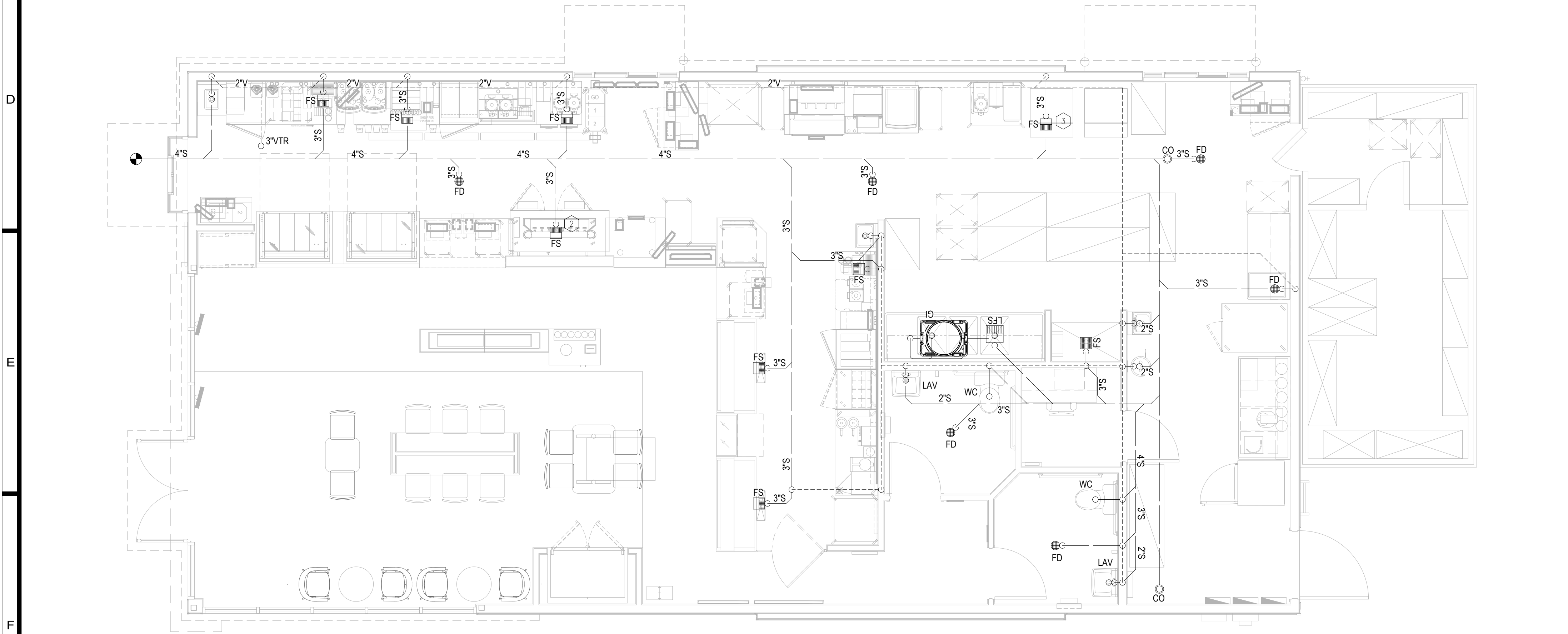


D1 WATER AND GAS PLAN
1/4" = 1'-0"



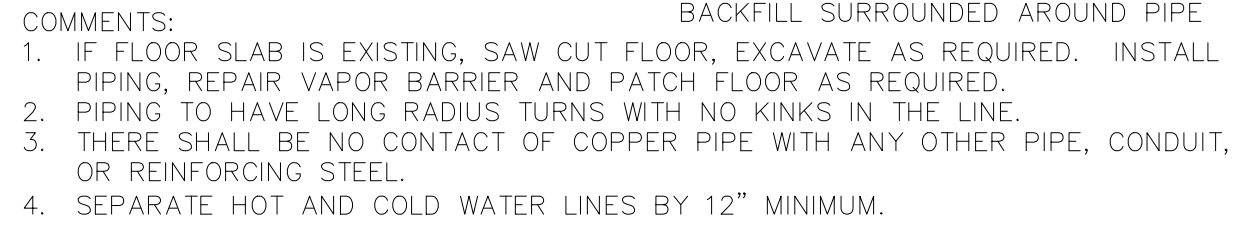
F1 SANITARY PLAN
1/4" = 1'-0"

GENERAL NOTES:

