# PLUMBING REQUIREMENTS GENERAL NOTES: A. ALL WORK INDICATED ON THE PLUMBING ROUGH-IN PLAN MUST BE COMPLETED BY OTHER THAN THE KITCHEN EQUIPMENT CONTRACTOR AND MUST COMPLY WITH ALL LOCAL CODES AND RESTRICTIONS. B. THE PLUMBING ROUGH-IN PLAN IS INTENDED TO SHOW PIPE SIZES, ROUGH-IN HEIGHTS AND LOCATIONS AND CONSUMPTION RATES FOR FOOD SERVICE EQUIPMENT ONLY. ANY ADDITIONAL PLUMBING REQUIREMENTS ARE THE RESPONSIBILITY OF THE PLUMBING ENGINEER AND MUST COMPLY WITH ANY APPLICABLE CODES AND REGULATIONS. C. REFER TO THE APPROVED SHOP DRAWINGS FOR THE SUPPLEMENTAL COORDINATION AND INSTALLATION REQUIREMENTS FOR THE FOOD SERVICE EQUIPMENT INDICATED ON THE PLANS.

ALL SERVICES FOR THE EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT MUST

EQUIPMENT PROVIDER FOR THE LOCATION OF, OR SPECIFICATIONS FOR, THIS EQUIPMENT.

PRIOR TO THE INSTALLATION OF THE FOOD SERVICE EQUIPMENT, THE KITCHEN EQUIPMENT

BE VERIFIED WITH THE EQUIPMENT. ANY UTILITIES INDICATED ON THE PLANS ARE

CONTRACTOR MUST CONFIRM THAT THE WATER, GAS AND/OR STEAM LINES WERE

TAGGED WITH THE APPROPRIATE LABELS.

PLUMBING CONTRACTOR NOTES:

CODES AND REGULATIONS.

ABOVE FINISHED FLOOR.

HAVE A SEPARATE DRAIN LINE.

EQUIPMENT INDICATED ON THESE PLANS.

NOTES CONCERNING PLUMBING ROUGH-INS:

LOCAL CODES AND REGULATIONS.

STAINLESS STEEL SLEEVE.

FLOOR PENETRATIONS MUST BE SEALED WATERTIGHT.

THE KITCHEN AREAS.

IN DRAWINGS.

MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED WITH THE EQUIPMENT. CONTACT

PREVIOUSLY PRESSURE TESTED, FLUSHED FREE OF FOREIGN MATTER, VALVED OFF AND

PLUMBING CONTRACTOR IS RESPONSIBLE FOR INSTALLING THE FOLLOWING, AND FOR MAKING

ALL FINAL CONNECTIONS TO THE FOOD SERVICE EQUIPMENT UNLESS OTHERWISE NOTED.

A. INSTALL AND COMPLETE HAND SINK ASSEMBLIES. VERIFY COMPLIANCE WITH LOCAL

INSTALL A FLOOR TYPE MOP BASIN COMPLETE WITH MIXING VALVE SERVICE FAUCET,

INSTALL HOSE BIBB ASSEMBLY WITH A FAUCET WITH GARDEN HOSE THREAD, MIXING

PRESSURE REDUCING OR REGULATING VALVES, FAUCETS AND WATER INLETS, IN-LINE

EQUIPMENT, AS REQUIRED BY LOCAL CODES AND MANUFACTURERS SPECIFICATIONS.

WASTE LINES, DIRECT AND INDIRECT, SHALL BE A MINIMUM 1" DIA. REGARDLESS OF

SEDIMENT BUCKET. FLOOR SINK TOP TO BE SET FLUSH WITH THE FINISHED FLOOR

H. ALL REQUIRED MATERIALS TO MAKE FINAL CONNECTIONS TO ALL FOOD SERVICE

VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.

