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7 SHEETS

PLUMBING NOTES (IF APPLICABLE) ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS AND/OR FROM CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR AND ALL TRADES UTILIZING THESE PLANS. ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

UTILITIES SHOWN ARE FOR ITEMS OF FOODSERVICE EQUIPMENT ONLY AND ARE THE MINIMUM REQUIRED TO OPERATE EQUIPMENT. LOCATIONS OF ANY ADDITIONAL PLUMBING UTILITIES WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/

PLUMBING PLAN SHOWS OUTLET AND CONNECTION LOCATIONS WITH CAPACITIES. FOR ACTUAL ROUGH-IN LOCATIONS, REFER TO DIMENSIONED DRAWINGS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.

FINAL PLUMBING CONNECTIONS INCLUDING MOUNTING OF DRAINS, FAUCETS AND PIPING FROM POINT-OF-CONNECTION ON EQUIPMENT TO BUILDING PLUMBING SYSTEM AND INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

PLUMBING CONTRACTOR SHALL PROVIDE FINAL INTERCONNECTION BETWEEN EQUIPMENT AND UTILITY DISTRIBUTION SYSTEM. QUICK DISCONNECT HOSES SHALL BE FURNISHED LOOSE BY THE KITCHEN EQUIPMENT CONTRACTOR.

ALL PLUMBING MATERIALS, INCLUDING PIPE, TRAPS, STOPS, VALVES, FITTINGS, SHUT-OFFS, WATER HAMMER ARRESTORS, PRESSURE REDUCING VALVES, GAUGES, UNIONS AND INSULATION SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

PLUMBING CONTRACTOR SHALL INSTALL ALL FAUCETS AND PLUMBING ACCESSORIES PROVIDED LOOSE BY KITCHEN EQUIPMENT CONTRACTOR.

UTILITIES (GAS, WATER, STEAM) SHALL BE CONCEALED IN WALLS AND STUBBED-OUT OF FINISHED WALLS 6". PIPING STUBBED OUT OF THE FLOOR OR WALL AND RUN EXPOSED SHALL NOT BE ACCEPTABLE AND IS IN VIOLATION OF HEALTH DEPARTMENT CODES. ALL PENETRATIONS SHALL BE SEALED IN WATER TIGHT.

ALL EXPOSED PIPING SHALL BE CHROME PLATED TO SATISFY LOCAL HEALTH DEPARTMENT.

PLUMBING COMPONENTS, PROVIDED BY PLUMBING CONTRACTOR INCLUDING VALVES, TRAPS, SHUT-OFFS, GAUGES AND CONNECTIONS SHALL NOT INTERFERE IN ANY WAY WITH THE OPERATION OF ITEMS OF FOODSERVICE EQUIPMENT.

WATER PRESSURE IN EQUIPMENT AREA SHOULD NOT EXCEED 50 PSI IN BOTH HOT AND COLD WATER SUPPLY LINES. THE WATER PRESSURE TO DISHWASHERS, GLASSWASHERS AND BOOSTER HEATERS SHOULD NOT EXCEED 25 PSI. PRESSURE REDUCING VALVES PROVIDED BY PLUMBING CONTRACTOR MUST MEET EQUIPMENT MANUFACTURER'S FLOW RECOMMENDATIONS.

FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISHED FLOOR WITH OR WITHOUT GRATE COVER AS INDICATED ON PLAN.

ALL LINES SHALL BE FLUSHED FREE OF FOREIGN MATTER AND LINE STRAINERS AND FAUCET AERATORS CLEANED PRIOR TO MAKE-UP OF FINAL UTILITY CONNECTIONS BY PLUMBING CONTRACTOR.

GREASE TRAPS SHALL BE PROVIDED BY PLUMBING CONTRACTOR AND SHALL BE RECESS-MOUNTED, FLUSH WITH TOP OF FINISHED FLOOR, GREASE TRAPS SHALL NOT BE LOCATED BENEATH ANY ITEM OF FOODSERVICE EQUIPMENT AND THE REMOVAL OF COVER SHALL NOT INTERFERE WITH THE OPERATION OF ANY FOODSERVICE EQUIPMENT ITEMS.

