

PLUMBING CONNECTIONS SCHEDULE						
NUMBER	SIZE	DESCRIPTION	LOCATION	A.F.F.	SERVICE TO	ITEM NO.
P1	1"	INDIRECT WASTE	-	-	AIR GAP DRAIN	-
P2	2"	INDIRECT WASTE	-	-	AIR GAP DRAIN	-
P3	1/2"	HOT & COLD WATER	WALL	18"	FAUCET	-
P4	1/2"	HOT & COLD WATER	WALL	12"	HAND SINK	-
P5	1-1/2"	DIRECT WASTE	WALL	-	HAND SINK	P.C. TO DETERMINE DRAIN HEIGHT
P6	FLOOR SINK	-	-	-	-	-
P7	FLOOR DRAIN	-	-	-	-	-
P8	1/2"	COLD WATER	WALL	50"	SUPPLY	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P9	1/2"	COLD WATER	WALL	50"	WATER FILTER	TZ,T14 P.C. TO CONNECT TO ICE MAKER THRU WATER FILTER
P10	1/2"	COLD WATER	WALL	18"	CARBONATOR	T1&F18 P.C. TO BRANCH TO CONNECTION AS REQUIRED

PLUMBING SYMBOLS	
COLD WATER	CW ●
HOT WATER	HW ●
COOLING TOWER WATER	CTW ●
COOLING TOWER WATER RETURN	CTWR ●
WASTE	W ●
INDIRECT WASTE	IW ○
HUB DRAIN/AIR GAP DRAIN	HD/AGD ○
FLOOR DRAIN	FD ○
FUNNEL-TYPE FLOOR DRAIN	FFD ○
FLOOR SINK -1/2" GRATE	FS ○
STEAM SUPPLY	SS ○
CONDENSATE RETURN	CR ○
GAS SUPPLY	G ○
POINT OF CONNECTION ON EQUIPMENT	○

NOTE:  
DRAIN LOCATIONS SHOWN ARE TO A DEGREE ARBITRARY, THEREFORE, SHOULD LOCATIONS CONFLICT WITH STRUCTURAL ELEMENTS OR OTHER UTILITY SYSTEMS, SOME MOVEMENT OF THE ROUGH-IN POINT IS POSSIBLE. ALWAYS MAKE THE DRAIN MORE ACCESSIBLE RATHER THAN OBSCURED BY EQUIPMENT. SOME AREA FLOOR DRAINS MAY BE RELOCATED TO FACILITATE ECONOMY OF DESIGN.

NOTE:  
AREA FLOOR DRAINS ARE TO BE PROVIDED BY THE PLUMBING CONTRACTOR. LOCATIONS SHOWN ON PLAN ARE WITHIN CLOSE PROXIMITY OF DESIRED LOCATION. PLUMBING CONTRACTOR TO TRY TO LOCATE FLOOR DRAINS AS CLOSE AS POSSIBLE TO INDICATED LOCATIONS AND ADJUST FOR FIELD CONDITIONS.

### PLUMBING NOTES

ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILING AND/OR CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR AND ALL TRADES UTILIZING THESE PLANS.

ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

UTILITIES SHOWN ARE FOR ITEMS OF FOODSERVICE EQUIPMENT ONLY AND ARE THE MINIMUM REQUIRED TO OPERATE EQUIPMENT. LOCATIONS OF ANY ADDITIONAL PLUMBING UTILITIES WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/ENGINEER.

PLUMBING PLAN SHOWS OUTLET AND CONNECTION LOCATIONS WITH CAPACITIES. FOR ACTUAL ROUGH-IN LOCATIONS, REFER TO DIMENSIONED DRAWINGS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.

FINAL PLUMBING CONNECTIONS INCLUDING MOUNTING OF DRAINS, FAUCETS AND PIPING FROM POINT-OF-CONNECTION ON EQUIPMENT TO BUILDING PLUMBING SYSTEM AND INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

ALL PLUMBING MATERIALS, INCLUDING PIPE, TRAPS, STOPS, VALVES, FITTINGS, SHUT-OFFS, WATER HAMMER ARRESTORS, PRESSURE REDUCING VALVES, GAUGES, UNIONS AND INSULATION SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

PLUMBING CONTRACTOR SHALL INSTALL ALL FAUCETS AND PLUMBING ACCESSORIES PROVIDED LOOSE BY KITCHEN EQUIPMENT CONTRACTOR.

