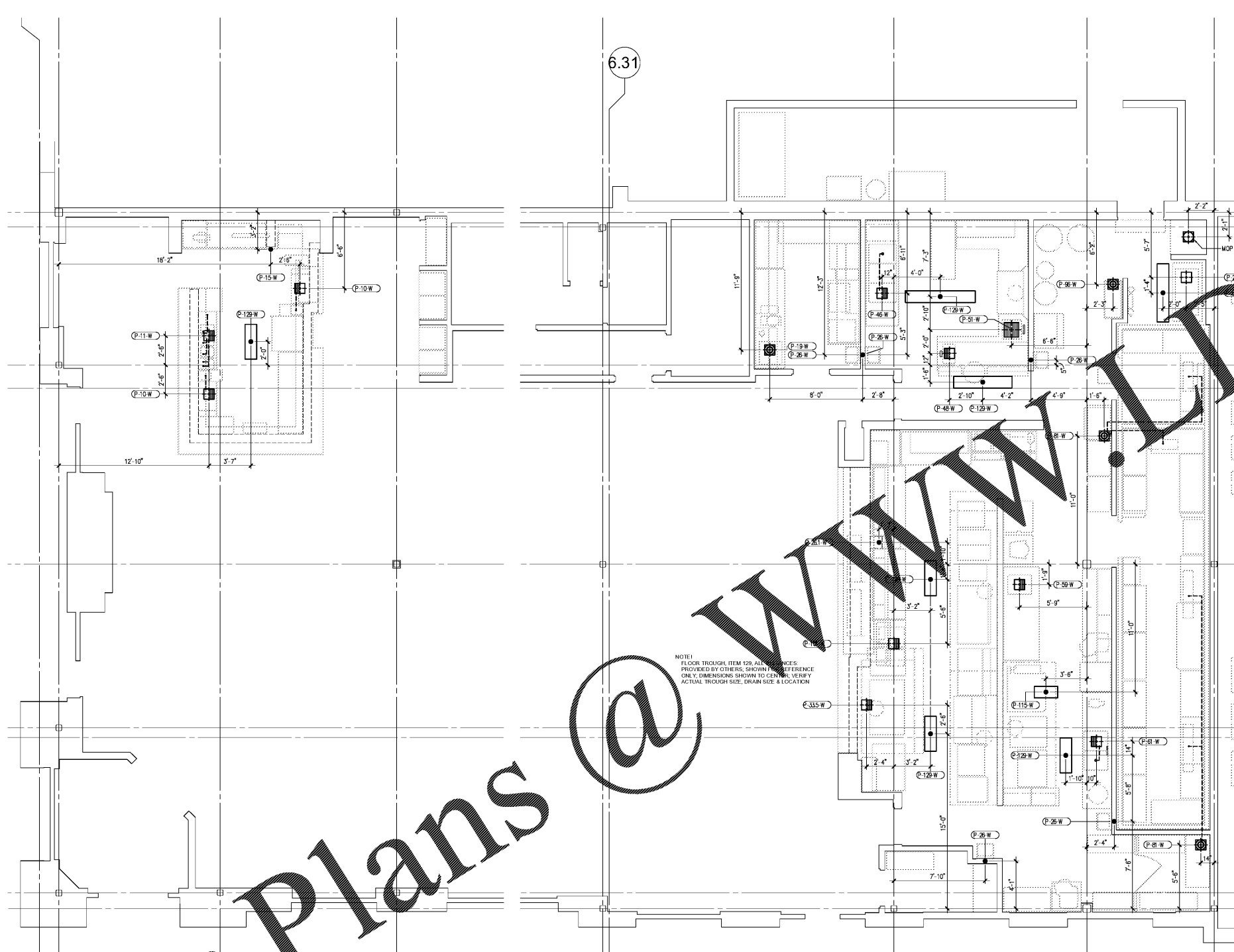


IN-SLAB PLUMBING SCHEDULE										
MARK	ROUGH HEIGHT	QTY	CW	HW	SANITARY WASTE	GAS SIZE	GAS BTUH	ITEM	DESCRIPTION	REMARKS
P-10 W	IN FLOOR	2			INDIRECT			10	ICE BIN/DISKAL STATION	FLOOR SINK, ROCKET WASTE FROM BLENDER STATION, HAND WASH & COFFEE/TEA STATIONS
P-11 W	IN FLOOR	1			INDIRECT			11	3 COMP BAR SINK	FLOOR SINK, ROCKET WASTE FROM
P-15 W	IN FLOOR	1			INDIRECT			15	DRAFT BEER TOWER	FLOOR DRAIN
P-19 W	IN FLOOR	2			INDIRECT			19	BEVERAGE COUNTER	FUNNEL FLOOR DRAIN, ROCKET WASTE FROM SOUP DISPENSER & EXPRESS MAKER
P-25 W	IN FLOOR	1			INDIRECT			25	ICE MAKER W/BIN	FLOOR SINK
P-26 W	STUBUP	5			INDIRECT			26	HAND SINK	STUBUP LOCATION, SEE ABOVE SCHEDULE PLUMBING SCHEDULE FOR WALL ROUTING & PLUMBING SECTION, SEE ABOVE SCHEDULE FOR WALL ROUTING
P-26.1 W	STUBUP	1			INDIRECT			26.1	HAND SINK	STUBUP LOCATION, SEE ABOVE SCHEDULE PLUMBING SCHEDULE FOR WALL ROUTING & PLUMBING SECTION, SEE ABOVE SCHEDULE FOR WALL ROUTING
P-33.5 W	IN FLOOR	1			INDIRECT			33.5	CORE FIRE SYSTEM	FLOOR SINK
