

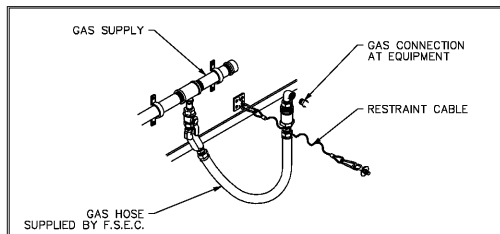
ABOVE-SLAB PLUMBING ROUGH-INS SCHEDULE										
MARK	ROUGH-IN HEIGHT	QTY	CW	HW	SANITARY WASTE	GAS SIZE	GAS BTUH	ITEM	DESCRIPTION	REMARKS
P-4-C	86"	2	1/2"					4	COFFEE MAKER	BRAND: TRIMARK # 77 FILTER. VERIFY SIZE AND LOCATION OF CONNECTION WITH OWNER / VENDOR.
P-6-C	84"	1	1/2"					6	ICE CUBE MAKER	BTC
P-8-C	16"	1	1/2"					8	SODA DISPENSER	BTC
P-9-C	12"	3						9	HAND SINK	BTC AT FAUCET
P-9-H	12"	3		1/2"				9	HAND SINK	BTC AT FAUCET
P-9-W	24"	3			1 1/2"			9	HAND SINK	DIRECT WASTE
P-19-C	14"	1	1/2"					19	SODA / ICE DISPENSER	EQUIPMENT BY OTHERS. VERIFY SIZE AND LOCATION OF CONNECTION WITH OWNER / VENDOR.
P-72-C	16"	1	1/2"					72	ONE COMP. PREP SINK	BTC AT FAUCET
P-72-H	16"	1		1/2"				72	ONE COMP. PREP SINK	BTC AT FAUCET
P-74-C	84"	1	1/2"					74	ICE MAKER	WATER SERVICE FOR ICE MAKER. BRANCH TO CONNECTION AT ICE MAKER FROM FILTER.
P-78-C	16"	1	1/2"					78	THREE COMP. POT SINK	BTC AT FAUCET
P-78-H	16"	1		1/2"				78	THREE COMP. POT SINK	BTC AT FAUCET
P-99-C	86"	1	1/4"					99	HOT WATER DISPENSER	BTC

PLUMBING NOTES

- ALL ROUGH-INS SHOWN ARE FIGURED TO THE OUTSIDE OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FUTURE.
- 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 ON FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE INCH WITH LEGS ADJUSTMENT.
- ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE UP SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCHED TO FINAL CONNECTIONS.
- ALL TWO(2) AND THREE(3) COMPARTMENT SINKS MUST HAVE CONTINUOUS WASTE INTO A SINGLE P-TRAP.
- ALL WATER LINES MUST HAVE CUT-OFF VALVES.
- ROUGH-INS, TRAPPING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT TO BE COMPLETED BY THE PLUMBING CONTRACTOR.
- PLUMBING CONTRACTOR SHALL SUPPORT ALL SUPPLY AND DRAIN LINES HIGH AGAINST UNDERSIDE OF EQUIPMENT TO ALLOW SPACE FOR CLEANING. GREASE TRAPS/INTERCEPTORS 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 FOR 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'S SPECIFICATIONS. THESE ROUGH-INS ARE MANUFACTURER'S 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.

