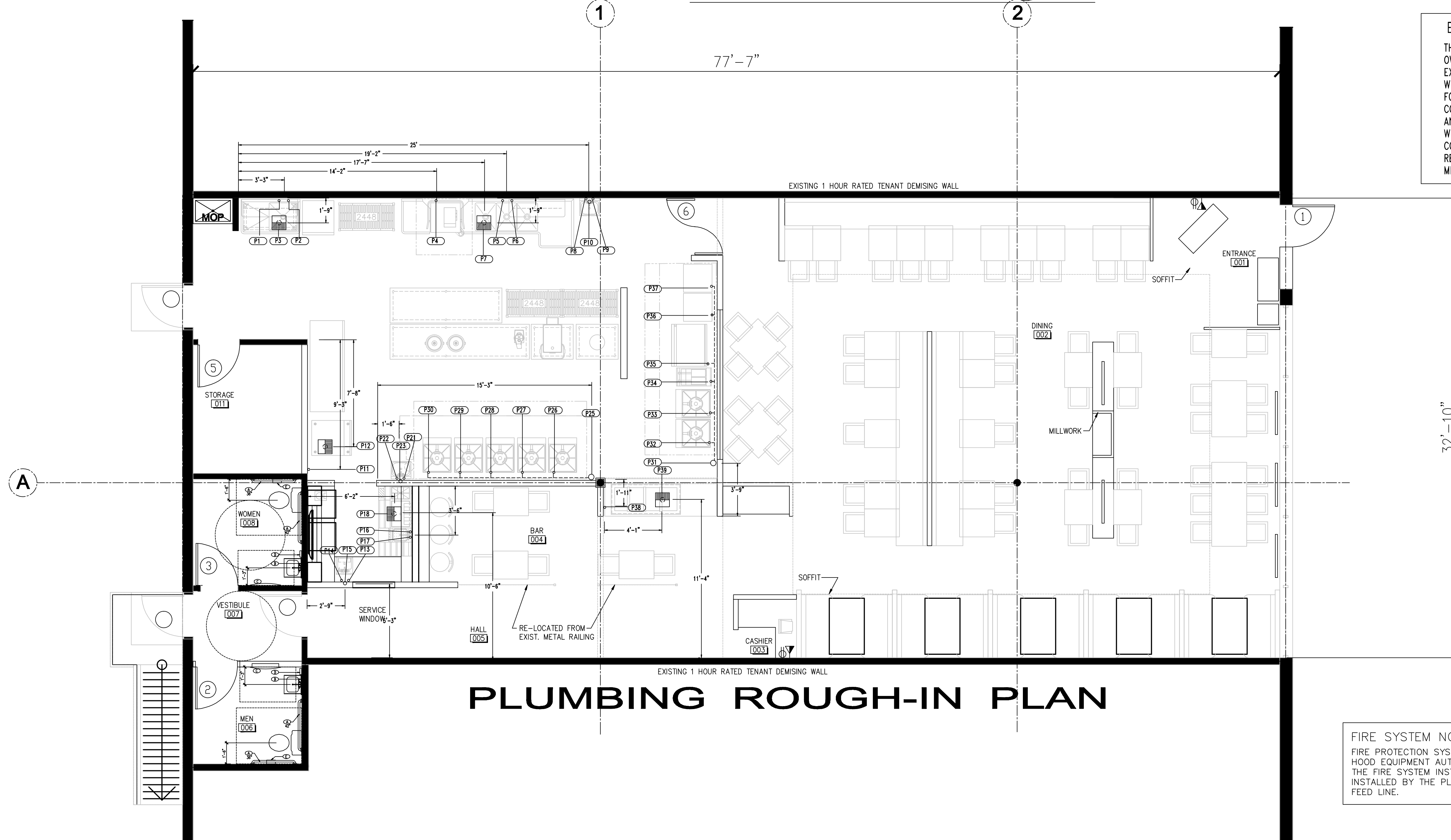


Maharaja



EXISTING SERVICES NOTE

THIS IS AN EXISTING RESTAURANT TO BE REMODELLED TO OWNER SPECIFICATIONS. IT IS THE OWNER'S INTENT TO REUSE EXISTING UTILITIES WHEREVER POSSIBLE. SOME NEW UTILITIES WILL BE REQUIRED. CONNECTIONS INFORMATION IS AS NEEDED FOR EQUIPMENT TO BE SUPPLIED BY THE KITCHEN EQUIPMENT CONTRACTOR AND/OR THE OWNER. PLEASE VERIFY THE LOCATIONS AND SUITABILITY OF THE EXISTING SERVICES ON SITE AND CONFIRM WITH THE OWNER THE ACTUAL EQUIPMENT TO BE SUPPLIED. CORRECT AND CODE COMPLIANT CONNECTIONS AND NEW SERVICES REQUIRED ARE THE RESPONSIBILITY OF THE APPROPRIATE MECHANICAL CONTRACTOR.

