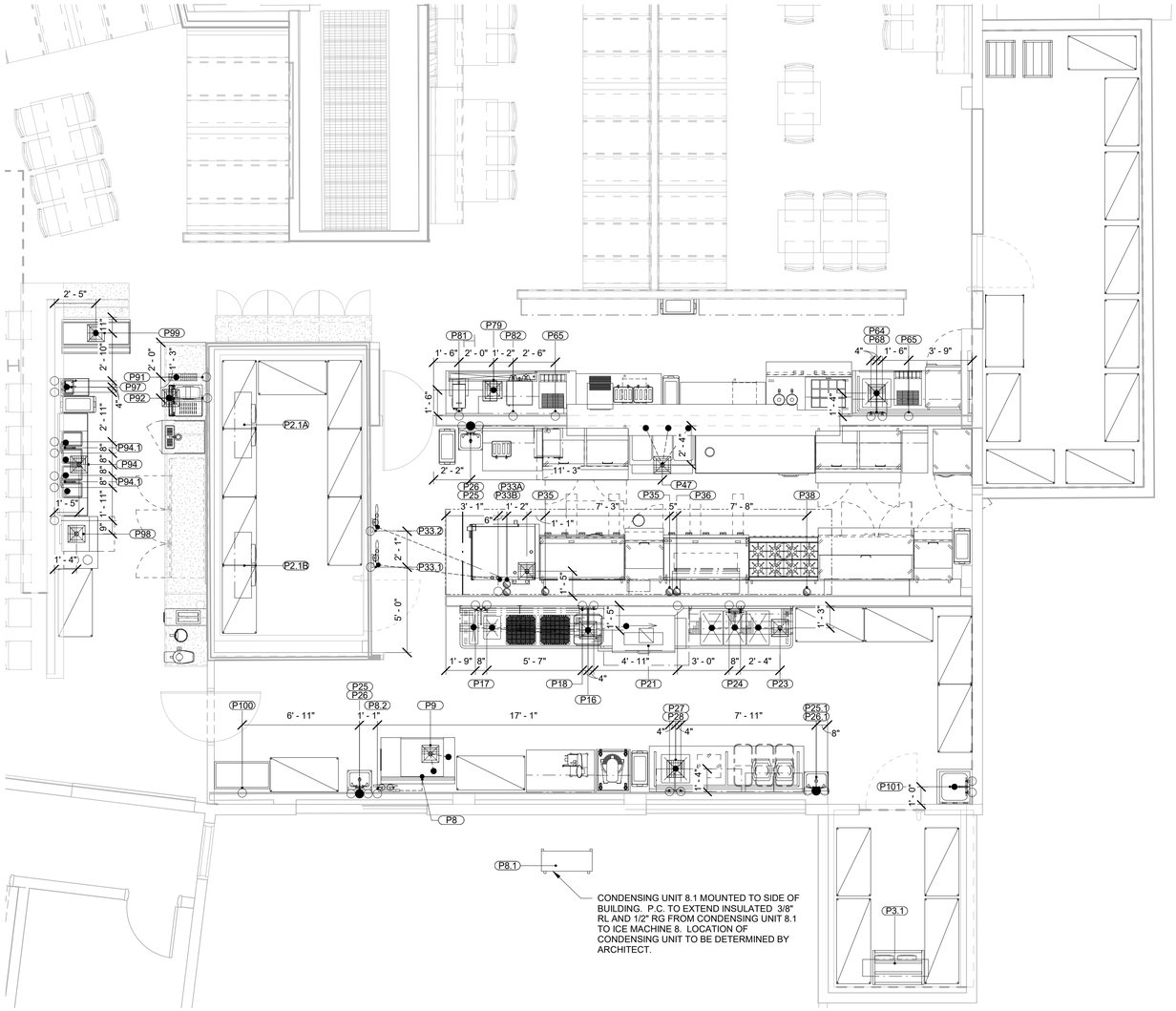

1 PLUMBING ROUGH-IN PLAN - 1ST FLOOR
1/4" = 1'-0"

PLUMBING CONTRACTOR NOTES...