P-46 W	IN FLOOR	1			INDIRECT			46	3-COMPARTMENT SINK	FLOOR SINK, ROCKET WASTE FROM BLENDER STATION, HAND WASH & COFFEE/TEA STATIONS
P-46 W	IN FLOOR	1			INDIRECT			46	SOLID DISH WASH	BLADEWASHER SINK ON LANDING SECTION
P-51 W	IN FLOOR	1			INDIRECT			51	WARE WASHER	WASTE FROM WARE WASHER & SOLID DISH WASH
P-58 W	IN FLOOR	1			INDIRECT			58	WORKTABLE W/SINK	FLOOR SINK
P-61 W	IN FLOOR	1			INDIRECT			61	WORKTABLE W/SINK	FLOOR SINK, ROCKET WASTE FROM FLOOR SINK, ROCKET WASTE FROM BLENDER STATION, HAND WASH & COFFEE/TEA STATIONS
P-68 W	IN FLOOR	2			INDIRECT			68	EVAPORATOR COIL	FROM SOUP/WATER TROOP COOLERS
P-68 W	IN FLOOR	1			INDIRECT			68	SOUP SYSTEM	FUNNEL FLOOR DRAIN
P-100 W	IN FLOOR	1			INDIRECT			100	HOT FOOD TABLE	FLOOR SINK
P-115 W	IN FLOOR	1			INDIRECT			115	FLOOR TROUGH	WASTE FROM CONNECTION, WASTE FROM BLENDER STATION, HAND WASH & COFFEE/TEA STATIONS
P-128 W	IN FLOOR	8			INDIRECT			128	FLOOR TROUGH	WASTE FROM CONNECTION, WASTE FROM BLENDER STATION, HAND WASH & COFFEE/TEA STATIONS

