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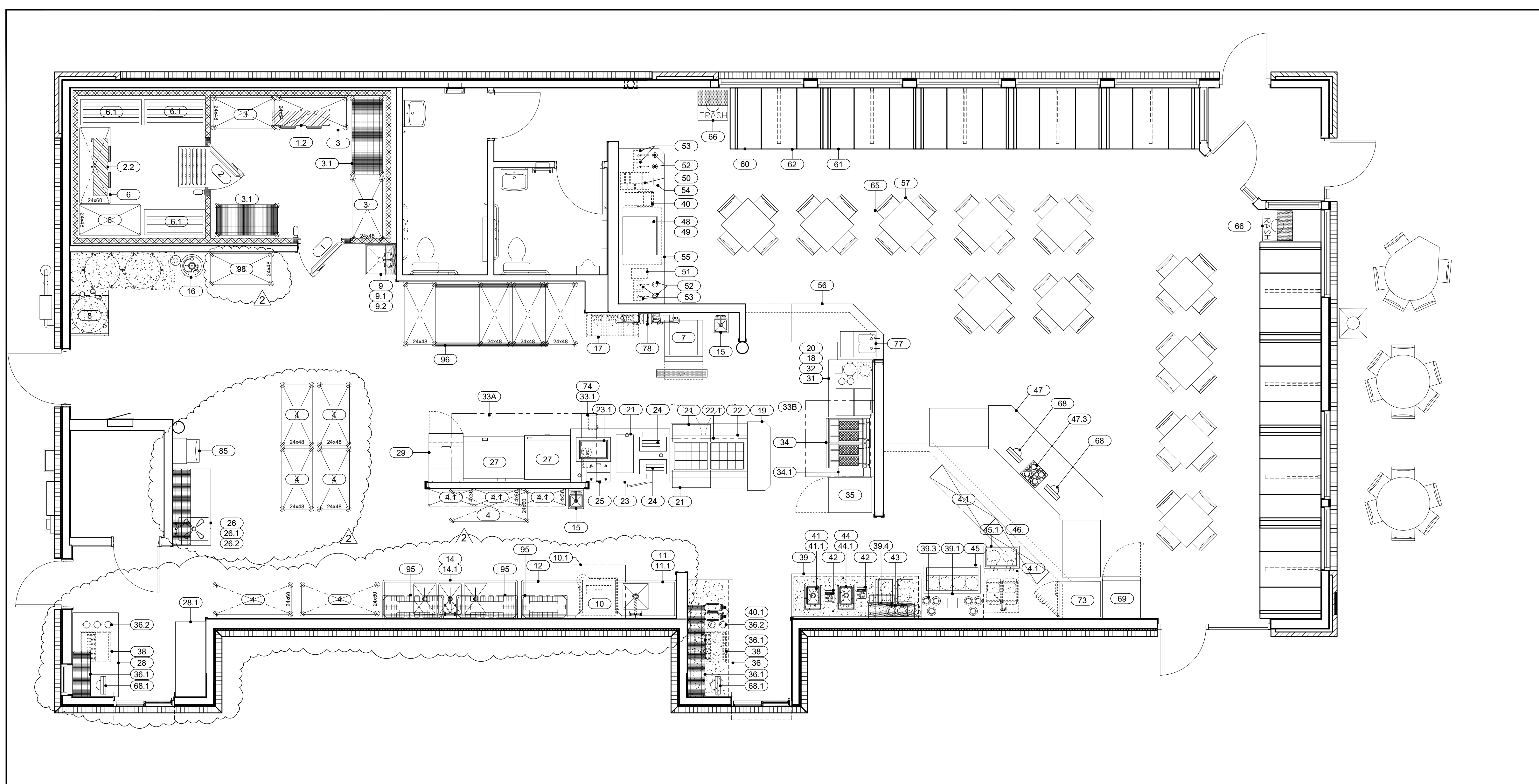
Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