- ALL WORK SHALL COMPLY WITH ALL LOCAL AND STATE CODES AND AUTHORITIES HAVING JURISDICTION.
- THE CONTRACTOR SHALL SECURE AND PAY FOR ALL REQUIRED PERMITS AND ARRANGE ALL REQUIRED INSPECTIONS.
- THE CONTRACTOR SHALL COORDINATE HIS WORK WITH OTHER CONTRACTORS AND TRADES.
- THESE DRAWINGS, AS PREPARED, ARE DIAGRAMMATIC BUT SHALL BE FOLLOWED AS CLOSELY AS CONSTRUCTION OF THE PROJECT AND THE WORK OF THE TRADES WILL PERMIT. EQUIPMENT LOCATIONS INDICATED ARE APPROXIMATE. COORDINATE EXACT LOCATIONS AND REQUIRED CLEARANCES WITH EQUIPMENT SUPPLIER AND ALL TRADES PRIOR TO INSTALLATION.
- THE CONTRACTOR SHALL FURNISH AND INSTALL ALL THE EQUIPMENT INDICATED WITHIN THESE DRAWINGS UNLESS OTHERWISE NOTED. VERIFY LOCATION AND DIMENSIONS IN THE FIELD PRIOR TO FABRICATION AND / OR INSTALLATION.
- ALL ROOF PENETRATIONS SHALL BE AT THE CONTRACTOR'S EXPENSE. COORDINATE WITH OWNER'S ROOFING CONTRACTOR SO AS NOT TO VOID ANY EXISTING ROOF WARRANTIES.
- THE ENTIRE INSTALLATION SHALL BE GUARANTEED FREE OF DEFECTS AND CONTRACTOR SHALL REPAIR AND / OR REPLACE ANY DEFECTIVE MATERIALS OR EQUIPMENT AT NO COST TO THE OWNER FOR A MINIMUM PERIOD OF ONE YEAR FROM THE DATE OF ACCEPTANCE BY ARCHITECT OR ENGINEER.
- ALL WORK SHALL BE SUBJECT TO THE ACCEPTANCE AND APPROVAL OF THE ARCHITECT AND OWNER. THE ARCHITECT SHALL BE NOTIFIED OF ANY AND ALL DISCREPANCIES BETWEEN FIELD CONDITIONS AND THE CONTRACT DOCUMENTS BEFORE PROCEEDING WITH THAT PORTION OF THE WORK. FAILURE OF PROPER NOTIFICATION DOES NOT RELIEVE THE CONTRACTOR. THE CONTRACTOR SHALL CORRECT ANY AND ALL WORK ARISING FROM SUCH FAILURE TO COORDINATE DISCREPANCIES TO THE SATISFACTION OF THE ARCHITECT WITHOUT ADDITIONAL COST TO THE OWNER.
- ALL KITCHEN, PREP AREA AND SALES AREA EQUIPMENT WILL BE FURNISHED AND INSTALLED. EQUIPMENT WILL BE FURNISHED WITH TRIM, FAUCETS, ESCUTCHEONS, ETC. PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-IN TRAPS AND MAKE ALL FINAL CONNECTIONS (SEE EQUIPMENT SCHEDULE).
- ALL PIPING TO BE CONCEALED IN HUNG CEILINGS, CHASES AND FURRED SPACES.
- REFER TO EQUIPMENT SCHEDULE AND EQUIPMENT SPECIFICATIONS FOR EXACT LOCATIONS OF PLUMBING CONNECTIONS.
- THE CONTRACTOR SHALL VERIFY DEPTH, SIZE, LOCATION OF ALL EXISTING UTILITIES IN FIELD PRIOR TO STARTING WORK.
- THE CONTRACTOR SHALL PROVIDE AND INSTALL ALL PIPE HANGERS, AND SUPPORTS IN ACCORDANCE WITH THE LOCAL APPLICABLE CODES.
- THE CONTRACTOR TO PROVIDE TRAP PRIMERS, DEEP SEAL TRAP OR TRAP SEAL ON ALL FLOOR DRAINS AS PER APPLICABLE CODE.
- ALL PENETRATIONS REQUIRED FOR PLUMBING EQUIPMENT AND PIPING THROUGH ANY WALL SHALL BE PROPERLY SEALED OFF TO MAINTAIN THE INTEGRITY OF THE STRUCTURE.
- ALL SHUT OFF AND ISOLATION VALVES SHALL BE BALL TYPE. ALL VALVES SERVING TOILETS AND SINKS SHALL BE ANGLE STOP TYPE.
- PROVIDE AN INDIVIDUAL BALL VALVE AND BACK CHECK VALVE TO EACH INDIVIDUAL PIECE OF EQUIPMENT.
- PROVIDE BACKFLOW PREVENTERS AT ALL COFFEE MAKERS, BAGEL OVEN, DIPPING WELLS, ICE MAKER AND ALL OTHER EQUIPMENT AS REQUIRED BY CODE.
- PROVIDE AERATORS ON ALL HAND SINKS AND LAVATORIES THROUGHOUT THE FACILITY.
- PROVIDE KAY CHEMICAL DISPENSER (SEE NATIONAL ACCOUNTS) AT MOP SINK AND THREE COMP SINK. MOUNT BOTTLE AND DISPENSER ABOVE SINK AS REQUIRED BY CHEMICAL SUPPLIER.

