

FOOD SERVICE PLUMBING NOTES.

1. The sole purpose of these food service plans are to indicate the rough-in locations and requirements for food service equipment as shown. Plumbing Contractor is responsible to install all plumbing work in accordance with all governing code requirements. Plumbing Contractor is responsible to immediately notify KEAGGY/GINSBERG of any code requirements not indicated on these drawings.
2. Owner/Architect and/or General Contractor are responsible for submittal of engineered plumbing plans for approval by all local agencies.
3. All horizontal dimensions shown are from face of finished wall to center line of outlet; from center line of outlet to center line of outlet unless otherwise noted on plan(s). All plumbing symbols to stub out at heights as indicated on food service plumbing rough-in plan(s) and equipment schedule(s). All outlets notes as STUB UP are to stub up a maximum of six (6) inches from finished floor or finished curb. Plumbing Contractor and Food Service Equipment Contractor to verify all dimensions and field conditions. Plumbing Contractor shall give Food Service Equipment Contractor a minimum of three (3) days notice to verify all rough-in locations before plumbing fixtures are to be covered up.
4. Plumbing Contractor to connect all water, gas and waste lines etc., for sinks, dish washers, disposers etc. Direct or indirect waste lines are not to be smaller than nipple of fixture itself. Install fire system solenoid valve in gas line; valve must be located in an accessible location in ceiling. Plumbing Contractor to notify Food Service Equipment Contractor, in a timely manner, as to size of valve required.
5. Plumbing Contractor to provide the following items:
 - A. Gate valves on all water and gas lines.
 - B. Waste shock stops on glass fillers and dish washers.
 - C. All valves, trims and pressure regulators necessary to connect to the equipment.
 - D. Approved back flow prevention devices as required by code(s).
 - E. Dielectric couplers when connecting galvanized iron pipe to copper.
 - F. Provide the necessary water and drain lines on roof for make up air units.
6. Water provided to coffee urns/makers must not feed off water softeners unless otherwise directed.
7. All work shown on food service equipment plumbing rough-in plan(s) and outlined in the above notes, to be performed by the plumbing contractor. It is the plumbing contractor's responsibility to see that his phase of work meets and is installed in accordance with the standards required by all general federal, state and any and all codes peculiar to the municipality of area where job is being installed.

FOOD SERVICE EQUIPMENT PLUMBING LINE SYMBOLS.

- ↑ HOT WATER CONNECTION
- ↓ COLD WATER CONNECTION.

PLUMBING CONSULTANT TO REFERENCE/CO-ORDINATE ALL INFORMATION SHOWN ON THE FOOD SERVICE DRAWINGS WITH PLUMBING ENGINEERING PLANS AND DOCUMENTS.

FOOD SERVICE PLUMBING NOTES.

1. The sole purpose of these food service plans are to indicate the rough-in locations and requirements for food service equipment as shown. Plumbing Contractor is responsible to install all plumbing work in accordance with all governing code requirements. Plumbing Contractor is responsible to immediately notify ROBERT ROOZE of any code requirements not indicated on these drawings.
2. Owner/Architect and/or General Contractor are responsible for submittal of engineered plumbing plans for approval by all local agencies.
3. All horizontal dimensions shown are from face of finished wall to center line of outlet; from center line of outlet to center line of outlet unless otherwise noted on plan(s). All plumbing symbols to stub out at heights as indicated on food service plumbing rough-in plan(s) and equipment schedule(s). All outlets notes as STUB UP are to stub up a maximum of six (6) inches from finished floor or finished curb. Plumbing Contractor and Food Service Equipment Contractor to verify all dimensions and field conditions. Plumbing Contractor shall give Food Service Equipment Contractor a minimum of three (3) days notice to verify all rough-in locations before plumbing fixtures are to be covered up.
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7. Plumbing Contractor to provide the following items:
 - A. Gate valves on all water and gas lines.
 - B. Waste shock stops on glass fillers and dish washers.
 - C. All valves, trims and pressure regulators necessary to connect to the equipment.
 - D. Approved back flow prevention devices as required by code(s).
 - E. Dielectric couplers when connecting galvanized iron pipe to copper.
 - F. Provide the necessary water and drain lines on roof for make up air units.
8. All work shown on food service equipment plumbing rough-in plan(s) and outlined in the above notes, to be performed by the plumbing contractor. It is the plumbing contractor's responsibility to see that his phase of work meets and is installed in accordance with the standards required by all general federal, state and any and all codes peculiar to the municipality of area where job is being installed.

FOOD SERVICE EQUIPMENT GAS LINE SYMBOLS.

- ⊞ GAS CONNECTION

SEE EQUIPMENT SCHEDULE SHEETS FOR PLUMBING DESCRIPTIONS AND REQUIREMENTS.

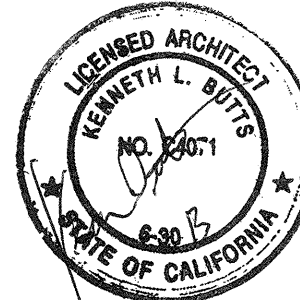
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CONSULTING ENGINEERS

FOOD SERVICE OPERATOR:

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PROJECT: SERVERY RETROFIT & COSMETIC FINISHES

REVISIONS:

Δ	DATE

SHEET TITLE:

FOOD SERVICE EQUIPMENT
WATER LINE

ROUGH-IN PLAN
C-4 112545
DATE: FEB 27 2012
05/01/12

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

DRAWN BY:
DCK / RBG

JOB NUMBER:
080111

SHEET NO:

FS-3.1