FIRE SYSTEM NOTE

FIRE PROTECTION SYSTEM INSTALLATION REQUIRES THAT ALL FUEL TO UNDER HOOD EQUIPMENT AUTOMATICALLY SHUT OFF IN EVENT OF SYSTEM ACTUATION. THE FIRE SYSTEM INSTALLER SHALL PROVIDE A PROPERLY SIZED VALVE TO BE INSTALLED BY THE PLUMBING CONTRACTOR IN A VISIBLE LOCATION IN THE GAS FEED LINE.

PLUMBING ROUGH-IN PLAN

PLUMBING ROUGH-IN SCHEDULE

| CONN. NO. | ITEM NO. | ITEM DESCRIPTION | CONNECTION(S) | LOCATION AFF. | COMMENTS |
|-----------|----------|----------------------------|-----------------------|---------------|--|
| P1 | 003 | SERVICE SINK - FAUCET | 1/2" HW | 18" | FAUCET SUPPLIED BY KEC, INSTALL BY PC |
| P2 | 003 | SERVICE SINK - FAUCET | 1/2" CW | 18" | FAUCET SUPPLIED BY KEC, INSTALL BY PC |
| P3 | 003 | SERVICE SINK - WASTE | 2" DRAIN | 0" | TO FLOOR SINK |
| P4 | 009 | DISHWASHER | 3/4" HW | 60" | 60 GPH, 1400 MIN, 15-25 PSI - VERIFY |
| P5 | 008 | POT SINK - PRERINSE/FAUCET | 1/2" HW | 18" | FIXTURE SUPPLIED BY KEC, INSTALL BY PC |
| P6 | 008 | POT SINK - PRERINSE/FAUCET | 1/2" CW | 18" | FIXTURE SUPPLIED BY KEC, INSTALL BY PC |
| P7 | 008 | POT SINK - WASTES [3] | 2" DRAINS [3] | 0" | TO FLOOR SINK |
| P8 | 009 | DISHWASHER | 2" DRAIN | 0" | TO FLOOR SINK |
| P9 | 012 | HAND SINK - FAUCET | 1/2" HW | 18" | SUPPLIED BY KEC, INSTALL BY PC |
| P10 | 012 | HAND SINK - FAUCET | 1/2" CW | 18" | SUPPLIED BY KEC, INSTALL BY PC |
| P11 | 026 | ICE MACHINE - CUBER | 1 1/2" CW | 90" | ANGLE STOP, INSTL FILTER SUPPLIED BY KEC |
| P12 | 026 | ICE MACHINE - CUBER/BIN | 1" DRAINS [2] | 0" | TO FLOOR SINK |
| P13 | 012 | HAND SINK - FAUCET | 1/2" HW | 18" | SUPPLIED BY KEC, INSTALL BY PC |
| P14 | 012 | HAND SINK - FAUCET | 1/2" CW | 18" | SUPPLIED BY KEC, INSTALL BY PC |
| P15 | 012 | HAND SINK - WASTE | 1 1/2" DRAIN | 15" | SUPPLIED BY KEC, INSTALL BY PC |
| P16 | 035 | DUMP SINK - FAUCET | 1/2" HW | 12" | FAUCET SUPPLIED BY KEC, INSTALL BY PC |
| P17 | 035 | DUMP SINK - FAUCET | 1/2" CW | 12" | FAUCET SUPPLIED BY KEC, INSTALL BY PC |
| P18 | 035 | POUR STATION/SINK/BINS | 1 1/2", 1" DRAINS [3] | 0" | TO FLOOR SINK |
| P19 | | OPEN NUMBER | | | |
| P20 | | OPEN NUMBER | | | |