KEYED NOTES:

- CONNECT TO EXISTING WATER LINE. CONTRACTOR TO VERIFY SIZE AND LOCATION IN FIELD. PROVIDE BACKFLOW PREVENTOR PER REQUIREMENTS OF LOCAL JURISDICTION.
- PIPE INDIRECT DRAIN FROM TROUGH ON COUNTER AT COFFEE STATIONS TO FLOOR SINK. PROVIDE AIR GAP AS REQUIRED BY CODE.
- PROVIDE INDIRECT DRAIN FROM ICE CUBER AND ICE BIN TO ADJACENT FLOOR SINK. CONSULT ICE MACHINE INSTRUCTION MANUAL FOR INDIRECT PIPING REQUIREMENTS.
- PROVIDE THERMOSTATIC MIXING VALVE AT ALL HAND SINKS AND LAVATORIES IF NOT ALREADY PROVIDED WITH THEM. SET AT 110°F MAXIMUM.
- WATER FILTRATION SYSTEM. MOUNT TOP OF SYSTEM 48" AFF. VERIFY ACTUAL LOCATION.
- PROVIDE A PRESSURE REDUCING VALVE, PRESSURE GAUGE, AND SHUT-OFF VALVE AT PLUMBING CONNECTIONS TO OVEN.
- PROVIDE A PRESSURE REDUCING VALVE FOR ESPRESSO MACHINE.
- PROVIDE VALVED MANIFOLD. TAG LINE AS TO FIXTURE SERVED.
- PROVIDE VALVELESS MULTI-PORT TEE. TAG LINE AS TO FIXTURE SERVED.



