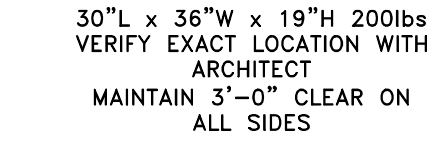
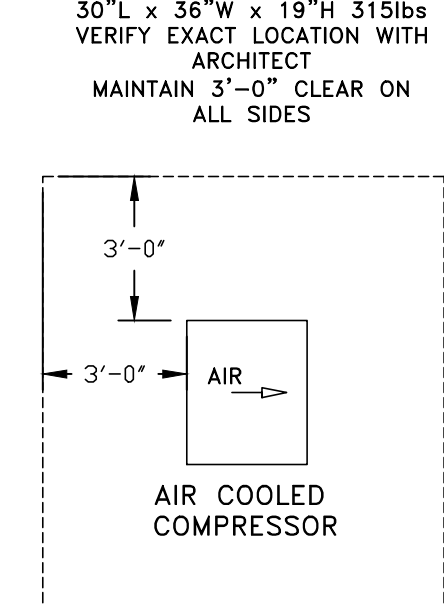
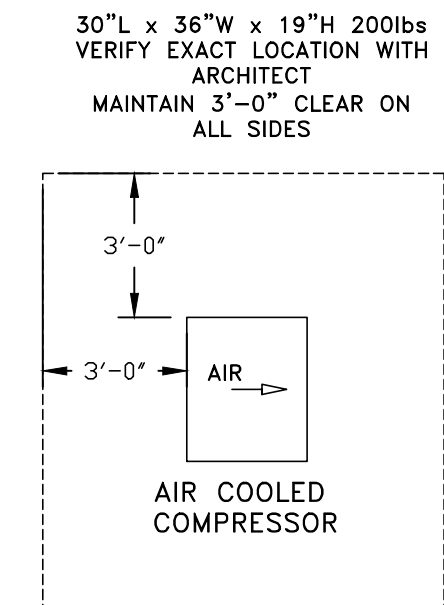
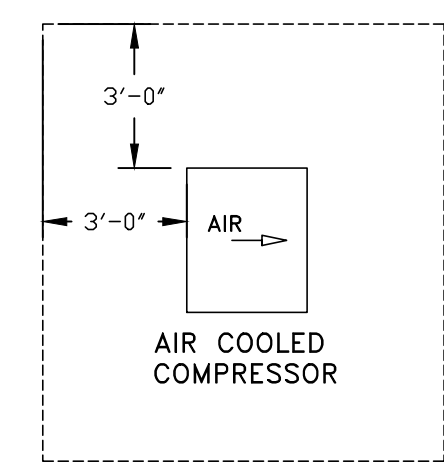


1 FOOD SERVICE PLUMBING PLAN Scale: 1/4"=1'-0"



RELATED PLUMBING REQUIREMENTS
PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT

A. GENERAL NOTES:

- ALL WORK INDICATED ON THIS PLUMBING ROUGH-IN PLAN MUST BE COMPLETED BY OTHER THAN THE KITCHEN EQUIPMENT CONTRACTOR AND MUST COMPLY WITH ALL LOCAL CODES AND REGULATIONS.
- THIS PLUMBING ROUGH-IN PLAN IS INTENDED TO SHOW PIPE SIZES, ROUGH-IN HEIGHTS AND LOCATIONS AND CONSUMPTION RATES FOR FOODSERVICE EQUIPMENT ONLY. ANY ADDITIONAL PLUMBING REQUIREMENTS ARE THE RESPONSIBILITY OF THE PLUMBING ENGINEER AND MUST COMPLY WITH ANY APPLICABLE CODES AND REGULATIONS.
- REFER TO THE APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL COORDINATION AND INSTALLATION REQUIREMENTS FOR ALL FOODSERVICE EQUIPMENT INDICATED ON THIS PLAN.
- ALL SERVICES FOR EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT MUST BE VERIFIED WITH THE EQUIPMENT. ANY UTILITIES INDICATED ON THIS PLAN ARE MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED WITH EQUIPMENT. CONTACT PROVIDER FOR EQUIPMENT LOCATION OR SPECIFICATIONS FOR THIS EQUIPMENT.
- PRIOR TO THE INSTALLATION OF THE FOODSERVICE EQUIPMENT, THE KITCHEN EQUIPMENT CONTRACTOR MUST CONFIRM THAT THE WATER, GAS AND / OR STEAM LINES WERE PREVIOUSLY PRESSURE TESTED, FLUSHED FREE OF FOREIGN MATTER, VALVED OFF AND TAGGED WITH THE APPROPRIATE LABELS.