| CONN. NO. | ITEM NO. | ITEM DESCRIPTION | CONNECTION(S) | LOCATION AFF. | COMMENTS |
|-----------|----------|-------------------------|-------------------|---------------|--|
| P21 | 012 | HAND SINK - FAUCET | 1/2" HW | 18" | SUPPLIED BY KEC, INSTALL BY PC |
| P22 | 012 | HAND SINK - FAUCET | 1/2" CW | 18" | SUPPLIED BY KEC, INSTALL BY PC |
| P23 | 012 | HAND SINK - WASTE | 1 1/2" DRAIN | 15" | SUPPLIED BY KEC, INSTALL BY PC |
| P24 | | OPEN NUMBER | | | |
| P25 | | GAS SERVICE LINE | 2" NG, 500000 BTU | DFA | INSTALL GAS SHUTOFF VALVE, SEE FIRE NOTE |
| P26 | 029 | POT STOVE | 3/4" NG, 100M BTU | 12" | SHUTOFF THRU [P25] |
| P27 | 029 | POT STOVE | 3/4" NG, 100M BTU | 12" | SHUTOFF THRU [P25] |
| P28 | 029 | POT STOVE | 3/4" NG, 100M BTU | 12" | SHUTOFF THRU [P25] |
| P29 | 029 | POT STOVE | 3/4" NG, 100M BTU | 12" | SHUTOFF THRU [P25] |
| P30 | 029 | POT STOVE | 3/4" NG, 100M BTU | 12" | SHUTOFF THRU [P25] |
| P31 | 029 | GAS SERVICE LINE | 2" NG, 590000 BTU | DFA | INSTALL GAS SHUTOFF VALVE, SEE FIRE NOTE |
| P32 | 029 | POT STOVE | 3/4" NG, 100M BTU | 12" | SHUTOFF THRU [P31] |
| P33 | 029 | POT STOVE | 3/4" NG, 100M BTU | 12" | SHUTOFF THRU [P31] |
| P34 | 030 | FRYER | 3/4" NG, 110M BTU | 12" | SHUTOFF THRU [P31] |
| P35 | 031 | GRIDDLE | 3/4" NG, 140M BTU | 12" | SHUTOFF THRU [P31] |
| P36 | 032 | PUFFER GRIDDLE | 3/4" NG, 70M BTU | 12" | SHUTOFF THRU [P31], OWNER SUPPLIED, VRFY |
| P37 | 033 | ROTATING GRIDDLE | 3/4" NG, 70M BTU | 12" | SHUTOFF THRU [P31], OWNER SUPPLIED, VRFY |
| P38 | 034 | BAIN MARIE - FILL | 1/2" HW | 18" | FILL THRU DRAINS, VALVE AS REQUIRED |
| P39 | 034 | BAIN MARIE - DRAINS [4] | 1" DRAINS | 0" | MANIFOLD AND VALVE - TO FLOOR SINK |

