PLUMBING NOTES

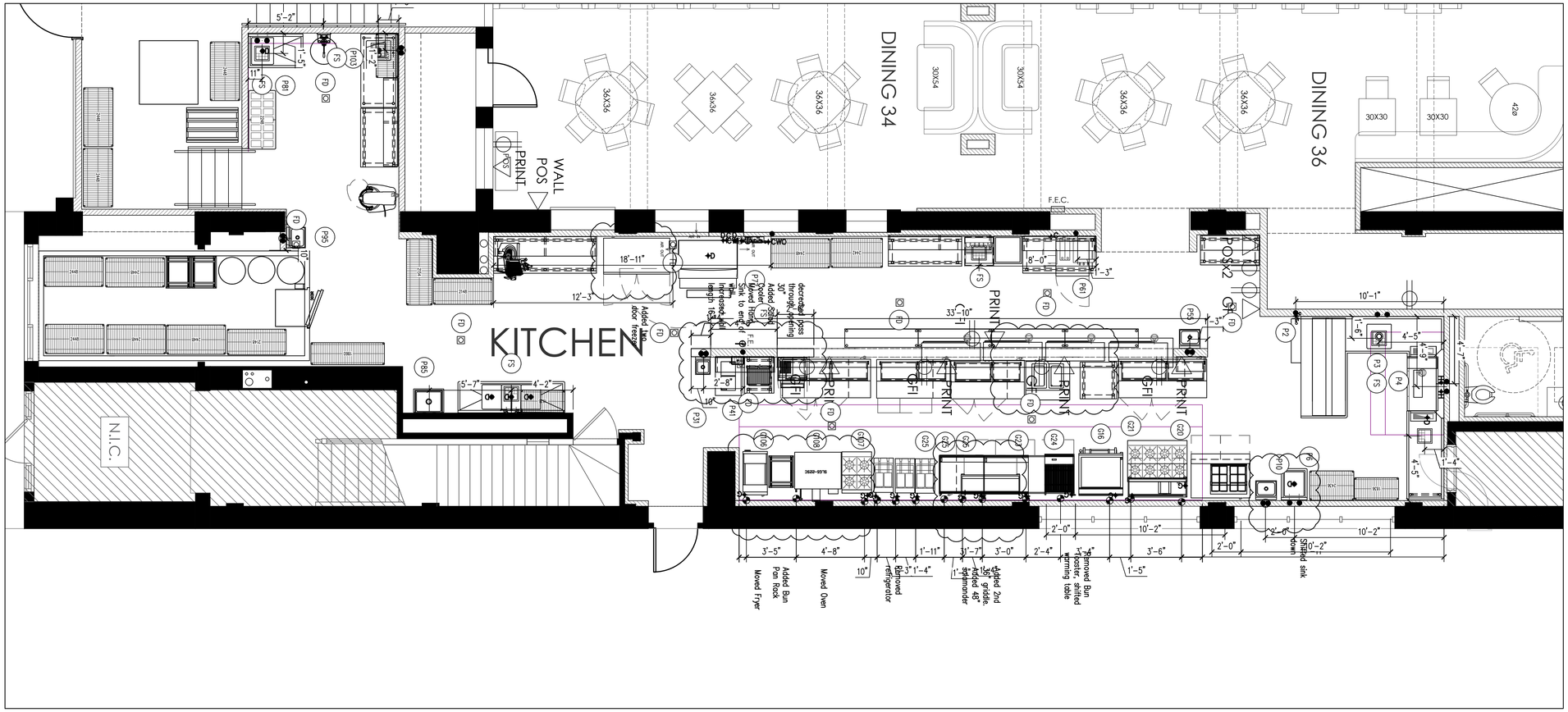
1. ROUGH-INS SHOWN PERTAIN TO AND ARE FOR FOOD SERVICE FIXTURES AND EQUIPMENT ONLY. SEE ARCHITECTURAL AND/OR ENGINEERED PLANS FOR ADDITIONAL PLUMBING REQUIREMENTS.
2. THIS PLUMBING PLAN IS INTENDED TO SHOW ROUGH-IN LOCATIONS, SIZES AND TYPES OF CONNECTIONS REQUIRED. DIMENSIONS SHOWN ARE FROM FINISHED SURFACES TO CENTER LINE OF THE ROUGH-IN LOCATION UNLESS OTHERWISE NOTED.
3. FINAL CONNECTIONS TO ALL EQUIPMENT TO BE PERFORMED BY P.C. INCLUDING REQUIRED MATERIALS SUCH AS STOPS, VALVES, FILTERS, TRAPS, CHECK VALVES, PIPING, TUBING, PRESSURE REGULATING VALVES, ETC AS.
4. P.C. TO FURNISH AND INSTALL THE FOLLOWING:
   - 4.1. ALL WATER, WASTE, GAS AND STEAM SERVICE TO POINT OF ROUGH-IN AS SHOWN ON PLAN. ROUGH-IN OUTLETS TO STUB UP 6in ABOVE FINISHED FLOOR OR CURB UNLESS OTHERWISE NOTED TO COVER LINE OF EQUIP. FLOOR ROUGH-INS TO STUB UP 4in ABOVE FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS ARE TO BE SEALED WATERTIGHT.
   - 4.2. PRESSURE REDUCING AND/OR REGULATION VALVES FOR EQUIPMENT AND BOOSTER HEATERS AND AS OTHERWISE NOTED IN KITCHEN AREA.
   - 4.3. ALL FLOOR DRAIN, COMPLETE WITH TRAP GRATES INDICATED AND REMAINING SUNDRY ACCESS SET FLUSH WITH FINISHED FLOOR (UNLESS OTHERWISE NOTED).
