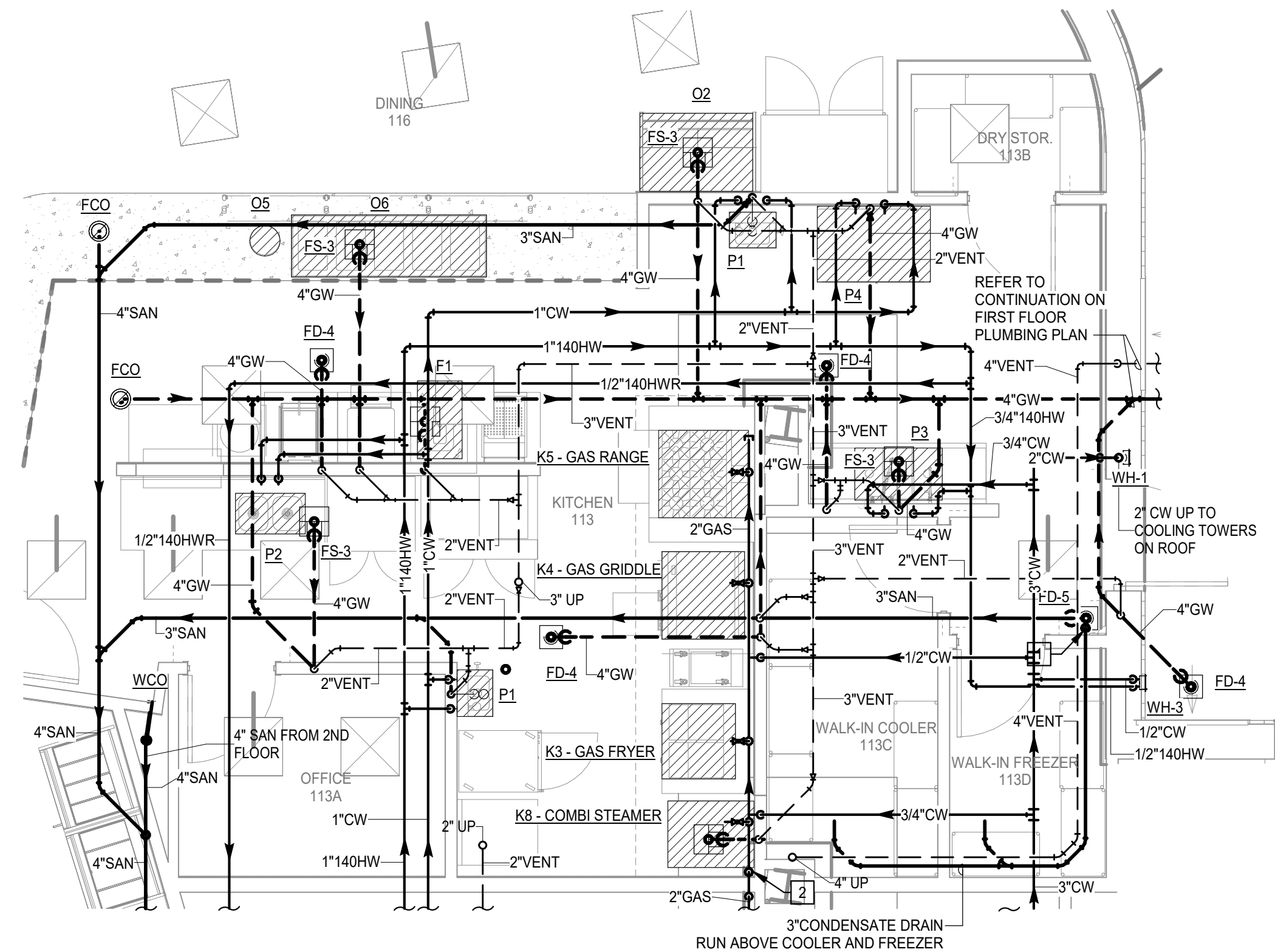
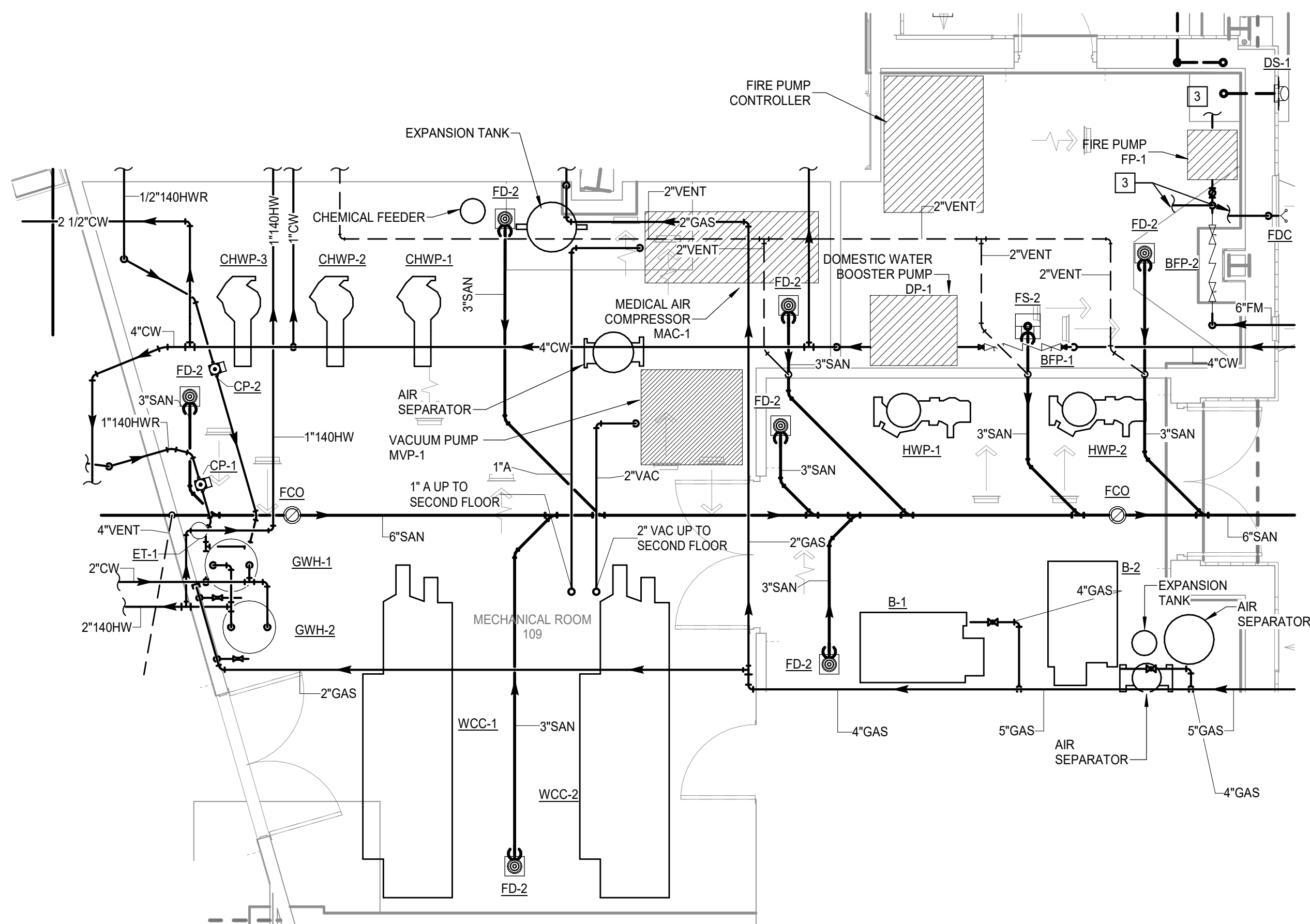


