

PLUMBING SCHEDULE

NO.	SIZE	DESCRIPTION	LOCATION	A.F.F.	SERVICE TO	REMARKS
P1	-	-	-	-	-	-
P2	12" SQ	FLOOR SINK	FLOOR	-10"	SINK DRAIN	EXISTING
P3	-	-	-	-	-	-

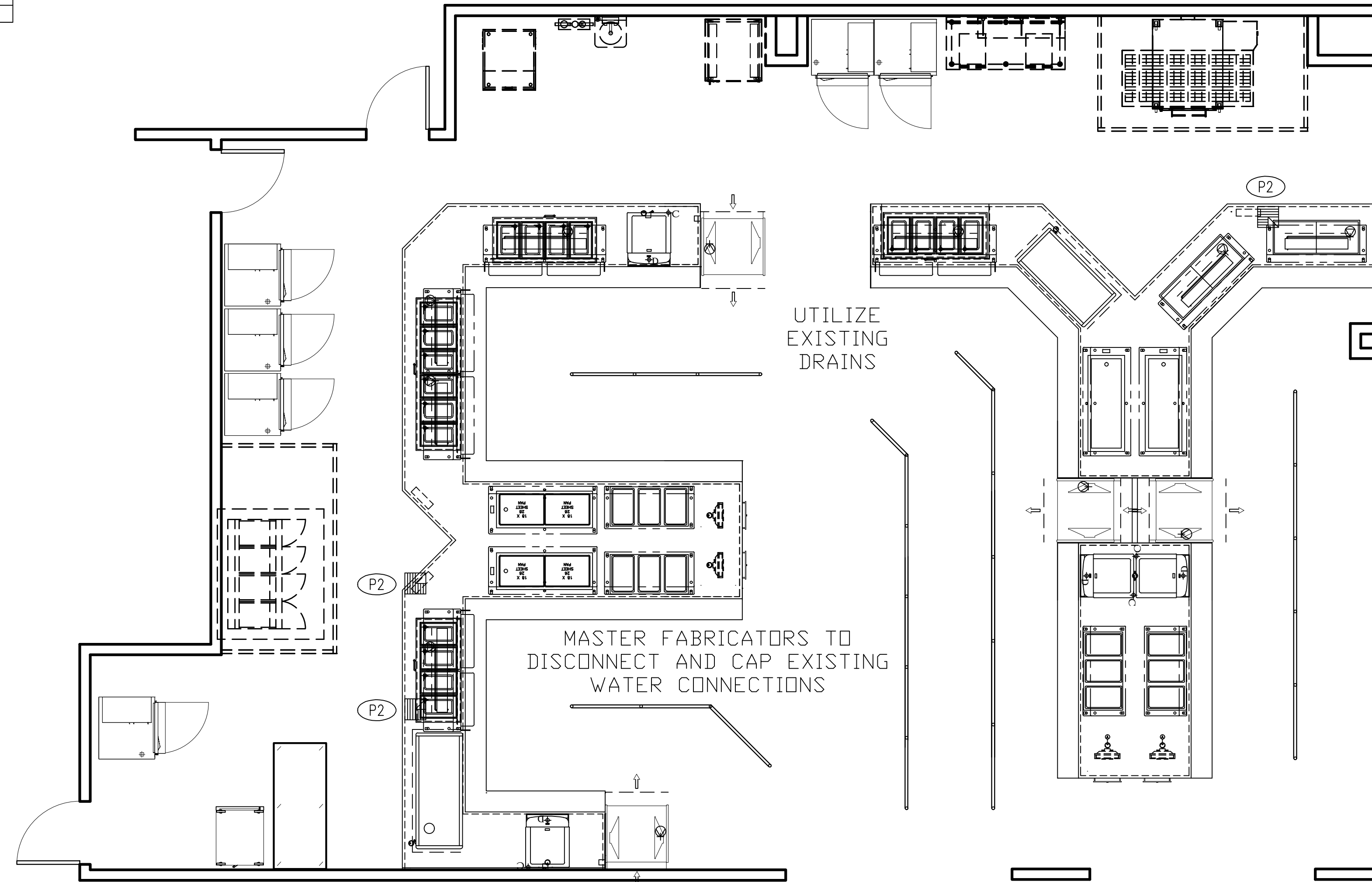
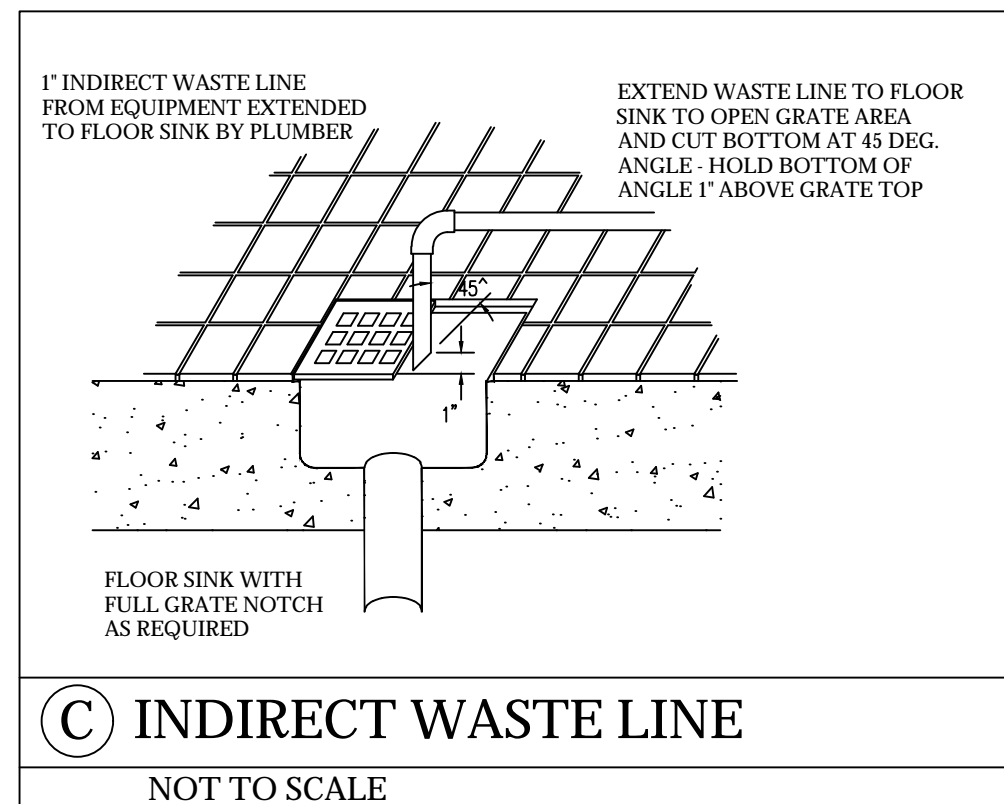
B FOODSERVICE EQUIPMENT PLUMBING SCHEDULE
FS-3.1

