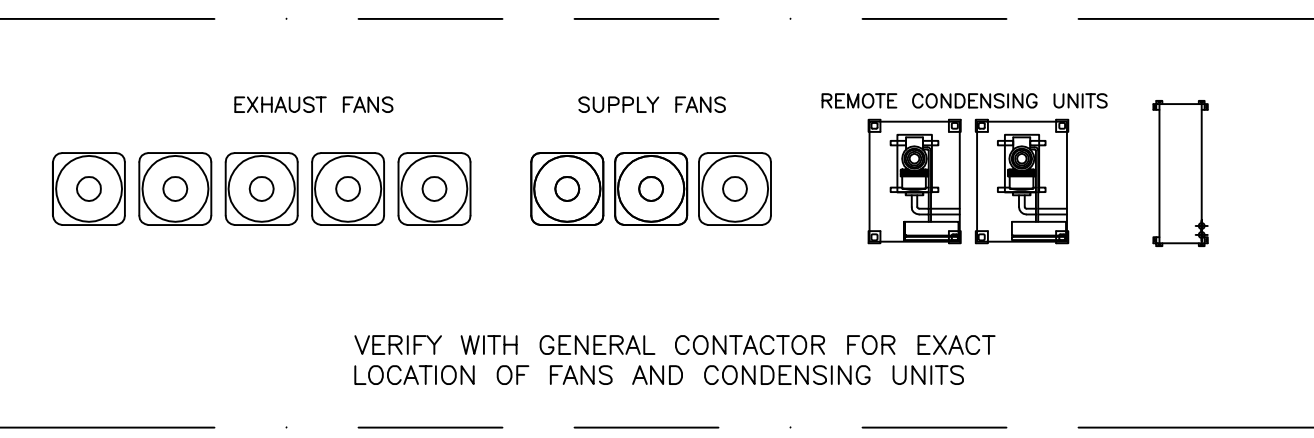
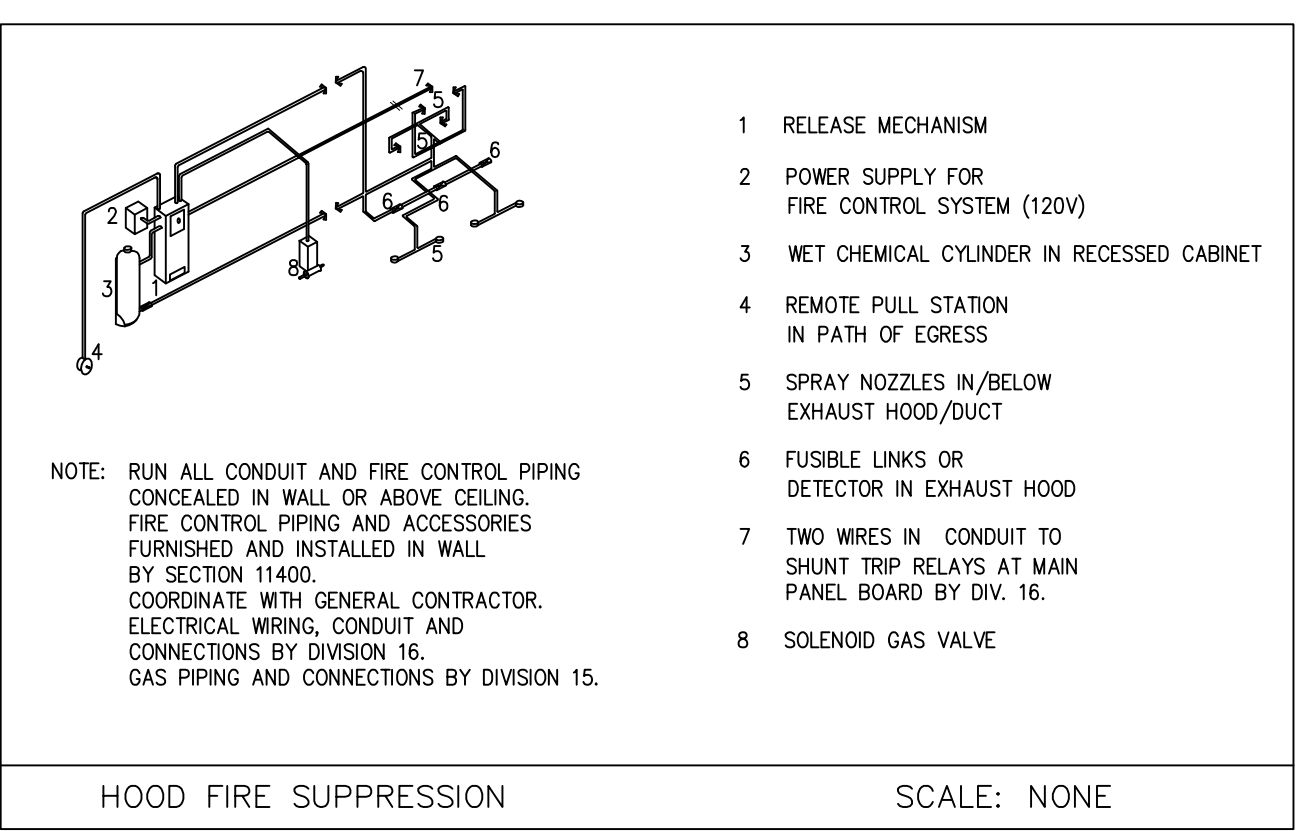