GENERAL NOTES

1. THESE DRAWINGS ARE TO BE USED AS AN INSTRUMENT OF REFERENCE BY ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS INDICATED ON THESE PLANS.
2. DIMENSIONS AND REQUIREMENTS FOR ALL EQUIPMENT THAT IS LISTED AS EXISTING, PROVIDED BY OTHERS OR PROVIDED BY OWNER, MUST BE VERIFIED WITH THE APPROPRIATE PARTIES.
3. ALL LOCAL, STATE AND NATIONAL CODES SHALL APPLY.
4. ALL DIMENSIONS ON THESE PLANS ARE BASED ON FINISHED WALL AND FLOOR DIMENSIONS. ANY DISCREPANCIES BETWEEN THESE DRAWINGS AND ACTUAL OR INTENDED CONDITIONS IN THE FIELD SHOULD BE REPORTED TO HOCKENBERGS IMMEDIATELY.
5. UNLESS OTHERWISE NOTED, ARCHITECT TO LOCATE GENERAL CONTRACTOR TO PROVIDE ALL ROOF/BUILDING PENETRATIONS AND CURBS FOR EXHAUST/SUPPLY AIR SYSTEMS AND REMOTE COMPRESSORS.
6. ARCHITECT TO LOCATE ALL REMOTE COMPRESSORS AND CONDENSERS IN ACCORDANCE WITH MANUFACTURER'S INSTRUCTIONS.
7. UNLESS OTHERWISE NOTED ALL DIMENSIONS SHOWN ON THIS PLAN ARE FROM THE FINISHED FLOOR, CEILING OR WALLS TO THE CENTERLINE OF THE ROUGH-INS.
8. HOCKENBERGS DOES NOT EMPLOY A LICENSED ARCHITECT OR ENGINEER. THESE DOCUMENTS PROVIDED BY HOCKENBERGS ARE GUIDELINE DOCUMENTS ONLY AND ARE INTENDED TO BE INCORPORATED INTO THE FINAL CONSTRUCTION DOCUMENTS BY A LICENSED ARCHITECT OR ENGINEER THAT IS EMPLOYED BY THE OWNER. FINAL CODE COMPLIANCE, PLAN SUBMITTAL AND ASSOCIATED FEES ARE THE RESPONSIBILITY OF THE ARCHITECT AND/OR GENERAL CONTRACTOR.

REVISIONS

DATE	NO.	DESCRIPTION	MADE BY
04.29.2021	1	REVISIONS PER OWNER	SDS
6.14.2021	△	UPDATED BASE PLAN	SDS



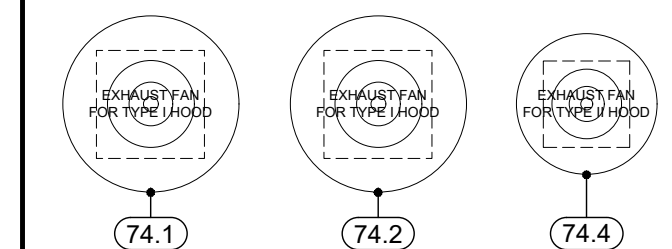
ROOFTOP EXHAUST FANS

THESE ROOF TOP ITEMS ARE TO BE LOCATED BY THE ARCHITECT & ENGINEERS IN CONJUNCTION WITH THE EXHAUST HOOD MANUFACTURER'S SHOP DRAWING. REFER TO ARCHITECTURAL/ENGINEERING DRAWINGS FOR EXACT LOCATIONS.

REFER TO THE LATEST APPROVED MANUFACTURER'S SHOP DRAWINGS FOR COMPLETE INFORMATION AND DETAILS REGARDING ALL ASPECTS OF FANS &/OR MAKE UP AIR UNITS, INCLUDING ACTUAL SIZES, REQUIRED CLEARANCE, ETC.

ALL PENETRATIONS THRU ROOF OR BUILDING STRUCTURE, INCLUDING WALLS, FLOORS, JOISTS OR OTHER STRUCTURAL MEMBERS, IS TO BE BY OTHERS.

ALL ELECTRICAL DISCONNECTS TO BE PROVIDED BY OTHERS.