1) ALL WORK TO BE DONE IN COMPLIANCE WITH NATIONAL AND LOCAL PLUMBING AND ELECTRICAL CODES.
2) ALL ROUGH-IN DIMENSIONS ARE TO CENTERLINE POSITIONS, UNLESS OTHERWISE NOTED.
3) ANY PENETRATIONS BY ELECTRICAL AND PLUMBING CONTRACTOR IN WALLS OF WALK-IN COOLER OR FREEZER MUST BE SEALED AIR TIGHT, i.e. LIGHTS, DRAINS, ETC. BY APPROPRIATE TRADES.
4) GENERAL CONTRACTOR TO PROVIDE HOLES/SLEEVES THROUGH CEILING, ROOFS, AND WALLS FOR SODA AND REFRIGERATION LINES, AND SEAL THEM IN ACCORDANCE WITH LOCAL FIRE AND BUILDING FIRE CODES.
5) ALL INDIRECT WASTES FOR FOODSERVICE EQUIPMENT WILL BE EXTENDED TO FLOOR DRAINS BY DIV. 15 UNLESS OTHERWISE NOTED. ANY ADDITIONAL GENERAL PURPOSE DRAINS TO BE LOCATED BY ARCHITECT.
6) P.C. TO VERIFY REQUIREMENTS OF ALL EXISTING, OWNER FURNISHED AND/OR VENDOR SUPPLIED EQUIPMENT BEING DISCONNECTED AND/OR NOT-IN-CONTRACT EQUIPMENT, AND PROVIDE ACCORDINGLY.
7) IN ORDER TO INSURE PROPER LEVELING OF FOOD SERVICE EQUIPMENT, **DO NOT** PITCH FLOOR TOWARDS DRAINS LOCATED IN PROXIMITY OF EQUIPMENT.
8) SINK FAUCETS AND WASTES ARE FURNISHED LOOSE BY FSEC FOR INSTALLATION BY DIV. 15.
FINAL DRAIN CONNECTIONS BY DIV. 15, UNLESS OTHERWISE NOTED.
9) HEALTH CODES REQUIRE THAT ALL PLUMBING BE ENCLOSED IN WALLS OR FLOOR AND THAT EXPOSED PIPING RUNS BE AS SHORT AS POSSIBLE. EXPOSED HORIZONTAL PIPING MUST BE 6" AFF AND AT LEAST 1" OFF THE WALL AND SECURED TO WALL OR EQUIPMENT. **ALL EXPOSED PIPING TO BE CHROME PLATED.**
10) THE USE OF MIXING VALVES REQUIRES BUILDING HOT AND COLD WATER SUPPLIES TO BE EQUAL IN PRESSURE TO PREVENT UNCONTROLLED WATER TEMPERATURE CONDITIONS TO DISHMACHINE.
11) ROUGH-IN OF FIRE CONTROL PANEL(S), HOOD(S), AND REFRIGERATION RACK(S) TO BE HELD UNTIL RECEIVING OF EQUIPMENT, WHERE AS LOCATIONS CAN BE VERIFIED. HOLD DROP ABOVE CEILING LINE.
12) P.C. TO INSTALL FLEXIBLE HOSE CONNECTORS FOR FOOD SERVICE & BEVERAGE EQUIPMENT REQUIRING GAS AND WATER CONNECTIONS. REFER TO CONTRACT DOCUMENTS AND SPECIFICATIONS FOR INSTALLATION REQUIREMENTS AND SUPPLIER OF EQUIPMENT.

PLUMBING / MECHANICAL

SYMBOLS	CODE	DEFINITION	SYMBOLS	CODE	DEFINITION
	HW	HOT WATER		FD	FLOOR DRAIN "AREA"
	CW	COLD WATER		HUB	HUB DRAIN
	DR	DRAIN - DIRECT CONN.		FFD	FUNNEL FLOOR DRAIN
	G	GAS SUPPLY		FS	FLOOR SINK
	SS	STEAM SUPPLY		FS	FLOOR SINK W/ GRATE
	SR	STEAM RETURN			
	RSL	REFRIGERATION SUCTION LINE			
	RLL	REFRIGERATION LIQUID LINE			
	SL	SODA LINE CONDUIT			

GENERAL ABBREVIATIONS

AFF - ABOVE FINISHED FLOOR
BFF - BELOW FINISHED FLOOR
DFA - DOWN FROM ABOVE
CLG - CEILING
SO - STUB-OUT / from wall
SU - STUB-UP / from floor
BTC - BRANCH TO CONNECTION
RL - REFRIGERATION LINE

FSEC - FOOD SERVICE EQUIP. CONTRACTOR
HVAC - HEATING/VENTILATION/AIR CONTRACTOR
G.C. - GENERAL CONTRACTOR
P.C. - PLUMBING CONTRACTOR
E.C. - ELECTRICAL CONTRACTOR
M.C. - MECHANICAL CONTRACTOR
N.I.C. - NOT IN CONTRACT

