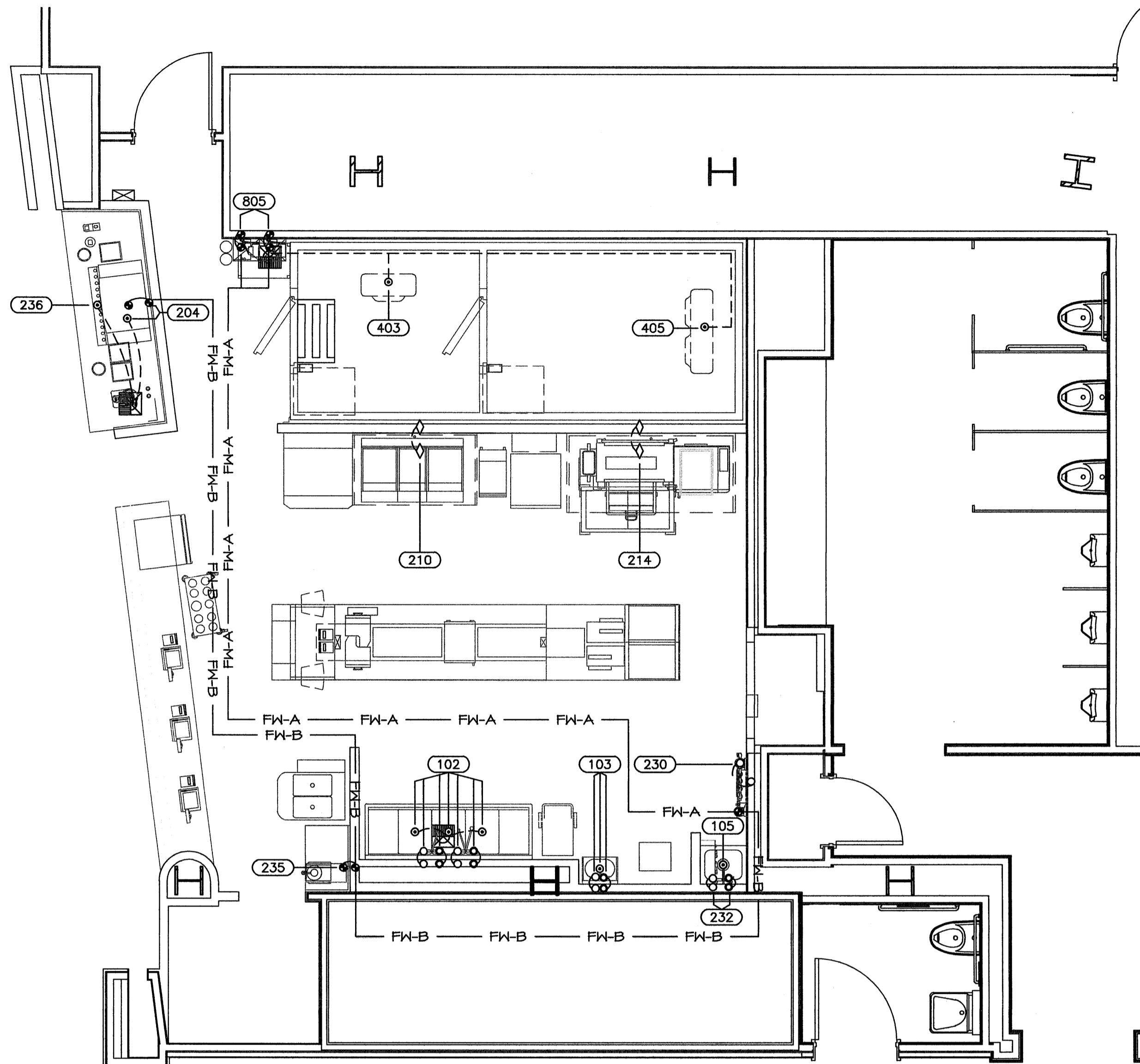
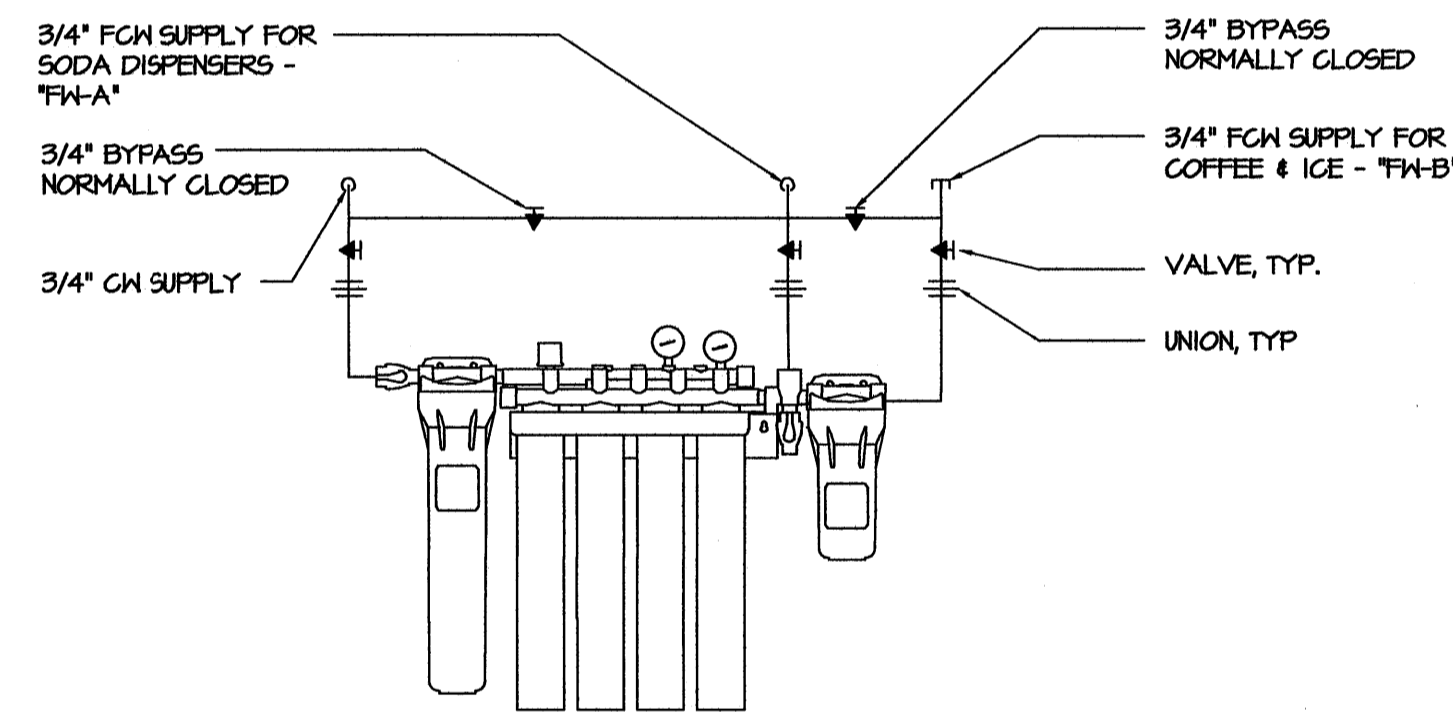


