

KEYNOTES

- ROUTE PIPING THROUGH JOIST SPACE. COORDINATE WITH HVAC AND OTHER TRADES PRIOR TO INSTALLATION. DO NOT INSTALL PIPING DIRECTLY UNDER SKYLIGHT WELLS UNLESS INDICATED OTHERWISE ON PLANS. COORDINATE WITH SPRINKLER CONTRACTOR PRIOR TO INSTALLATION IN ORDER TO MAINTAIN REQUIRED CLEARANCES FROM SPRINKLERS. REFER TO PIPE SUPPORT DETAIL FOR INSTALLATION.
- PROVIDE 1/2" R.O. WATER WITH SHUT-OFF VALVES TO PRODUCE CASE CLEANOUT SYSTEM. LOCATE SECONDARY VALVES FOR CLEANOUT SYSTEM AT CASE KICKPLATES.
- PROVIDE 3/4" CPVC FEMALE VALVES SERVING DISPENSER AND GROCERY EQUIPMENT. PROVIDE 3/4" PEK LINE FOR TEMPORARY BYPASS BETWEEN BUILDING SUPPLY LINE AND 3/4" LINE SERVING GROCERY EQUIPMENT. REFER TO LISTING OF GROCERY EQUIPMENT.
- GROCERY HAND SINKS ARE SERVED WITH 3/4" CPVC WATER PIPING. SET THE DISPENSER HW DELIVER TO THE SINK HW EXCEED A 12" SPRING RUN FROM THE HW LOOP TO THE SINK ROUGH-IN.
- PROVIDE W.P. WATER PRESSURE GAUGE IN THE BAKERY OVEN WATER SUPPLY LINE DOWNSTREAM OF BACKFLOW PREVENTER. REFER TO SPECIALTY PLUMBING FIXTURE SCHEDULE. INSTALL GAUGE IN A LOCATION VISIBLE TO ASSOCIATES WITHOUT USING A LADDER. EXTEND PIPING TO GAUGE AS REQUIRED. PROVIDE CUSTOM ENGRAVED BLACK PNEUMATIC NAMEPLATE FROM SETON.COM (OR EQUAL) WITH MOUNTING HOLES AND 1/4" TALL WHITE LETTERS OVEN WATER PRESSURE AND ATTACH NAMEPLATE JUST BELOW THE GAUGE WITH STAINLESS STEEL AIRCRAFT CABLE.

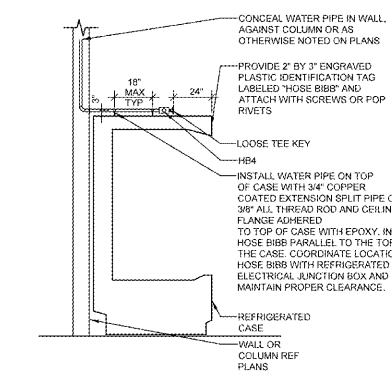
GROCERY PLUMBING EQUIPMENT CONNECTION SCHEDULE

MARK	FIXTURE	RO	CW	HW	E	VENT	ROUGH-IN REQUIREMENTS	NOTES
BS053	PAN WASHER			1/2"	1/2"		WATER: 80" AFF	A, E, L
BS053	RACK OVEN	1/2"	3/4"	1/2"	1/2"		RO WATER: 8" AFF; GAS (275 MBH): 8" AFF	A, E, M, Q, T
MG010	RO EQUIPMENT		3/4"				WATER: 72" AFF	A, E, G, L
MG011	RO DISPENSER	3/4"		1 1/2"			RO WATER: 18" AFF	A, E, G, J
MG020	ICE BAGGING MACHINE	3/4"	3/4"		3/4"		WATER: 80" AFF; PROVIDE TWO VALVED 1/2" CONNECTIONS	A, E, K, L
MG021	WASTE COOKING OIL TANK					4"	OUTLET: 2" PIPE 60" AFG	
PO07	PRODUCE MISTING SYSTEM	3/4"					RO WATER: 84" AFF	A, H, M
SS004	WALL MOUNTED HAND SINK	1 1/2"	1 1/2"	1 1/2"	1 1/2"		WATER: 18" AFF; WASTE: 18" AFF	B, C, F, M, O
SS011	PREP SINK	3/4"	3/4"	2"			WATER: 12" AFF; WASTE: 12" AFF	C, D, S
SS012	PREP SINK	3/4"	3/4"	2"			WATER: 12" AFF; WASTE: 12" AFF	C, D, S
SS021	3-COMPARTMENT SINK	3/4"	3/4"	3"	1 1/2"		WATER: 12" AFF; WASTE: 12" AFF	B, C, D, F, R, S
SS023	3-COMPARTMENT SINK	3/4"	3/4"	3"	1 1/2"		WATER: 12" AFF; WASTE: 12" AFF	B, C, D, F, R, S

GENERAL INFORMATION (ALL EQUIPMENT):
EQUIPMENT AND TRIM FURNISHED BY OWNER. ROUGH-IN AND FINAL CONNECTIONS BY PLUMBING CONTRACTOR, UNLESS NOTED OTHERWISE.