UTILITIES (GAS, WATER, STEAM) SHALL BE CONCEALED IN WALLS AND STUBBED-OUT OF FINISHED WALLS 6". PIPING STUBBED OUT OF THE FLOOR OR WALL AND RUN EXPOSED SHALL NOT BE ACCEPTABLE AND IS IN VIOLATION OF HEALTH DEPARTMENT CODES. ALL PENETRATIONS SHALL BE SEALED IN WATER TIGHT.

ALL EXPOSED PIPING SHALL BE CHROME PLATED TO SATISFY LOCAL HEALTH DEPARTMENT.

PLUMBING COMPONENTS, PROVIDED BY PLUMBING CONTRACTOR INCLUDING VALVES, TRAPS, SHUT-OFFS, GAUGES AND CONNECTIONS SHALL NOT INTERFERE IN ANY WAY WITH THE OPERATION OF ITEMS OF FOODSERVICE EQUIPMENT.

WATER PRESSURE IN EQUIPMENT AREA SHOULD NOT EXCEED 50 PSI IN BOTH HOT AND COLD WATER SUPPLY LINES. THE WATER PRESSURE TO DISHWASHERS, GLASSWASHERS AND BOOSTER HEATERS SHOULD NOT EXCEED 25 PSI. PRESSURE REDUCING VALVES PROVIDED BY PLUMBING CONTRACTOR MUST MEET EQUIPMENT MANUFACTURER'S FLOW RECOMMENDATIONS.

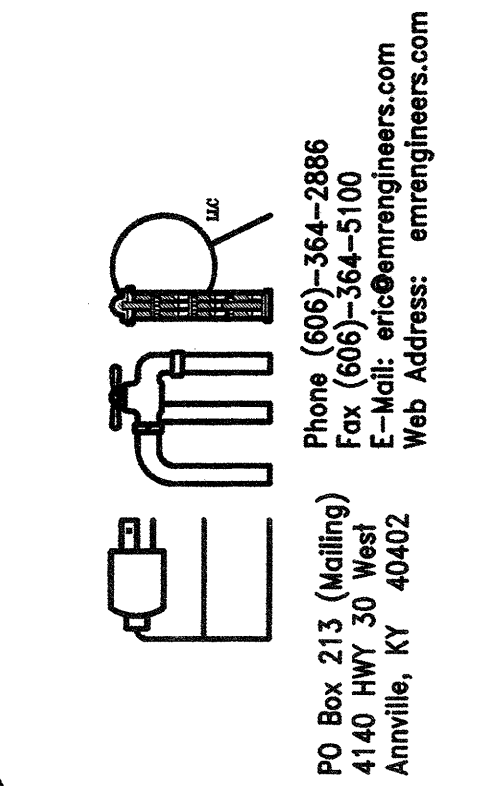
FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISHED FLOOR WITH OR WITHOUT GRATE COVER AS INDICATED ON PLAN.

ALL LINES SHALL BE FLUSHED FREE OF FOREIGN MATTER AND LINE STRAINERS AND FAUCET AERATORS CLEANED PRIOR TO MAKE-UP OF FINAL UTILITY CONNECTIONS BY PLUMBING CONTRACTOR.

GREASE TRAPS SHALL BE PROVIDED BY PLUMBING CONTRACTOR AND SHALL BE RECESS-MOUNTED, FLUSH WITH TOP OF FINISHED FLOOR. GREASE TRAPS SHALL NOT BE LOCATED BENEATH ANY ITEM OF FOODSERVICE EQUIPMENT AND THE REMOVAL OF COVER SHALL NOT INTERFERE WITH THE OPERATION OF ANY FOODSERVICE EQUIPMENT ITEMS.

NOTE:  
THIS DRAWING INDICATES THE GENERAL EXTENT OF THE WORK AND IS NOT INTENDED TO INDICATE OR DESCRIBE ANY AND ALL WORK REQUIRED FOR THE FULL PERFORMANCE AND COMPLETION OF THE REQUIREMENTS OF THE CONTRACT DOCUMENTS.

FINAL-ISSUED FOR CONSTRUCTION



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Project:  
**MERCY HEALTH SYSTEM OF MAINE**  
**PORTLAND, MAINE**

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**PLUMBING PLAN & SCHEDULE**

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**FS-2.2**