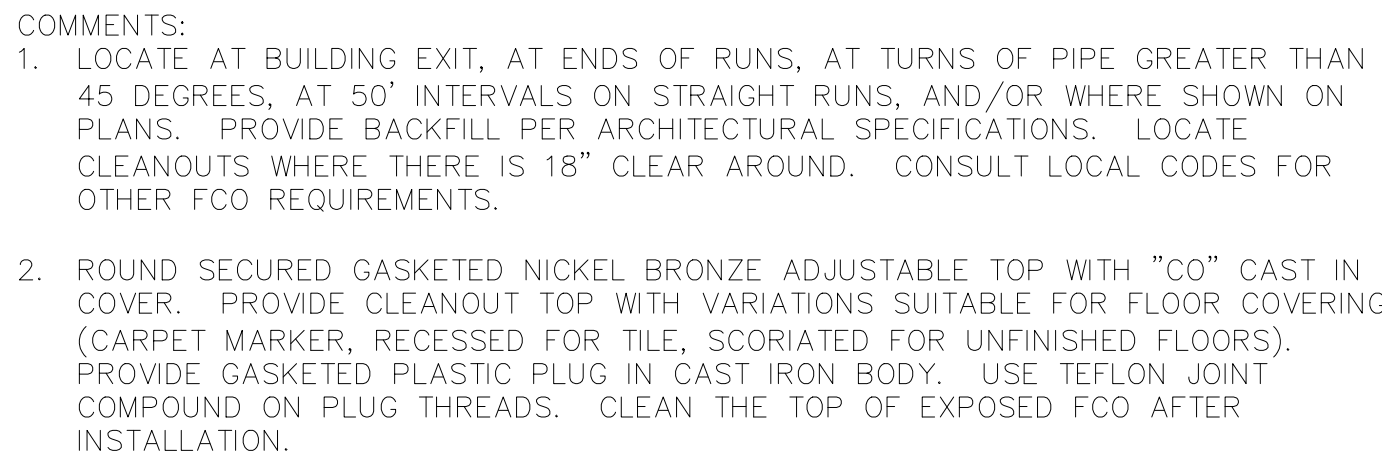
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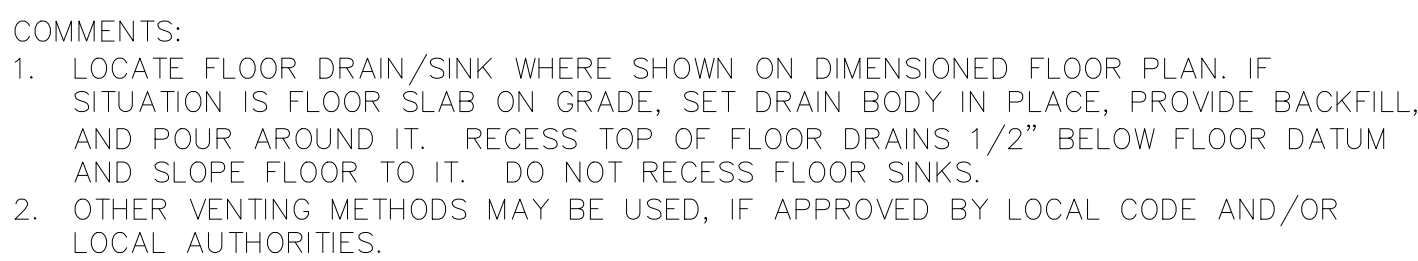
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