

PLUMBING NOTES

1. PLUMBING PLAN SHOWS ROUGH-IN AND CONNECTION LOCATIONS WITH CAPACITIES – SEE ROUGH-IN DRAWINGS FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR FOR ACTUAL ROUGH-IN LOCATIONS
2. ROUGH-INS FOR WATER, WASTE, FUEL GAS AND STEAM SERVICES SHALL EXTEND 6" (220 MM) BEYOND FINISH WALLS AND ABOVE FINISH FLOORS OR EQUIPMENT PADS – ALL FLOOR PENETRATIONS SHALL BE SEALED WATER TIGHT.
3. WATER PRESSURE IN FOOD, SERVICE AND BEVERAGE AREAS SHOULD BE 50 PSIG. (344,750N/M) MAXIMUM – WATER PRESSURE AT DISHMACHINES, BOOSTER HEATERS, GLASS AND UTENSIL WASHERS TO BE 25 PSIG (172,375N/M).
4. STEAM PRESSURE FOR FOOD SERVICE EQUIPMENT TO BE _____ UNLESS INDICATED OTHERWISE ON PLAN.
5. DIVISION 22 SHALL FURNISH AND INSTALL ALL NECESSARY VALVES, TRAPS, TAIL PIECES, LINE STRAINERS, PRESSURE REDUCING VALVES AND VACUUM BREAKERS AND CONNECT ALL WATER, FUEL GAS, STEAM AND WASTE LINES TO FOOD SERVICE EQUIPMENT.
6. DIVISION 22 TO PROVIDE GAS SERVICES AT EQUIPMENT TO MAINTAIN AN 8" WATER COLUMN. FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE GAS PRESSURE REGULATORS AS REQUIRED BY CODE AND A.G.A. FOR INSTALLATION BY DIVISION 22 IN LINE BETWEEN BUILDING SERVICES AND EQUIPMENT.
7. DIVISION 22 SHALL INSTALL & CONNECT ALL FAUCETS AND DRAINS FURNISHED WITH FOOD SERVICE AND BEVERAGE EQUIPMENT.
8. DIVISION 22 SHALL FURNISH & INSTALL ALL INDIRECT WASTE LINES FROM FOOD SERVICE AND BEVERAGE EQUIPMENT (EXCEPT EVAPORATOR COILS IN COLD STORAGE ROOMS) TO FLOOR SINKS AND INSULATE WASTE LINES FROM ICE BINS, EVAPORATORS AND BAIN MARIES.
9. FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH & INSTALL FIRE SUPPRESSION SYSTEM. FSE CONTRACTOR SHALL FURNISH & DIVISION 22 SHALL INSTALL NORMALLY OPEN MECHANICALLY ACTIVATED OR ELECTRICAL SOLENOID GAS SHUT-OFF VALVE ABOVE SUSPENDED CEILING TILE.
10. WHERE PERMITTED BY LOCAL CODE, FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISH FLOOR WITH GRATE COVER AS INDICATED.
11. THIS PLUMBING PLAN IS INTENDED TO SHOW DRAINAGE REQUIREMENTS FOR FOODSERVICE EQUIPMENT ONLY. IT IS THE PLUMBING ENGINEER'S RESPONSIBILITY TO CONFIRM DRAIN TYPE, CAPACITY & ELEVATION TO SATISFY LOCAL CODE REQUIREMENTS.
12. SEWAGE AND LIQUID WASTES (ROOF DRAINS) ARE TO BE CARRIED TO THE SEWER IN A MANNER THAT PROTECTS THE PREMISES, THE PERSONNEL AND CONTENTS WITHIN THE ESTABLISHMENT FROM CONTAMINATION. THE PLUMBING ENGINEER IS TO DESIGN WASTE PIPING SYSTEMS THAT CONFORM TO LOCAL HEALTH CODE REQUIREMENTS. PARTICULAR ATTENTION NEEDS TO BE GIVEN TO ANY LOCAL REQUIREMENTS PREVENTING WASTE PIPING (EXPOSED OR CONCEALED) FROM BEING ROUTED OVERHEAD IN AREAS USED FOR FOOD STORAGE, PREPARATION, SERVICE, WAREWASHING AND TRANSPORTATION.
13. GENERAL PURPOSE AREA DRAINS SHALL BE LOCATED AND SPECIFIED BY THE PLUMBING ENGINEER TO PREVENT "STANDING" WATER ON THE FLOOR. THIS IS OF PARTICULAR IMPORTANCE WHEN LOCAL CODES REQUIRE THAT DRAINS ACCEPTING INDIRECT WASTE BE SET ABOVE THE FINISHED FLOOR.
14. DIVISION 22 TO RUN WASTES TO GREASE INTERCEPTOR PER LOCAL CODES. GREASE INTERCEPTOR, IF REQUIRED, IS TO BE SIZED AND LOCATED BY THE PLUMBING ENGINEER. WASTE ROUGH-IN FOR DISCHARGE PIPING FROM A SURFACE MOUNTED GREASE INTERCEPTOR IS TO BE DIMENSIONED BY THE PLUMBING ENGINEER.
15. DIVISION 22 SHALL INSTALL WATER FILTER SYSTEMS PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR TO SERVICE ICE MAKERS, COFFEE MAKERS/URNS, SODA SYSTEMS, STEAMERS, ETC.
16. FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE, DIVISION 22 TO INSTALL, FLEXIBLE CONNECTORS FOR FOOD SERVICE & BEVERAGE EQUIPMENT REQUIRING GAS, WATER & STEAM CONNECTIONS. REFER TO PLUMBING SCHEDULE AND CONTRACT DOCUMENTS.