A
K12
PLUMBING ROUGH-IN PLAN
SCALE: 1/4" = 1'-0"



ITEM NO.	EQUIPMENT DESCRIPTION	QTY	PLUMBING					SCHEDULE	
			ROUGH-IN	WATER	WASTE	GAS	WATER	GAS	
			Height	Size	Code	Height	Code	Spec	Index
101	MOP SINK	1	30"	1/2"	1/2"				
102	THREE COMPT SINK, CLEAN DEHTABLE	1	18"	3/4"	3/4"	-	2"	1-1/2"	
103	CONDENSATE HOOD	1							
104	EXHAUST FAN	1							
105	DEWASHER	1	66"	3/4"	-	3/4"	-	2"	
106	SOLED DEHTABLE	1	18"	1/2"	1/2"	1/2"	-	1-1/2"	
107	FLOOR TROUGH	1	-	-	-	-	-	4"	
108	FLOOR TROUGH	1	-	-	-	-	-	4"	
109	ICE MACHINE STORAGE BIN, FILTER	1	22"	1/2"	1/2"	-	-	1-1/2"	
110	REMOTE CONDENSER, ICE MACHINE	1							
111	HAND SINK	1	18"	1/2"	1/2"	1/2"	-	1-1/2"	
112	PREP TABLE WITH SINK	1	18"	1/2"	1/2"	1/2"	-	1-1/2"	
113	WALK-IN COOLER	1							
114	COOLER EVAPORATOR COIL	1						1/2"	
115	COOLER CONDENSING UNIT	1							
116	WALK-IN FREEZER	1							
117	FREEZER EVAPORATOR COIL	1						1/2"	
118	FREEZER CONDENSING UNIT	1							
119	COOLER/FREEZER SHELVING UNITS	LOT							
120	NUMBER NOT USED	-							
121	EXHAUST HOOD	1							
122	EXHAUST FAN	1							
123	SUPPLY FAN	1							
124	STOCK HOT RANGE	1	24"	3/4"	-	-	-	3/4"	225
125	RANGE, OPEN BURNER WITH OVEN	1	24"	3/4"	-	-	-	3/4"	193
126	CONVECTION OVENS	581	24" x 48"	3/4"	-	-	-	3/4"	110
127	DRY STORAGE SHELVING UNITS	LOT							
128	FOOD MESH	1							
129	PASTA MACHINE	1							
130	NUMBER NOT USED	-							
131	EXHAUST HOOD	1							
132	EXHAUST FAN	1							
133	SUPPLY FAN	1							
134	FRY DUMP STATION	1							
135	FRYER	1	24"	3/4"	-	-	-	3/4"	110
136	RAJAHN BROILER	1	24"	3/4"	-	-	-	3/4"	87
137	SALAMANDER BROILER	2	24"	3/4"	-	-	-	3/4"	193
138	RANGE, OPEN BURNER WITH OVEN	2	24"	3/4"	-	-	-	3/4"	382
139	RANGE, OPEN BURNER WITH OVEN	1	24"	3/4"	-	-	-	3/4"	104
140	NUMBER NOT USED	-							
141	FIRE SUPPRESSION SYSTEM	1							
142	RAISED RAIL, PREP TABLE	1							
143	PASS SHELF	1							
144	HEAT LAMP	1							
145	HOT FOOD TABLE	1						1'	
146	LANDING TABLE	1							
147	REFRIGERATED TABLE WITH WOOD TOP	1							
148	HAND SINK	1	18"	1/2"	1/2"	1/2"	-	1-1/2"	
149	PREP TABLE WITH SINK	1	18"	1/2"	1/2"	1/2"	-	1-1/2"	
150	NUMBER NOT USED	-							
151	SHELVING UNIT	1							
152	RAISED RAIL, PREP TABLE	1							
153	MILKWORK COUNTER	1							
154	UNDERCOUNTER REFRIGERATOR	1							
155	HAND SINK	1	18"	1/2"	1/2"	1/2"	-	1-1/2"	
156	PIZZA OVEN	1	24"	3/4"	-	-	-	3/4"	60
157	EXHAUST HOOD	1							
158	EXHAUST FAN	1							
159	RAISED RAIL, PREP TABLE	1							
160	NUMBER NOT USED	-							
161	ICE AND WATER STATION	1	18"	1/2"	1/2"	-	-	1/2"	
162	BACK BAR REFRIGERATOR	1							
163	ESPRESSO MACHINE	1	48"	1/2"	1/2"	-	-		
164	REACH-IN REFRIGERATOR	1							DRAIN TO FLOOR DRAIN
165	EXHAUST HOOD	1							
166	EXHAUST FAN	1							
167	SUPPLY FAN	1							
168	RANGE	1	24"	3/4"	-	-	-	3/4"	60
169	FIRE SUPPRESSION SYSTEM	1							
170	NUMBER NOT USED	-							
171	FOOD SLICER	1							
172	REFRIGERATED PREP TABLE	1							
173	PANINI GRILL	1							
174	MILKWORK COUNTER	1							
175	HAND SINK	1	18"	1/2"	1/2"	1/2"	-	1-1/2"	
176	REFRIGERATED DISPLAY CASE	1							
177	GLAZIO CASE	1	6"	1/4"	1/4"	-	-	1/2"	
178	DEJ CASE	2	-	-	-	-	-	1'	
179	HOT FOOD TABLE	1	6"	1/4"	1/4"	-	-	1'	
180	NUMBER NOT USED	-							
181	ICE AND WATER STATION	1	18"	1/2"	1/2"	-	-	1/2"	
182	TEA BREWER	1	48"	1/2"	1/2"	-	-		DRAIN TO FLOOR DRAIN
183	COFFEE BREWER	1	48"	1/2"	1/2"	-	-		
184	BEVERAGE COUNTER	1							

