

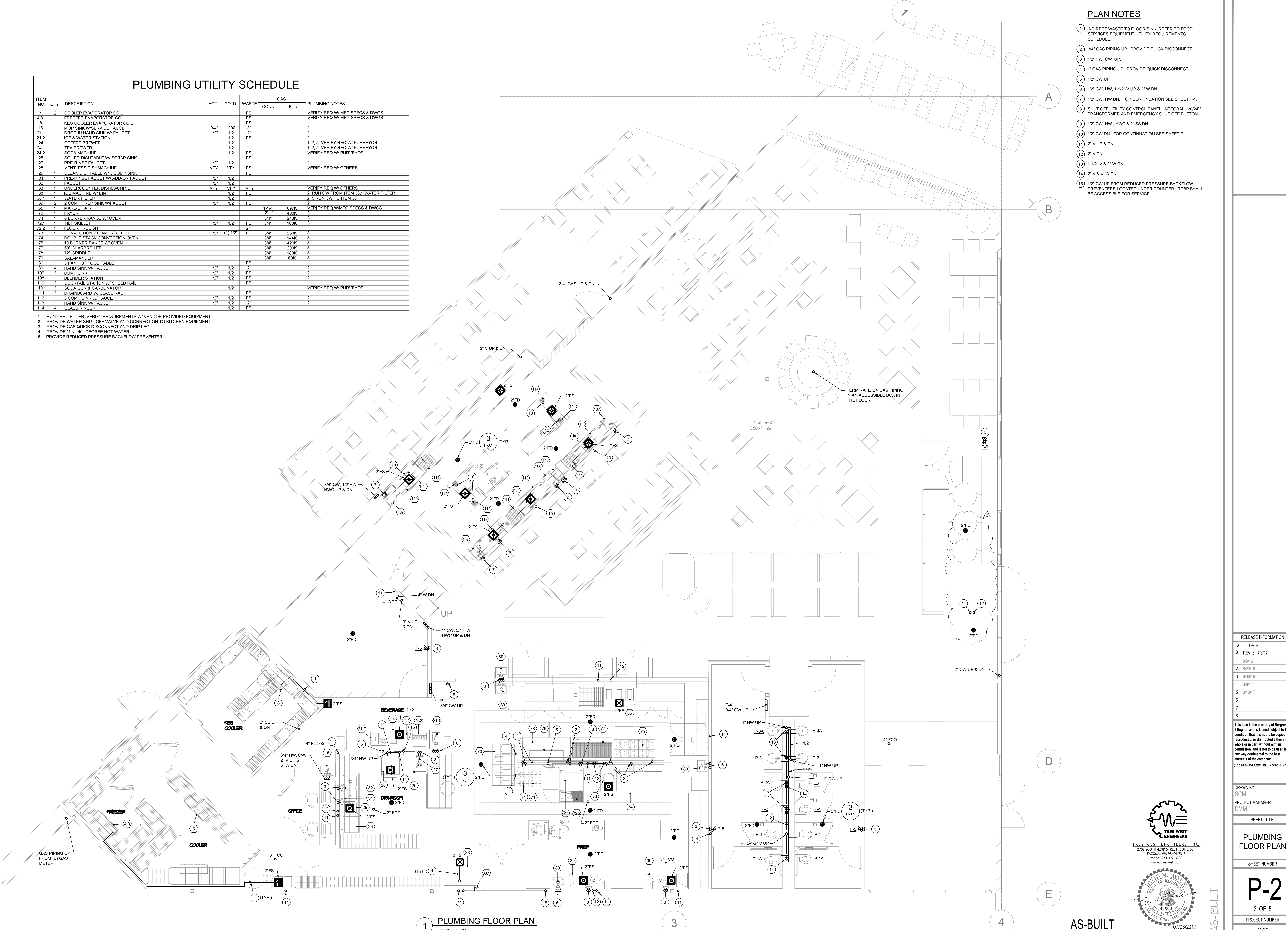
### PLUMBING UTILITY SCHEDULE

ITEM NO	QTY	DESCRIPTION	HOT	COLD	WASTE	GAS		PLUMBING NOTES
						CONN.	BTU	
3	2	COOLER EVAPORATOR COIL			FS			VERIFY REQ W/ MFG SPECS & DWGS
4.3	1	FREEZER EVAPORATOR COIL			FS			VERIFY REQ W/ MFG SPECS & DWGS
8	1	KEG COOLER EVAPORATOR COIL			FS			
16	1	MOP SINK W/SERVICE FAUCET		3/4"	3/4"	3"		2
21.1	1	DROP-IN HAND SINK W/ FAUCET		1/2"	1/2"	2"		2
21.2	1	ICE & WATER STATION			1/2"	FS		2
24	1	COFFEE BREWER			1/2"			1, 2, 5. VERIFY REQ W/ PURVEYOR
24.1	1	TEA BREWER			1/2"			1, 2, 5. VERIFY REQ W/ PURVEYOR
24.2	1	SODA MACHINE			1/2"	FS		VERIFY REQ W/ PURVEYOR
25	1	SOILED DISHTABLE W/ SCRAP SINK			FS			
27	1	PRE-RINSE FAUCET		1/2"	1/2"			2
28	1	VENTLESS DISHMACHINE			VFY	VFY	FS	VERIFY REQ W/ OTHERS
29	1	CLEAN DISHTABLE W/ 3 COMP SINK			FS			
31	1	PRE-RINSE FAUCET W/ ADD-ON FAUCET		1/2"	1/2"			
32	1	FAUCET		1/2"	1/2"			
33	1	UNDERCOUNTER DISHMACHINE			VFY	VFY	FS	VERIFY REQ W/ OTHERS
38	1	ICE MACHINE W/ BIN			1/2"	FS		2. RUN CW FROM ITEM 38.1 WATER FILTER
38.1	1	WATER FILTER			1/2"			2, 5 RUN CW TO ITEM 38
39	2	2 COMP PREP SINK W/FAUCET		1/2"	1/2"	FS		2
65	1	MAKE-UP AIR						
70	1	FRYER			1-1/4"	697K		VERIFY REQ W/MFG SPECS & DWGS
71	1	6 BURNER RANGE W/ OVEN			(2) 1"	400K		
72.1	1	TILT SKILLET			3/4"	249K		
72.2	1	FLOOR TROUGH			3/4"	100K		
73	1	CONVECTION STEAMER/KETTLE			2"			
74	1	DOUBLE STACK CONVECTION OVEN		1/2"	(2) 1/2"	FS	3/4"	250K 3
75	1	10 BURNER RANGE W/ OVEN			3/4"	144K		3
77	1	60" CHANGROILER			3/4"	420K		3
78	1	72" GRIDDLE			3/4"	200K		3
79	1	SALAMANDER			3/4"	180K		3
86	1	3 PAN HOT FOOD TABLE			3/4"	60K		3
89	4	HAND SINK W/ FAUCET		1/2"	1/2"	FS		2