PLUMBING REMARKS LEGEND

- NOTE: THESE REMARKS ARE APPLICABLE WHEN NOTED IN THE PLUMBING REMARKS COLUMN ON THE PLUMBING SCHEDULE.
- P1 CONNECT TO CENTRAL WATER FILTER.
- P2 CONNECT TO INDIVIDUAL WATER FILTER FURNISHED BY F.S.E.C. AND INSTALLED BY PLUMBING DIVISION.
- P3 PLUMBING DIVISION TO INSTALL NECESSARY PIPING, VALVES, ETC. TO ENABLE THE OPERATOR TO BY-PASS THE FILTER SYSTEM TEMPORARILY WHEN WATER FLOW TO FIXTURES IS RESTRICTED BY CLOGGED FILTERS.
- P4 ROUTE INDIRECT WASTE FROM WATER FILTER PER DETAIL P-8-1.
- P5 CONCEAL WATER FILTER IN BASE CABINET. COORDINATE LOCATION AND ACCESS FOR FILTER REPLACEMENT WITH APPROPRIATE TRADES.
- P6 F.S.E.C. TO FURNISH AND INSTALL ELECTRIC HEAT WRAP TAPE ON FREEZER EVAPORATOR COIL DRAIN LINE. ELECTRICAL DIVISION TO MAKE FINAL CONNECTIONS.
- P7 F.S.E.C. EXTEND DRAIN LINE FROM INDIRECT WASTE CONNECTION AT EVAPORATOR COIL TO FLOOR DRAIN PER DETAIL P-2-1.
- P8 CONDENSER WATER TEMPERATURE TO BE BETWEEN 45° & 85° FAHRENHEIT.
- P9 FLEXIBLE DISCONNECT(S) FURNISHED BY F.S.E.C. PER SPECIFIC CONDITIONS & INSTALLED BY PLUMBING DIVISION.
- P10 WATER SWIRL FLEXIBLE DISCONNECT(S) FURNISHED BY F.S.E.C. PER SPECIFIC CONDITIONS & INSTALLED BY PLUMBING DIVISION.
- P11 F.S.E.C. TO FURNISH FLEXIBLE DISCONNECT(S) FOR EQUIPMENT UNITS PROVIDED BY OTHERS.
- P12 F.S.E.C. TO CONFIRM PLUMBING REQUIREMENTS WITH OWNER OR OPERATOR FOR EQUIPMENT NOT IN CONTRACT.
- P13 PLUMBING ENGINEER TO SIZE AND SPECIFY GREASE INTERCEPTOR PER LOCAL CODE. PLUMBING ENGINEER TO LOCATE FLOOR PENETRATION FOR WASTE LINE/AIR GAP DRAIN FROM INTERCEPTOR TO SEWER SYSTEM.
- P14 F.S.E.C. TO PROVIDE AND PLUMBING DIVISION TO INSTALL GAS SHUT OFF VALVE FOR FIRE SUPPRESSION SYSTEM. REFER TO CFL DETAIL C-22-6.
- P15 PLUMBING DIVISION TO PROVIDE & INSTALL INTERCONNECTING PIPING FOR A COMPLETE AND OPERABLE SYSTEM. INDIRECT WASTE TO RUN INSIDE WALL PER DETAIL P-5-1. EXTEND WASTE TO GREASE TRAP PER LOCAL CODES. CHROME PLATED PIPING WHERE EXPOSED.
- P16 INTERPLUMB CONTROL PANEL THROUGH VACUUM BREAKER & CHECK VALVE W/ EXHAUST HOOD, INCLUDING DETERGENT LINE FROM PANEL TO WATER LINE TO HOOD.
- P17 EXTEND DRAIN LINE FROM PRESSURE RELIEF VALVE ON BOOSTER HEATER TO FLOOR SINK.
- P18 FURNISH & INTERPLUMB RECIRCULATING WATER LINES W/ GATE VALVES FROM COLLECTOR/ TROUGHVEYOR TO END OF TROUGH, INCLUDING GUSHER HEADS.
- P19 FURNISH & INTERPLUMB RECIRCULATING WATER LINE W/ BALL VALVE FROM SYSTEM TO INLET AT END OF TROUGH.
- P20 STUB UP INSIDE UTILITY CHASE AND BTC
- P21 DOWN FROM ABOVE INSIDE UTILITY CHASE AND BTC

