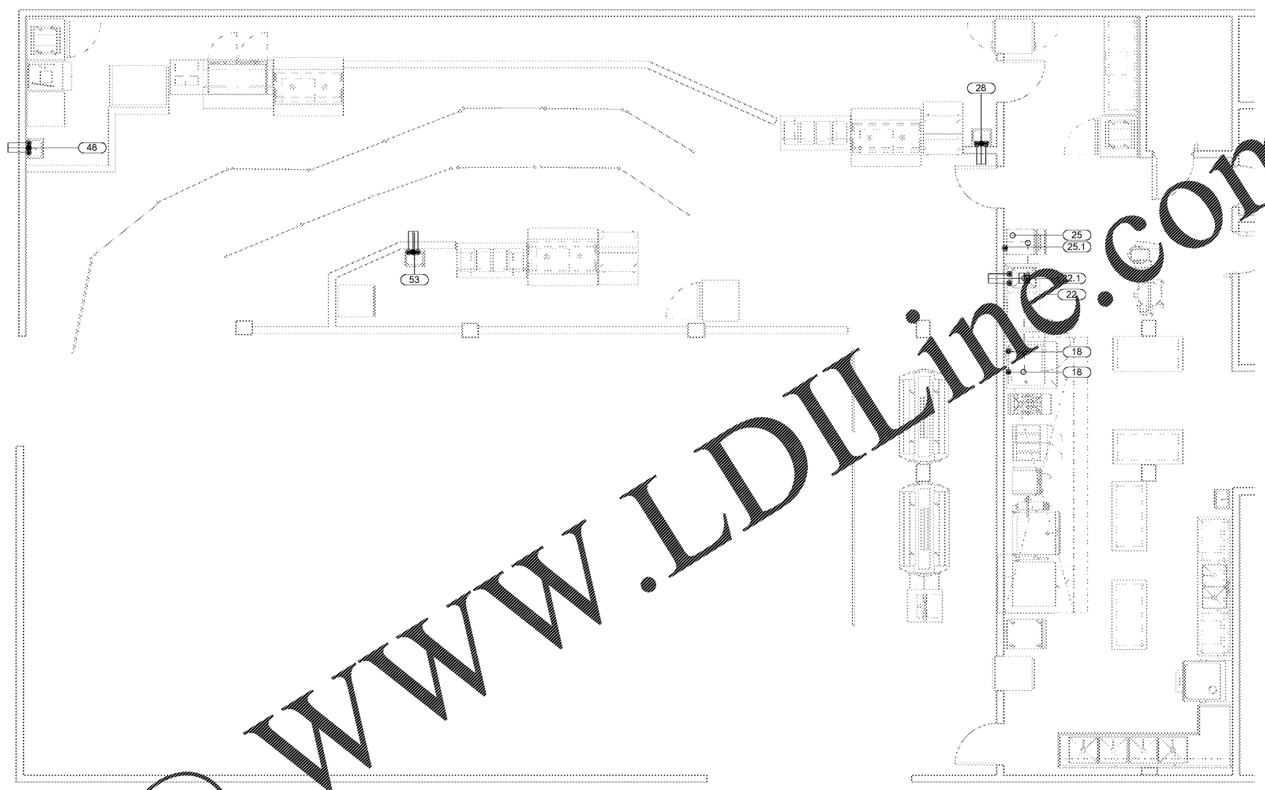
FOODSERVICE PLUMBING NOTES

- THIS PLUMBING PLAN AND COORDINATING SCHEDULE IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION TYPES, POSITIONS, FIXTURE TYPES, AND LOAD REQUIREMENTS FOR FOODSERVICE EQUIPMENT SPECIFIED AND SCHEDULED FOR REUSE. THIS PLUMBING PLAN IS INTENDED TO SHOW PLUMBING REQUIREMENTS AND APPROXIMATE ROUGH-IN LOCATIONS ONLY. DO NOT USE FOR ACTUAL ROUGHING-IN. FOR FINAL ROUGH-IN LOCATIONS, SEE DIMENSIONED PLANS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR.
- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED. SEE PLUMBING ENGINEER/ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL CHECK UTILITY ROUGH-IN LOCATIONS, COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE UTILITY PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- UTILITIES ARE BASED ON MANUFACTURER'S INFORMATION. ACTUAL ROUGHING-IN TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MANUFACTURER'S DIRECTIONS.
- EXPOSED UTILITY LINES AND PIPES SHALL BE INSTALLED IN A WAY THAT DOES NOT OBSTRUCT OR PREVENT THE CLEANING OF FLOORS, WALLS, AND CEILING AREAS (2 INCHES OFF WALLS AND 6 INCHES MINIMUM OFF FLOORS).
- GAS COOKING EQUIPMENT SHALL BE AGA APPROVED AND FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH GAS PRESSURE REGULATORS DESIGNED TO OPERATE WITH 14" W.C. INCOMING GAS PRESSURE OR LESS.
- FOODSERVICE EQUIPMENT CONTRACTOR TO FURNISH MECHANICAL GAS SOLENOID VALVE LOOSE FOR PLUMBING CONTRACTOR TO INSTALL IN GAS SUPPLY LINE, LOCATED SO AS TO SHUT OFF GAS TO COOKING EQUIPMENT WHEN ACTIVATED.
- PLUMBING ENGINEER TO BE RESPONSIBLE FOR ALL CONCERNS AND ARRANGEMENTS REGARDING PENETRATIONS INTO THE FLOOR AND WALL. BUILDING OWNER TO APPROVE PRIOR TO CONSTRUCTION.