CONNECTION SIZE, TO BE PITCHED DOWNWARD AND TO HAVE ADEQUATE CLEAN-OUT

PROVISIONS. INDIRECT WASTE LINES FROM WALK-IN COOLER/FREEZERS MUST BE PITCHED 4"/12" MINIMUM WITH AN IN-LINE "P" TRAP OVER FLOOR SINK. EACH EVAPORATOR IS TO

AREA DRAINS AND FLOOR SINKS COMPLETE WITH TOP GRATES INDICATED AND REMOVABLE

GREASE TRAPS AS REQUIRED. INSTALL GREASE TRAPS OUTSIDE OF BUILDING WHENEVER

POSSIBLE. INSTALLATION WITHIN THE BUILDING MUST COMPLY WITH LOCAL CODES AND REGULATIONS. NOTIFY RJS ASSOCIATES WHEN INSTALLATION MUST BE WITHIN ANY OF

1) FURNISH AND INSTALL ALL WATER, WASTE, GAS AND STEAM LINES AND SIZE SERVICE TO

BRANCHES. PROVIDE STOP VALVES AND TAG ROUGH-INS WITH THE APPROPRIATE

PROVIDE FULL FLOW VOLUME FOR ALL EQUIPMENT SUPPLIED BY RESPECTIVE MAINS AND

IDENTIFYING LABELS. SERVICE LINES STUBBED OUT OF WALLS, UP FROM FINISHED FLOORS

OR A CONCRETE CURB A MINIMUM OF 2". VENT PIPES MUST BE CONCEALED IN WALLS OR

COLUMN CHASE. USE A LOOP-VENT OR AIR GAP ASSEMBLY FOR ISLAND FIXTURES. ALL

2) WASTE LINES SHOWN ARE DESIGNED TO COMPLY WITH THE BEST KNOWN AND GENERALLY

RUN LINES BELOW THE EQUIPMENT AT THE HIGHEST POSSIBLE ELEVATION ABOVE FINISHED FLOOR. NO LINES ARE TO LAY ON THE FLOOR. VERIFY COMPLIANCE WITH

SUPPLY 140°F HOT WATER TO EQUIPMENT. INSULATE WATER AND STEAM LINES TO

4) SIZE FUEL GAS SERVICE LINES TO PROVIDE THE REQUIRED BTU RATING INDICATED FOR

THE EQUIPMENT, AT A LOW PRESSURE OF APPROXIMATELY 7" TO 9" WATER COLUMN.

SYSTEM CONTRACTOR, IN GAS SUPPLY LINES TO EQUIPMENT UNDER EXHAUST HOOD

ASSEMBLIES. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS

INSTALL AUTOMATIC MECHANICAL SHUT-OFF VALVES, FURNISHED BY FIRE SUPPRESSION

FITTINGS ABOVE A WORKING HEIGHT OF 34" BE CHROME PLATED OR COVERED WITH A

ACCEPTED HEALTH AND SANITARY CONDITIONS AND CODES. PLUMB LINES TO ENSURE NO

CONFORM WITH THE ACCEPTED PRACTICE. IT IS RECOMMENDED THAT EXPOSED PIPES AND

INTERFERENCE WITH THE INTENDED USE OR SERVICING OF FOOD SERVICE EQUIPMENT.

WATER FILTERS AND VACUUM BREAKERS, NOT OTHERWISE SUPPLIED TO FOOD SERVICE

VACUUM BREAKER AND WALL MOUNTED MOP HANGING RACK. FAUCET TO BE MOUNTED 36"

VALVE AND VACUUM BREAKER WHERE SHOWN ON THESE FOOD SERVICE PLUMBING ROUGH-

### K. NOTES CONCERNING PLUMBING CONNECTIONS:

A) ALL WATER, GAS AND STEAM SERVICES FOR PORTABLE AND COUNTER TOP EQUIPMENT MUST BE CONNECTED TO THE EQUIPMENT WITH COMMERCIAL TYPE FLEXIBLE HOSE AND QUICK DISCONNECT FITTINGS. HOSES MUST BE COVERED WITH A FIRE RESISTANT PLASTIC OR POLY COATING. GAS ASSEMBLIES MUST BE A.G.A. APPROVED FOR COMMERCIAL KITCHEN EQUIPMENT.