PLUMBING EQUIPMENT SCHEDULE

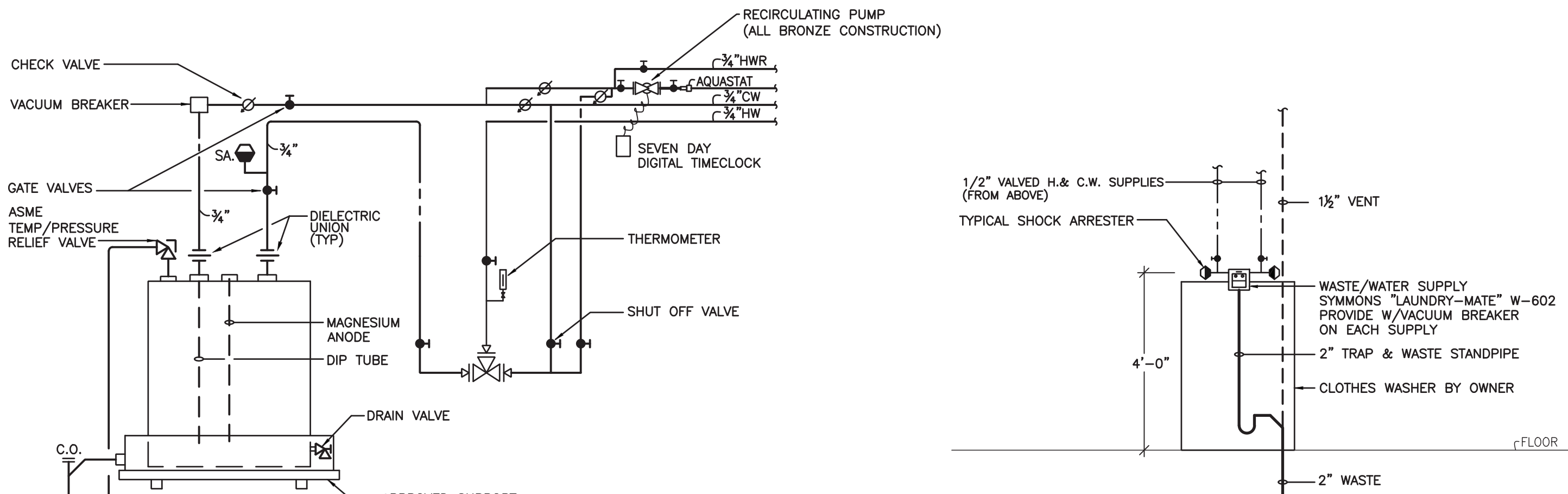
ITEM NO	QTY	ITEM NAME	CW	CW AFF	HW	HW AFF	SINK SIZE	IW	DW	DIRECT WASTE CONN. HEIGHT(IN)	FW	FW AFF	GAS MBTU	GAS	GAS AFF	REMARKS	ITEM NO
3	1	REFRIGERATION COIL, MED TEMP						3/4"								ROUTE IW TO FLOOR SINK	3
6	1	EVAPORATOR COIL, LOW TEMPERATURE						3/4"								ROUTE IW TO FLOOR SINK	6
11	1	RANGE, 4 OPEN BURNERS											175.0	3/4"	30"	P9	11
12	1	GRIDDLE, GAS, FLOOR MODEL											90.0	3/4"	30"	P9	12
13	1	TILTING SKILLET BRAISING PAN, GAS	1/2"	14"	1/2"	14"							130.0	3/4"	30"	P9	13
14	1	FLOOR TROUGH							4"	-6"						P13	14
15	2	CONVECTION OVEN, DOUBLE, GAS											90.0	3/4"	30"	P9, GAS MANIFOLD	15
21	1	THREE (3) COMPARTMENT SINK						(3) 2"								P13, ROUTE TO FLOOR SINK	21
	1		1/2"	14"	1/2"	14"	3) 24X24X13									HW TEMP – 140°	
	1		1/2"	14"	1/2"	14"										HW TEMP – 140°	
26	1	TABLE WITH SINKS, U/CHASE, O. SHELF	1/2"	DFA @ 18"	1/2"	DFA @ 18"	24X24X14	2"								P13, P21, HW TEMP – 140°, ROUTE TO FLOOR SINK	26
	1		1/2"	DFA @ 18"	1/2"	DFA @ 18"	2) 24X24X12	2"								P13, P21, HW TEMP – 140°, ROUTE MANIFOLD IW TO FLOOR SINK	
	1		1/2"	DFA @ 18"	1/2"	DFA @ 18"	9X12X 6		1-1/2"	24"						P21, HW TEMP – 110°	
28	1	TABLE W/SINK	1/2"	DFA @ 18"	1/2"	DFA @ 18"	24X24X10	1-1/2"								P13, P21, HW TEMP – 140°, ROUTE TO FLOOR SINK	28