PLUMBING LEGEND		PLUMBING NOTES
HW	HOT WATER WITH SERVICE STOP	<p>THE PLUMBING CONNECTIONS INDICATED ARE FOR THE EQUIPMENT SHOWN ON THIS PLAN. ALL OTHER PLUMBING REQUIREMENTS (BATHROOMS, MOP SINKS, GENERAL FLOOR DRAINS, ETC.) ARE NOT SHOWN ON THIS PLAN. THE FOLLOWING WORK IS TO BE PERFORMED BY DIVISION 15 - MECHANICAL:</p> <ul style="list-style-type: none"> PROVIDE ALL ROUGHING-IN AND CONNECTIONS TO FOODSERVICE EQUIPMENT. INSTALL ALL ACCESSORIES AND FITTINGS PROVIDED LOOSE WITH FOODSERVICE EQUIPMENT PROVIDE ALL VALVES, TRAPS, WATER AND PRESSURE REGULATORS, REDUCING VALVES, PIPING RUNS, SHOCK ABSORBERS, GREASE INTERCEPTORS, ETC. IN ORDER TO CONNECT FOODSERVICE EQUIPMENT TO BUILDING FLUSH OUT ALL PIPING AND DRAINAGE SYSTEMS PRIOR TO CONNECTION OF FOODSERVICE EQUIPMENT. PROVIDE AND INSTALL WATER SOFTENERS, FILTERS AND TREATMENT SYSTEMS. INSTALL FIRE SUPPRESSION MECHANICAL GAS VALVE IN A VISIBLE AND ACCESSIBLE LOCATION. PROVIDE GAS PRESSURE OF 4" TO 6" W.C. AT COOKING EQUIPMENT. HVAC CONTRACTOR TO HANG HOOD, PROVIDE AND INSTALL ALL DUCT WORK, EXHAUST AND SUPPLY FANS, CURBS, ROOF JACKS AND ROOF PENETRATIONS. HVAC CONTRACTOR TO PROVIDE AIR BALANCING. PROVIDE PROPER VENTILATION TO DRY STORAGE ROOM (MAX. 75°F) AND WAREWASH ROOM.
CV	COLD WATER WITH SERVICE STOP	
HCV	HOT & COLD WATER WITH SERVICE STOP	
HCV	HOT & COLD WATER WITH SERVICE STOP & DRAIN	
FD	FLOOR DRAIN	
FFD	FLOOR DRAIN WITH FUNNEL	
FS	FLOOR SINK WITH HALF GRATE	
DR	DRAIN	
G	GAS	
EVC	EXHAUST VENT CONNECTION	
SVC	SUPPLY VENT CONNECTION	
AFF	ABOVE FINISHED FLOOR	
BTC	BRANCH TO EQUIPMENT	



Nash D'Amico's
FILE NAME:
DRAWN BY: David N
DATE: 01/03/11
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PLUMBING ROUGH-IN PLAN

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