

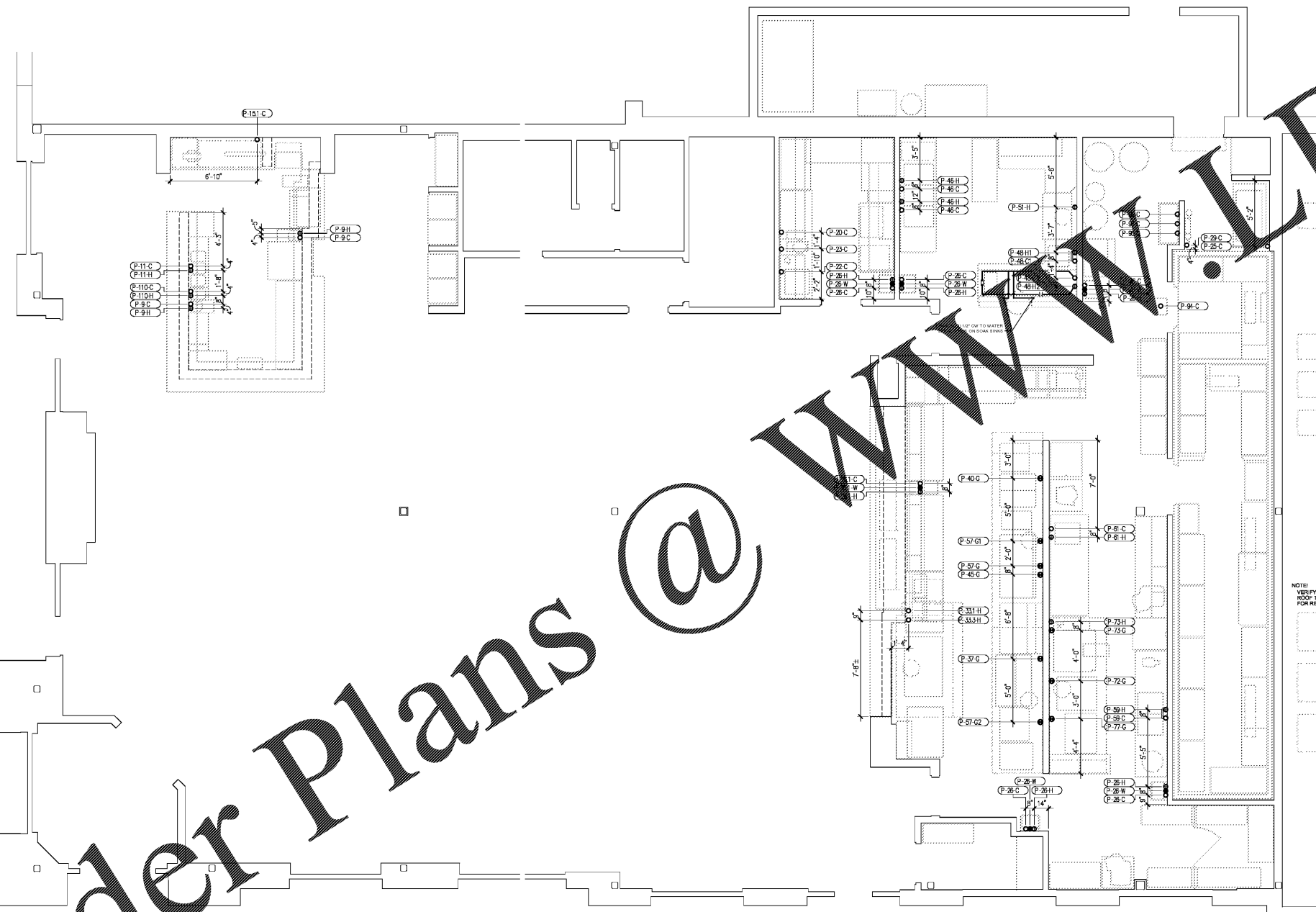
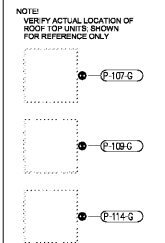
ABOVE-SLAB PLUMBING SCHEDULE										
MARK	ROUGH HEIGHT	QTY	CW	HW	SANITARY WASTE	GAS SIZE	GAS BUTLH	ITEM	DESCRIPTION	REMARKS
P-9-C	12'	2	1/2"					9	BLENDER STATION	CONNECT AT FAUCET MOUNTED ON UNIT
P-9-H	12'	2	1/2"	1/2"				9	BLENDER STATION	CONNECT AT FAUCET MOUNTED ON UNIT
P-11-C	12'	1	1/2"	1/2"				11	3-COMP BAR SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-11-H	12'	1	1/2"	1/2"				11	3-COMP BAR SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-15-C	12'	1	1/2"					151	DRAINER/RINSER	CONNECT AT GLASS RINSER VALVE
P-20-C	12'	1	1/2"					20	COFFEE BREWIER	CONNECT AT FAUCET MOUNTED ON UNIT
P-20-H	12'	1	1/2"					20	ICE & SODA DISPENSER	CONNECT AT FAUCET MOUNTED ON UNIT
P-22-C	12'	1	1/2"					22	TEA BREWIER	CONNECT AT FAUCET MOUNTED ON UNIT
P-25-C	12'	1	1/2"					25	ICE CUBE MAKER	CONNECT AT FAUCET MOUNTED ON UNIT
P-26-C	12'	5	1/2"					26	HAND SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-26-H	12'	5	1/2"	1/2"				26	HAND SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-26-W	12'	5	1/2"	1/2"	1 1/2"			26	HAND SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-26-C	12'	1	1/2"					26.1	HAND SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-26-H	12'	1	1/2"					26.1	HAND SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-26-W	12'	1	1/2"	1/2"	1 1/2"			26.1	HAND SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-29-C	102'	1		3/4"				29	WATER FILTER	CONNECT AT FAUCET MOUNTED ON UNIT
P-31-H	DROP	1	1"					31	VENTILATION HOOD	FOR SELF-CLEANING, SEE HOOD SPEC.
P-33-H	DROP	1	1"					33	CORE FIRE SYSTEM	FOR SPRINKLER SYSTEM, SEE HOOD SPEC.
P-37-G	18'-1	1			3/4"	28,000		37	RANGE w/CONV. OVN	CONNECT AT FAUCET MOUNTED ON UNIT