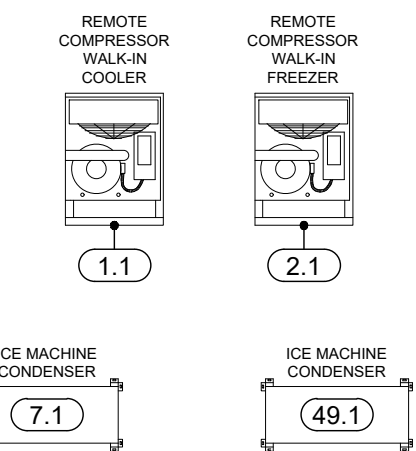


EQUIPMENT SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	ITEM NO	QTY	EQUIPMENT CATEGORY	ITEM NO	QTY	EQUIPMENT CATEGORY
1	1	WALK-IN COOLER	26	1	WORKCABLE WITH SINK	49	1	ICE MACHINE - BY OTHERS
1.1	1	WALK-IN COOLER REMOTE COMPRESSOR	26.1	1	FAUCET	49.1	1	REMOTE ICE MACHINE CONDENSER - BY OTHERS
1.2	1	WALK-IN COOLER EVAPORATOR COIL	26.2	1	OVERSHELF	50	1	CONDIMENT RACKS - BY OTHERS
2	1	WALK-IN FREEZER	27	2	GRIDDLE, ELECTRIC	51	1	NAPKIN DISPENSER - BY OTHERS
2.1	1	WALK-IN FREEZER REMOTE COMPRESSOR	28	1	WORKTABLE	52	4	CONDIMENT CUP DISPENSERS - BY OTHERS
2.2	1	WALK-IN FREEZER EVAPORATOR COIL	28.1	1	WORKTABLE	53	4	CONDIMENT PUMPS - BY OTHERS
3	LOT	MOBILE WALK-IN COOLER SHELVING	29	1	SANDWICH / SALAD PREP REFRIGERATOR	54	1	TRASH RECEPTACLE OPENING
3.1	LOT	HEAVY DUTY SHELVING	30	-	SPARE NUMBER	55	1	BEVERAGE/ CONDIMENT COUNTER
4	LOT	MOBILE STORAGE SHELVING	31	1	WORKTABLE	56	1	PICK UP COUNTER - BY OTHERS
4.1	LOT	WALL MOUNT SHELF, 80" AFF	32	1	FRY WARMER	57	LOT	TABLES WITH BASES (4 TOP) - (BY OWNER)
5	-	SPARE NUMBER	33.1	1	FIRE SUPPRESSION SYSTEM	58-59	-	SPARE NUMBER
6	LOT	WALK-IN FREEZER SHELVING	33A	1	GRILL EXHAUST HOOD	60	LOT	SINGLE BOOTHS - BY OTHERS
6.1	LOT	FREEZER DUNNAGE RACKS	33B	1	FRYER EXHAUST HOOD	61	LOT	DOUBLE BOOTHS - BY OTHERS
7	1	ICE MACHINE - BY OTHERS	34	1	FRYER BATTERY WITH FIER, GAS	62	LOT	BOOTH TABLES - BY OTHERS
7.1	1	REMOTE ICE MACHINE CONDENSER - BY OTHERS	34.1	1	PICKLE BASKET SHELF	63-64	-	SPARE NUMBER
8	1	HOT WATER HEATER - BY OTHERS	35	1	REACH-IN FREEZER	65	44	CHAIRS
9	1	MOP SINK	36	1	DRIVE-THRU BEVERAGE COUNTER	66	2	TRASH RECEPTACLE
9.1	1	SERVICE FAUCET	36.1	6	OVERSHELVES	67	-	SPARE NUMBER
9.2	1	MOP RACK	36.2	6	CUP DISPENSERS	68	2	POS STATIONS (FRONT COUNTER) - BY OTHERS
10	1	DISHMACHINE - BY OTHERS	37	-	SPARE NUMBER	68.1	2	POS STATIONS (DRIVE THRU) - BY OTHERS
10.1	1	CONDENSATE HOOD	38	2	SODA DISPENSER - BY OTHERS	69	1	FREEZER
11	1	SOILED DISHTABLE	39	1	CUSTARD COUNTER	70-71	-	SPARE NUMBER
11.1	1	PRE-RINSE FAUCET	39.1	1	CUSTARD COMBINATION SHELF	72	LOT	OUTDOOR PATIO TABLES
12-13	-	SPARE NUMBER	39.3	6	CUP DISPENSERS	73	1	REACH-IN REFRIGERATOR
14	1	3-COMPARTMENT SINK / CLEAN DISH TABLE	39.4	1	CANDY DISPENSER SHELF	74	1	HOOD CONTROL PANEL
14.1	1	PRE-RINSE WITH ADD-A-FAUCET	40	1	TEA BREWER - BY OTHERS	74.1	1	EXHAUST HOOD FAN (GRIDDLE)
15	2	HAND SINK	40.1	2	TEA DISPENSER - BY OTHERS	74.2	1	EXHAUST HOOD FAN (FRYER)
16	1	CO2 TANK - BY OTHERS	41	1	HAND SINK	74.4	1	CONDENSATE FAN
17	1	BAG-N-BOX - BY OTHERS	41.1	1	FAUCET	75-76	-	SPARE NUMBER
18	1	FOOD WARMER	42	2	BLENDEERS	77	1	FRY SAUCE CHILLER
19	1	WORK TABLE	43	1	HOT FUDGE DISPENSER	78	1	WATER FILTER
20	1	CHEESE WARMER	44	1	SERVICE SINK	79-84	-	SPARE NUMBER
21	3	HEATED SHELF	44.1	1	FAUCET	85	1	TRAINING CENTER
22	1	SANDWICH / SALAD PREP REFRIGERATOR	45	1	DIPPING CABINET (4 BARREL)	86-94	-	SPARE NUMBER
22.1	1	BURGER ASSEMBLY SHELVES	45.1	1	DIPPING CABINET (2 BARREL)	95	LOT	SMARTWALL SHELVING
23	1	WORKTABLE WITH LOAD CENTER	46	1	CUSTARD MACHINE	96	1	TOP TRACK SHELVING
23.1	1	DROP-IN COLD WELL	47	1	FRONT ORDER COUNTER - BY OTHERS	97	-	SPARE NUMBER
24	1	CONVEYOR TOASTER	47.3	1	DROP-IN CUP DISPENSER	98	1	POLYMER SHELVING 2
25	1	HOT DOG STEAMER	48	1	SODA DISPENSER - BY OTHERS			