NOTES:

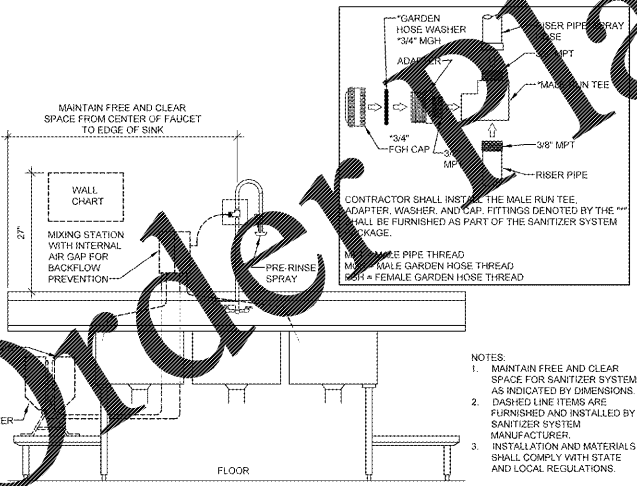
- PROVIDE SHUT-OFF VALVES.
- PROVIDE P-TRAP WITH CLEANOUT PLUG AND ESCUTCHEON.
- PROVIDE CHROME FLATED ANGLE SUPPLY, FLEXIBLE RISER, AND WHEEL HANDLE WITH ESCUTCHEON.
- SINK FAUCETS PROVIDED WITH INTEGRAL CHECK VALVES.
- PROVIDE FULL-SIZE DRAIN LINE FROM EQUIPMENT. END OPEN OVER RECEPTOR WITH 2" AIR GAP.
- IF PLUMBING PLAN AND RISER SHOWS THE SINK INCORRECTLY CONNECTED TO FLOOR SINK, THEN WASTE ROUGH-IN HEIGHT AND VENT SIZE AND NOTE B DO NOT APPLY.
- RO VENDOR SHALL BE RESPONSIBLE FOR LOCATIONS OF DRINK DISPENSER AND WATER FILTRATION EQUIPMENT AND ALL FINAL CONNECTIONS.
- REFRIGERATION CONTRACTOR TO INSTALL MISTING SYSTEM. SUPPLY SIDE ROUGH-IN AND FINAL CONNECTION BY PLUMBING CONTRACTOR.
- PROVIDE 1 1/2" P-TRAP AT 12" AFF WITH 1 1/2" TO 3/4" REDUCER FOR CONNECTION TO RO WATER DISPENSER DRAIN.
- PROVIDE 3/4" I.D. FEMALE FITTING AND SHUT-OFF FOR RO DISPENSER WATER CONNECTION AT 18" AFF.
- PLUMBING CONTRACTOR SHALL PROVIDE IN-LINE FILTER PER MANUFACTURER'S RECOMMENDATIONS.
- PROVIDE DOUBLE CHECK BACKFLOW PREVENTER ON WATER SUPPLY. PROVIDE FEMALE NPT VALVE DOWNSTREAM OF BACKFLOW PREVENTER FOR CONNECTION BY OTHERS.
- PROVIDE STAINLESS STEEL DOUBLE CHECK BACKFLOW PREVENTER ON RO WATER SUPPLY. PROVIDE PEK TUBING ON DOWNSTREAM SIDE OF BACKFLOW PREVENTER.
- INSTALL THERMOSTATIC MIXING VALVE FURNISHED WITH SINK WITH HARD-PIPED CONNECTIONS TO ANGLE STOPS AND FLEXIBLE CONNECTIONS BETWEEN THERMOSTATIC MIXING VALVE, FOOT PEDAL (PREP/STAND HAND SINK) OR KNEE LEVER (WALL MOUNTED HAND SINK) OR WRIST BLADE LEVERS (ADA WALL MOUNTED HAND SINK) AND SINK. SET AT 105°F. REFER TO ARCHITECTURAL DRAWINGS FOR HAND SINK LEFT (L) AND RIGHT (R) DESIGNATIONS WHICH INDICATE INTEGRAL SPLASHGUARD LOCATIONS OF HAND SINK (H) FOR ADA DESIGNATION.
- PROVIDE 3/8" FLEXIBLE GAS CONNECTION.
- PROVIDE 48" FLEXIBLE GAS CONNECTION WITH QUICK DISCONNECT AND UPSTREAM GAS SHUT-OFF VALVE. FLEX LINE SIZE SHALL MATCH LINE SIZE SHOWN ON PLAN.
- INSTALL 1.2 GPM SPRAY HEAD ON PRE-RINSE SPRAYER FURNISHED BY FIXTURE MANUFACTURER. PLUMBING CONTRACTOR SHALL FURNISH ORIGINAL SPRAY HEAD TO OWNER.
- ATTACH SINK TO WALL WITH CONTRACTOR-PROVIDED STAINLESS STEEL SLOTTED ROUND HEAD FASTENERS OR SHEET METAL SCREWS INSTALLED THROUGH HOLES DRILLED BY CONTRACTOR THROUGH TOP FLANGE OF SINK BACKSPLASH FOR FRAMED WALLS. USE TWO EVENLY SPACED FASTENERS FOR PREP SINKS AND THREE EVENLY SPACED FASTENERS FOR 3-COMPARTMENT SINKS TO WALL STUDS. FOR SINKS INSTALLED ON COOLER PANEL WALLS, ATTACH SINKS TO COOLER PANEL OUTER SHEET METAL WITH SCREWS AT 12" CENTERS ALONG BACKSPLASH. SUPPORT INDIRECT DRAIN LINE FROM FLOOR AND INSTALL LINE AS CLOSE TO EQUIPMENT AS POSSIBLE.