FIRE PROTECTION SYSTEMS - GENERAL NOTE

F1) PLUMBING CONTRACTOR TO INSTALL GAS SHUT-OFF VALVE IN THE MAIN GAS SUPPLY LINE(S) WHICH SUPPLY GAS TO THE FOOD SERVICE COOKING EQUIPMENT. VALVE PROVIDED BY FSEC (UNLESS OTHERWISE NOTED).
VERIFY PIPE SIZE AND QUANTITY. VALVE LOCATION BY P.C.
FIRE PROTECTION SYSTEM CONTRACTOR TO INTERCONNECT GAS VALVE TO FIRE PROTECTION SYSTEM CONTROL CABINET FOR FUEL SHUT-OFF TO COOKING EQUIPMENT BENEATH EXHAUST HOOD(S) UPON ACTIVATION OF THE SYSTEM.
NOTE: BUILDING GAS REGULATOR SUPPLYING GAS TO FOOD SERVICE EQUIPMENT IS NOT SUPPLIED BY FSEC

H.V.A.C. EXHAUST HOOD(S) - GENERAL NOTES

H1) MECHANICAL CONTRACTOR TO FURNISH AND INSTALL EXHAUST FAN(S), MAKE-UP "SUPPLY" AIR FAN AND ALL RELATED DUCTWORK, AS REQ'D.
H2) PLUMBING CONTRACTOR TO PROVIDE GAS LINE FOR GAS FIRED MAKE-UP "SUPPLY" AIR UNIT (WHEN REQUIRED). SEE HOOD MANUFACTURE'S DRAWING(S) FOR REQUIREMENTS.

MECHANICAL EQUIPMENT - GENERAL NOTES

M1) PLUMBING CONTRACTOR TO VERIFY ALL DRAIN STYLES, TYPES & SIZES (i.e. FLOOR SINKS, FLOOR DRAINS, FUNNELS, HUBS, ETC.) PER JOB REQUIREMENTS. DRAIN STYLES SHOWN ON PLAN ARE FOR REFERENCE ONLY.
PLUMBING CONTRACTOR TO SUPPLY AND INSTALL ACCEPTABLE DRAIN PIPING MATERIAL FOR HIGH TEMPERATURE WATER DISCHARGE EQUIPMENT SUCH AS STEAMERS, COMBI-OVENS, DISH MACHINES, ETC. UNLESS EQUIPMENT IS SUPPLIED WITH DRAIN TEMPERING KIT PER JOB SPECIFICATIONS OR UNLESS OTHERWISE NOTED.
PLUMBING CONTRACTOR TO VERIFY WHICH DRAINS ARE TO BE CONNECTED TO GREASE TRAP WHEN REQUIRED, PER LOCAL CODE. COORDINATE GREASE TRAP LOCATION WITH FOODSERVICE EQUIPMENT CONTRACTOR IF GREASE TRAP IS LOCATED NEAR OR UNDER FOODSERVICE EQUIPMENT i.e. POT SINK.
VERIFY PLUMBING CONNECTION REQUIREMENTS - DIRECT CONNECT (IN WALL OR STUB-UP) VS FLOOR SINK OR DRAIN.
M2) PLUMBING CONTRACTOR TO SIZE, SUPPLY AND INSTALL BACK FLOW PREVENTION DEVICES AND SHUT-OFF VALVES AS REQUIRED PER LOCAL CODE AND EQUIPMENT SPECIFICATIONS.
M3) PLUMBING CONTRACTOR TO INSTALL APPROPRIATE GAS LINE REGULATORS FOR ALL GAS SUPPLIED FOOD SERVICE EQUIPMENT. REGULATORS ARE USUALLY SUPPLIED WITH FOOD SERVICE EQUIPMENT OR BUILT-IN. IF NOT, NOTIFY FSEC TO DETERMINE AVAILABILITY.
THIS PLAN INDICATES GAS PIPING TO BE CONCEALED IN WALL AND NOT RAN EXPOSED ON SURFACE OF WALL. NOTIFY FSEC IF THIS IS NOT THE CASE AND SURFACE WALL MANIFOLDING IS REQUIRED.
FSEC TO PROVIDE QUICK-DISCONNECT FLEXIBLE GAS HOSE FOR SUPPLIED EQUIPMENT - TO BE INSTALLED BY PLUMBING, UNLESS OTHERWISE SPECIFIED.
M4) PLUMBING CONTRACTOR TO EXTEND ALL EQUIPMENT DRAIN LINES TO FLOOR SINKS OR DRAINS. UNLESS OTHERWISE NOTED.
M5) PLUMBING/MECHANICAL/GENERAL CONTRACTORS SHALL REQUEST IN WRITING FROM FOOD SERVICE CONTRACTOR ALL NECESSARY COMPONENTS REQUIRED FOR IN-WALL INSTALL PRIOR TO CLOSING OF BUILDING WALLS, CHASES, CEILINGS, ETC. TYPICAL EQUIPMENT TO BE CONSIDERED IS PLUMBING VALVES AND COMPONENTS FOR HOSE REELS AND CONTROL BOXES FOR HOSE REELS, ELECTRICAL CONTROL PANELS RECESSED MOUNTED, ETC.
M6) PLUMBING CONTRACTOR TO MANIFOLD (4) FOUR DRAINS ON EQUIPMENT AND ROUTE TO FLOOR SINK. FLOOR SINK TO BE CONNECTED TO GREASE TRAP.
P.C. TO SIZE, PROVIDE AND INSTALL GREASE TRAP AS REQUIRED.
P.C. TO SIZE GREASE TRAP FOR (3) APPROXIMATELY 24" x 27" x 14" DEEP SINKS.
VERIFY LOCATION OF GREASE TRAP. IF GREASE TRAP IS RECESSED (FLUSH WITH TOP OF FLOOR) REMOVAL OF COVER SHALL NOT INTERFERE WITH EQUIPMENT.
M7) PLUMBING CONTRACTOR TO HOLD PIPING STUB-OUT FROM WALL FLUSH WITH SURFACE OF WALL SO THAT FOOD SERVICE EQUIPMENT CAN SLIDE INTO POSITION. P.C. TO PIPE FROM COLUMN OR WALL (INSIDE COUNTER) TO LOCATION SHOWN AT COUNTER BODY. P.C. TO FINISH WITH FITTING FOR APPROPRIATE QUICK-CONNECT HOSE.
M8) P.C. TO VERIFY WATER TEMPERING KIT IS SUPPLIED WITH DISH MACHINE AND IS TO BE INSTALLED BY PLUMBING CONTRACTOR.