ALL DRAIN LINES FOR DISPOSERS SHALL BY-PASS GREASE TRAPS.

HOT WATER TEMPERATURE TO BOOSTER HEATER, DISHMACHINE AND GLASSWASHER MUST BE 140 FAHRENHEIT. HOT WATER LINE FROM BOOSTER HEATER TO GLASSWASHER/ DISHWASHER SHALL BE PROVIDED WITH WATER HAMMER ARRESTOR (ASSE-1010 STD) AT CONNECTION TO DISHWASHER AND SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

DRAIN LINES FROM EVAPORATOR COILS (QUICK-FALL TYPE) SHALL BE TRAPPED OUTSIDE OF WALK-IN FREEZER/COOLER ASSEMBLIES AND EXTENDED OVER BUILDING DRAIN BY PLUMBING CONTRACTOR. ALL PENETRATIONS IN WALK-IN FREEZER/COOLER ASSEMBLIES SHALL BE MADE BY KITCHEN EQUIPMENT CONTRACTOR. REFER TO EVAPORATOR COIL DETAIL.

TRENCH-TYPE DRAIN TROUGH SHALL BE FURNISHED BY THE KITCHEN EQUIPMENT CONTRACTOR TO THE GENERAL CONTRACTOR FOR INSTALLATION. PLUMBING CONTRACTOR SHALL PROVIDE DRAIN CONNECTIONS AS SHOWN ON DETAILS.

GAS MAIN SHALL BE PROVIDED WITH A READILY ACCESSIBLE MANUAL SHUT-OFF VALVE BY PLUMBING CONTRACTOR. LOCATION OF VALVE TO BE COORDINATED WITH FOOD-SERVICE CONSULTANT. A LOOPED GAS SERVICE IS RECOMMENDED TO PROVIDE FOR BALANCED FUEL DISTRIBUTION. SIZE OF GAS LINE TO BE DETERMINED BY ARCHITECT/ENGINEER. SEE PLUMBING SCHEDULE FOR BTU/HOUR REQUIREMENTS.

PLUMBING CONTRACTOR SHALL PROVIDE MANUAL GAS SHUT-OFF DEVICES AT EACH INDIVIDUAL PIECE OF EQUIPMENT NOT BATTERIED TOGETHER. LOCATION OF FUEL SHUT-OFF VALVES TO BE COORDINATED WITH FOODSERVICE CONSULTANT. GAS PRESSURE REDUCING VALVES REQUIRED FOR EACH INDIVIDUAL PIECE OF COOKING EQUIPMENT SHALL BE FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR FOR INSTALLATION BY PLUMBING CONTRACTOR.

FOR VENTILATION FIRE SUPRESSION SYSTEM WITH GAS HEATED COOKING EQUIPMENT, PLUMBING CONTRACTOR SHALL INSTALL MECHANICAL FUEL SHUT-OFF VALVE FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR IN GAS LINES SERVING COOKING EQUIPMENT. LOCATION OF FUEL SHUT-OFF VALVES TO BE COORDINATED WITH FOODSERVICE CONSULTANT. KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE REMOTE MANUAL PULL STATION, AND MICRO-SWITCH. GAS SHUT-OFF VALVE SHALL BE MECHANICALLY ACTIVATED IN CASE OF FIRE BY MECHANICAL/PNEUMATIC MECHANISM. ANY AND ALL ELECTRICAL INTERCONNECTING REQUIRED FOR FAN CONTROL AND/OR ALARM SYSTEMS SHALL BE BY ELECTRICAL CONTRACTOR.

DISPOSER AND/OR WASTE PULPER DRAIN LINES SHALL BE PROVIDED WITH ADEQUATE CLEANOUT FITTINGS.

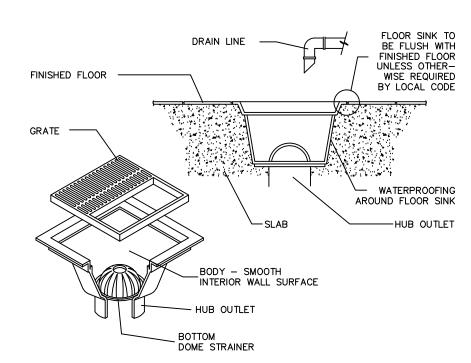
INTERPIPING BETWEEN DISPOSER SOLENOID VALVE, DISPOSER AND TROUGH AND/OR SINK INLETS SHALL BE PROVIDED BY PLUMBING CONTRACTOR. SEE DETAILS FOR ADDITIONAL INFORMATION.

PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL ALL BELOW GRADE 6" BEVERAGE CONDUITS AS INDICATED WITH 24" MINIMUM SWEEPING BENDS. CUT OFF CONDUIT 6" A.F.F. AND CAP OFF CONDUIT MUST BE WATER TIGHT AND MATERIAL MUST MEET ALL LOCAL AND STATE CODES.

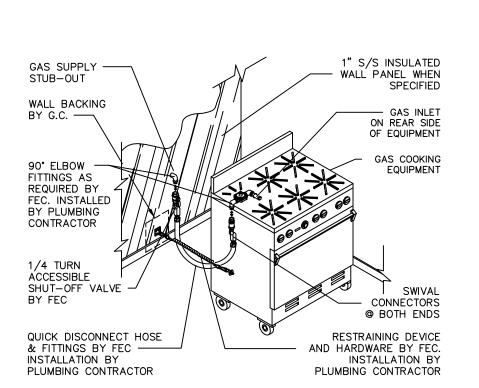
3/4" FCW SUPPLY FOR SODA DISPENSERS -3/4" BYPASS NORMALLY CLOSED 3/4" BYPASS — 3/4" FCW SUPPLY FOR NORMALLY CLOSED ----COFFEE & ICE 3/4" CW SUPPLY-— VALVE (TYP) -UNION (TYP)

WATER FILTER DETAIL

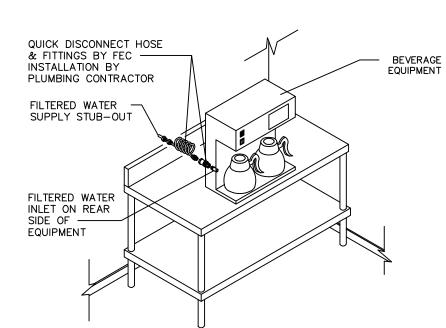
NOT TO SCALE



FLOOR SINK DETAIL NOT TO SCALE



NUMBER | SIZE



PLUMBING CONNECTIONS SCHEDULE

ITEM NO.

K13

K16

K31

K31

K33

K33

K34

K35A

K35B

K35C

K65

K65

K101

K109

K123

S222

S222

S224

S224

S226

KMOP

V551

REMARKS

P.C. TO BRANCH TO CONNECTION AS REQUIRED

SERVICE TO

WALK-IN COOLER COIL

WALK-IN FREEZER COIL

PRE-RINSE ASSEMBLY

PRE-RINSE ASSEMBLY

DISHMACHINE (VENTLESS)

DISHMACHINE (VENTLESS)

DISHMACHINE (VENTLESS)

