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ISSUE
06/12/2017 -
CONSTRUCTION
DRAWINGS

DRAWING TITLE
FIRST FLOOR
ENLARGED
SANITARY PLAN -
SOUTH

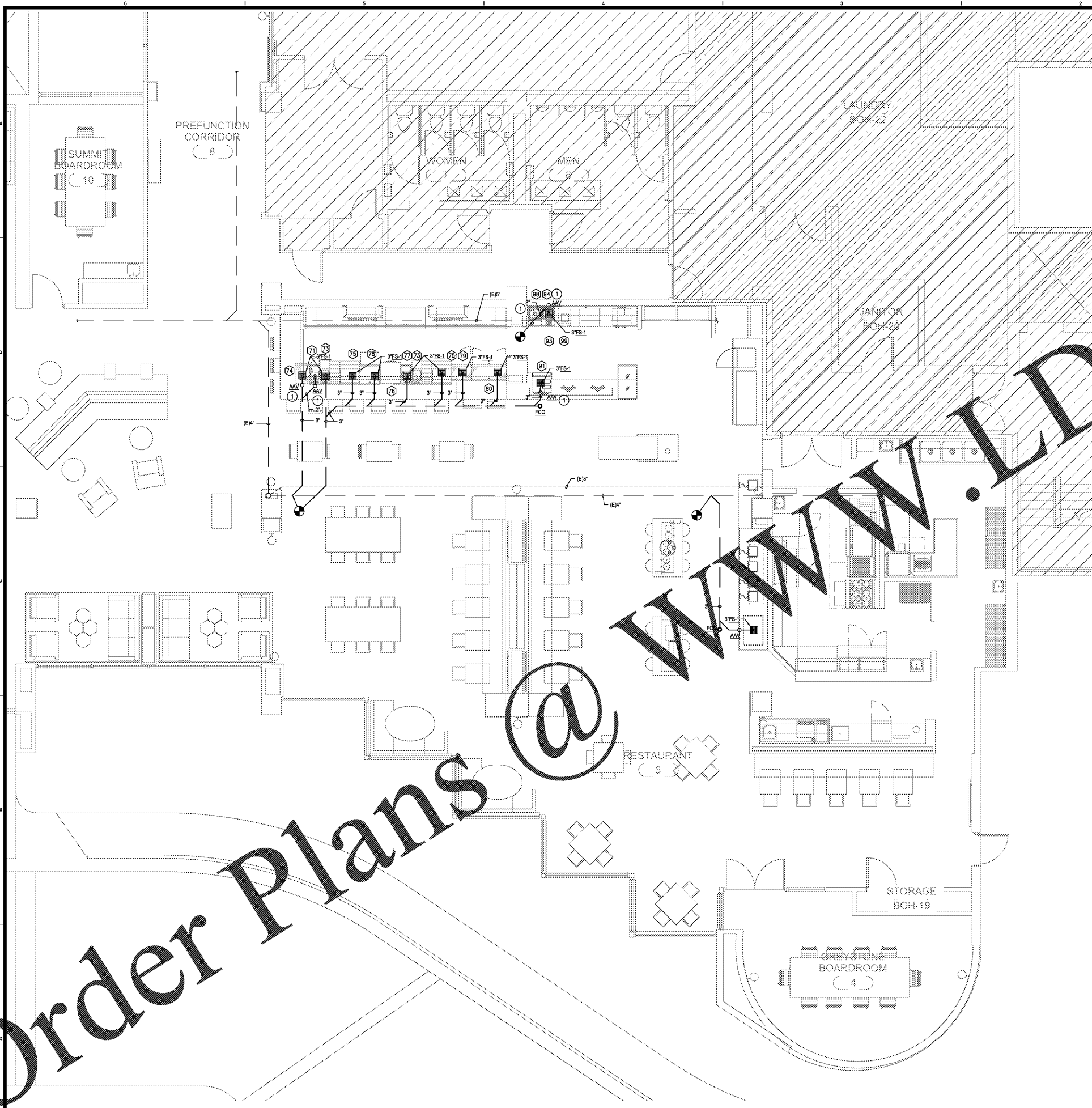
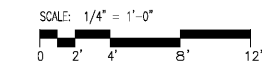
DRAWING NO.
P311A