29	2	HAND SINK	1/2"	DFA @ 18"	1/2"	DFA @ 18"	9X12X 6		1-1/2"							P21, HW TEMP – 110°	29
33	1	COFFEE BREWER									3/8"	48"				P1, P10 FROM ITEM 46A	33
35	1	HOT FOOD WELL UNIT, DROP-IN, ELECTRIC						1"								MANIFOLDED TO SHUT-OFF, ROUTE TO FLOOR SINK	35
38	1	HOT / COLD FOOD WELL UNIT, DROP-IN, ELECTRIC						3/4"								MANIFOLDED TO SHUT-OFF, ROUTE TO FLOOR SINK	38
40	1	SOILED DISHABLE W/PRE-RINSE SINK	1/2"	14"	1/2"	14"	20X20X7	2"								HW TEMP – 140°, ROUTE TO FLOOR SINK	40
41	1	DISHWASHER, DOOR TYPE	1/2"	14"	3/4"	14"		1"								HW TEMP – 140°, ROUTE TO FLOOR SINK	41
46	1	ICE MAKER, CUBE-STYLE						3/8"			3/8"	48"				P1, P10, ROUTE TO FLOOR SINK	46
	1							3/4"								ROUTE TO FLOOR SINK	
46A	1	WATER FILTER	3/4"	7'-0"												SERVES ITEMS 33, 46	46A
51	1	COUNTER W/SINK	1/2"	18"	1/2"	18"	14X16X10	1-1/2"								P13, HW TEMP – 140°, ROUTE TO FLOOR SINK	51
56	2	JUICE DISPENSER									3/8"	48"				P1, P10, FROM 61	56
57	2	HOT WATER DISPENSER									3/8"	48"				P1, P10, FROM 61	57
58	4	SERVING COUNTER W/FOOD SHIELD, SALAD						3/4"								ROUTE IW TO BUCKET, BUCKET BY OWNER	58
59	2	ICE DISPENSER, COUNTER TOP						3/4"								ROUTE TO FLOOR SINK	59
61	2	WATER FILTER	1/2"	18"												SERVES ITEMS 56, 57	61