- PLUMBING ENGINEER TO LOCATE AREA DRAINS AS REQUIRED FOR GENERAL CLEANING OF THE FACILITY.
- PLUMBING COMPONENTS MUST NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT.
- WHEN APPLICABLE, PLUMBING CONTRACTOR TO INTERCONNECT DISHMACHINE WITH BOOSTER HEATER/HEAT RECLAIMER AS PER MANUFACTURER'S INSTRUCTIONS.
- WHEN APPLICABLE, PLUMBING CONTRACTOR TO INTERCONNECT WATER-WASH VENTILATORS WITH CONTROL PANELS AS PER MANUFACTURER'S INSTRUCTIONS.
- WHERE POSSIBLE, UTILITIES SHALL BE CONCEALED WITHIN BUILDING WALLS OR COLUMN CHASES, NOT RUN ALONG WALL FACE. DO NOT STUB OUT OF FLOOR AND RUN ON THE FACE OF THE WALL.
- ANY AND ALL EXPOSED PIPING OR FITTINGS TO BE STAINLESS STEEL, CHROME PLATED, OR ENCLOSED IN A CONCEALED, MOUNTED STAINLESS STEEL CHASE.
- ALL HORIZONTAL PIPING RUNS EXTENDED TO AND CONNECTED TO EQUIPMENT ITEMS SHALL BE AT THE HIGHEST PRACTICAL ELEVATION AND NOT LESS THAN 6" ABOVE THE FINISHED FLOOR (TO PROVIDE CLEARANCE FOR CLEANING).
- VENT PIPES TO BE CONCEALED IN WALLS OR COLUMN CHASES. USE LOOP VENTS FOR ISLAND FIXTURES, AS ALLOWED BY LOCAL CODES.
- LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH THE INTENDED USE OF OR SERVICING OF EQUIPMENT.
- DRINKING FOUNTAINS ARE BY PLUMBING TRADES. VERIFY UTILITY REQUIREMENTS WITH PLUMBING ENGINEER.
- FLOOR DRAINS, FUNNEL FLOOR DRAINS, FLOOR SINKS, ETC. LOCATED AT FOOD PREP SINKS, POT WASHING SINKS, AND DISHMACHINES MUST HAVE REMOVABLE BASKETS TO CATCH FOOD PARTICLES. FLOOR TROUGH DRAINS MUST ALSO BE PROVIDED WITH REMOVABLE BASKETS AND TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR. NO RAISED FLOOR SINKS SHALL BE INSTALLED. ALL DRAINS IN FOODSERVICE AREAS TO BE RUN THROUGH GREASE TRAP UNLESS OTHERWISE ALLOWED BY LOCAL CODE.

PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:

- ALL PLUMBING WORK, LABOR, AND MATERIAL REQUIRED TO CONNECT THIS EQUIPMENT IS TO BE FURNISHED BY ELECTRICAL CONTRACTOR UNLESS SPECIFICALLY CALLED FOR IN FOODSERVICE DOCUMENTS. PLUMBING CONTRACTOR SHALL INCLUDE ROUGHING-IN TO POINTS INDICATED ON ROUGHING-IN PLANS, FINAL CONNECTIONS FROM ROUGH-IN POINTS TO EQUIPMENT REQUIRING THOSE CONNECTIONS, AND THE SUPPLYING OF ALL NECESSARY MATERIALS AND LABOR FOR THIS WORK EXCEPT AS HEREINAFTER NOTED.
- ALL WATER, WASTE, GAS, AND STEAM SERVICE TO POINT OF ROUGH-IN AS SHOWN ON PLAN. ROUGH-IN OUTLETS TO STUB 4" OUT OF WALLS AT HEIGHT INDICATED FROM FINISHED FLOOR TO CENTERLINE OF SERVICE LINE. FLOOR ROUGH-INS TO STUB UP 3" ABOVE FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS OR PENETRATIONS TO BE SEALED WATERTIGHT.
- FINAL CONNECTIONS TO EQUIPMENT, INCLUDING ALL MATERIALS (STOPS, LINE STRAINERS, TAILPIECES, VALVES, FILTERS, TRAPS, CHECK VALVES, PIPING OF SUPPLY AND WASTE LINES FROM BUILDING SERVICE TO ROUGH-IN, TUBING, ETC.) REQUIRED FOR A COMPLETE INSTALLATION.
- PRESSURE REDUCING AND/OR REGULATING VALVES FOR DISHWASHERS, BOOSTER HEATERS, OR AS OTHERWISE NOTED IN ALL FOODSERVICE AREAS.
- GAS PIPING WITH INDIVIDUAL SHUT-OFF VALVES AND INTERMEDIATE REGULATORS AS REQUIRED TO REDUCE INCOMING BUILDING PRESSURE TO LEVEL SUITABLE FOR EQUIPMENT.
- FLOOR SINKS, COMPLETE WITH TOP GRATES AND REMOVABLE SEDIMENT BUCKETS. FIXTURES TO BE SET FLUSH WITH FINISHED FLOOR, EXCEPT AS OTHERWISE NOTED.
- WASTE LINES, DIRECT OR INDIRECT, EXCEPT AS OTHERWISE NOTED. MINIMUM DIAMETER OF LINE SHALL BE AS INDICATED ON PLAN REGARDLESS OF CONNECTION, AND SHALL BE PITCHED DOWNWARD. MAINTAIN DRAIN LINES AS HIGH AS POSSIBLE (MINIMUM 6" CLEAR ABOVE FINISHED FLOOR) FOR SANITATION AND CLEANING. WASTE LINES SHALL HAVE ADEQUATE CLEAN-OUT PROVISIONS PER LOCAL CODES.
- INDIRECT CONDENSATE DRAINLINES FOR WALK-IN COOLER/FREEZER, PITCHED 4" PER 12" OF HORIZONTAL RUN AND TERMINATING IN A P-TRAP OVER A FLOOR SINK.
- INSULATION OF ALL DRAINLINES WITHIN FREEZER COMPARTMENTS.
- REQUIRED GREASE INTERCEPTORS, OUTSIDE THE BUILDING WHERE POSSIBLE. INDOOR GREASE INTERCEPTORS ARE TO BE RECESSED, FLUSH WITH THE TOP OF THE FINISHED FLOOR (UNLESS SPECIFIED OTHERWISE) AND REMOVAL OF COVER SHALL NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT. STRICT COORDINATION WITH EQUIPMENT AND LOCAL CODES REQUIRED IF GREASE INTERCEPTOR IS TO BE SET ABOVE THE FLOOR OR UNDER EQUIPMENT.
- FIRE SUPPRESSION GAS SHUT-OFF VALVE (SOLENOID, EITHER MANUAL OR ELECTRIC) AS SUPPLIED BY FIRE SUPPRESSION SYSTEM CONTRACTOR (IF GAS COOKING EQUIPMENT IS USED).
- VACUUM BREAKERS AS REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.
- INSULATION ON HOT WATER AND CONDENSATE RETURN LINES WITHIN THE FOODSERVICE AREAS. SUCH LINES ARE TO BE COLOR-CODED ACCORDING TO LOCAL CODES.
- CLEAN OUT VALVES FOR STEAM AND CONDENSATE RETURN LINES.
- ITEMS NOT FURNISHED AS A STANDARD PART OF THE EQUIPMENT BY THE MANUFACTURER, FAUCETS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR AND FURNISHED LOOSE AS STANDARD EQUIPMENT MANUFACTURERS ARE TO BE MOUNTED AND PLUMBED COMPLETE UNDER THE PLUMBING CONTRACT.



