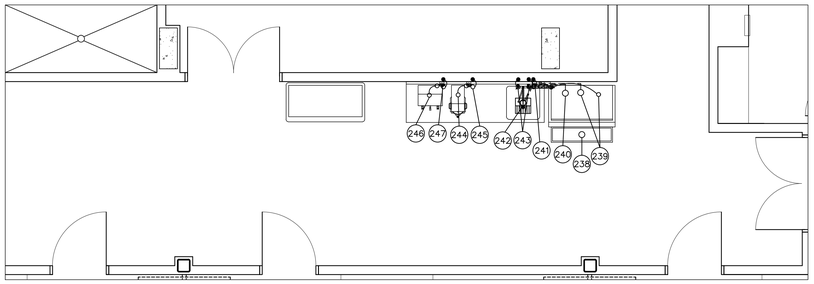
ITEMS 187-249



1 FOOD SERVICE PLUMBING PLAN

Scale: 1/4"=1'-0"

RELATED PLUMBING REQUIREMENTS

PLEASE DISREGUARD NOTES THAT DO NOT APPLY TO THIS PROJECT

A. GENERAL NOTES:

1. 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.
2. 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.
3. REFER TO THE APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL COORDINATION AND INSTALLATION REQUIREMENTS FOR ALL FOODSERVICE EQUIPMENT INDICATED ON THIS PLAN.
4. ALL SERVICES AT 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.
5. 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.

1. COMPLETE HAND SINK ASSEMBLIES. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
2. FLOOR TYPE MOP BASIN COMPLETE WITH MIXING VALVE SERVICE FAUCET, VACUUM BREAKER AND WALL MOUNTED MOP HANGING RACK. FAUCET TO BE MOUNTED AT 54" ABOVE FINISHED FLOOR.
3. HOSE BIBB ASSEMBLY WITH A FAUCET WITH A GARDEN HOSE THREAD, MIXING VALVE AND VACUUM BREAKER WHERE SHOWN ON THESE FOODSERVICE PLUMBING ROUGH-IN PLANS.
4. PRESSURE REDUCING OR REGULATING VALVES, FAUCETS AND WATER INLETS, IN-LINE WATER FILTERS AND VACUUM BREAKERS, NOT OTHERWISE SUPPLIED, TO FOODSERVICE EQUIPMENT AS REQUIRED BY LOCAL CODES AND MANUFACTURER SPECIFICATIONS.
5. WASTE LINES, DIRECT AND INDIRECT, TO BE A MINIMUM 1" DIA. REGUARDLESS OF CONNECTION SIZE, TO BE PITCHED DOWNWARD AND TO HAVE ADEQUATE CLEAN-OUT PROVISIONS. INDIRECT WASTE LINES FROM WALK-IN COOLER / FREEZERS MUST BE PITCHED 4" / 12" MINIMUM WITH AN IN-LINE "P" TRAP OVER FLOOR SINK. EACH EVAPORATOR IS TO HAVE A SEPARATE DRAIN LINE.