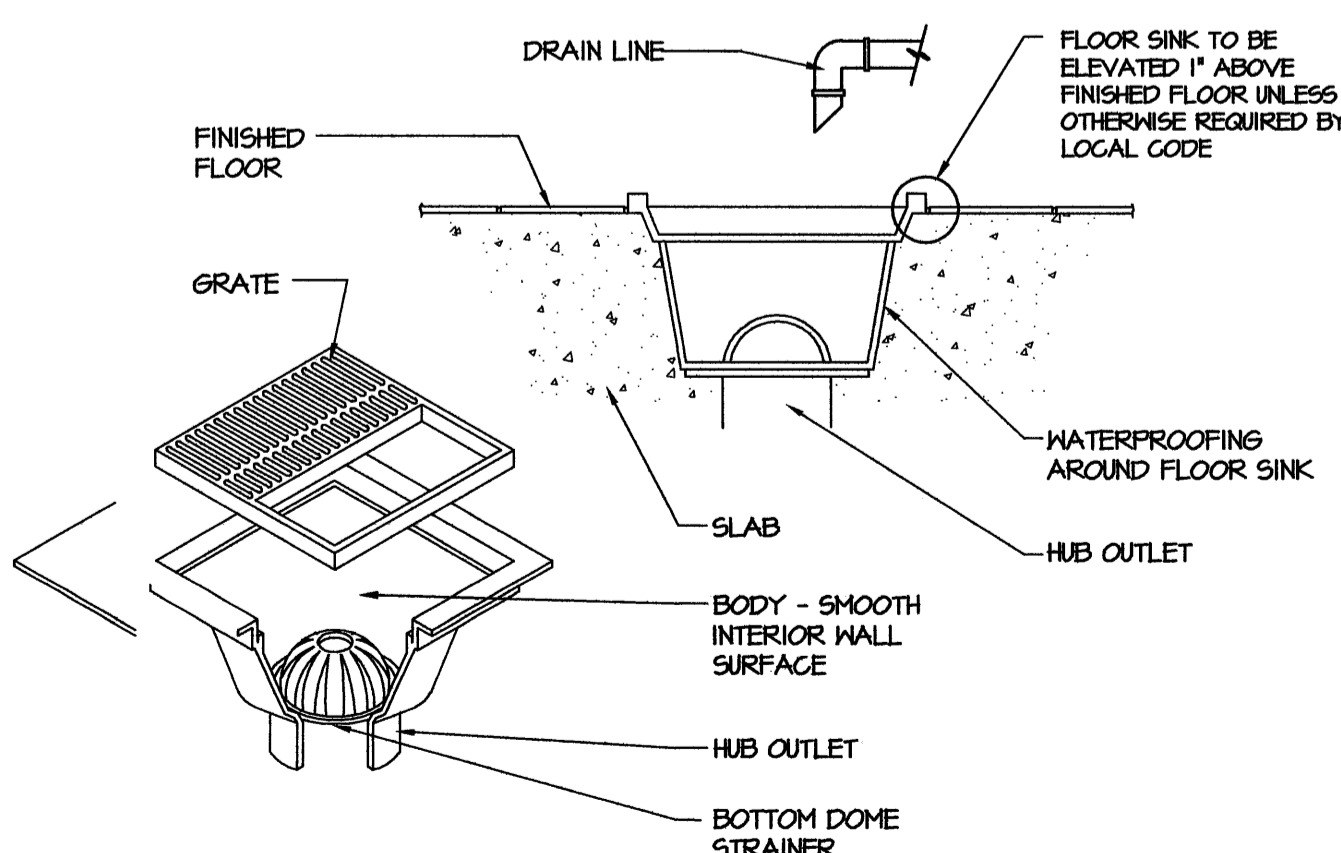
P:\2011 Jobs\11.167 Portland International Airport - Burger King\11.167 A - Drawings\11.167 Portland Burger King Rough-In Plans.dwg - May 23, 2011 - 10:04 am - DWG:BECK



