRACTORS TO VERIFY & COORDINATE ALL SERVICE REQUIREMENTS WITH OWNER TO ENSURE PROPER CONNECTIONS.

D
 ALL ELECTRICAL, PLUMBING, AND MECHANICAL UTILITY REQUIREMENT INFORMATION LISTED ON THE FOODSERVICE PLANS IS SUBJECT TO CHANGE, BASED UPON FINAL EQUIPMENT PROPOSAL SELECTED BY THE OWNER AND/OR CONTRACTOR.



FOODSERVICE PLAN BASEMENT LAYOUT



EQUIPMENT SCHEDULE

ITEM #	EQUIPMENT DISCRITION	UTILITIES
1	FRYER BATTERY, (3) EA. FRYERS	120V - 3 AMPS - 1" GAS
2	ICE MACHINE & BIN	115V - 11.7 AMPS - 1/2" WATER
3	GRIDDLE, GAS	3/4" GAS
4	REFRIGERATED EQUIPMENT STAND	115V - 3 AMPS
5	TWO BURNER HOT PLATE, GAS	3/4" GAS
6	HAND WASH SINK	1/2" HOT & COLD WATER, 1 1/2" D
7	WORKTOP REFRIGERATOR	(1) 115V - 8 AMPS
8	STAINLESS STEEL OVERSHELF	
9	HEAT LAMP	120/208V - 6.36 KW
10	COOK & HOLD OVEN, BY OWNER	120V - 6.7 AMPS
11	SANDWICH PREP UNIT	120V - 7AMP POWER
12	THREE COMPARTMENT SINK	1/2" HOT & COLD WATER, 1 1/2" D
13	SPARE #	
14	MOP SINK	1/2" HOT & COLD WATER, 1 1/2" D
15	SPARE #	
16	SPARE #	
17	SHELVING UNIT	
18	(2) EA. HOT FOOD WELLS	120V - 3.8 AMPS
19	DRAFT BEER COOLER	120V - 6.7 AMPS
20	SODA DISPENSER - BY VENDOR	120V - 4.2 AMPS
21	COUNTER - BY OWNER	
22	WALK IN COOLER	208V - 11 AMP (COMP) 115V - 3 AMP
23	WALK IN SHELVING	
24	SHELVING UNIT	
25	HAND WASH SINK	1/2" HOT & COLD WATER, 1 1/2" D
26	PREP SINK	1/2" HOT & COLD WATER, 1 1/2" D
27	STAINLESS STEEL WORKTABLE	
28	SPARE #	
29	"L" SHAPED S/S COUNTER.	
30	"SOUP COUNTER.	
31	WIRE WALL SHELF, 72" LONG	
32		
33		

FOODSERVICE EQUIPMENT PLAN
 Design Development

FILE NAME: **PRELIM-1**
 QUOTE #: **55**
 PROJECT #: **BOBS**
 DRAWN BY: **E.D.**
 CONTRACT REP: **E.D.**
 DRAWING SCALE: **1/4"=1'-0"**
 SHEET NUMBER: **K.101**