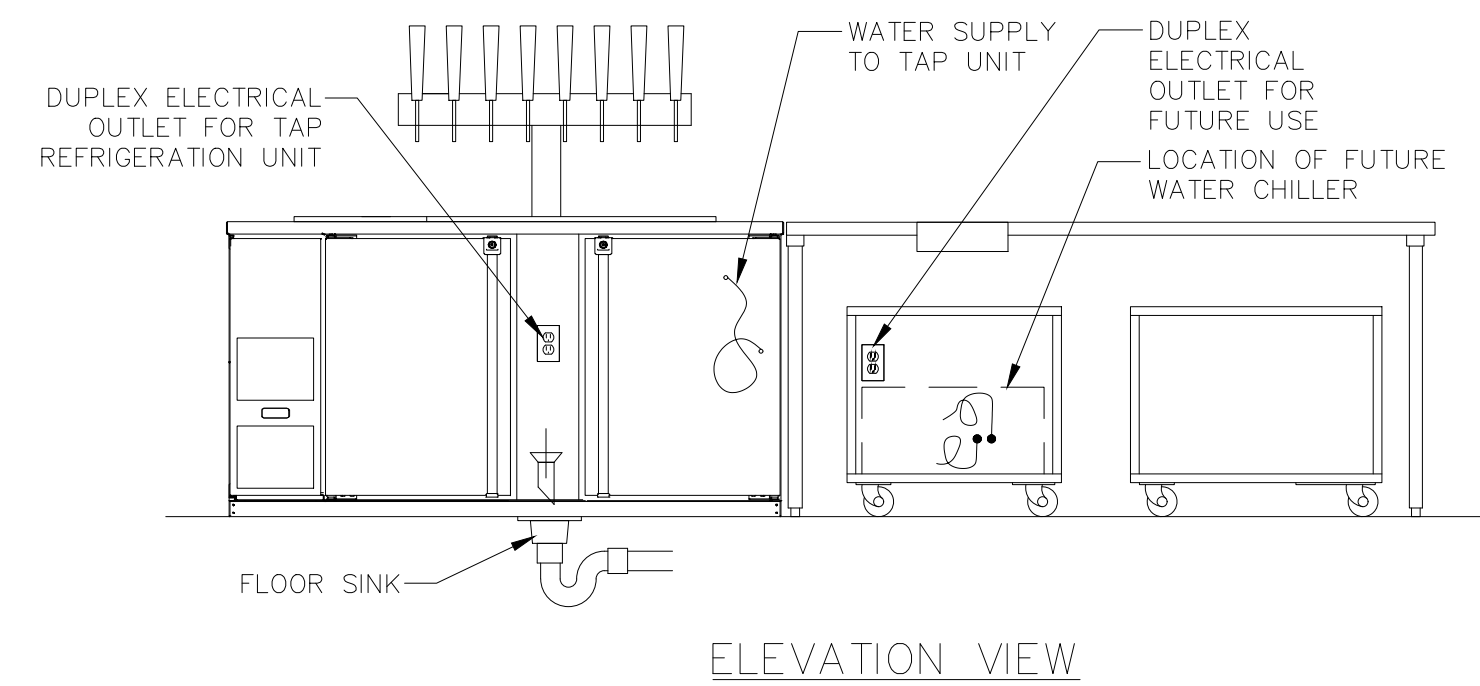
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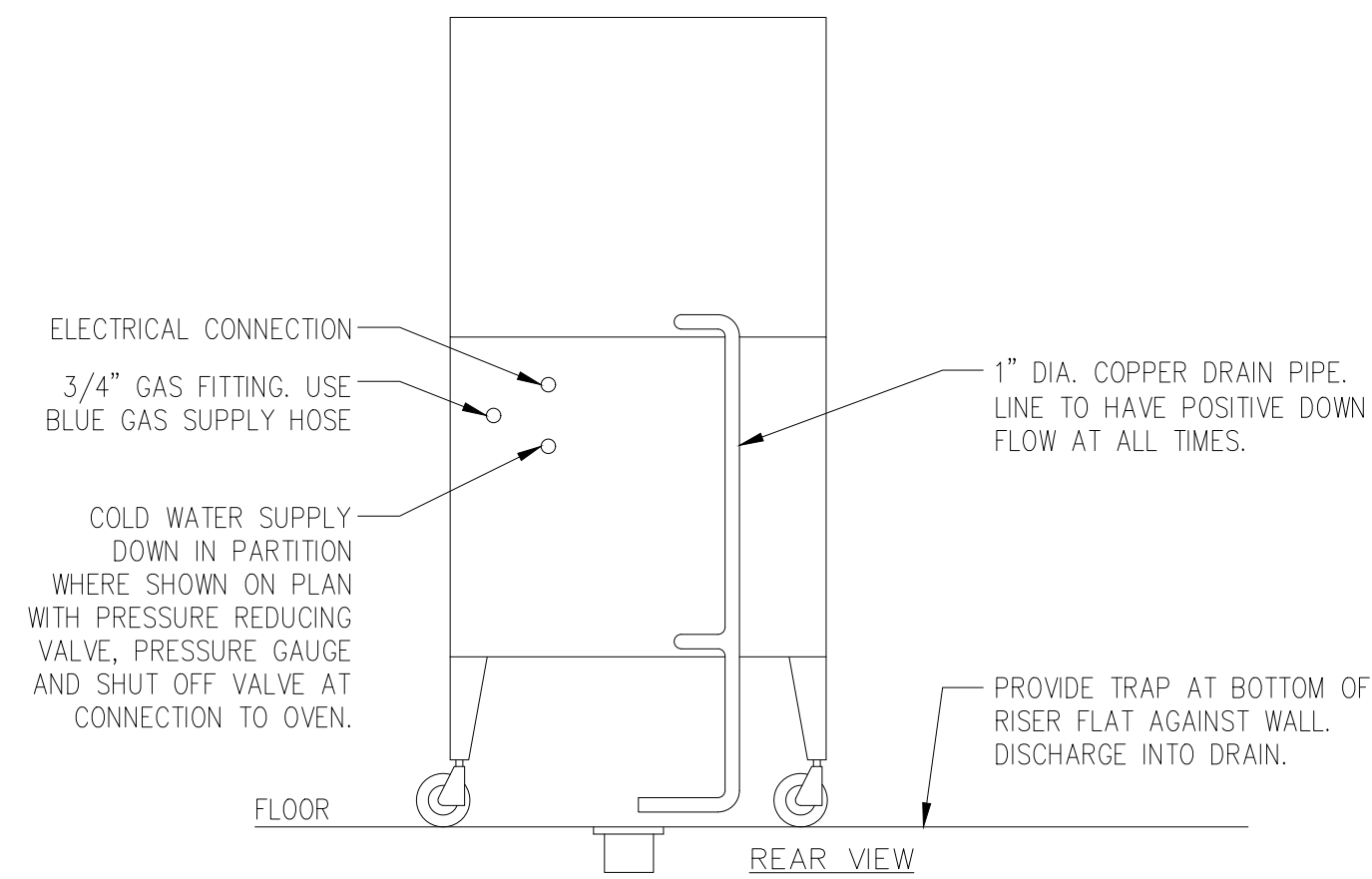
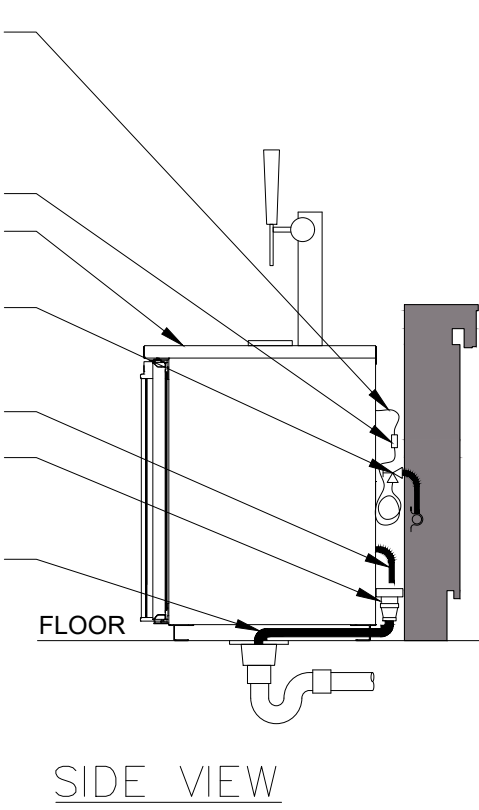