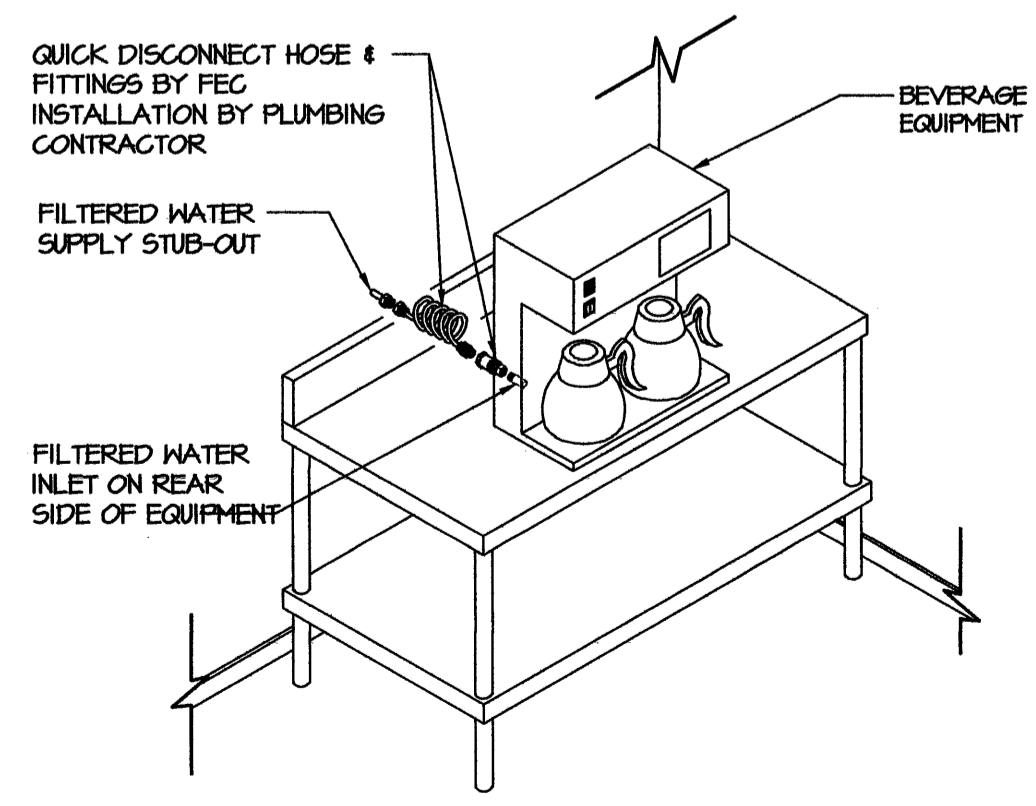
A2 FOODSERVICE PLUMBING ROUGH-IN PLAN
1/4" = 1'-0"