   - 4.4. ALL WASTE LINES DIRECT OR INDIRECT) EXCEPT AS NOTED. MINIMUM DIAMETER OF LINE SHALL BE AS INDICATED ON PLAN REGARDLESS OF CONNECTION SIZE AND SHALL BE PITCHED 1/4in PER FOOT MINIMUM DRAINS AS HIGH AS POSSIBLE ABOVE FLOOR. ALL WASTE LINES SHALL HAVE ADEQUATE CLEAN-OUT PROVISIONS.
   - 4.5. INDIRECT WASTE LINES FOR WALK-IN COOLERS / FREEZERS TO BE PITCHED AT ALL / 1/2in. DRAINAGE AND VENT IS 1"P"-TRAP AT THE END OF THE RUN ABOVE THE FLOOR DRAIN.
   - 4.6. HEATER TAPE RATED AT 3W WATTS PER LINEAL FOOT OF DRAIN LINE TO WELL AS INSULATION OF ALL DRAIN LINES INSIDE FREEZER COMPARTMENTS.
   - 4.7. ALL REQUIRED GREASE TRAPS BELOW OR FLUSH WITH FLOOR.
   - 4.8. WHEN GAS COOKING EQUIPMENT IS USED, INSTALL FIRE CONTROL GAS SHUT-OFF VALVE(S) AS SUPPLIED BY FIRE PROTECTION SYSTEM CONTRACTOR.
   - 4.9. VACUUM BREAKERS AS REQUIRED AS WELL AS INSTALLATION OF THOSE PROVIDED BY E.C. FOR USE WITH SUPERVISION.
   - 4.10. INSULATION ON ALL STEAM, HOT WATER AND CONDENSATE LINES IN THE KITCHEN AREA AS ALL OTHER LINES ARE TO BE INSULATED IN THE MECHANICAL ROOM.
5. ALL VENT PIPES TO BE CONCEALED IN WALLS OR COLUMN CHASES. ICE LOOP VENTS FOR FLOOR SINKS/ES.
6. ALL EXPOSED PIPING AND FITTINGS IN KITCHEN AREA TO BE CHROME PLATED OR STAINLESS STEEL.
7. ALL LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH INTENDED USE OR SERVICING OF EQUIPMENT.
8. ABOU FLOOR DRAINS MAY NOT BEEN SHOWN OR NOTED. QUANTITIES AND LOCATIONS TO BE COORDINATED WITH E.C.