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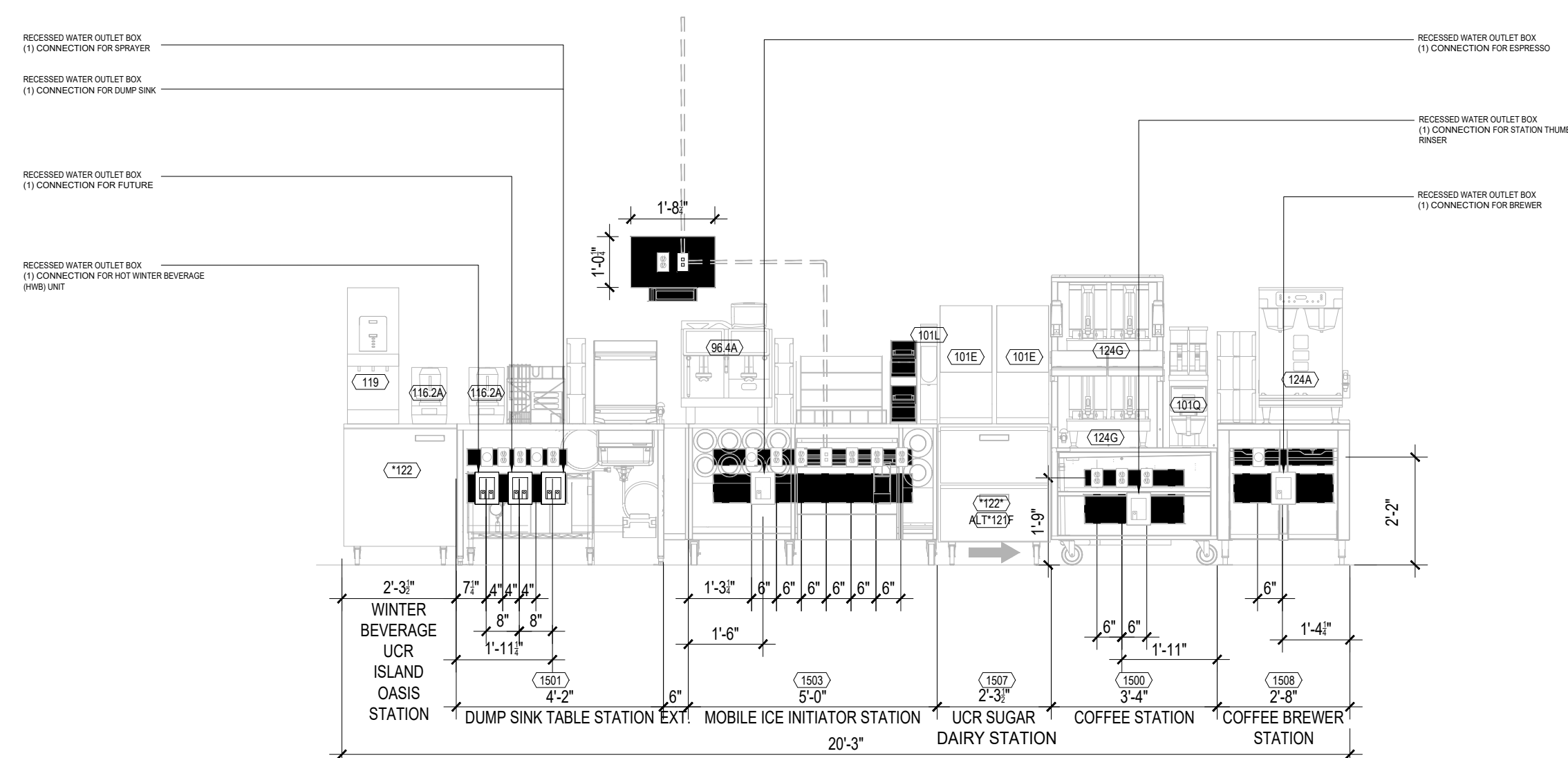
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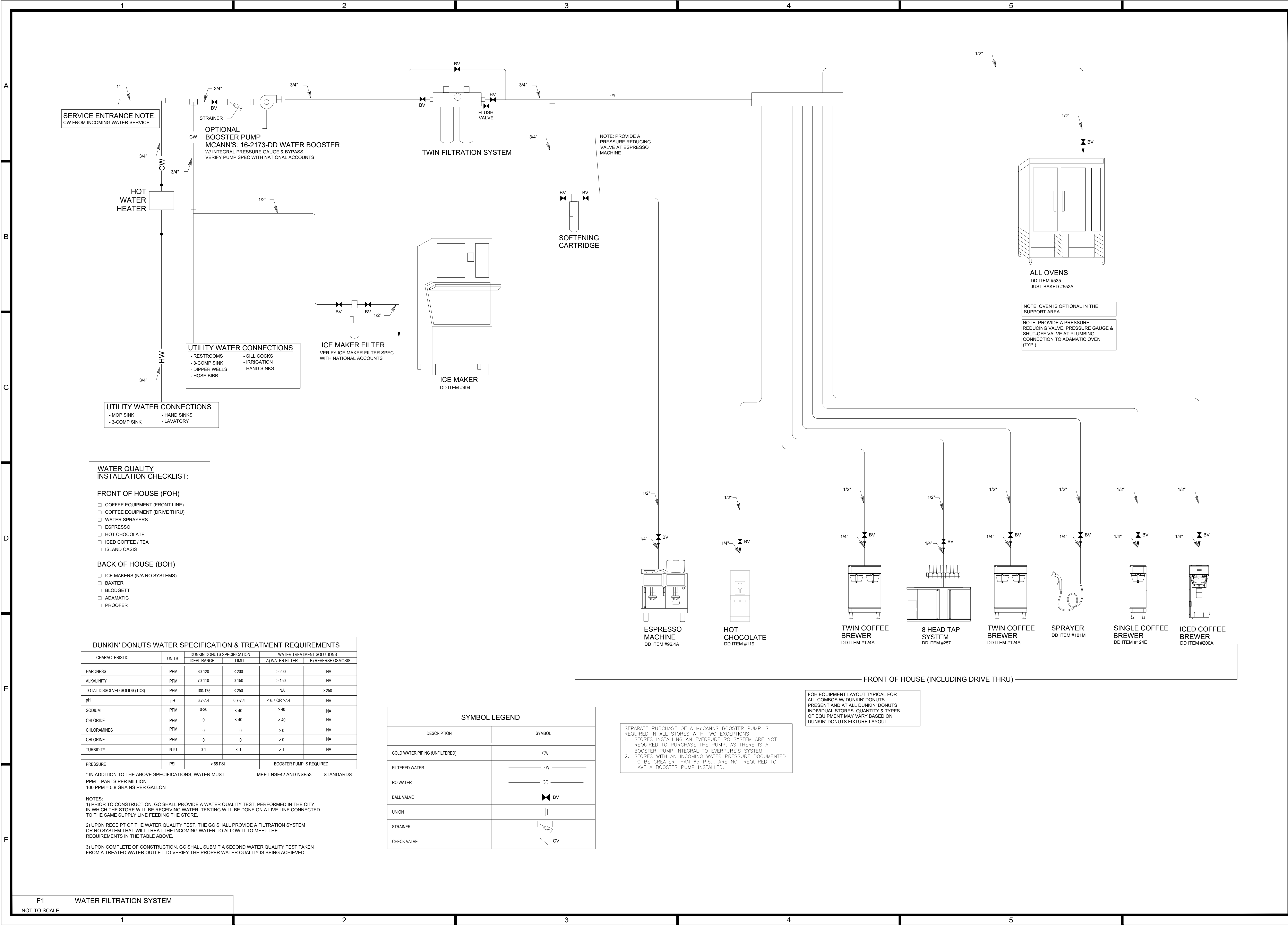
PROVIDE 1½" PVC INDIRECT
DRAIN SECURE AS REQUIRED