D8 WATER FILTER DETAIL - COMBINATION
N.T.S.



A1 FLOOR SINK DETAIL
N.T.S.



G5 FLEXIBLE WATER LINE DETAIL
N.T.S.

ROUGH-IN DIMENSIONS ARE PROVIDED FOR GUIDANCE ONLY. THE GENERAL CONTRACTOR AND SUBCONTRACTORS ARE TO VERIFY, COORDINATE, AND ADJUST FOR FIELD CONDITIONS. THE GENERAL CONTRACTOR AND SUBCONTRACTORS ARE TO VERIFY, COORDINATE, AND ADJUST THESE DIMENSIONS BASED UPON THE EQUIPMENT PROVIDED BY THE OWNER OR OTHER CONTRACTORS UNDER CONTRACT TO THE OWNER.

PLUMBING ROUGH-IN NOTES

- THIS DRAWING IS ACCOMPANIED BY OTHER DRAWINGS, SPECIFICATIONS, AND BROCHURES. DRAWINGS, SPECIFICATIONS, AND BROCHURES ARE TO BE CONSIDERED IN WHOLE FOR PRICING, ROUGH-INS, INSTALLATION, AND CONNECTIONS. THE GENERAL CONTRACTOR AND CONNECTING TRADES SHALL REVIEW THESE DOCUMENTS FOR NOTATIONS AND COMMENTS THAT PERTAIN TO THE PLUMBING ASPECTS OF THE PROJECT.
- GENERAL CONTRACTOR AND CONNECTING TRADES SHALL BE RESPONSIBLE FOR REVIEWING ALL FOOD SERVICE CONTRACT DOCUMENTS TO ENSURE THAT ALL REQUIRED PLUMBING SERVICES ARE PROVIDED SO AS TO COMPLETE THE PROJECT.
- PLUMBING DRAIN AND SUPPLY LINES SHOWN IN THESE DRAWINGS, UNLESS SPECIFIED OTHERWISE IN THE DETAILS, ARE SCHEMATIC IN NATURE AND WILL NORMALLY BE INSTALLED BY THE GENERAL CONTRACTOR. THE FOODSERVICE EQUIPMENT CONTRACTOR, HOWEVER, SHALL PROVIDE ADEQUATE ACCESS AND CHASES SO THAT PLUMBING CONNECTIONS CAN BE MADE IN A CONCEALED MANNER.
- DRAIN LINES FROM BUILT-IN DRAIN VALVES SHALL BE PROVIDED BY THE FOODSERVICE EQUIPMENT CONTRACTOR. DRAIN LINES FROM BUILT-IN DRAIN VALVES SHALL BE EXTENDED TO WASTE BY THE GENERAL CONTRACTOR.
- ALL DRAIN LINES PROVIDED BY THE FOODSERVICE EQUIPMENT CONTRACTOR AND THE GENERAL CONTRACTOR SHALL BE 1" MINIMUM. ADAPTERS ARE TO BE PROVIDED AND INSTALLED ON EQUIPMENT CONNECTIONS THAT ARE LESS THAN 1". ALL DRAIN LINES ARE TO BE HARD COPPER. DRAIN LINES WITHIN FIXTURES ARE TO BE ROUTED AS HIGH AS POSSIBLE, AND CONFORM TO FIXTURE CONFIGURATION AND FUNCTIONS SO AS NOT TO OBSTRUCT OPENINGS OR SHELVES.
- ABOVE GRADE SANITARY WASTE PIPING FROM ICE BINS, REFRIGERATORS, AND FREEZERS TO FLOOR SINKS, OPEN SITE DRAINS, AND TROUGH DRAINS TO BE INSULATED TO PREVENT CONDENSATION.
- GENERAL CONTRACTOR TO PROVIDE SERVICE AND FULLY CONNECT EQUIPMENT ITEMS; FURNISH AND INSTALL ALL MATERIAL, VALVES, TRAPS, FITTINGS, STOPS, PRESSURE REGULATORS, AND PIPING BETWEEN EQUIPMENT AND STUB-OUT LOCATIONS TO MAKE EQUIPMENT FULLY OPERATIONAL.
- PIPING SHALL BE CONCEALED IN WALLS WHEREVER POSSIBLE. STUB-OUT DIMENSIONS ARE FROM FINISHED WALLS TO CENTER OF STUB-OUTS OR FROM CENTER OF STUB-OUT TO CENTER OF STUB-OUT.