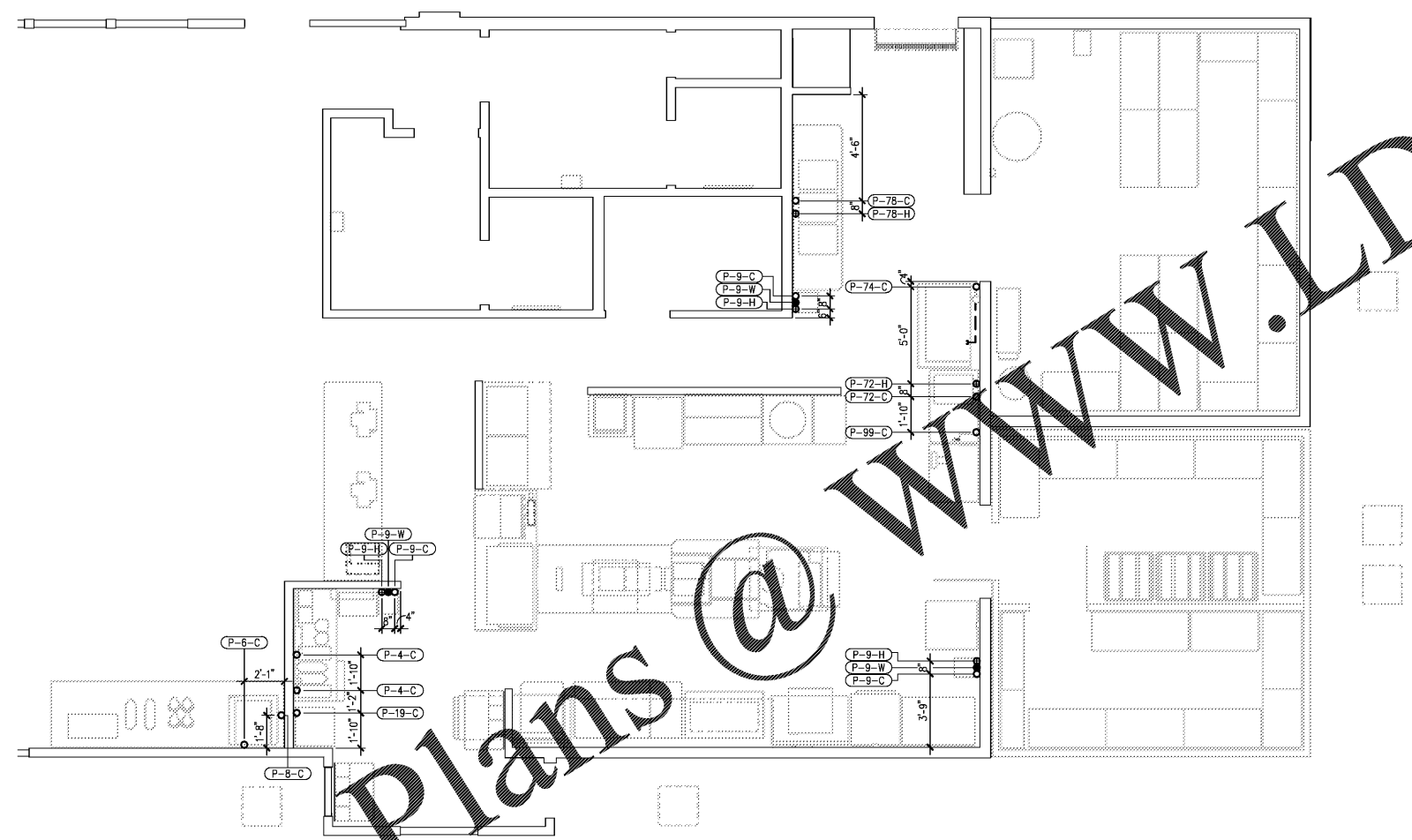
PLUMBING LEGEND

- 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



GAS CONNECTION DETAIL
NO SCALE

GAS PRESSURE NOTE
TYPICAL KITCHEN GAS APPLIANCES OPERATE ON PRESSURES BETWEEN 5" AND 14" ON THE WATER COLUMN. VERIFY WITH MANUFACTURER SPEC SHEETS
PLEASE NOTE! HIGH PRESSURE GAS SYSTEMS MUST BE REDUCED TO BELOW 14" ON THE WATER COLUMN



ABOVE SLAB PLUMBING ROUGH-INS
SCALE: 1/4" = 1'-0"

ALL DRAWINGS PROVIDED BY TRIMARK FOODCRAFT DEPICT THE LAYOUT OF THE FOODSERVICE EQUIPMENT AND THEIR SUBSEQUENT POWER, GAS AND WATER 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.

TriMark
Foodservice Equipment, Supplies and Design

FOODCRAFT

2601 Hope Church Road
Winston-Salem, NC 27103
p. 336.768.7520
f. 336.768.1708

trimarkusa.com

This document contains confidential information, is an instrument of a professional service, and the property of TriMark. It shall not be used on other projects or for the extension of this project without TriMark's written approval.

Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION

Hardee's
Prince George, VA
BN2016 LD-R

Reference Set - 1st Release

PROJECT NUMBER:
19-101

DATE:
8-6-2019

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

DRAWN BY:
AH

APPROVED BY:
RJ

SHEET TITLE:
ABOVE-SLAB PLUMBING ROUGH-INS

SHEET NUMBER:
QF202