RELATED PLUMBING REQUIREMENTS

PLEASE DISREGUARD NOTES THAT DO NOT APPLY TO THIS PROJECT

B. PLUMBING CONTRACTOR NOTES – CONTINUED:

6. 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.
7. 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 NEWMARK DESIGN WHEN INSTALLATION MUST BE WITHIN ANY OF THE THE KITCHEN AREAS.
8. ALL REQUIRED MATERIALS TO MAKE FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT INDICATED ON THIS PLAN.
9. NOTES CONCERNING PLUMBING ROUGH-INS:
   a. 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 3". ALL SERVICE LINES MUST BE CONCEALED IN WALLS OR COLUMN CHASE, USE A LOOP-VENT OR AIR GAP ASSEMBLY FOR ISLAND FIXTURES. ALL FLOOR PENETRATIONS MUST BE SEALED WATERTIGHT.
   b. WASTE LINES SHOWN ARE DESIGNED TO COMPLY WITH THE BEST KNOWN AND GENERALLY ACCEPTED HEALTH AND SANITARY CONDITIONS AND CODES. PLUMB LINES TO ENSURE NO INTERFERENCE WITH THE INTENDED USE OR SERVICING OF FOODSERVICE EQUIPMENT. PLUMB LINES TO EQUIPMENT AT THE HIGHEST POSSIBLE ELEVATION ABOVE FINISHED FLOOR. NO LINES ARE TO LAY ON THE FLOOR. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
   c. SUPPLY 140° F. HOT WATER TO ALL WAREWASHING EQUIPMENT AND 110° HOT WATER TO ALL OTHER EQUIPMENT. INSULATE WATER AND STEAM LINES TO CONFORM WITH ACCEPTED PRACTICE. IT IS RECOMMENDED THAT EXPOSED PIPES AND FITTINGS ABOVE A WORKING HEIGHT OF 34" SHOULD BE CHROME PLATED OR COVERED WITH A STAINLESS STEEL SLEEVE.
   d. SIZE FUEL GAS SERVICE LINES TO PROVIDE THE REQUIRED HEATING CAPACITY AT THE TIME OF TESTING. AT THE PRESSURE (APPROXIMATELY 7" TO 11" W.C.) WATER COLUMN. INSTALL AUTOMATIC MECHANICAL SHUT-OFF VALVES, ONE 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.
10. NOTES CONCERNING PLUMBING CONNECTIONS:
   a. 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 DISREGUARD NOTES THAT DO NOT APPLY TO THIS PROJECT

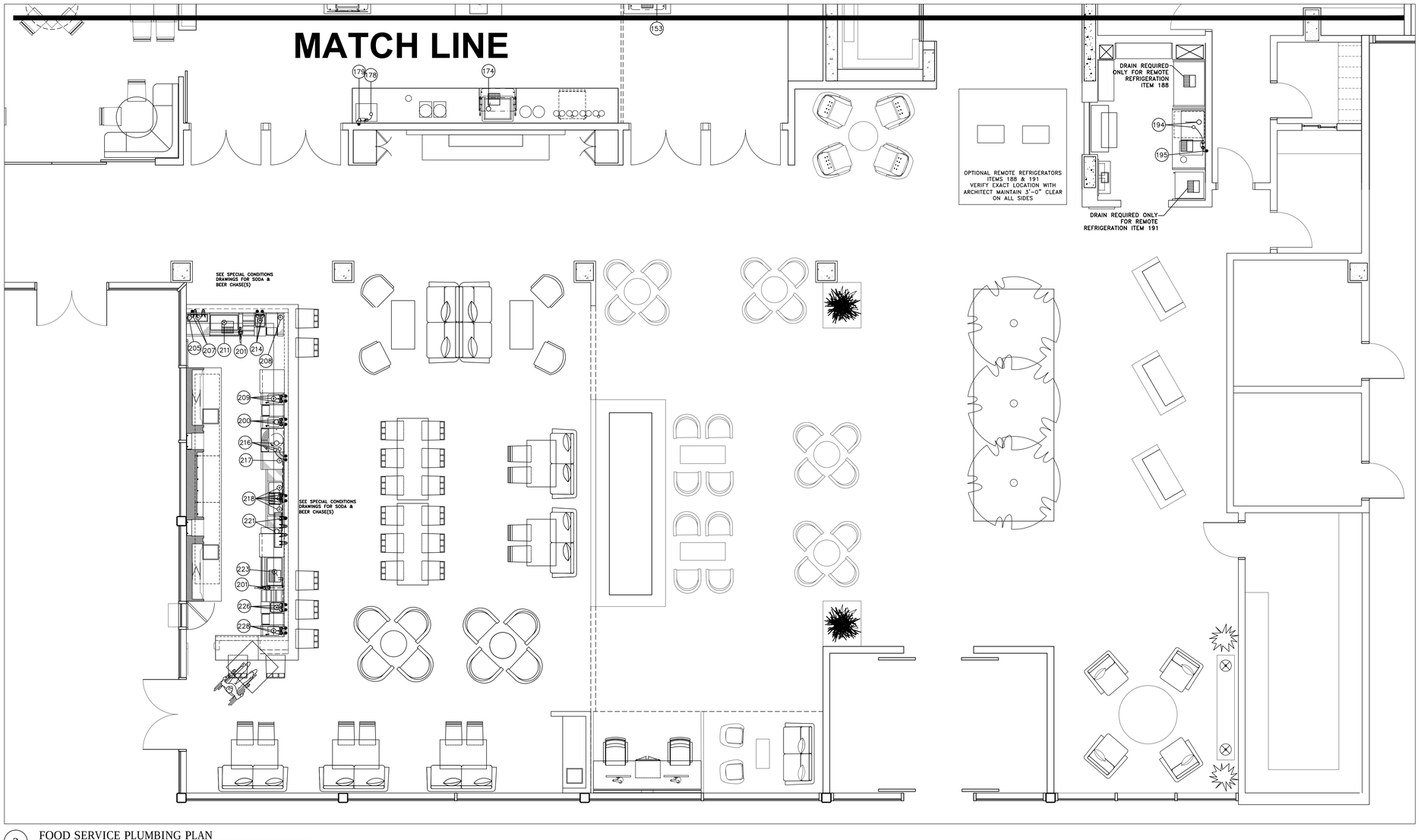
B. PLUMBING CONTRACTOR NOTES – CONTINUED:

10. NOTES CONCERNING PLUMBING CONNECTIONS:
   b. WATER TO STEAM PRODUCING EQUIPMENT MUST HAVE A WATER HARDNESS TO GREATER THAN 1 GRAIN AS CALCIUM EQUIVALENT. TO PREVENT WATER LOSS, CONDENSATE FROM CONDENSING UNITS OR COMPRESSORS MUST BE TREATED TO INHIBIT THE FORMATION OF DEPOSITS IN THE CONDENSING TUBES.
   c. STEAM THAT COMES IN DIRECT CONTACT WITH FOOD, FOOD HOLDING EQUIPMENT OR WAREWASHING EQUIPMENT MUST BE POTABLE STEAM.
   d. INTERRIPE HOT WATER SUPPLY LINES BETWEEN BOOSTER HEATER AND WAREWASHING EQUIPMENT.
   e. INTERRIPE WATER LINES BETWEEN WATER WASH VENTILATOR ASSEMBLIES AND CONTROL PANELS. REFER TO MANUFACTURERS SPECIFICATIONS FOR EXACT REQUIREMENTS.
   f. MANIFOLD WASTE AND WASTE CONNECTIONS FOR INDIVIDUAL SECTIONS OF WATER WASH VENTILATORS. CONNECT TO A MAIN DRAIN CONNECTION. VERIFY CODE COMPLIANCE.
   g. INTERCONNECT WASTE PULPER, EXTRACTOR AND SCRAP TROUGH AS PER MANUFACTURERS SPECIFICATIONS.
   h. INSTALL IN-LINE WATER FILTERS AS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.
11. CONTRACTOR TO PROVIDE LINES, FITTINGS, VALVES AND ALL PLUMBING COMPONENTS CAPABLE TO WITHSTAND HOT WATER TEMPERATURES IN EXCESS OF 140 – 200 DEGREES FAHRENHEIT, DRAIN TEMPERATURES OF 130 DEGREES FAHRENHEIT TO BOILING (SOMETIMES UNDER PRESSURE) AND STEAM TEMPERATURES AS PER DESIGN PRESSURES. VERIFY AND COORDINATE WITH EACH PROJECT.

C. ADDITIONAL NOTES

1. 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.

	HOT / COLD WATER ROUGH-IN and CONNECTION
	DIRECT WASTE ROUGH-IN and CONNECTION
	INDIRECT WASTE
	FUEL GAS ROUGH-IN and CONNECTION
	STEAM SUPPLY ROUGH-IN and CONNECTION
	STEAM CONDENSATE RETURN ROUGH-IN and CONNECTION
	HOSE BIBB, HOT or COLD WATER
	HOSE BIBB, HOT and COLD WATER with MIXING VALVE and VACUUM BREAKER
	12" X 12" FLOOR SINK / NO GRATE
	12" X 12" FLOOR SINK / HALF GRATE
	FLOOR SINK / 3/4 GRATE
	12" X 12" FLOOR SINK / FULL GRATE
FD	GENERAL PURPOSE FLOOR DRAIN
AFF	ABOVE FINISHED FLOOR
BFF	BELOW FINISHED FLOOR
BTC	BRANCH TO CONNECTION
DFA	DROP FROM ABOVE
	REFER to INDICATED NOTE



2 FOOD SERVICE PLUMBING PLAN

Scale: 1/4"=1'-0"

NOT FOR CONSTRUCTION

ricca design STUDIOS

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JAD	
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DTS	
DATE	
03-16-2017	

REVISIONS

ISSUED FOR	DATE

Hilton Embassy Suites

FOOD SERVICE PLUMBING PLAN

QF407