1 QF300 FOOD SERVICE PLUMBING CONNECTION PLAN
1/4" = 1'-0"

PLUMBING LEGEND

◉	HW-HOT WATER, OR CW-COLD WATER
●	DW-DIRECT WASTE
○	IW-INDIRECT WASTE
◕	GAS
⌖	FD-FLOOR DRAIN
⬓	FS-FLOOR SINK
┈ ┈	INDIRECT WASTE LINE
⌖	COMPRESSED AIR
⌖	STEAM SUPPLY
⌖	CONDENSATE RETURN

FOODSERVICE HOT WATER SCHEDULE

ITEM NO.	QTY.	DESCRIPTION	HW TEMP.	HOT WATER GPH
10	1	POT, PAN WASHING MACHINE	140 °F	
14	1	TILT SKILLET	110 °F	
22.1	1	FAUCET	140 °F	15.23
				15.23

IT IS THE INTENT OF THIS DRAWING TO SHOW PLUMBING CONNECTION POINTS. FOR FINAL ROUGH-IN DRAWINGS, SEE CONTRACTOR'S DETAIL SHOP DRAWINGS. ALLOWANCES SHALL BE MADE FOR TRIM, FITTINGS AND ACCESSORIES.

FOODSERVICE PLUMBING SCHEDULE

ITEM NO.	QTY.	DESCRIPTION	CW SIZE	CW CONN. HEIGHT	HW SIZE	HW CONN. HEIGHT	HW TEMP.	HW GPH	DW SIZE	DW CONN. HEIGHT	IW SIZE	GAS SIZE	GAS MBTU/H	GAS CONN. HEIGHT	PLUMBING REMARKS
10	1	POT, PAN WASHING MACHINE			3/4"	16"	140 °F				1 1/4"				
14	1	TILT SKILLET	1/2"	14"	1/2"	14"	110 °F								
15	1	STEAMER,PRESSURELESS									1 1/4"				
18	2	COMBI OVEN ELECTRIC	3/4"	0"							2"				
22	1	PREP TABLE W/ SINK									1 1/2"				LEVER WASTE
22.1	1	FAUCET	1/2"	14"	1/2"	14"	140 °F	15.23							
25	1	ICE CUBER	3/8"	66"							1/2"				WATER FILTER
25.1	1	ICE BIN									3/4"				
29	1	MILK COOLER									3/4"				
32	1	SERVING COUNTER, COLD FOOD									1"				
39	1	SERVING COUNTER, COLD FOOD									1"				
57	1	SERVING COUNTER, COLD FOOD									1"				
58	1	MILK COOLER									3/4"				

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No.	Description	Date

KIPP ATLANTA

Enter address here

FOOD SERVICE PLUMBING CONNECTION PLAN

Project Number:	Project Number
Date:	Issue Date
Drawn By:	Author
Checked By:	Checker

QF300

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

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