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

Sheet

## FOODSERVICE EQUIPMENT PLUMBING PLAN

Project

EDGARS ABOVE BROAD  
AUGUSTA, GA  
AIRSTREAM BAR

Revisions

1

Issue Date

8/1/19

Drawn By

BD

Sheet No.

# K2.2

### PLUMBING CONNECTION SCHEDULE - AIRSTREAM BAR

ITEM NO	QTY	EQUIPMENT CATEGORY	COLD WATER SIZE (IN)	COLD-WATER ROUGH-IN AFF (IN)	HOT WATER SIZE (IN)	HOT-WATER ROUGH-IN AFF (IN)	DIRECT DRAIN SIZE (IN)	DIRECT DRAIN AFF (IN)	INDIRECT DRAIN SIZE (IN)	GAS SIZE (IN)	MBTUH	PLUMBING REMARKS
A3	2	ICE BIN							1-1/2			INDIRECT DRAIN TO FLOOR SINK
A4	1	3 COMPARTMENT SINK	1/2	12	1/2	12			1-1/2			INDIRECT DRAIN TO FLOOR SINK
A5	1	HAND SINK	1/2	12	1/2	12	2	14				
A6	2	BLENDER STATION	1/2	12	1/2	12			1-1/2			INDIRECT DRAIN TO FLOOR SINK

### PLUMBING SYMBOLS

COLD WATER	CW	
HOT WATER	HW	
DIRECT WASTE	DW	
INDIRECT WASTE	IW	
HUB DRAIN	HD	
FLOOR DRAIN	FD	
FUNNEL-TYPE FLOOR DRAIN	FFD	
FLOOR SINK	FS	
GAS SUPPLY	G	

### PLUMBER/FITTERS NOTES

- P1. THIS PLAN SHOWS ONLY THE REQUIREMENTS FOR FOOD SERVICE EQUIPMENT TO BE FURNISHED BY THE BOELTER COMPANIES, INC. FOR ALL OTHER REQUIREMENTS, REFER TO ARCHITECT'S PLANS, CONSULTANT, OR OWNER.
- P2. PLUMBER/FITTER CONTRACTOR IS TO VERIFY ALL REQUIREMENTS FOR EXISTING EQUIPMENT TO BE REUSED OR ITEMS LABELED "BY OTHERS".
- P3. THE BOELTER COMPANIES, INC. WILL NOT BE RESPONSIBLE FOR PROVIDING APPURTENANCES SUCH AS TEES, ELBOWS, MIXING VALVES, GREASE TRAPS OR INTERCEPTORS, COUPLINGS AND FITTINGS OTHER THAN THOSE FURNISHED AS STANDARD WITH EQUIPMENT TO BE FURNISHED BY THE BOELTER COMPANIES, INC. EXCEPT WHERE SPECIFIED TO DO SO UNDER THE ARCHITECTS OR CONSULTANT'S GENERAL KITCHEN EQUIPMENT SPECIFICATIONS.
- P4. UNLESS OTHERWISE SPECIFIED, THE PLUMBER IS TO FURNISH AND INSTALL ALL NECESSARY P.V.C. PIPING (6" MIN.) THROUGH AND BELOW FLOOR TO ACT AS A CHASE FOR BEVERAGE AND/OR REFRIGERATION LINE RUNS. BENDS IN P.V.C. CHASE ARE NOT TO EXCEED 45 DEGREES AT ANY SINGLE POINT.
- P5. PLUMBER/FITTER TO MAKE ALL FINAL PLUMBING AND GAS CONNECTIONS TO EQUIPMENT AS PER MANUFACTURER'S SPECIFICATIONS, INCLUDING MOUNTING FAUCETS AND DRAINS, AS PER MANUFACTURER'S SPECIFICATIONS. EXTEND WASTE AND CONDENSATE DRAIN LINES FROM ALL APPLICABLE EQUIPMENT TO NEAREST INDIRECT DRAIN AS SHOWN ON PLAN.
- P6. ALL MECHANICAL WORK PERFORMED IS TO BE DONE IN ACCORDANCE WITH ALL STATE AND LOCAL CODES.
- P7. ALL PLUMBING, GAS AND STEAM LINES TO BE RUN WITHIN WALL CAVITIES SO AS TO HAVE ONLY SUPPLY AND RETURN STUBS PROTRUDING THROUGH WALL SURFACE. WALL PENETRATIONS ARE TO BE SEALED AND TRIM RINGS APPLIED. SURFACE MOUNTED PLUMBING, GAS AND STEAM LINES ARE NOT TO BE USED UNLESS OTHERWISE SPECIFIED ON BOELTER PLANS.
- P8. EQUIPMENT MANUFACTURER'S SPECIFICATION SHEETS FOR EACH PIECE OF EQUIPMENT TO BE SUPPLIED BY THE BOELTER COMPANIES, INC. WILL BE MADE AVAILABLE TO EACH CONTRACTOR UPON REQUEST.
- P9. DIMENSIONS ON THIS PLAN ARE GIVEN TO THE CENTERLINES OF THE ROUGH-INS.
- P10. P.C. TO FURNISH AND INSTALL GAS PRESSURE REDUCING VALVE TO PROVIDE MAXIMUM OPERATING PRESSURE OF 14" W.C. TO FOODSERVICE EQUIPMENT.
- P11. P.C. TO FURNISH AND INSTALL WATER PRESSURE REDUCING VALVE(S) WHERE REQUIRED FOR FOOD SERVICE EQUIPMENT.
- P12. P.C. TO FURNISH HEAT RESISTANCE PIPING FOR ALL FLOOR DRAINS THAT RECEIVE HIGH TEMP DISCHARGE FROM FOODSERVICE EQUIPMENT. REFER TO SPECIFIC EQUIPMENT SPEC SHEET FOR DISCHARGE TEMPERATURE.

LAWN GAMES (BY OWNER)  
GC TO COORDINATE OWNER SUBCONTRACTOR

VG A

VG B

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