NOTE
FOR STEAMER AND KETTLE DRAINS:
DRAIN PIPE LINES TO BE ABLE TO HANDLE WASTE WATER TEMPERATURES OF 200°F+

- PLUMBING NOTES**
- ALL ROUGH-INS SHOWN ARE REQUIRED TO COME OUT OF THE FLOOR OR WALLS AND ARE TO BE IN THE FLOOR OR WALLS WHEN THEY OCCUR IN THE FIXTURE.
 - ALL PLUMBING TO BE COMPLETED BY THE CONTRACTOR UNLESS OTHERWISE NOTED.
 - ALL MECHANICAL TRUBBERIES TO BE KEPT OPEN FROM FINISHED WALLS OR FROM THE CENTER OF THE COLUMN.
 - ALLOWANCES MUST BE MADE FOR VALVES, TRAPS, ETC.
 - ALL SHOWN TAKE OFF FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR GREATER (SEE SCHEDULE) WITH LEG ADJUSTMENT.
 - ALL MECHANICAL TRUBBERIES CENTER OF FLOOR TO BE UP SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCHED TO FINAL CONNECTIONS.
 - ALL COMPARTMENT SINKS MUST HAVE CONTINUOUS WASTE IN A SINK P-TRAP.
 - ALL WALL LINES MUST HAVE CUT-OFF VALVES.
 - ROUGH-INS, PIPING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT TO BE COMPLETED BY THE PLUMBING CONTRACTOR.
 - PLUMBING CONTRACTOR SHALL SUPPORT ALL SUPPLY AND DRAIN LINES AGAINST UNDERSIDE OF EQUIPMENT TO ALLOW SPACE FOR CLEANING.
 - TRAP AND INTERCEPTOR ARE SIZED, LOCATED, AND SUPPLIED BY OTHERS. WHEN REQUIRED, FOODSERVICE EQUIPMENT DRAINS ARE TO BE PIPED THROUGH GREASE TRAP/INTERCEPTOR AS DIRECTED BY LOCAL PLUMBING CODES.
 - ROUGH-INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT ONLY. CHECK WITH OWNER OR EQUIPMENT NOT SUPPLIED BY TRIMARK FOODCRAFT.
 - DISHWASHER (IF SUPPLIED) WILL REQUIRE A PRESSURE REGULATING VALVE IF WATER PRESSURE AT DISHWASHER IS GREATER THAN WHAT DISHWASHER SPECIFICATIONS ALLOW.
 - TYPICAL KITCHEN GAS APPLIANCES OPERATE ON PRESSURES BETWEEN 5" AND 14" ON THE WATER COLUMN. VERIFY WITH MANUFACTURER SPECIFICATION SHEETS. PLEASE NOTE: HIGH PRESSURE GAS SYSTEMS MUST BE REDUCED TO BELOW 14" ON THE WATER COLUMN.
 - THE ROUGH-INS SHOWN ON THIS DRAWING ARE REQUIRED FOR OPERATION OF EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT. ACCORDING TO MANUFACTURER SPECIFICATIONS, THESE ROUGH-INS ARE MANUFACTURER REQUIREMENTS FOR OPERATION OF EQUIPMENT ONLY. (TRIMARK FOODCRAFT) WILL NOT BE HELD LIABLE FOR ANY DEVIATION FROM THESE ROUGH-INS. IT SHALL BE THE RESPONSIBILITY OF THE MECHANICAL TRADES TO ENSURE THAT SUPPLY LINES, CARRY-OFFS, WIRE SIZES, ETC. MEET ALL LOCAL CODES.

- PLUMBING LEGEND**
- COLD WATER
 - HOT WATER
 - ⊙ CHILLED WATER IN
 - ⊙ CHILLED WATER RETURN
 - DIRECT WASTE
 - ⊙ FLOOR DRAIN
 - ⊙ FLOOR SINK WITH FULL, THREE QUARTER OR HALF GRATE AS NOTED
 - ⊙ FUNNEL FLOOR DRAIN
 - ⊙ HUB FLOOR DRAIN
 - GAS DROP FROM MANIFOLD
 - ⊙ SS STEAM SUPPLY
 - ⊙ CR CONDENSATE RETURN
 - ⊙ FILTERED WATER



NOTE:
FLOOR TROUGH, ITEM 128, ALL DIMENSIONS:
PROVIDED BY OTHERS, SHOWN FOR REFERENCE
ONLY. DIMENSIONS SHOWN TO CENTER, VERIFY
ACTUAL TROUGH SIZE, DRAIN SIZE & LOCATION

IN-SLAB PLUMBING ROUGH-INS

Order Plans @

ALL DRAWINGS PROVIDED BY TRIMARK FOODCRAFT DEPICT THE LAYOUT OF THE FOODSERVICE EQUIPMENT AND REQUIREMENTS TO OPERATE PROPERLY. FOODSERVICE DRAWINGS ARE DESIGNED TO SUPPLEMENT THE OFFICIAL ARCHITECT'S STAMPED AND SEALED DRAWINGS AND ARE NOT MEANT TO REPLACE THEM OR BE USED IN LIEU OF THEM FOR ANY CONSTRUCTION PURPOSES NOT RELATED TO FOODSERVICE EQUIPMENT. THE DRAWINGS ARE DESIGNED TO BE SUBMITTED FOR HEALTH DEPARTMENT APPROVAL AND PERMITTING AND ARE NOT INTENDED TO BE SUBMITTED FOR CONSTRUCTION PERMITTING.