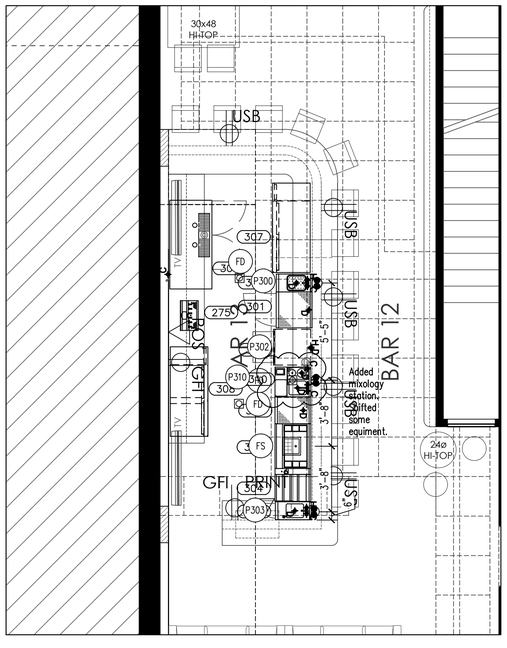
PLUMBING SYMBOLS

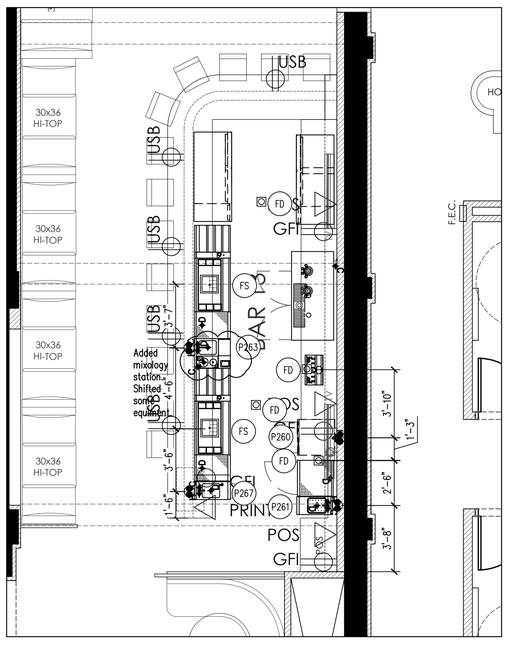
SYMBOL	DESCRIPTION
●	WATER SERVICE (HOT or COLD)
◔	GAS SERVICE
◐	CHILLED WATER SUPPLY or RETURN
○	DIRECT WASTE
▣	8" x 8" FLOOR SINK w/ HALF GRATE
▣	8" x 8" FLOOR SINK w/ 3/4 GRATE
▣	12" x 12" FLOOR SINK w/ HALF GRATE
▣	12" x 12" FLOOR SINK w/ 3/4 GRATE
⊡	FLOOR DRAIN
▥	FUNNEL FLOOR DRAIN
○	HUB DRAIN