PLUMBING REQUIREMENTS

- B) WATER TO STEAM PRODUCING EQUIPMENT MUST HAVE A WATER HARDNESS NO GREATER THAN 2.0 GRAINS AND A PH LEVEL BETWEEN 7.0 TO 7.5. WATER USED FOR COOLING WATER TO CONDENSING UNITS OR COMPRESSORS MUST BE TREATED TO INHIBIT THE FORMATION OF DEPOSITS IN THE CONDENSING TUBES.
- C) STEAM THAT COMES IN DIRECT CONTACT WITH FOOD, FOOD HOLDING EQUIPMENT OR WAREWASHING EQUIPMENT MUST BE POTABLE STEAM.
- D) INTERPIPE HOT WATER SUPPLY LINES BETWEEN BOOSTER HEATER AND WAREWASHING EQUIPMENT.
- E) INTERPIPE WATER LINES BETWEEN WATER WASH VENTILATOR ASSEMBLIES AND CONTROL PANELS. REFER TO MANUFACTURERS SPECIFICATIONS FOR EXACT REQUIREMENTS.
- F) MANIFOLD WASTE AND WASTE CONNECTIONS FOR INDIVIDUAL SECTIONS OF WATER WASH VENTILATORS TO A MAIN DRAIN CONNECTION. VERIFY CODE COMPLIANCE.
- G) INTERCONNECT WASTE PULPER, EXTRACTOR AND SCRAP TROUGH AS PER MANUFACTURERS SPECIFICATIONS.
- H) INSTALL IN-LINE WATER FILTERS AS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.

### **PLUMBERS NOTES:**

- A. PLUMBING CONTRACTORS TO OBTAIN ALL NECESSARY PERMITS AND INSTALLATION IS TO BE IN COMPLETE ACCORDANCE WITH ALL NATIONAL, STATE AND LOCAL CODES.
- B. PLUMBING CONTRACTORS SHALL FURNISH ALL LABOR AND MATERIALS TO MAKE ALL FINAL CONNECTIONS AND SHALL INCLUDE ALL ITEMS REQUIRED BY APPLICABLE LAWS.
- C. A CATALOG OF MANUFACTURERS EQUIPMENT SPECIFICATION SHEETS IS INCLUDED AS AN INTEGRAL PORTION OF THIS SUBMITTAL, WE SUGGEST THEREFORE THAT ALL TRADES REVIEW THE REQUIREMENTS AS INDICATED REGARDING EACH MANUFACTURER.
- D. CROSS REFERENCE ALL INFORMATION PER ROUGH-IN DRAWINGS WITH THE EQUIPMENT SCHEDULE DRAWINGS.
- E. PLUMBING CONTRACTORS TO CROSS REFERENCE ROUGH-IN DRAWINGS, STAINLESS STEEL FABRICATION, WALK-IN DRAWINGS, EXHAUST HOOD DRAWINGS AND MILLWORK DETAIL DRAWINGS.
- F. ALL VENT LOCATIONS AND RUNS TO BE LOCATED BY MECHANICAL ENGINEER.
- G. ALL FUNNEL FLOOR DRAINS, FLOOR SINKS AND/OR FLOOR DRAINS UTILIZED FOR THE DRAINAGE OF FOOD SERVICE EQUIPMENT SHALL BE SELF-PRIMING.
- H. PLUMBING CONTRACTOR TO PROVIDE ALL INDIRECT DRAINS FROM EQUIPMENT TO FLOOR SINK DRAINS.
- J. ALL PLUMBING TO BE INSTALLED AS TO PRECLUDE ANY POSSIBILITY OF BACK SIPHONAGE.
- K. ALL INDIRECT DRAINS ARE TO BE AIR-GAPPED 1 1/2 x DIAMETER OF PIPE, ABOVE FLOOR DRAINS (OR PER LOCAL CODE).
- M. PLUMBING CONTRACTOR TO PROVIDE REQUIRED PRESSURE REGULATING VALVES FOR HOT WATER LINE TO DISHWASHER RINSE CONNECTION AND ALL OTHER EQUIPMENT REQUIRING REGULATORS.
- N. PLUMBER IS NOT RESPONSIBLE FOR SUPPLYING FAUCETS UNLESS SPECIFIED.
- P. PLUMBER TO PROVIDE MIXING VALVE AT WATER HEATER SO THAT A MINIMUM OF 140° WATER IS DELIVERED TO BOOSTER HEATER, OR AS DESIGNED BY MECHANICAL ENGINEER.