- STUB-OUT LOCATIONS AND CONNECTION REQUIREMENTS ARE RELATIVE ONLY TO ITEMIZED FOOD SERVICE EQUIPMENT AND FIXTURES. PLUMBING PLAN IS INTENDED TO ROUGH-IN ALL LOCATIONS, CONNECTION POSITIONS, AND LOAD REQUIREMENTS FOR FINAL ROUGH-INS.
- STUB-OUT HEIGHTS ARE TO BE MEASURED FROM THE FINISHED FLOOR, NOT FROM CURBS OR PADS, TO THE CENTERLINE OF THE STUB-OUT. STUB-OUTS SHALL EXTEND 4" BEYOND WALLS.
- HORIZONTAL PIPING AS EXTENDED FROM THE STUB-OUT SHALL BE INSTALLED NOT LESS THAN 6" ABOVE FINISHED FLOOR. HORIZONTAL PIPING TO BE BRACED AS REQUIRED WITH STAND-OFFS THAT ALLOW FOR CLEANING ACCESS BETWEEN PIPING AND WALL.
- GENERAL CONTRACTOR TO FURNISH AND INSTALL WALL AND FLOOR SLEEVES. FLOOR SLEEVES SHALL BE WATERTIGHT AND EXTEND 2" ABOVE FINISHED FLOOR. SLEEVES THROUGH PADS AND CURBS TO BE FLUSH. SEAL SLEEVE OPENINGS WATERTIGHT.
- ALL FLOOR SINKS ARE TO BE SET FLUSH WITH THE FINISHED FLOOR OR FINISHED CURB. FULLY OR PARTIALLY EXPOSED FLOOR SINKS ARE TO BE COMPLETE WITH TOP GRATE, AS INDICATED. IN THE EVENT THAT LOCAL CODES REQUIRE FLOOR SINKS TO BE SET ABOVE OR BELOW FINISHED FLOOR OR CURBS, THE GENERAL CONTRACTOR SHALL PROMPTLY ADVISE THE ARCHITECT AND FOODSERVICE DESIGNER.
- FAUCETS AND LEVER WASTE SHALL BE SUPPLIED BY THE FOODSERVICE EQUIPMENT CONTRACTOR AND INSTALLED BY THE GENERAL CONTRACTOR.
- GENERAL WATER PRESSURE IN KITCHEN SHALL NOT EXCEED 50 P.S.I. DISHWASHER OR GLASSWASHER TO BE AT 25 P.S.I. MAXIMUM. GENERAL CONTRACTOR TO FURNISH AND INSTALL PRESSURE REDUCING VALVES AS REQUIRED.
- PIPING FROM REFRIGERATION COILS TO CONDENSERS AND FROM COILS TO DRAINS IS PROVIDED UNDER THE REFRIGERATION SCOPE - SEE FOODSERVICE SPECIAL CONDITIONS PLAN.
- IF REQUIRED, GREASE INTERCEPTORS ARE TO BE SIZED, LOCATED, AND INSTALLED PER LOCAL CODES. GREASE INTERCEPTOR SPECIFICATIONS ARE TO BE VERIFIED AND COORDINATED WITH THE OWNER, DESIGN TEAM, GENERAL CONTRACTOR, AND FOODSERVICE EQUIPMENT CONTRACTORS.
- GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR REMOVING, REINSTALLING, REPAIRING, OR REPLACING EXISTING ACOUSTICAL, GYPSUM, OR OTHER CEILING, WALLS OR FLOORS AS REQUIRED FOR THE PERFORMANCE OF WORK.
- EXISTING PIPES MAY NEED MODIFICATION TO CLEAR NEW UTILITIES. THE GENERAL CONTRACTOR SHALL COORDINATE WITH ALL TRADES PRIOR TO THE START OF WORK.
- GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR ALL FEES, PERMITS, AND LICENSES FOR THE COMPLETE INSTALLATION OF HIS WORK.
- GENERAL CONTRACTOR IS RESPONSIBLE FOR COMPLIANCE WITH ALL LOCAL AND NATIONAL CODES.
- WORK INDICATED ON THESE DRAWINGS SHALL BE COORDINATED WITH WORK BY ALL OTHER TRADES.
- WHEN ROUGHING-IN, THE TRADES SHALL BE RESPONSIBLE FOR MAKING ALLOWANCES FOR VALVES, TRAPS, DISCONNECTS, ETC.
- GENERAL GAS PRESSURE IN KITCHEN SHALL NOT EXCEED 14" W.C.