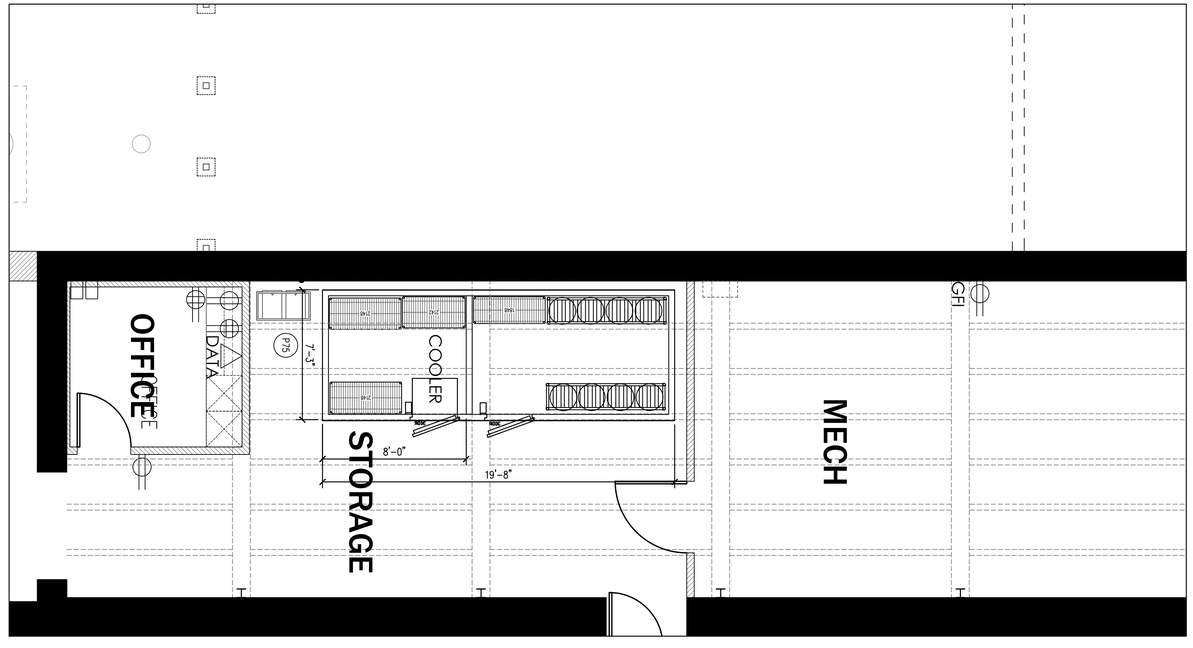
ABBREVIATIONS

ABBRV.	DESCRIPTION
A.F.F.	ABOVE FINISHED FLOOR
ADDT.	ADDITIONAL
B.F.C.	BELOW FINISHED CEILING
B.U.	BRAIN TO CONNECTION
C.W.	COLD WATER
C.W.R.	CHILLED WATER RETURN
C.W.S.	CHILLED WATER SUPPLY
D.F.A.	DROP SERVICE FROM ABOVE
F.D.	FLOOR DRAIN
F.F.D.	FUNNEL FLOOR DRAIN
F.S.	FLOOR SINK
F.E.C.	FOODSERVICE EQUIPMENT CONTRACTOR
F.T.	FLOOR TROUGH
FLUSH	MOUNT ITEM FLUSH w/ SURFACE
G.C.	GENERAL CONTRACTOR
G.H.T.	GARDEN HOSE THREAD
GPH	GALLONS PER HOUR
GPM	GALLONS PER MINUTE
H.B.	HUB DRAIN
H.W.	HOT WATER
HGT.	HEIGHT
In.	INCH
N.I.F.E.C.	NOT IN FOODSERVICE EQUIPMENT CONTRACT
P.C.	PLUMBING CONTRACTOR
PLUMB.	PLUMBING
R.C.	ROOFING CONTRACTOR
RO.	ROUGH-IN
REQ'D	REQUIRED
REQMTS	REQUIREMENTS
S.C.	STRUCTURAL CONTRACTOR
STUB	SERVICE UP FROM FINISHED FLOOR









THIS DRAWING IS THE PROPERTY OF C&T DESIGN & EQUIPMENT CO., INC. AND MAY NOT BE COPIED OR REPRODUCED IN ANY FORM WITHOUT THE EXPRESSED CONSENT OF C&T DESIGN AND EQUIPMENT CO., INC.
ALL DRAWINGS AND SPECIFICATIONS PREPARED BY C&T DESIGN AND EQUIPMENT CO., INC. AND OTHER DATA FURNISHED BY C&T DESIGN AND EQUIPMENT CO., INC. ARE AND SHALL REMAIN THE PROPERTY OF C&T DESIGN AND EQUIPMENT CO., INC. THEY ARE NOT TO BE USED IN WHOLE OR IN PART FOR ANY PURPOSE EXCEPT AS AUTHORIZED IN WRITING BY C&T DESIGN AND EQUIPMENT CO., INC.

ALL PLUMBING AND ELECTRICAL CONNECTIONS, WATER AND MASONRY WORK SHALL NOT BE THE RESPONSIBILITY OF THE FOODSERVICE EQUIPMENT CONTRACTOR BUT SHALL BE THE RESPONSIBILITY OF THE RESPECTIVE TRADES.

DRAWN BY:	DATE:
SWE	7/29/19

REVISIONS:
2/7/20
1/10/21
3/31/21
4/7/21
5/26/21

C & T DESIGN & EQUIPMENT CO., INC.
4025 PORT UNION RD. FAIRFIELD, OHIO 45014
PHONE: 513-771-2828
DESIGN & SALES TO ALL TYPES OF FOOD SERVICE OPERATIONS

KEC PLUMBING PLAN

SCALE: 1/4"=1'-0"

PROJECT MANAGER
E-MAIL ADDRESS
Scott Ellerhorst
sellerhorst@c-tdesign.com

Marquee

A SYMBOL OF QUALITY AND CUSTOMER SATISFACTION SINCE 1971

JOB NO. XXXX-XXX

SHEET NUMBER
K4
OF 3