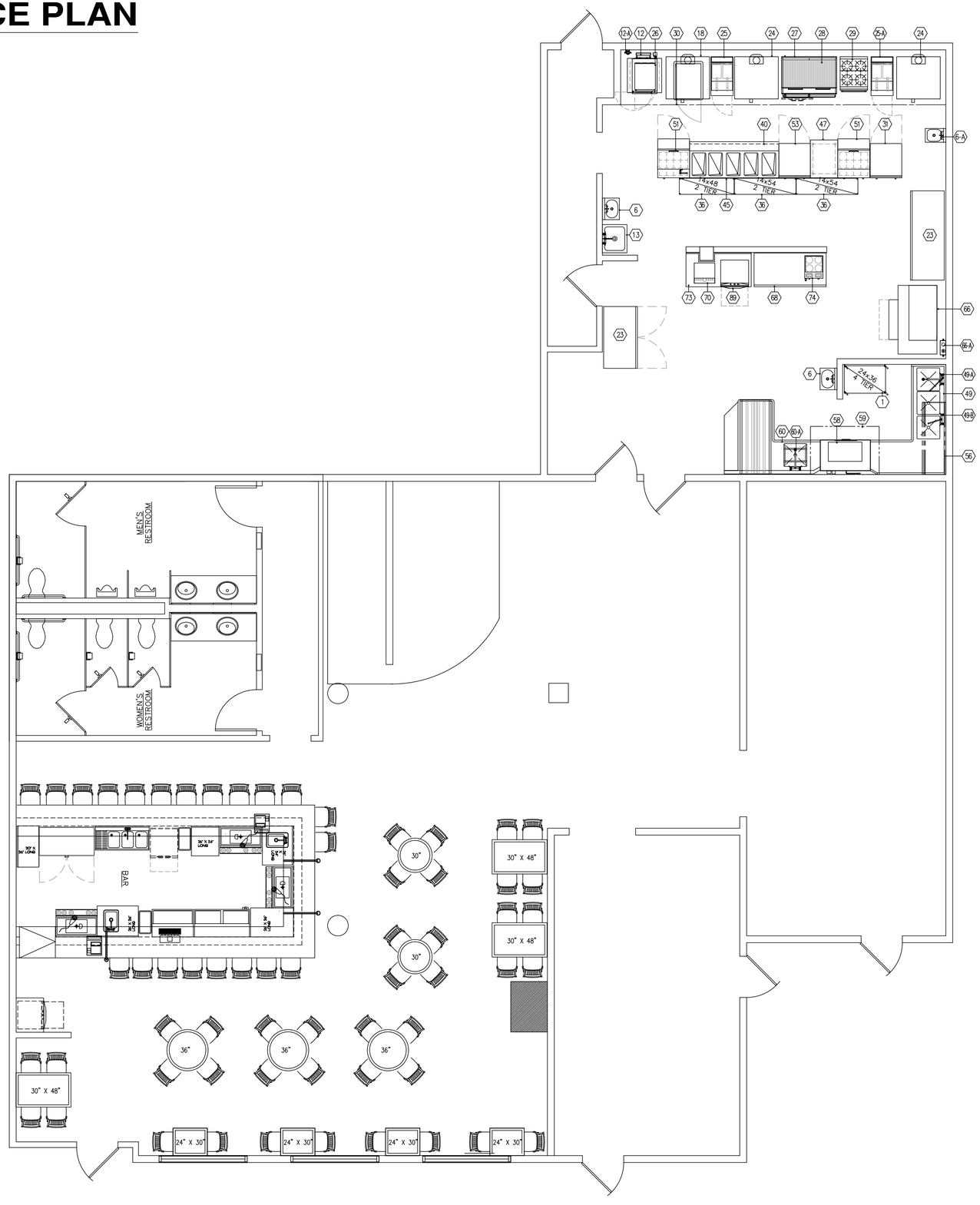
FOODSERVICE PLAN

RESTAURANT LAYOUT



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.

ABBREVIATIONS KEY

ELECTRICAL		PLUMBING		GENERAL APPLICATION	
V	VOLTAGE	HW	HOT WATER	AFF	ABOVE FINISHED FLOOR
PH	PHASE	CW	COLD WATER	BFF	BELOW FINISHED FLOOR
AMP	AMPERAGE	DW	DIRECT WASTE	BTC	BRANCH TO CONNECTION
KW	KILOWATT	IW	INDIRECT WASTE	DFA	DROP FROM ABOVE
HP	HORSEPOWER	G	GAS	℄	CENTERLINE
SR	SIMPLEX RECEPTACLE	BTU	BRITISH THERMAL UNIT	NIC	NOT IN CONTRACT
DR	DUPLEX RECPTACLE	S	STEAM INLET		
JB	JUNCTION BOX	SR	STEAM RETURN	**PROJECT PERSONNEL**	
CP	CORD & PLUG	FS	FLOOR SINK	ARCH	ARCHITECT
		FD	FLOOR DRAIN	ID	INTERIOR DESIGNER
MECHANICAL		FFD	FUNNEL FLOOR DRAIN	ME	MECHANICAL ENGINEER
CFM	CUBIC FEET PER MINUTE	WFS	WATER FILTER SYSTEM	FSC	FOODSERVICE CONSULTANT
SP	STATIC PRSSURE			KEC	KITCHEN EQUIPMENT CONTRACTOR
FSS	FIRE SUPPRESSION SYSTEM			TWK	MILLWORK CONTRACTOR

TRADES KEY

GC	EC	PC	HVAC	KEC
GENERAL CONTRACTOR	ELECTRICAL CONTRACTOR	PLUMBING CONTRACTOR	HEATING, VENTILATION & AIR-CONDITIONING CONTRACTOR	KITCHEN EQUIPMENT CONTRACTOR

TriMark United East
Foodservice Design, Equipment and Supplies.

Foodservice & Interior Design

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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark/United-East of any material or detail changes.

TIO JUAN'S MARGARITAS
Mexican Restaurant & Cantina

PORTLAND, ME.

ISSUES

ISSUE	DATE	DESCRIPTION OF ISSUE	BY
A	06/20/08	DESIGN DEVELOPMENT #1	JRD

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 EQUIPMENT PLAN

Design Development

FILE NAME:	PRELIM 1
QUOTE #	* * * * * *
PROJECT #:	08-081
DRAWN BY:	J.R.DESROCHERS
CONTRACT REP:	J.CHRISTIE
DRAWING SCALE:	1/4"=1'-0"

SHEET NUMBER:

K.201