### **ADDITIONAL NOTES:**

## THE FOLLOWING SYMBOLS MAY BE USED IN THE DRAWINGS:

PLUMBING SYMBOLS

	PLUMBING LEGEND				
	SYMBOLS		ABBREVIATIONS		
	HOT WATER	AFF	ABOVE FINISHED FLOOR		
0	COLD WATER	втс	BRANCH TO CONNECT		
$\bigcirc$	DRAIN CONNECTION	CW	COLD WATER		
$\oslash$	DIRECT DRAIN	DN	DOWN FROM ABOVE		
0	WATER CONNECTION	DR	DRAIN		
	FLOOR SINK HALF GRATE	FD	FLOOR DRAIN		
	FLOOR DRAIN AS NOTED	FS	FLOOR SINK		
•	FUNNEL DRAIN AS NOTED	FT	FLOOR TROUGH		
$\oplus$	GAS LINE	GPH	GALLONS PER HOUR		
$\oplus$	GAS CONNECTION	GPM	GALLONS PER MINUTE		
*	CHILLED WATER	HD	HUB DRAIN		
$\bigcirc$	FLEX CONNECT HOSE	HW	HOT WATER		
	INDIRECT WASTE LINE	Р	PLUMBING		
	PLUMBING INTERCONNECTION	PSI	POUNDS PER SQUARE INCH		
0	STUB UP FROM FIN FLOOR	DW	DIRECT WASTE		
		IW	INDIRECT WASTE		
		CWS	CHILLED WATER SUPPLY		
		CWR	CHILLED WATER RETURN		

(E)	EXISTING
(X)	EXISTING TO BE REMOVED
(R)	RELOCATE
NIC	NOT IN CONTRACT
U.O.N.	UNLESS OTHERWISE NOTED
FBO	FURNISHED BY OTHERS
FF & E	FIXTURES FURNISHINGS AND EQUIPMENT
(+)	ABOVE FINISHED FLOOR
DN ( + )	DOWN FROM CEILING TO HEIGHT ABOVE ABOVE FINISHED FLOOR
CONN	CONNECTION
CW	COLD WATER
W	140 DEGREE HOT WATER
MW	MIXED WATER
DW	DIRECT WASTE
IW	INDIRECT WASTE
CR	CONDENSATE RETURN
FD	FLOOR DRAIN
GPM	GALLONS PER MINUTE
GT	GREASE TRAP
G	GAS
MBTUH	1000 BTU/HR
TWR	TOWER WATER RETURN
TWS	TOWER WATER SUPPLY
PD	PRESSURE DROP
P.C.	PLUMBING CONTRACTOR
VC	VALVE COMPARTMENT
CFM	CUBIC FEET PER MINUTE
FPM	FEET PER MINUTE
SR	STEAM RETURN
SS	STEAM SUPPLY
K.E.C	KITCHEN EQUIPMENT CONTRACTOR
GC	GENERAL CONTRACTOR

PROJECT ABBREVIATIONS

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REVISIONS

PLUMBING NOTES

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