KITCHEN PLUMBING NOTES

1. FOR EXACT LOCATION AND ROUGHING OF NEW KITCHEN EQUIPMENT, REFER TO DIMENSIONED ROUGH IN PLANS PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR.
2. EXACT LOCATIONS OF ITEMS OF EQUIPMENT SHALL BE VERIFIED IN THE FIELD.
3. ALL NEW EXPOSED PIPING AND FITTINGS WITHIN THE KITCHEN AREAS SHALL BE CHROME PLATED.
4. EACH HOT WATER, COLD WATER AND GAS SUPPLY TO EACH ITEM OF EQUIPMENT AND PLUMBING FIXTURES, SHALL BE INDIVIDUALLY VALVED.
5. ALL INDIRECT WASTE PIPING SHALL BE PROVIDED BY THE PLUMBING CONTRACTOR. EXCEPT INDIRECT WASTE FROM WALK IN EVAPORATOR COILS.
6. AFTER FINAL PLUMBING CONNECTIONS TO KITCHEN EQUIPMENT, EQUIPMENT SHALL BE LEFT IN ACCEPTABLE OPERATING CONDITION.
7. KITCHEN EQUIPMENT CONTRACTOR SHALL SET KITCHEN EQUIPMENT IN PLACE UNLESS OTHERWISE NOTED.
8. FINAL PLUMBING CONNECTIONS SHALL INCLUDE INTERCONNECTION AND FINAL HOOK-UP OF ALL PLUMBING ITEMS AND THE FURNISHING OF ALL REQUIRED PIPING, VALVES, TRAPS, FITTINGS, ETC. BY THE PLUMBING CONTRACTOR.
9. FAUCETS FOR KITCHEN EQUIPMENT SHALL BE PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR, AND INSTALLED BY THE PLUMBING CONTRACTOR.
10. TAILPIECES FOR KITCHEN EQUIPMENT SHALL BE PROVIDED INSTALLED BY THE PLUMBING CONTRACTOR.
11. DO NOT SCALE DRAWINGS. MAKE REFERENCE TO SPECIFIC DIMENSIONS NOTED ON ALL PLANS AND/OR MAKE NECESSARY FIELD ADJUSTMENTS.