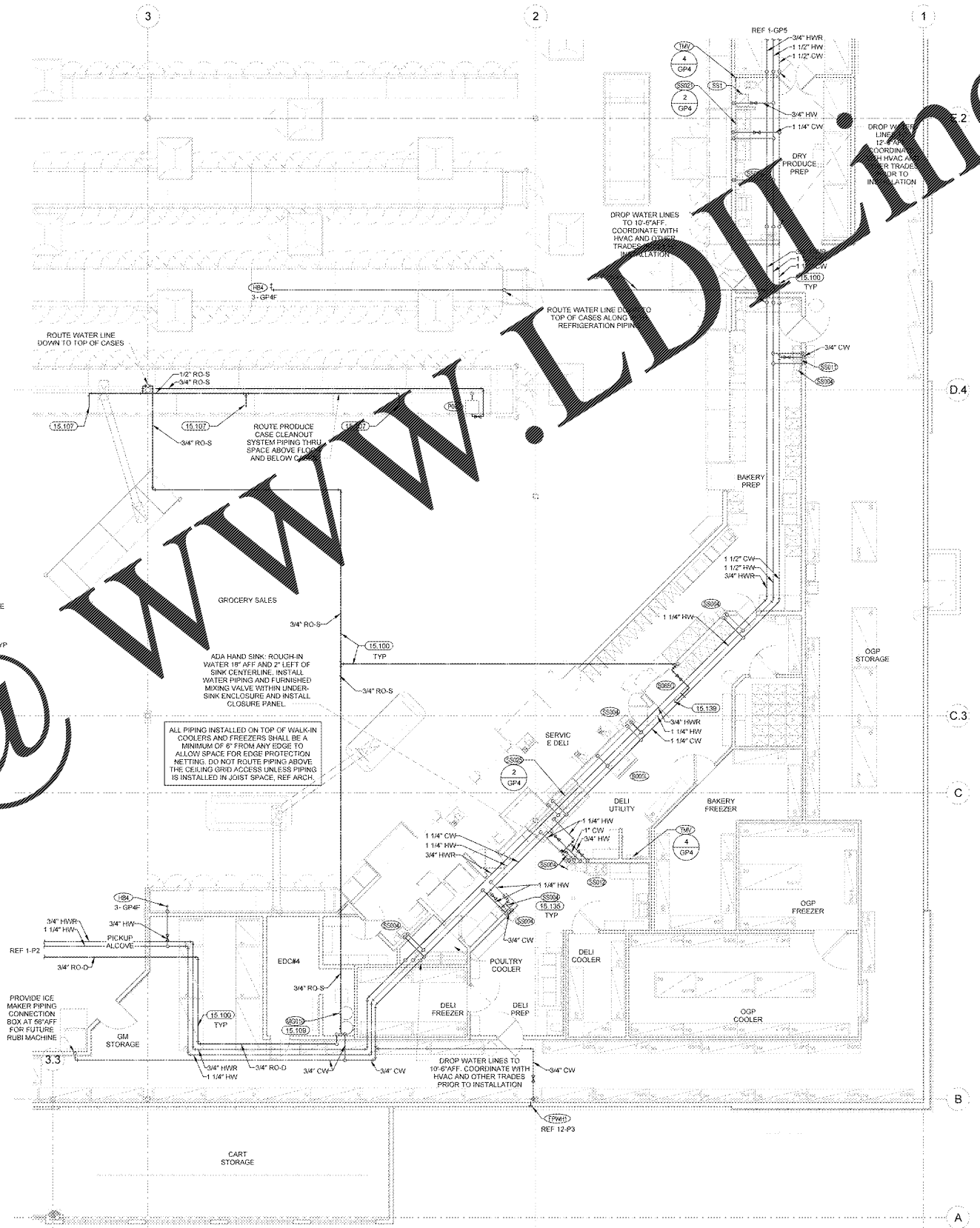
3 REFRIGERATED CASE MOUNTED HOSE BIBB NTS



4 TEMPERED HOSE STATION SANITIZER ELEVATION NTS



2 TRIPLE SINK SANITIZER ELEVATION NTS



1 FRONT GROCERY WATER PLAN 1/8" = 1'-0"