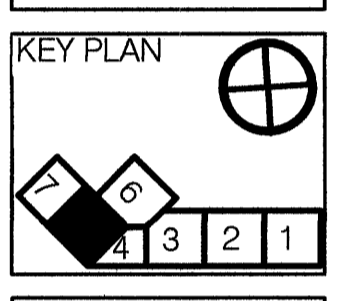
PLUMBING LEGEND

●	PLUMBING STUB-UP	⊕	STEAM CONNECTION
○	FIELD CONN. BY PLUMB.	Ⓐ	AIR CONNECTION
○	FIELD CONN. COLD WATER	Ⓓ	DRAIN VALVE
○	FIELD CONN. HOT WATER	⊕	FILTERED WATER
⊠	FLOOR SINK	HW	HOT WATER
⊠	FLOOR SINK W/ GRATE	CW	COLD WATER
⊠	FUNNEL FLOOR DRAIN	IW	INDIRECT WASTE
⊠	DRAIN LOCATION	DIR	DIRECT WASTE
⊠	OPEN SITE DRAIN	FS	FLOOR SINK
⊠	GAS CONNECTION	FW	FILTERED WATER
⊠	CONDENSATE RETURN	BTC	BRANCH TO CONNECT

Item	Date
ENG REVIEW	05-23-11



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Job No:
Scale: As noted
Issued:
Foodservice Plumbing Rough-In Plan

FS 2.1