- PLUMBING/MECHANICAL NOTES**
- ALL OUTLETS AND CONNECTIONS SHOWN RELATE TO FOODSERVICE FIXTURES AND EQUIPMENT ONLY. ADDITIONAL SERVICE WILL BE REQUIRED. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL REQUIREMENTS.
 - DIMENSIONS SHOWN ARE FROM FINISHED FLOORS AND FINISHED WALLS.
 - ALL FINAL CONNECTIONS ARE TO BE MADE BY THE PLUMBER, INCLUDING REQUIRED MATERIALS, SUCH AS STOPS, VALVES, FILTERS, PIPING, TUBING AND ALL ACCESSORIES THAT ARE NOT AN INTEGRAL PART OF THE FOODSERVICE EQUIPMENT AS REQUIRED TO MAKE FINAL CONNECTIONS TO THE EQUIPMENT FOR A COMPLETE AND FUNCTIONAL OPERATION THAT MEETS ALL APPLICABLE CODES AND ORDINANCES.
 - THE PLUMBER SHALL FURNISH AND INSTALL THE FOLLOWING:
 - ALL WATER, WASTE, GAS AND/OR STEAM SERVICE TO THE POINT OF ROUGH-IN AS SHOWN ON PLAN. ROUGH-IN OUTLETS TO STUB UP 4" OUT OF FINISHED FLOOR TO CENTER LINE OF OUTLET. FLOOR OUTLETS TO STUB UP 2" ABOVE FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS SHALL BE SEALED WATERTIGHT.
 - PRESSURE REDUCING VALVES OR REGULATORS, AS REQUIRED, FOR DISHWASHERS AND BOOSTER HEATERS, AND AS OTHERWISE NOTED.
 - ALL FLOOR SINKS, COMPLETE WITH TOP GRATES INDICATED AND REMOVABLE SEDIMENT BUCKETS SET FLUSH WITH FINISHED FLOOR, UNLESS OTHERWISE NOTED.
 - ALL WASTE LINES, DIRECT OR INDIRECT, EXCEPT AS NOTED, MINIMUM DIAMETER OF LINE SHALL BE AS INDICATED ON PLAN, REGARDLESS OF CONNECTION SIZE, AND SHALL BE PITCHED DOWNWARD. MAINTAIN DRAINS AS HIGH AS POSSIBLE ABOVE FLOOR. ALL WASTE LINES SHALL HAVE ADEQUATE CLEAN-OUT PROVISIONS.
 - ALL REQUIRED GREASE TRAPS, OUTSIDE THE BUILDING WHERE POSSIBLE, OTHERWISE BELOW OR FLUSH WITH FLOOR. REFERENCE ARCHITECTURAL/ENGINEERING PLANS FOR DETAILS.
 - INSTALL FIRE CONTROL SHUT OFF VALVE(S) AS SUPPLIED BY THE FIRE PROTECTION SYSTEM CONTRACTOR, IF GAS FIRED COOKING EQUIPMENT IS USED.
 - INSULATION, AS REQUIRED, FOR ALL STEAM, HOT WATER, AND CONDENSATE LINES IN THE KITCHEN.
 - VACUUM BREAKERS AS NECESSARY EXCEPT FOR THOSE PROVIDED BY THE K.E.C. WITH DISPOSER(S).
 - CLEAN OUT VALVES FOR STEAM, CONDENSATE AND AIR LINES.
 - PROVIDE ACCESSIBLE WATER STOPS AT ALL WATER SUPPLY OUTLETS.
 - WATERTIGHT PVC CONDUIT FOR REMOTE SODA, BEER, OR LIQUOR SYSTEMS. CONFIRM LINE SIZE AND STUB OUT LOCATIONS WITH SYSTEM SUPPLIER(S).
 - THE PLUMBER SHALL INTERCONNECT THE DISHWASHER WITH BOOSTER HEATER (IF USED), AND WATER TYPE VENTILATORS WITH CONTROL PANELS AS PER MANUFACTURERS INSTRUCTIONS WHEN APPLICABLE OR AS NOTED.
 - ALL VENT PIPES ARE TO BE CONCEALED IN WALLS OR COLUMN CHASES.
 - ALL LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH INTENDED USE OF, OR SERVICING OF, EQUIPMENT.
 - DIMENSIONS INDICATED ARE TO BE VERIFIED BY CONTRACTOR AND ADJUSTED AS REQUIRED FOR ACTUAL EQUIPMENT AND/OR FIELD CONDITIONS.
 - REFER TO ARCHITECTURAL AND ENGINEERING DRAWINGS FOR SERVICE SINKS, LAVATORIES, WATER CLOSETS, URINALS, WATER HEATER, DRINKING FOUNTAINS, AND/OR WATER SOFTENING EQUIPMENT.
 - FLUSH OUT ALL PIPING AND DRAINAGE SYSTEMS PRIOR TO FINAL CONNECTION TO THE FOODSERVICE EQUIPMENT.
 - THE OWNER OR FOOD PURVEYOR WILL SUPPLY SOME OF THE EQUIPMENT SHOWN. THE PLUMBER SHALL CONFIRM ALL EQUIPMENT TO BE SUPPLIED WITH THE KITCHEN EQUIPMENT CONTRACTOR, THE OWNER, OR OTHER SOURCE AND SHALL BE RESPONSIBLE FOR ANY SERVICE FACTORATIONS REQUIRED.
 - LOCAL CODE COMPLIANCE MAY REQUIRE THAT INDEPENDENT SERVICES BE PROVIDED TO EACH APPLIANCE, AND THAT ALL SERVICES IS PROVIDED WITH MEANS OF BACKFLOW PREVENTION, VACUUM BREAKERS, AND/OR SHUTOFF VALVES. THE PLUMBER SHALL PROVIDE ALL LABOR/MATERIALS NEEDED FOR CORRECT AND CODE COMPLIANT SERVICES TO ALL APPLIANCES.
 - ALL WORK TO BE DONE IN COMPLIANCE WITH ESTABLISHED NATIONAL, STATE, AND LOCAL CODES, AS APPLICABLE.

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MAHARAJA INDIAN RESTAURANT
 GESSNER AND SW FREEWAY HOUSTON, TEXAS
PLUMBING ROUGH-IN PLAN AND SCHEDULES

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 OWNER CHANGES - 12-27-11
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SCALE:
 1/4" = 1'0"

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