C4	BLODGETT OVEN DETAIL
NOT TO SCALE	



F1	INTERIOR ELEVATION AT SERVICE LINE
3/8" = 1'-0"	



SERVICE ENTRANCE NOTE:
CW FROM INCOMING WATER SERVICE

OPTIONAL
BOOSTER PUMP
MCANN'S: 16-2173-DD WATER BOOSTER
W/ INTEGRAL PRESSURE GAUGE & BYPASS
VERIFY PUMP SPEC WITH NATIONAL ACCOUNTS

TWIN FILTRATION SYSTEM

NOTE: PROVIDE A
PRESSURE REDUCING
VALVE AT ESPRESSO
MACHINE

SOFTENING
CARTRIDGE

ICE MAKER FILTER
VERIFY ICE MAKER FILTER SPEC
WITH NATIONAL ACCOUNTS

ICE MAKER
DD ITEM #494

UTILITY WATER CONNECTIONS
- RESTROOMS
- 3-COMP SINK
- DIPPER WELLS
- HOSE BIBB
- SILL COCKS
- IRRIGATION
- HAND SINKS

UTILITY WATER CONNECTIONS
- MOP SINK
- 3-COMP SINK
- HAND SINKS
- LAVATORY

WATER QUALITY
INSTALLATION CHECKLIST:

FRONT OF HOUSE (FOH)

- ☐ COFFEE EQUIPMENT (FRONT LINE)
- ☐ COFFEE EQUIPMENT (DRIVE THRU)
- ☐ WATER SPRAYERS
- ☐ ESPRESSO
- ☐ HOT CHOCOLATE
- ☐ ICED COFFEE / TEA
- ☐ ISLAND OASIS

BACK OF HOUSE (BOH)

- ☐ ICE MAKERS (N/A RO SYSTEMS)
- ☐ BAXTER
- ☐ BLODGETT
- ☐ ADAMATIC
- ☐ PROOFER

DUNKIN' DONUTS WATER SPECIFICATION & TREATMENT REQUIREMENTS

CHARACTERISTIC	UNITS	DUNKIN DONUTS SPECIFICATION		WATER TREATMENT SOLUTIONS	
		IDEAL RANGE	LIMIT	A) WATER FILTER	B) REVERSE OSMOSIS
HARDNESS	PPM	80-120	< 200	> 200	NA
ALKALINITY	PPM	70-110	0-150	> 150	NA
TOTAL DISSOLVED SOLIDS (TDS)	PPM	100-175	< 250	NA	> 250
pH	pH	6.7-7.4	6.7-7.4	< 6.7 OR > 7.4	NA
SODIUM	PPM	0-20	< 40	> 40	NA
CHLORIDE	PPM	0	< 40	> 40	NA
CHLORAMINES	PPM	0	0	> 0	NA
CHLORINE	PPM	0	0	> 0	NA
TURBIDITY	NTU	0-1	< 1	> 1	NA
PRESSURE	PSI	> 65 PSI		BOOSTER PUMP IS REQUIRED	

* IN ADDITION TO THE ABOVE SPECIFICATIONS, WATER MUST MEET NSF42 AND NSF53 STANDARDS
PPM = PARTS PER MILLION
100 PPM = 5.8 GRAINS PER GALLON

NOTES:

1) PRIOR TO CONSTRUCTION, GC SHALL PROVIDE A WATER QUALITY TEST, PERFORMED IN THE CITY IN WHICH THE STORE WILL BE RECEIVING WATER. TESTING WILL BE DONE ON A LIVE LINE CONNECTED TO THE SAME SUPPLY LINE FEEDING THE STORE.

2) UPON RECEIPT OF THE WATER QUALITY TEST, THE GC SHALL PROVIDE A FILTRATION SYSTEM OR RO SYSTEM THAT WILL TREAT THE INCOMING WATER TO ALLOW IT TO MEET THE REQUIREMENTS IN THE TABLE ABOVE.

3) UPON COMPLETE OF CONSTRUCTION, GC SHALL SUBMIT A SECOND WATER QUALITY TEST TAKEN FROM A TREATED WATER OUTLET TO VERIFY THE PROPER WATER QUALITY IS BEING ACHIEVED.

SYMBOL LEGEND

DESCRIPTION	SYMBOL
COLD WATER PIPING (UNFILTERED)	CW
FILTERED WATER	FW
RO WATER	RO
BALL VALVE	BV
UNION	
STRAINER	STRAINER SYMBOL
CHECK VALVE	CV

SEPARATE PURCHASE OF A MCANN'S BOOSTER PUMP IS REQUIRED IN ALL STORES WITH TWO EXCEPTIONS:
1. STORES INSTALLING AN EVERPURE RO SYSTEM ARE NOT REQUIRED TO PURCHASE THE PUMP, AS THERE IS A BOOSTER PUMP INTEGRAL TO EVERPURE'S SYSTEM.
2. STORES WITH AN INCOMING WATER PRESSURE DOCUMENTED TO BE GREATER THAN 65 P.S.I. ARE NOT REQUIRED TO HAVE A BOOSTER PUMP INSTALLED.

FOH EQUIPMENT LAYOUT TYPICAL FOR ALL COMBOS W/ DUNKIN' DONUTS PRESENT AND AT ALL DUNKIN' DONUTS INDIVIDUAL STORES. QUANTITY & TYPES OF EQUIPMENT MAY VARY BASED ON DUNKIN' DONUTS FIXTURE LAYOUT.

FRONT OF HOUSE (INCLUDING DRIVE THRU)

ALL OVENS
DD ITEM #535
JUST BAKED #552A

NOTE: OVEN IS OPTIONAL IN THE SUPPORT AREA

NOTE: PROVIDE A PRESSURE REDUCING VALVE, PRESSURE GAUGE & SHUT-OFF VALVE AT PLUMBING CONNECTION TO ADAMATIC OVEN (TYP.)