B. PLUMBING CONTRACTOR NOTES:
PLUMBING ENGINEER IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING. PLUMBING CONTRACTOR IS RESPONSIBLE FOR PROVIDING AND INSTALLING THE FOLLOWING AND FOR MAKING ALL FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT UNLESS OTHERWISE NOTED.

- COMPLETE MAIN SINK ASSEMBLY. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- FLUORIDE AND RINSE WATER LINES WITH MOUND VALVE SERVICE FAUCET, VACUUM BREAKER AND WALL MOUNTED MOP HANGING TAP. FAUCET TO BE MOUNTED AT 4'-0" ABOVE FINISHED FLOOR.
- HOSE BIBB ASSEMBLY WITH A GARDEN HOSE THROUGH THE WALL AND VACUUM BREAKER WHERE SHOWN ON THESE FOODSERVICE PLUMBING ROUGH-IN PLANS.
- PRESSURE REDUCING OR REGULATING VALVES, FAUCETS AND WATER HEATERS, IN-LINE WATER FILTERS AND VACUUM BREAKERS, REQUIRED BY LOCAL CODES AND MANUFACTURER SPECIFICATIONS.
- WASTE LINES, DIRECT AND INDIRECT, TO BE A MINIMUM 1" DIA. EQUIVALENTS OF CONNECTION SIZE, TO BE FITTED DOWNWARD. LINES FROM WALK-IN COOLER / FREEZERS MUST BE FITTED AT LEAST 7" MINIMUM WITH AN IN-LINE TRAP OVER FLOOR SINK. EACH EVAPORATOR IS TO HAVE A SEPARATE DRAIN LINE.

RELATED PLUMBING REQUIREMENTS
PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT

B. PLUMBING CONTRACTOR NOTES — CONTINUED:

- AREA DRAINS AND FLOOR SINKS COMPLETE WITH TOP GRATES INDICATED AND REMOVABLE SEDIMENT BUCKET. FLOOR SINK TOP TO BE SET FLUSH WITH FINISHED FLOOR. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- GREASE TRAPS AS REQUIRED. INSTALL GREASE TRAPS OUTSIDE OF BUILDING WHENEVER POSSIBLE. INSTALLATION WITHIN THE BUILDING MUST COMPLY WITH LOCAL CODES AND REGULATIONS. NOTIFY RICCA NEWARK DESIGN WHEN INSTALLATION MUST BE WITHIN ANY OF THE KITCHEN AREAS.
- ALL REQUIRED MATERIALS TO MAKE FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT INDICATED ON THIS PLAN.
- NOTES CONCERNING PLUMBING ROUGH-INS
- FURNISH AND INSTALL ALL WATER, WASTE, GAS AND STEAM LINES AND SIZE SERVICE LINES TO PROVIDE FULL FLOW VOLUME FOR ALL EQUIPMENT SUPPLIED BY RESPECTIVE MAINS AND BRANCHES. PROVIDE STOP VALVES AND TAG ROUGH-INS WITH THE APPROPRIATE IDENTIFYING LABELS. SERVICE LINES STUBBED OUT OF WALLS UP FROM FINISHED FLOORS OR A CONCRETE CURB A MINIMUM OF 2". ALL SERVICE LINES MUST BE CONCEALED IN WALLS OR COLUMN CHASES. USE A EQUIPMENT OR AIR GAP ASSEMBLY FOR ISLAND FEATURES. ALL FLOOR PENETRATIONS MUST BE SEALED WATER TIGHT.
- WASTE LINES SHOWN ARE DESIGNED TO COMPLY WITH THE BEST KNOWN AND GENERALLY ACCEPTED HEALTH AND SANITARY CONDITIONS AND CODES. PLUMBING LINES TO ENSURE NO INTERFERENCE WITH THE INTENDED USE OR SERVICING OF FOODSERVICE EQUIPMENT. RISE LINES BELOW EQUIPMENT AT THE HIGHEST POSSIBLE ELEVATION ABOVE FINISHED FLOOR. NO LINES ARE TO LAY ON THE FLOOR. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- SUPPLY 140° F. HOT WATER TO ALL WAREWASHING EQUIPMENT AND 110° HOT WATER TO ALL OTHER EQUIPMENT. INSULATE WATER AND STEAM LINES TO PREVENT HEAT LOSS. ACCEPTED PRACTICE, IT IS RECOMMENDED THAT EXPOSED PIPES AND FITTINGS ABOVE A WORKING HEIGHT OF 4'-4" SHOULD BE CHROME PLATED OR COVERED WITH A STAINLESS STEEL SLAVE.
- SIZE FUEL GAS SERVICE LINES TO PROVIDE THE REQUIRED BTU RATING INTENDED FOR THE EQUIPMENT. LOW PRESSURE OF APPROXIMATELY 7" TO 8" WATER COLUMN. INSTALL AUTOMATIC MECHANICAL SHUT-OFF VALVES FOR EACH HOOD, FURNISHED BY FIRE SUPPRESSION SYSTEM CONTRACTOR. IN GAS SUPPLY LINES TO EQUIPMENT UNDER EXHAUST HOOD ASSEMBLIES, VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- NOTES CONCERNING PLUMBING CONNECTIONS:
- ALL WATER, GAS AND STEAM SERVICES FOR PORTABLE AND COUNTER TOP EQUIPMENT MUST BE CONNECTED TO THE EQUIPMENT WITH A COMMERCIAL TYPE FLEXIBLE HOSE AND QUICK DISCONNECT FITTINGS. HOSES MUST BE COVERED WITH A FIRE RESISTANT PLASTIC OR POLY COATING. GAS ASSEMBLIES MUST BE A.G.A. APPROVED FOR COMMERCIAL KITCHEN EQUIPMENT.

