

*From design, project management to installation and beyond, at TriMark Marlinn we always put the customer first!*



### **Kitchen Design: Think like a Chef!**

That's what our engineers and equipment specialists do when designing a kitchen, making the most efficient use of the available space.



### **Design Build**

We have the talent and experience to make any design-build project a success. Our professional team offers a start-to-finish, hands-on approach to ensure that your project is completed on schedule and on budget.



### **Project Management**

We deliver peace of mind. We have the knowledge and experience to deliver any project, whether you're a national/regional chain or an independent contractor, on time and on budget.



### **Installation**

Our expert installers are among the best in the business. They go above and beyond to get the job done right. They work around the clock to help you open with minimal downtime.



### **Table Top Architecture**

We understand the importance of matching the tableware and accessories to the style and theme of the facility. Our creative team will help you choose the right products to make a positive and lasting impression on your patrons.



### **Custom Fabrication**

The lack of compatibility between essential equipment and work areas is a common problem for many kitchens. We build to suit your chef's preferred cooking style while maintaining the most efficient use of available space.



### **Warewash Service Program**

The goal of our warewash program is to provide excellent products and unparalleled service to attain outstanding results at very competitive prices. We provide quality chemicals, equipment and service to ensure correct processing of dishware, linen and surface cleaning, as well as proper mechanical/chemical action and sanitation compliance. Ask your TriMark Marlinn Sales Representative about our Lease Program.



### **Inventory Management**

Our partnership with local and regional accounts ensure that you have the critical supplies you need, when you need them. Our field reps visit regularly to keep your inventory levels on par.



### **Chain Fulfillment**

Keeping product replenishment systems and procedures streamlined is critical to your operation. Let TriMark Marlinn create a custom program to ensure that your facility operates at peak efficiency.



# PROFESSIONAL SERVICES & *Product Solutions*

*The supplies you need, when you need them.*

## **Kitchen Equipment**

Execute your menu with ease and efficiency with the right foodservice equipment. Work with our experts to get the equipment that will optimize production in the BOH.

CONTACT YOUR TRIMARK MARLINN SALES REPRESENTATIVE TODAY!



## **Bar Equipment & Supplies**

We can supply you with all of the bar supplies and equipment you need from blenders, beer kegs, beverage dispensers, and more.



## **Kitchen Supplies**

Menu quality and consistency begins by stocking your kitchen with the proper "Tools of the Trade." Let us help you find the right products to keep your kitchen safe and productive.



## **Buffet & Catering**

When it comes to catering, you want equipment that brings together form, function and style. We can help you select buffet and catering equipment and supplies to meet your business needs.



## **Glassware**

From beverage glasses to coffee mugs and wine glasses, we can advise you on what kind of glassware is right for your business.



## **Dinnerware**

Today, dinnerware can be anything from classic white to a mixture of colors, textures, shapes and sizes. We will help you select a customized dinnerware package that best suits your business, while putting a spotlight on your menu.



## **Flatware**

Complement your tabletop presentation with a choice of utensils, cutlery and flatware. From fine silver plate to stainless steel, We offer a wide selection of flatware options from the industry's leading manufacturers.



## **Furniture**

Furniture is an important part of an establishment's atmosphere, and a key part of your guests' comfort. We will help you pick the right chairs, booths, and stools that combine comfort with function.



## **Janitorial & Chemicals**

It's no question that keeping things clean and sanitary is critical in this business. We will provide everything from mops and brooms to soap and polish to keep your place sparkling clean.



## **Disposables**

We will keep you fully stocked on all disposable products, customizable with your name and logo for additional brand recognition.