P-40-G	18'-1	1			3/4"	24,000		40	FRYER	CONNECT AT FAUCET MOUNTED ON UNIT
P-45-G	18'-1	1			3/4"	15,000		45	GRIDDLE	CONNECT AT FAUCET MOUNTED ON UNIT
P-46-C	16'	2	1/2"					46	3-COMPARTMENT SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-46-H	16'	2	1/2"	1/2"				46	3-COMPARTMENT SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-46-C	16'	1	1/2"					46	SOILED DISHABLE	CONNECT AT PRE-RINSE UNIT
P-46-C	16'	1	1/2"					46	SOILED DISHABLE	CONNECT AT PRE-RINSE UNIT
P-46-H	16'	1	1/2"	1/2"				46	SOILED DISHABLE	CONNECT AT GLASS SINK FAUCET
P-46-H	16'	1	1/2"	1/2"				46	SOILED DISHABLE	CONNECT AT GLASS SINK FAUCET
P-51-H	12'	1	1/2"	1/2"				51	WASHER	CONNECT AT FAUCET MOUNTED ON UNIT
P-57-G	18'-1	1			3/4"	66,000		57	CONVECTION OVEN	CONNECT AT FAUCET MOUNTED ON UNIT
P-57-C	18'-1	1			3/4"	40,000		57	CONVECTION OVEN	CONNECT AT FAUCET MOUNTED ON UNIT
P-59-C	16'	1	1/2"					59	TOP WORK ISLAND	CONNECT AT FAUCET MOUNTED ON UNIT
P-59-H	16'	1	1/2"	1/2"				59	TOP WORK ISLAND	CONNECT AT FAUCET MOUNTED ON UNIT
P-61-C	16'	1	1/2"					61	TOP WORK ISLAND	CONNECT AT FAUCET MOUNTED ON UNIT
P-61-H	16'	1	1/2"	1/2"				61	TOP WORK ISLAND	CONNECT AT FAUCET MOUNTED ON UNIT
P-72-G	18'-1	1			1"	22,000		72	TILTING BRAISING PAN	CONNECT AT FAUCET MOUNTED ON UNIT
P-72-C	18'-1	1			1/2"	14,000		72	TILTING BRAISING PAN	CONNECT AT FAUCET MOUNTED ON UNIT
P-73-H	12'	1	1/2"					73	CONVECTION OVEN	CONNECT AT FAUCET MOUNTED ON UNIT
P-77-G	18'-1	1			3/4"	14,000		77	CONVECTION OVEN	CONNECT AT FAUCET MOUNTED ON UNIT
P-77-C	18'-1	1	1/2"					77	SPARK WATER SYS.	CONNECT AT FAUCET MOUNTED ON UNIT
P-86-C	72'	1			1"	28		86	SODA SYSTEM	CONNECT AT FAUCET MOUNTED ON UNIT
P-109-G					1"	16,154		109	SUPPLY FAN (ON ROOF)	CONNECT AT FAUCET MOUNTED ON UNIT