WALK-IN(S) - REFRIGERATOR COOLER / FREEZER

W1) FOOD SERVICE EQUIPMENT CONTRACTOR TO RUN HARD COPPER DRAIN LINE AS HIGH AS POSSIBLE FROM EVAPORATOR COIL TO INSIDE WALL THEN DOWN ON A SLOPE TO A POINT AS CLOSE AS POSSIBLE TO FLOOR THEN EXTEND THRU WALK-IN WALL FORMING A "P" TRAP FLAT AGAINST OUTSIDE WALK-IN WALL, THEN EXTEND TO FLOOR DRAIN. ALL LINES TO BE STRAPPED IN A NEAT MANNER. WRAP WITH FROSTEC HEAT TAPE AND WIRE FOR CONTINUOUS "ON" OPERATION. INSULATE WITH 1/2" THICK ARMAFLEX AND SECURE TO WALL. SEAL ALL PENETRATIONS.

THIS DRAWING IS THE PROPERTY OF FORD HOTEL SUPPLY COMPANY AND IS NOT TO BE USED IN WHOLE OR IN PART WITHOUT THE WRITTEN PERMISSION OF FORD HOTEL SUPPLY.

THIS PLAN IS MADE FROM AVAILABLE INFORMATION. MEASUREMENTS MUST BE VERIFIED ON THE JOB. PLUMBING, ELECTRICAL, REFRIGERATION AND VENT OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE. WE ACCEPT NO RESPONSIBILITY FOR ERRORS IN MEASUREMENTS, OR DIMENSIONS, OR FOR WORK DONE BY CONTRACTORS AND WILL NOT STAND ANY EXPENSE FOR CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, OR ORDINANCES, OR BY CHANGES AND SUBSTITUTIONS IN EQUIPMENT SHOWN ON THIS PLAN.

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REVISIONS

		ISSUED FOR PERMIT	4.20.2026

FOR REFERENCE ONLY

FORD ESTABLISHED 1911

SHEET TITLE
PLUMBING ROUGH-IN PLAN AND NOTES

HOMEGROWN - FAYETTEVILLE, AR

DATE: 4.20.2026
DRAWN BY: SES
SCALE: As indicated
DRAWING NO. **FS-3**