107	3	DUMP SINK		1/2"	1/2"	FS		2
108	1	BLENDER STATION		1/2"	1/2"	FS		2
110	3	COCKTAIL STATION W/ SPEED RAIL				FS		
110.1	3	SODA GUN & CARBONATOR			1/2"			VERIFY REQ W/ PURVEYOR
111	3	DRAINBOARD W/ GLASS RACK				FS		
112	1	3 COMP SINK W/ FAUCET		1/2"	1/2"	FS		2
113	1	HAND SINK W/ FAUCET		1/2"	1/2"	FS		2
114	4	GLASS RINSER		1/2"	1/2"	FS		2

- RUN THRU FILTER, VERIFY REQUIREMENTS W/ VENDOR PROVIDED EQUIPMENT.
- PROVIDE WATER SHUT-OFF VALVE AND CONNECTION TO KITCHEN EQUIPMENT.
- PROVIDE GAS QUICK DISCONNECT AND DRIP LEGS.
- PROVIDE MIN 140° DEGREE HOT WATER.
- PROVIDE REDUCED PRESSURE BACKFLOW PREVENTER.

### PLAN NOTES

- INDIRECT WASTE TO FLOOR SINK. REFER TO FOOD SERVICES EQUIPMENT UTILITY REQUIREMENTS SCHEDULE.
- 3/4" GAS PIPING UP. PROVIDE QUICK DISCONNECT.
- 1/2" HW, CW UP.
- 1" GAS PIPING UP. PROVIDE QUICK DISCONNECT.
- 1/2" CW UP.
- 1/2" CW, HW, 1-1/2" V UP & 2" W DN.
- 1/2" CW, HW DN. FOR CONTINUATION SEE SHEET P-1.
- SHUT OFF UTILITY CONTROL PANEL. INTEGRAL 120/24V TRANSFORMER AND EMERGENCY SHUT OFF BUTTON.
- 1/2" CW, HW, HWC & 2" SS DN.
- 1/2" CW DN. FOR CONTINUATION SEE SHEET P-1.
- 2" V UP & DN.
- 2" V DN.
- 1-1/2" V & 2" W DN.
- 2" V & 4" W DN.
- 1/2" CW UP FROM REDUCED PRESSURE BACKFLOW PREVENTERS LOCATED UNDER COUNTER. RRPB SHALL BE ACCESSIBLE FOR SERVICE.



1 PLUMBING FLOOR PLAN  
1/4" = 1'-0"

RELEASE INFORMATION	
#	DATE
0	REV. 3-7/317
1	9/2/18
2	9/23/18
3	9/30/18
4	3/8/17
5	3/13/17
6	
7	
8	

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DRAWN BY: SCM  
PROJECT MANAGER: DMM  
SHEET TITLE: PLUMBING FLOOR PLAN  
SHEET NUMBER: P-2  
3 OF 5  
PROJECT NUMBER: 4236



AS-BUILT