

1. INSTALL ALL PIPE, ETC. AS HIGH AS POSSIBLE.
2. COORDINATE ALL WORK WITH OTHER TRADES AND EXISTING CONDITIONS AS REQUIRED TO PROPERLY INSTALL ALL SYSTEMS AS INTENDED, WITHIN THE CONFINES OF THE SPACES AVAILABLE, AND WITHOUT INTERFERENCES.
3. REFER TO ARCHITECTURAL DRAWINGS FOR EXACT LOCATIONS AND MOUNTING HEIGHTS OF FIXTURES.
4. REFER TO ARCHITECTURAL & STRUCTURAL DRAWINGS FOR REQUIREMENTS FOR SUPPORTING PIPING, EQUIPMENT, ETC. FROM THE STRUCTURE. PROVIDE ADDITIONAL STEEL AS REQUIRED TO PROPERLY SUPPORT SYSTEMS FROM THE STRUCTURE.
5. NO PIPING SHALL BE ROUTED OVER THE TOP OF ELECTRICAL PANELS.
6. CONTRACTOR TO TEST WATER PRESSURE ON SITE AND PROVIDE PRESSURE REDUCING VALVE ON WATER SERVICE IF PRESSURE IS OVER 80 PSI.

- (1) SEE SITE PLAN FOR CONTINUATION OF SANITARY WASTE PIPING. MAINTAIN 36" OF COVER.
- (2) SEE SITE PLAN FOR CONTINUATION OF 1" DOMESTIC COLD WATER. MAINTAIN 42" OF COVER.
- (3) LOCATION OF 3" VTR. SEAL PENETRATION WEATHERTIGHT. MAINTAIN 10" OF CLEARANCE FROM ALL OUTDOOR AIR INTAKES.
- (4) VERIFY THAT TOP OF GREASE TRAP IS FLUSH WITH THE FINISHED FLOOR AND IN AN ACCESSIBLE LOCATION.
- (5) LOCATION OF GAS METER. CONNECT 1-1/2" GAS PIPING TO GAS METER AS REQUIRED. COORDINATE WITH GAS COMPANY FOR A CAPACITY OF 444 CFH @ 7" W.C.
- (6) CONNECT 1" GAS PIPING TO FURNACE AS DETAILED.
- (7) ROUTE DRAIN FROM SODA EQUIPMENT/ICE MACHINE TO FLOOR DRAIN WITH AIR GAP AS REQUIRED.
- (8) CONNECT 1/2" CW WITH RPZ BFP TO SODA SYSTEMS AS REQUIRED. NO COPPER PIPE DOWNSTREAM OF CARBONATOR. ROUTE DRAIN ON RPZ TO FLOOR DRAIN WITH AIR GAP AS REQUIRED.
- (9) CONNECT 1/2" DOMESTIC CW TO EQUIPMENT WITH BFP AS REQUIRED.
- (10) 1" CW UP FROM BELOW FLOOR AND CONNECT TO SHUT-OFF VALVE AND RPZ BFP. ROUTE DRAIN FROM RPZ TO MOP BASIN WITH AIR GAP AS REQUIRED.
- (11) LOCATE WATER PIPING ON INTERIOR SIDE OF INSULATION FOR FREEZE PROTECTION.
- (12) CONNECT 1" GAS TO WH AS DETAILED. SET TEMPERATURE ON WH TO 140°F. SUPPORT WH FROM WALL AS REQUIRED BY MANUFACTURER.
- (13) ROUTE GAS PIPING FROM METER UP WALL TO ABOVE CEILING AS REQUIRED. ALL CONCEALED PIPING TO BE WELDED OR FITTING APPROVED FOR CONCEALED USE.
- (14) CONNECT 3/4" CONDENSATE DRAIN AND 3/4" FUE DRAIN PIPING TO FURNACE COOLING COIL AS REQUIRED.
- (15) DISCHARGE 3/4" CONDENSATE AT FLOOR SINK WITH A-GAP AS REQUIRED.
- (16) PROVIDE 2" MANIFOLD EACH COMPARTMENT OF 4-COMP SINK AND DISCHARGE AT FLOOR SINK WITH AIR GAP AS REQUIRED.
- (17) PROVIDE VENT STUB FOR FUTURE GREASE INTERCEPTOR. CAP ABOVE CEILING AND ABOVE GRADE.
- (18) MAINTAIN 36" OF COVER. PROVISIONS ARE IN PLACE FOR A FUTURE GREASE INTERCEPTOR.
- (19) PROVIDE 1/2" CW CONNECTION TO ICE BOX (#27) AS REQUIRED.
- (20) ROUTE 1-1/2" DRAIN PIPING FROM VEGETABLE PREP SINK TO FLOOR SINK WITH AIR GAP AS REQUIRED.

INC HANDICAP WATER CLOSET: TOTO, #CST444SL, DRAKE CLOUSE COUPLED TOILET", 1.6 GALLON FLUSH, 16-1/2" HIGH ELONGATED BOWL, FLOOR MOUNTED, FLOOR OUTLET, TANK TYPE, VITREOUS CHINA, SIPHON-JET ACTION, #CSC14 OPEN FRONT SEAT WITH CHECK HINGE AND LESS COVER, CHROME PLATED ANGLE STOP AND RISER. HANDLE ON WIDE SIDE OF FIXTURE.

L1 LAVATORY, MALL HUNG: TOTO #LT301,VITREOUS CHINA, INTEGRAL BACK, 20"x 18", FRONT OVERFLOW, DELTA #501 FAUCET WITH SINGLE METAL LEVER, GRID DRAIN WITH 1-1/4" TAILPIECE, CHROME PLATED CAST BRASS P-TRAP WITH CLEANOUT, CHROME PLATED ANGLE STOPS AND RISERS, CONCEALED ARM FLOOR MOUNTED LAVATORY CARRIER.