FOOD SERVICE NOTES – PLUMBING

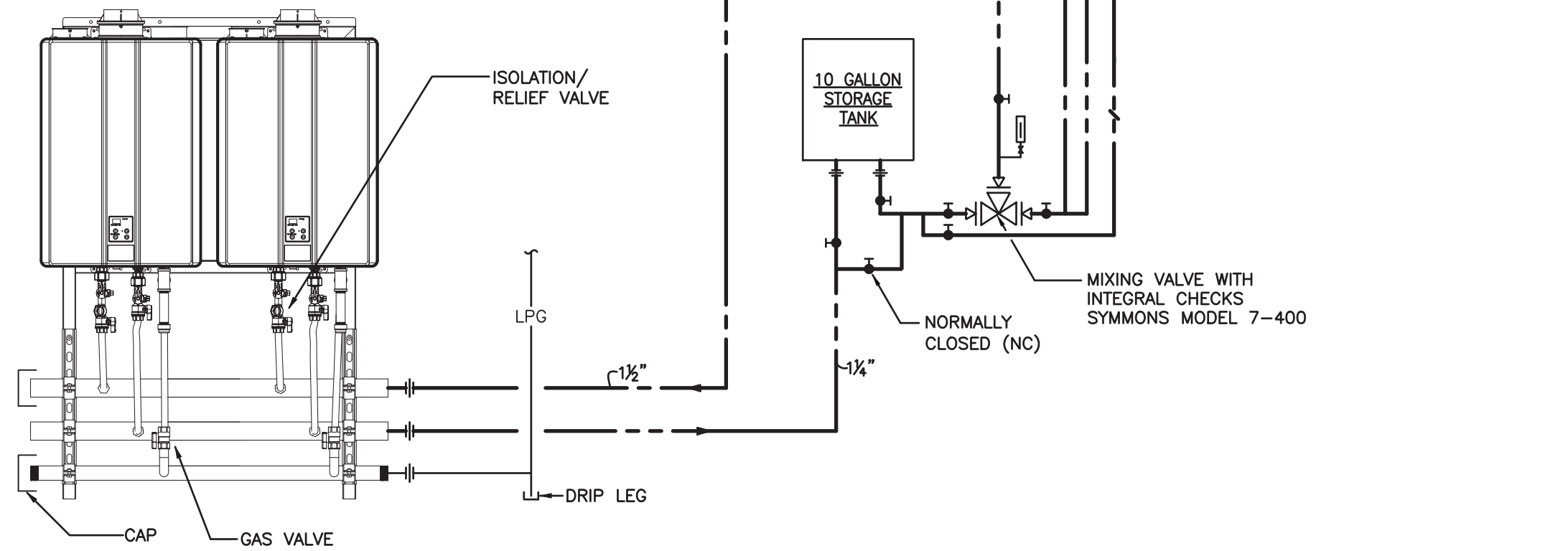
1. BACKFLOW PREVENTION SHALL BE PROVIDED FOR:
- DISHWASHER
 - MOP SINK
 - PLOT FILLER
 - HOSE CONNECTIONS
 - ICE MACHINE
 - STEAM KETTLE
 - SINKS
 - DIPPERWELL
2. INDIRECT WASTES SHALL BE PROVIDED FOR:
- DISHWASHER
 - MOP SINK
 - REFRIGERATORS
 - FOOD PREPARATION SINKS
 - FOOD PREPARATION EQUIPMENT
3. ALL SINKS TO HAVE POTABLE HOT AND COLD WATER.
4. ALL LAVATORIES AND HAND WASH SINKS TO HAVE COMBINATION FAUCETS.
5. ALL PIPE PENETRATION THROUGH FLOOR SHALL BE SLEEVED AND SEALED, SLEEVES TO EXTEND ABOVE FLOOR. (2" MIN.)
6. HORIZONTAL PIPING TO BE RUN A MINIMUM OF 6" ABOVE FLOOR AND 1" CLEAR OF WALL.



2 WATER HEATER DETAIL

P-3 NOT TO SCALE

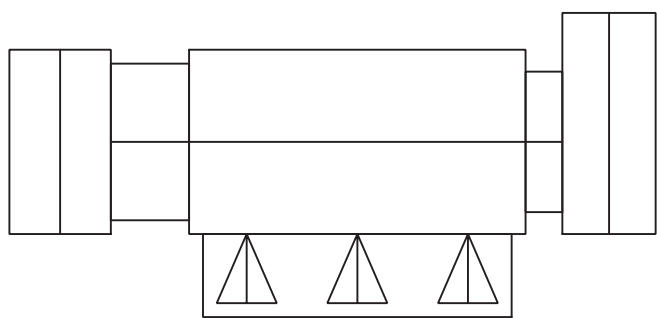
ONE (1) GAS FIRED COMBI BOILER TO BE NAVIEN MODEL NCB-240E, AND ONE (1) GAS FIRED TANKLESS WATER HEATERS TO BE NAVIEN MODEL NPE-240 READY LINK MODULAR MANIFOLD INCLUDE ISOLATION VALVES, RELIEF VALVES, FLEX LINES, DIRT LEG, HOT/COLD/GAS MANIFOLDS AND BRACKET.



1 COMBI BOILER/ TANKLESS WATER HEATER PIPING

P-3 NOT TO SCALE

KEY PLAN



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Project Title
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Drawing Title
PLUMBING
FOOD SERVICE PLUMBING
SCHEDULE

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DRAWN BY: CS, RW, MK
CHK BY: NL
DWG No:
P-3
CADD FILE No:
W: 2005 Girl Scouts of Greater NY