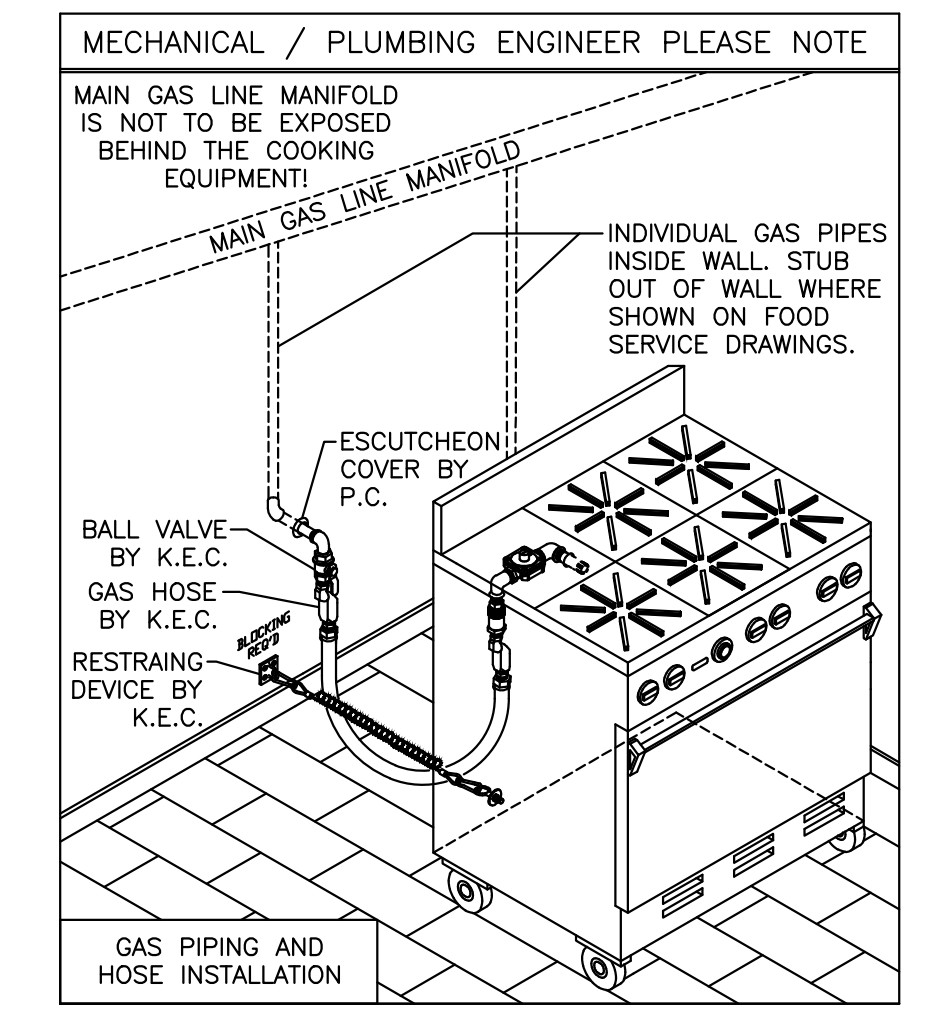
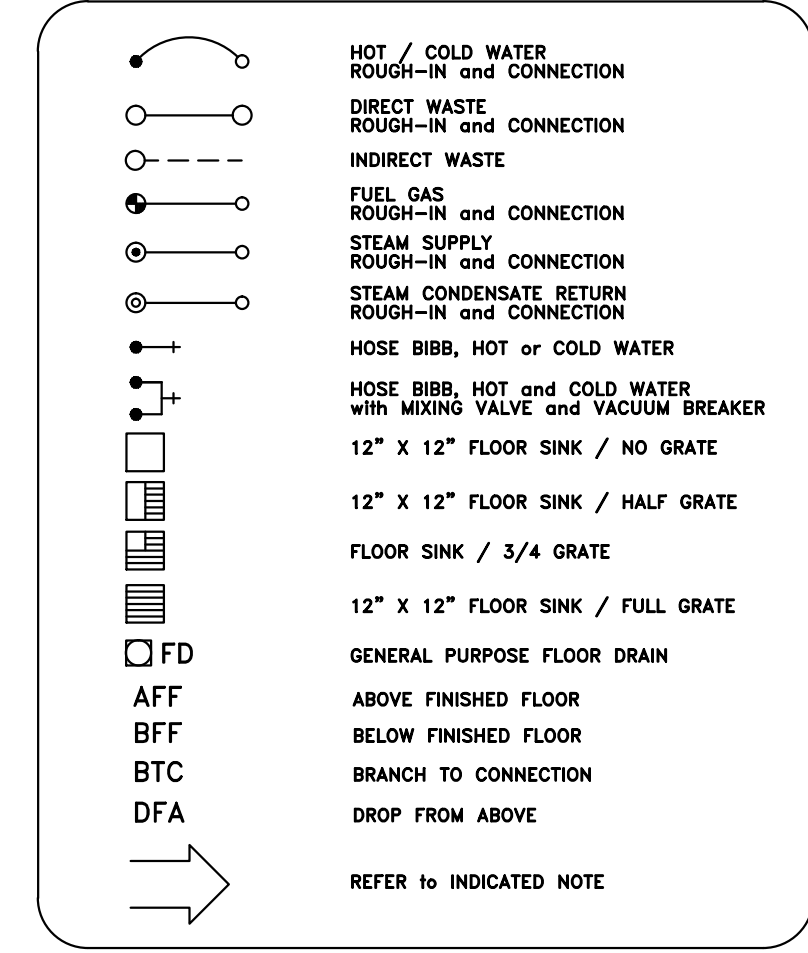
RELATED PLUMBING REQUIREMENTS
PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT

B. PLUMBING CONTRACTOR NOTES — CONTINUED:

- NOTES CONCERNING PLUMBING CONNECTIONS:
- WATER TO STEAM PRODUCING EQUIPMENT MUST HAVE A WATER HARDNESS NO GREATER THAN 7.0 GRAINS AND A PH LEVEL BETWEEN 7.0 TO 7.5. WATER USED FOR COOLING WATER TO CONDENSING UNITS OR COMPRESSORS MUST BE TREATED TO INHIBIT THE FORMATION OF DEPOSITS IN THE CONDENSING TUBES.
- STEAM THAT COMES IN DIRECT CONTACT WITH FOOD, FOOD HOLDING EQUIPMENT OR WAREWASHING EQUIPMENT MUST BE POTABLE STEAM.
- INTERFERENCE WATER SUPPLY LINES BETWEEN BOOSTER HEATER AND WAREWASHING EQUIPMENT.
- INTERFERENCE WATER LINES BETWEEN WATER WASH VENTILATOR ASSEMBLIES AND CONTROL PANELS. REFER TO MANUFACTURER SPECIFICATIONS FOR EXACT REQUIREMENTS.
- MANIFOLD WASTE AND WASTE CONNECTIONS FOR INDIVIDUAL SECTIONS OF WATER WASH VENTILATORS TO A MAIN DRAIN CONNECTION. VERIFY CODE COMPLIANCE.
- INTERCONNECT WASTE FILTERS, EXTRACTOR AND SCRAP TROUGH AS PER MANUFACTURER SPECIFICATIONS.
- INSTALL IN-LINE WATER FILTERS AS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.
- CONTRACTOR TO PROVIDE LINES, FITTINGS, HALVES AND ALL PLUMBING COMPONENTS CAPABLE TO WITHSTAND HOT WATER TEMPERATURES IN EXCESS OF 140 - 200 DEGREES FAHRENHEIT, DRAIN TEMPERATURES OF 130 DEGREES FAHRENHEIT TO BRING (SOMETIMES UNDER PRESSURE) AND STEAM TEMPERATURES AS PER DESIGN PRESSURES. VERIFY AND COORDINATE WITH EACH PROJECT.

C. ADDITIONAL NOTES

- K.E.C. TO PROVIDE AND INSTALL 1" INDIRECT DRAIN LINE FROM WALK-IN EVAPORATOR COILS TO FLOOR DRAIN. DRAIN LINES TO BE INSULATED AND WRAPPED WITH HEAT TAPE IN FREEZER BY K.E.C.



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