REMOTE COMPRESSORS & CONDENSING UNITS

THESE NOTES APPLY TO MULTI-SYSTEM COMPRESSOR RACKS AS WELL AS INDIVIDUAL COMPRESSORS AND CONDENSERS.



EXACT LOCATION OF COMPRESSORS ARE TO BE DETERMINED BY ARCHITECT. FREE & EASY ACCESS INTO AREA FOR COMPRESSORS MUST BE PROVIDED BY OTHERS, TO ALLOW PLACEMENT OF RACK AS WELL AS MAINTAIN MINIMUM CLEARANCE REQUIREMENTS.

SUFFICIENT AIR CHANGES MUST BE PROVIDED IN THIS AREA TO ALLOW ADEQUATE AIR CIRCULATION FOR WATER COOLED OR AIR COOLED COMPRESSORS.

STRUCTURAL SUPPORT AS WELL AS CURBS, PADS OR REDWOOD RAILS FOR COMPRESSORS, ON ROOF OR INSIDE STRUCTURE, TO BE PROVIDED BY OTHERS.

SEE MANUFACTURER'S SHOP DRAWINGS FOR DETAILED REQUIREMENTS FOR CLEARANCE ACTUAL SIZES, MECHANICAL, PLUMBING & ELECTRICAL REQUIREMENTS FOR WATER COOLED UNITS. STRICT ADHERENCE TO MANUFACTURER'S REQUIREMENTS FOR MIN. MAX. WATER TEMP AND PRESSURE MUST BE MAINTAINED.

ASHRAE CALCULATIONS AND ANY RESULTING REQUIREMENTS FOR COMPRESSOR AREA, PIPING CHASES AND FREON DETECTION SYSTEMS SHALL BE THE RESPONSIBILITY OF OTHERS.

ALL REFRIGERANT PIPING CHASES AND BUILDING PENETRATIONS SHALL BE THE RESPONSIBILITY OF THE BUILDING TRADES AND TO COMPLY WITH ALL LOCAL CODES. EXACT LINE RUNS OF REFRIGERATION PIPING SHALL BE DETERMINED IN COORDINATION WITH THE REFRIGERATION INSTALLER.

ALL ELECTRICAL DISCONNECTS TO BE PROVIDED BY OTHERS.

FREDDY'S FOZEN CUSTARD AND STEAKBURGERS

LA GRANGE, GA

PROJECT NUMBER:

2021053

DATE:

04.15.2021

SCALE:

1/4" = 1'-0"

DRAWN BY:

SDS

APPROVED BY:

JTG

SHEET TITLE:

EQUIPMENT LAYOUT PLAN

SHEET NUMBER:

QF100