PLUMBING SYMBOLS

○	HW	HOT WATER	FS	FLOOR SINK
○	CW	COLD WATER	EVC	EXHAUST VENT CONNECTION
○	HTW	180F HOT WATER	SVC	SUPPLY VENT CONNECTION
○	CWS	CHILLED WATER	CG	CEILING GRILLE BY DIV. 15
○	G	GAS SUPPLY	FR	DIRECT-CONNECTED FLUE RISER
○	SS	STEAM SUPPLY	PS	PIPE SLEEVE
○	CR	CONDENSATE RETURN	AFF	ABOVE FINISH FLOOR
○	DR	DRAIN	ST	STUB UP/OUT
○	FD	FLOOR DRAIN	DFA	DROP FROM ABOVE
○	FFD	FUNNEL FLOOR DRAIN	BTC	BRANCH TO CONNECTION

PLUMBING NOTES

- ALL DRAWINGS, ILLUSTRATIONS, DETAILS, ELEVATIONS, SCHEDULES AND ETC. ARE FOR REPRESENTATION OF EQUIPMENT PROVIDED BY BUDGET RESTAURANT SUPPLY. ALL (FS) DRAWINGS SHOULD BE VERIFIED WITH THE ARCHITECTURAL/MEP DRAWINGS FOR FURTHER INFORMATION.
- ALL CONNECTIONS AND OUTLETS SHOWN RELATE TO FOODSERVICE EQUIPMENT AND FIXTURES ONLY. REFER TO ARCHITECTURAL/ENGINEERING DRAWINGS FOR SERVICE SINKS, LAVATORIES, WATER CLOSETS, URINALS, WATER HEATER, DRINKING FOUNTAINS, WATER SOFTENER EQUIPMENT, ETC.
- BUDGET RESTAURANT SUPPLY WILL NOT BE RESPONSIBLE TO FURNISH, OR CONNECT ANY PLUMBING COMPONENTS THAT DO NOT COME STANDARD WITH SUPPLIED EQUIPMENT, UNLESS SPECIFIED IN CONTRACT. DRAWINGS, OR SPECIFICATIONS, ALL FINAL CONNECTIONS ARE TO BE MADE BY THE PLUMBER. ALL PARTS NEEDED FOR CONNECTIONS ARE SUPPLIED BY PLUMBER, SUCH AS BUT NOT LIMITED TO STOPS, VALVES, FILTERS, PIPING, TUBING AND ALL OTHER ACCESSORIES NEEDED THAT ARE NOT AN INTEGRAL OF THE FOOD SERVICE EQUIPMENT AS REQUIRED TO MAKE FINAL CONNECTIONS TO THE EQUIPMENT FOR A COMPLETE AND FUNCTIONAL OPERATION THAT MEETS ALL APPLICABLE CODES AND ORDINANCES.
- ALL WORK IS TO BE DONE IN COMPLIANCE WITH ESTABLISHED LOCAL, STATE AND NATIONAL CODES. LOCAL CODE COMPLIANCE MAY REQUIRE THAT INDEPENDENT SERVICES BE PROVIDED TO EACH APPLIANCE, AND THAT ALL SERVICE IS PROVIDED WITH MEANS OF A BACKFLOW PREVENTION, VACUUM BREAKERS, AND/OR SHUT-OFF VALVES. THE PLUMBER SHALL PROVIDE ALL LABOR AND/OR MATERIALS NEEDED FOR CORRECT AND CODE COMPLIANT SERVICES TO ALL APPLIANCES.
- THE OWNER AND/OR FOOD PURVEYORS MAY PROVIDE SOME EQUIPMENT SHOWN. THE PLUMBING CONTRACTOR SHALL CONFIRM ALL EQUIPMENT SUPPLIED BY BUDGET. THE OWNER AND PURVEYOR, PLUMBING CONTRACTOR SHALL BE RESPONSIBILITY FOR ANY SERVICE MODIFICATIONS REQUIRED.
- ALL PIPES AND DRAINAGE SYSTEMS SHOULD BE FLUSHED OUT PRIOR TO FINAL CONNECTIONS TO THE EQUIPMENT.
- ALL LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH INTENDED USE OF, OR SERVICING OF EQUIPMENT.
- 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.
- 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 THE PLAN. ROUGH-IN OUTLETS TO STUB 4" OUT OF WALLS AT THE HEIGHT INDICATED FROM FINISHED FLOOR TO CENTER LINE OF OUTLET. FLOOR OUTLETS TO STUB UP MIN. OF 2" ABOVE FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS SHALL BE SEALED WATER TIGHT.
 - PRESSURE REDUCING VALVES OR REGULATORS, AS REQUIRED FOR DISHWASHERS AND BOOSTER HEATER, AND AS OTHERWISE NOTED.
 - FLOOR SINKS, UNLESS NOTED ON CONTRACT, DRAWINGS OR SPECIFICATIONS PROVIDED BY PLUMBER. FLOOR SINKS COMPLETE TOP GRATES AND REMOVABLE SEDIMENT BUCKETS SET FLUSH WITH FINISHED FLOOR, UNLESS OTHERWISE NOTED.
 - ALL WASTE LINES, DIRECT OR INDIRECT, EXCEPT AS NOTED, MINIMUM DIAMETER IF 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, SHOULD BE SIZED AND LOCATED PER LOCAL, STATE, AND NATIONAL CODES.
 - 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 CONDENSATION LINES IN THE KITCHEN.
 - CLEAN OUT VALVES FOR STEAM, CONDENSATE AND AIR LINES.
 - PROVIDE ACCESSIBLE WATER STOPS AT ALL WATER SUPPLY OUTLETS.
 - WATER TIGHT PVC CONDUIT FOR REMOTE SODA, BEER OR LIQUID SYSTEMS. CONFIRM LINE SIZE AND STUB OUT LOCATIONS WITH PURVEYOR.



Seal:

A Project For:



Client:

Santa Fe ISD
High School Serving
Line Renovation
16000 Hwy 6
Santa Fe, Tx.
77517

Revision:

0 01-19-20 DRAWN

1 01-27-20 REVISED

2 02-25-20 REVISED

3 02-27-20 REVISED

Date: 01/19/2020
Drawn by: K.D.K.
Checked by: J.W.

Sheet Title:

FOODSERVICE
PLUMBING PLAN

Sheet #:

FS-3