CABINET BASE W/SINK

CABINET BASE W/SINK

AIR POT COFFEE BREWER

DROP-IN ICE & WATER UNIT. | K104

DROP-IN ICE & WATER UNIT | K104

STARBUCKS ESPRESSO UNIT | K204

STARBUCKS ESPRESSO UNIT | K204

POT SINK

POT SINK

DISPOSAL

DISPOSAL

TABLE W/SINK

TABLE W/SINK

ICE MACHINE

ICE MACHINE

HAND SINK

HAND SINK

UNDERBAR SINK

UNDERBAR SINK

COCKTAIL STATION

| 18" | MOP SINK

MOP SINK

ICE MACHINES

ICE MACHINES

BLENDER STATION W/SINK

BLENDER STATION W/SINK

LOCATION

FLOOR

FL00R

WALL

FL00R

WALL

WALL

WALL

WALL

WALL

WALL

FL00R

WALL

FL00R

WALL

FL00R

WALL

FLOOR

WALL

FLOOR

WALL

WALL

FL00R

FLOOR

FLOOR

FLOOR

FLOOR

WALL

FLOOR

WALL

FLOOR

DESCRIPTION

DRAIN TO FLOOR SINK

DRAIN TO FLOOR SINK

P31 1/2" HOT & COLD WATER

P31 | 1 1/2" | DRAIN TO FLOOR SINK

P33 | 1/2" | HOT & COLD WATER

DRAIN

P33 | 1 1/2" | DRAIN

P34 | 1/2" | COLD WATER

P35A | 1/2" | COLD WATER

P35B | 1/2" | 110° HOT WATER

P35C | 1-1/2" | DRAIN TO FLOOR SINK

P61 | 1/2" | HOT & COLD WATER

P61 | 1 1/2" | DRAIN TO FLOOR SINK

P64 1/2" HOT & COLD WATER

P64 | 1 1/2" | DRAIN TO FLOOR SINK

P104 | 1/2" | COLD WATER

P123 | 1 1/2" | DRAIN

P123 | 1/2" | HOT & COLD WATER

P204 | 1" | DRAIN TO FLOOR DRAIN

P222 | 1/2" | HOT & COLD WATER

P222 | 1 1/2" | DRAIN TO FLOOR SINK

P224 | 1/2" | HOT & COLD WATER

P224 | 1 1/2" | DRAIN TO FLOOR SINK

P226 | 1" | DRAIN TO FLOOR SINK

PMOP | 1/2" | HOT & COLD WATER

P551 | 1/2" | COLD WATER

DRAIN

DRAIN

VENDING

P204 | 1/2" | COLD WATER

P101 1/2"

P104 | 1"

PMOP 2"

P551 1"

NOT SHOWN _____

ON PLANS -

P101 | 1/2" | COLD WATER (RUN THRU FILTER)

P109 | 1/2" | COLD WATER (RUN THRU FILTER)

DRAIN TO FLOOR SINK

DRAIN TO FLOOR SINK

TEE OFF COLD WATER

@ PRE-RINSE SINK

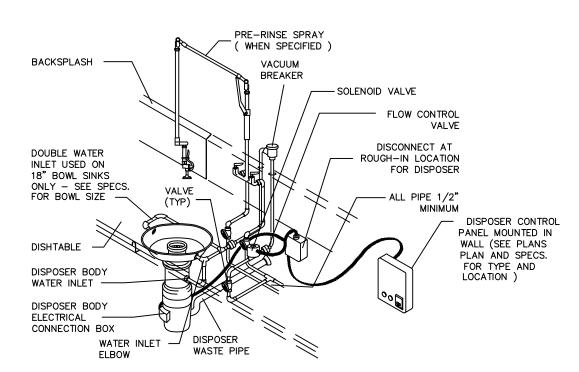
A.F.F.

42"

18"

12"

50"



FLEXIBLE WATER LINE DETAIL NOT TO SCALE

DISPOSER DETAIL NOT TO SCALE

FLEXIBLE	GAS	LINE	DETAIL
	NOT TO	O SCALE	

JMBER	SIZE	DESCRIPTION	LOCATION	A.F.F.	SERVICE TO	ITEM NO.	REMARKS
G89	3/4"	(1) GAS @ 55,000 BTU	WALL	18"	CONVECTION OVEN	K89	P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT
G90	3/4"	(1) GAS @ 15,000 BTU	WALL	18"	CHAR BROILER	K90	P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT
G79	3/4"	(1) GAS @ 55,000 BTU	WALL	18"	GRIDDLE	K79	P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT
G85	3/4"	(1) GAS @ 140,000 BTU	WALL	18"	(4) BURNER RANGE	K85	P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT
G82	1/2"	(1) GAS @ 90,000 BTU	WALL	18"	FRYER	K82	P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT

COLD WATER	CW	0
HOT WATER	HW	•
COOLING TOWER WATER	CTW	•
COOLING TOWER WATER RETURN	CTWR	•
DRAIN	D	
INDIRECT WASTE	IW	0
HUB DRAIN/AIR GAP DRAIN	HD/AGD	0
FLOOR DRAIN	FD	Ø
FUNNEL-TYPE FLOOR DRAIN	FFD	(a)
FLOOR SINK -1/2 GRATE	FS	□
STEAM SUPPLY	SS	0
CONDENSATE RETURN	CR	0
GAS SUPPLY	G	⊕