- KITCHEN NOTES:**
- INDIRECT WASTE PIPING TO BE A MINIMUM OF 1" REGARDLESS OF THE EQUIPMENT CONNECTION SIZE.
 - NOTE THE INDIRECT WASTE PIPING IS NOT SHOWN. CONTRACTOR SHALL CONNECT TO CONNECTIONS AS NOTED IN THE FOOD SERVICE EQUIPMENT SCHEDULE AND EXTEND TO FLOOR SINKS AND TERMINATE WITH AN AIR GAP.
 - INDIRECT WASTE PIPING AT WALK-IN COOLERS SHALL PITCH AT 1/4" PER FOOT WITH A P-TRAP OVER THE FLOOR SINK. EACH EVAPORATOR SHALL HAVE A SEPARATE DRAIN LINE. FREEZER DRAIN LINES WILL HAVE HEAT TAPE, INSULATION AND ALUMINUM JACKET.
 - ALL EXPOSED PIPING AND FITTING AT FOOD SERVICE EQUIPMENT SHALL BE CHROME PLATED OR STAINLESS STEEL. CONCEALED PIPING MAY BE COPPER.
 - ALL STOPS TO BE CHROME FINISH, INSTALLED AND FURNISHED BY THE PLUMBING CONTRACTOR AND INSTALLED ON ALL HOT AND COLD WATER LINES AT EQUIPMENT.
 - HORIZONTAL PIPING INSTALLED ABOVE THE FLOOR AT FOOD SERVICE EQUIPMENT SHALL BE RUN AS HIGH AS POSSIBLE TO PROVIDE CLEARANCE FOR CLEANING. NO PIPING SHALL LAY ON THE FLOOR.
 - SINK TAIL PIECES SHALL BE 17 GAUGE CHROME PLATED FLARED BRASS TUBING. P-TRAPS SHALL BE CHROME PLATED.
 - FINAL GAS AND WATER CONNECTIONS TO PORTABLE AND COUNTERTOP EQUIPMENT SHALL BE MADE WITH A FLEXIBLE CONNECTION. ALL FINAL GAS CONNECTIONS SHALL BE MADE WITH FLEXIBLE HOSE.
 - REFERENCE AND REVIEW ALL FOOD SERVICE DRAWINGS INCLUDED IN THE SET OF DRAWINGS. VERIFY EXACT REQUIREMENTS AND THE TYPE OF CONNECTION REQUIRED FOR EACH TYPE OF EQUIPMENT BEFORE BEGINNING ANY ROUGH-IN. SEE FOOD SERVICE SCHEDULES FOR CONNECTION INFORMATION. SEE FOOD SERVICE "PLUMBING ROUGH-IN PLAN" FOR PLUMBING ROUGH-IN DATA.
 - INDIRECT WASTE PIPING THAT EXCEEDS 24" IN DEVELOPED LENGTH MEASURED HORIZONTALLY SHALL BE TRAPPED. 48" IN TOTAL DEVELOPED LENGTH SHALL BE TRAPPED.
 - PLUMBING CONTRACTOR AND FOOD SERVICE CONTRACTOR SHALL COORDINATE ALL CONNECTIONS OF FOOD SERVICE EQUIPMENT RELATED TO PLUMBING. IN GENERAL, FOOD SERVICE CONTRACTOR FURNISHES AND INSTALLS THE SINKS, FAUCETS, CABINETS, AND TAIL PIECES. THE PLUMBING CONTRACTOR SHALL CONNECT THESE ITEMS TO THE PLUMBING CONTRACTOR'S MAIN WASTE PIPING, P-TRAPS, WATER STOPS, VENT PIPING AND INDIRECT WASTE PIPING.

KITCHEN EQUIPMENT CONNECTION SCHEDULE

MARK	EQUIPMENT DESCRIPTION	C.W.	H.W.	L.W.	WASTE	GAS	MBH	REMARKS
71	HAND WASH SINK	1/2"	1/2"	-	1-1/2"	-	-	
73	BLENDED PORTION CORNER ANGLE FILLER	1/2"	1/2"	1-1/2"	-	-	-	
74	ICE BIN	-	-	3/4"	-	-	-	
76	DISHWASHER, UNDERCOUNTER	-	3/4"	1"	-	-	-	
77	WASTE CABINET	1/2"	1/2"	1-1/2"	-	-	-	
78	GLASS RACK	-	-	1-1/2"	-	-	-	
79	STORAGE CABINET	-	-	1/2"	-	-	-	
80	STORAGE CABINET	-	-	1/2"	-	-	-	
91	ESPRESSO CAPPUCCINO MACHINE	-	-	3/4"	-	-	-	
93	DRIP TROUGH	-	-	1/2"	-	-	-	
94	DROP-IN SINK	1/2"	1/2"	1-1/2"	-	-	-	
98	DROP-IN SINK	1/2"	1/2"	1-1/2"	-	-	-	
99	ICE MACHINE & DISPENSER	1/2"	-	-	-	-	-	FILTERED WATER

- KEYNOTES**
- STUB-UP WASTE LINE AND INSTALL AIR ADMITTANCE VALVE UNDER FOOD SERVICE EQUIPMENT. ALLOW SPACE FOR VENTILATION AND ACCESS TO AAV WITH ACCESS BOX & GRILLE.



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3A FIRST FLOOR ENLARGED SANITARY PLAN - SOUTH
SCALE: 1/4" = 1'-0"

3/23/2017 5:36 AM