3 **PLUMBING RISER DIAGRAM - KITCHEN GAS**
Scale:



1 **FIRST FLOOR KITCHEN ENLARGED PLAN**
Scale: 1/4" = 1'-0"



2 **FIRST FLOOR CENTRAL PLANT ENLARGED PLAN**
Scale: 1/4" = 1'-0"

PLUMBING GENERAL NOTES

1. HOT WATER IS PROVIDED AND CIRCULATED AT 140° F LIMITED AT THE CENTRAL PLANT VIA A MASTER MIXING VALVE IN ORDER TO HELP ELIMINATE DEVELOPEMENT OF LEGIONELLA IN DOMESTIC HOT WATER SYSTEM.
2. HOT WATER TEMPERATURE IS REDUCED FROM 140° F TO 110° F VIA INDIVIDUAL MIXING VALVES AT EACH SINK / LAVATORY, REFER TO PLUMBING FIXTURE SCHEDULE ON SHEET P401.
3. FIXTURES USED FOR FOOD SERVICE (KITCHEN) UTILIZE 140° F.

PLUMBING KEYED NOTES

1. PLUMBER TO PROVIDE AND INSTALL INSULATED CONDENSATE DRAIN WITH HEAT TAPE FROM COOLER AND FREEZER EVAPORATORS DOWN TO RECESSED FLOOR DRAIN.
2. PROVIDE 2" MANUAL SHUT-OFF VALVE AND 2" AUTOMATIC SHUT-OFF VALVE INTERLOCKED WITH FIRE SUPPRESSION SYSTEM ON 2" GAS LINE SERVING THE KITCHEN EQUIPMENT.
3. CONTINUATION BY FIRE PROTECTION CONTRACTOR