MV MIXING VALVE: MATTS, #LFUS6-B, THERMOSTATIC CONTROLLED MIXING VALVE, LEAD FREE BRONZE BODY, LOCKED TEMPERATURE ADJUSTMENT CAP (VANDAL RESISTANT), COPPER ENCAPSULATED THERMOSTAT ASSEMBLY WITH BRASS SHUTTLE, STAINLESS STEEL SPRINGS, INTEGRAL CHECK VALVES ON HOT AND COLD INLETS. (SET TO 110°F). ASSE 1070 LISTED.

MB MOP BASIN: FIAT, #MSB-2424, MOLDED STONE MOP BASIN, 2' DRAIN, 24"x 24" BASIN, VINYL BUMPER GUARD, STERN WILLIAMS HT-10-VB FAUCET, SPRING CHECKS, VACUUM BREAKER, INTEGRAL STOPS, MALL BRACE #1 WALL HOOK, WALL BRACKET WITH 30" HOSE.

FD FLOOR DRAIN: JR SMITH, #2005-A, CAST IRON FLOOR DRAIN WITH ADJUSTABLE TOP AND 6" NIKALOY STRAINER.

FD1 FLOOR DRAIN: JR SMITH, #2005-F31, CAST IRON FLOOR DRAIN WITH RECESSED CAST IRON STRAINER. PROVIDE WITH #2692 QUAD CLOSE TRAP SEAL DEVICE.

GT GREASE TRAP: SCHIER PRODUCTS, "TRAPPER II", #PAT6-2635, 35 GPM, 12 LB CAPACITY, GREASE TRAP RECESSED FLUSH IN FLOOR, KITCHEN-DUTY POLYETHYLENE COVER WITH 500 LBS LOAD CAPACITY, INTEGRAL FLOW CONTROL, AND ASSOCIATED PIPING PER CODE REQUIREMENTS.

FS FLOOR SINK: JR SMITH, #3161, CAST IRON RECEPTOR, A.R.E. INTERIOR, 12"x 12" NICKEL BRONZE STRAINER, SEDIMENT BUCKET.

HS HAND SINK: PROVIDED BY OTHERS, INSTALLED BY G.C. PROVIDE 1-1/2" P-TRAP WITH CLEANOUT, ANGLE STOPS AND RISERS.

WH WATER HEATER: NAVIEN PPE-2105 TANKLESS CONDENSING WATER HEATER, 180,000 BTUH INPUT AND 4.6 GPM AT 71°F TEMPERATURE RISE, DIRECT VENT SUITABLE FOR INDOOR USE, INTEGRAL 1.2 GALLON STORAGE CAPACITY. SET TEMPERATURE TO 140°F.

RPZ REDUCED ZONE PRESSURE BACKFLOW PREVENTOR: MATTS #LF009, LEAD FREE BRONZE BODY CONSTRUCTION, TMD, IN-LINE INDEPENDENT CHECK VALVES, REPLACEABLE CHECK SEATS WITH AN INTERMEDIATE RELIEF VALVE, AND BALL VALVE TEST COCKS.

IB ICE BOX (FOR BREAD OVEN CONNECTION: OATLEY #3880B, ICE BOX WITH QUARTER TURN VALVE, AND FACE PLATE.

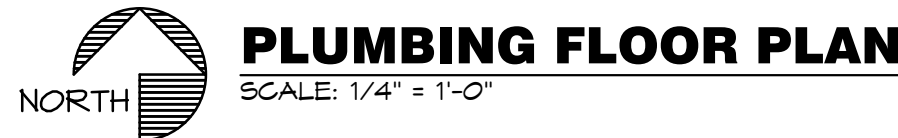
TD TRENCH DRAIN: ZURN #Z-886-HPS, MEDIUM DUTY .75% PRE-SLOPED FIBERGLASS TRENCH DRAIN, 36-INCH LENGTH, 6" WIDE, CLASS A MEDIUM DUTY HEEL-PROOF STAINLESS STEEL SLOTTED GRATE.

4-COMP. 52.5 GAL. CAPACITY = $\frac{(21 \times 16 \times 6 \times 12 \times 2) \times 7.5 \text{ GAL. / CU. FT.} \times 4 \text{ COMP.} \times 0.75 \text{ CAP.}}{(1,728 \text{ CU. IN. / CU. FT.})}$

MOP BASIN 11.25 GAL. CAPACITY = $\frac{(24 \times 18 \times 24 \times 16 \times 6 \times 2) \times 7.5 \text{ GAL. / CU. FT.} \times 0.75 \text{ CAP.}}{(1,728 \text{ CU. IN. / CU. FT.})}$

TOTAL 63.75 GAL. CAPACITY

WITH A (2) MINUTE DRAIN PER THE INTEGRAL FLOW CONTROL = 31.875 GPM
A TO LB GT RATED AT 35 GPM.



NOTE: INDIVIDUAL VENTS FOR FIXTURES ON PLANS AND RISER DIAGRAMS HAVE BEEN INCREASED WHERE HORIZONTAL VENT LENGTH IS IN EXCESS OF THE MAXIMUM DISTANCE INDICATED BY THE CODE.

NO	ITEM
9a	soda/ice machine
9b	tea/coffee brewer
27	bread oven
31	back counter w/ sink
36	4-comp sink
37	24"x24" mop sink
38	hot water heater
41	vegetable prep sink
42	hand sink
50	soda storage
54	drive-thru soda/ice mach.



SCALE: NONE



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