P-110-C	12'	1	1/2"					110	BAR HAND SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-110-H	12'	1	1/2"	1/2"				110	BAR HAND SINK	CONNECT AT FAUCET MOUNTED ON UNIT
P-114-G					3/4"	158,026		114	SUPPLY FAN (ON ROOF)	CONNECT AT FAUCET MOUNTED ON UNIT

\*\*\*NOTE\*\*\*  
FOR GAS SUPPLY, ROUGH-INS AT COOKING LINE:  
STUB FROM WALL OR BRANCH OFF MAIN GAS LINE ACCORDING  
TO LOCAL CODES; CONNECT TO UNITS WITH QUICK DISCONNECT  
HOSES; VERIFY HEIGHT OF MAIN GAS LINE.

- PLUMBING NOTES**
- ALL ROUGH-INS SHOWN ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FIXTURE.
  - ALL PLUMBING TO BE ROUGHED IN THE WALLS RATHER THAN UP THROUGH THE FLOOR WHENEVER POSSIBLE.
  - ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR FROM THE CENTER LINE OF COLUMNS.
  - ALLOWANCES MUST BE MADE FOR VALVES, TRAPS, ETC.
  - ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.
  - ALL MECHANICAL PLUMBING IN CENTER OF FLOOR TO BE UP SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCHED TO FINAL CONNECTION.
  - ALL TWO(2) AND THREE(3) COMPARTMENT SINKS MUST HAVE CONTINUOUS WASTE INTO A SINGLE TRAP.
  - ALL WATER LINES MUST HAVE CUT-OFF VALVES.
  - ROUGH-INS, PIPING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT TO BE COMPLETED BY PLUMBING CONTRACTOR.
  - PLUMBING CONTRACTOR SHALL SUPPORT ALL SUPPLY AND DRAIN LINES TIGHT AGAINST UNDER-SIDES OF EQUIPMENT TO ALLOW SPACE FOR CLEANING.
  - GREASE TRAPS/INTERCEPTORS ARE SIZED, LOCATED, AND SUPPLIED BY OTHERS.
  - WITH 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 FOR EQUIPMENT NOT SUPPLIED BY TRIMARK FOODCRAFT.
  - DISHWASHER(S) 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
⊚	STEAM SUPPLY
⊙	CONDENSATE RETURN
⊖	FILTERED WATER



1 ABOVE-SLAB PLUMBING ROUGH-INS  
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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.