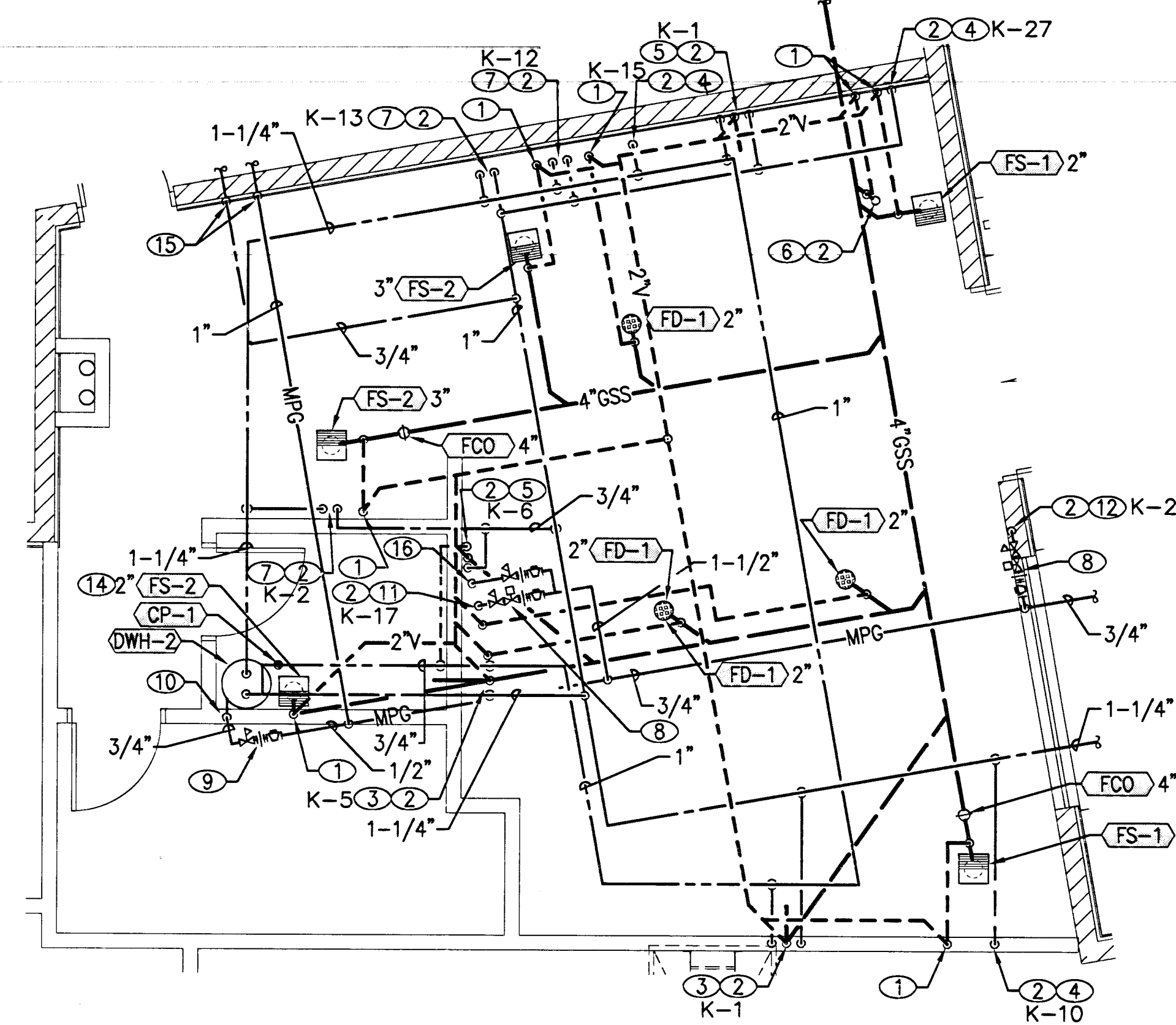


1 ENLARGED KITCHEN PLAN - PLUMBING  
P403 SCALE: 1/4" = 1'-0"



2 ENLARGED KITCHEN PLAN - PLUMBING  
P403 SCALE: 1/4" = 1'-0"

**SHEET NOTES**

- 1 RISE 2" V UP FROM BELOW FLOOR IN WALL TO CEILING.
- 2 MAKE CONNECTION TO KITCHEN EQUIPMENT. REFER TO KITCHEN DRAWINGS FOR ROUGH-IN HEIGHT, SIZE AND REQUIREMENTS.
- 3 DROP 1/2" CW/HW IN WALL.
- 4 DROP 1/2" CW IN WALL.
- 5 DROP 1/2" CW/HW IN WALL. RISE 2" V UP AND DROP 2" SS TO ROUTE BELOW FLOOR.
- 6 PROVIDE TRENCH DRAIN WITH 2" V AND 3" P-TRAP.
- 7 DROP 3/4" CW/HW IN WALL.
- 8 PROVIDE GAS PIPING WITH LINE SIZE GAS COCK, UNIONS, SOLENOID VALVE AND PRESSURE REGULATOR. SET PRV FROM 5 PSI TO 7" W.C. VENT PRV TO ATMOSPHERE. MAINTAIN A MIN. OF 10'-0" AWAY FROM MECHANICAL OUTSIDE AIR OPENING. CONNECT SOLENOID VALVE TO HOOD FIRE PROTECTION SYSTEM TO SHUT-OFF UPON ALARM.
- 9 PROVIDE GAS PIPING WITH LINE SIZE GAS COCK, UNIONS, AND PRESSURE REGULATOR. SET PRV FROM 5 PSI TO 7" W.C. VENT PRV TO ATMOSPHERE. MAINTAIN A MIN. OF 10'-0" AWAY FROM MECHANICAL OUTSIDE AIR OPENING.
- 10 DROP 1/2" G IN WALL TO SERVE HEATER.
- 11 DROP 1" G IN WALL.
- 12 DROP 1/2" G IN WALL.
- 13 DROP 3/4" G IN WALL.
- 14 LOCATE FLOOR SINK AS FAR AWAY FROM SERVICE SINK AND NOT IN TRAFFIC AREA.
- 15 DROP 3/4" CW AND 1" MPG IN WALL AND ROUTE BELOW FLOOR.
- 16 DROP 1/2" G IN WALL TO SERVE DRYER.

**KITCHEN EQUIPMENT SCHEDULE**

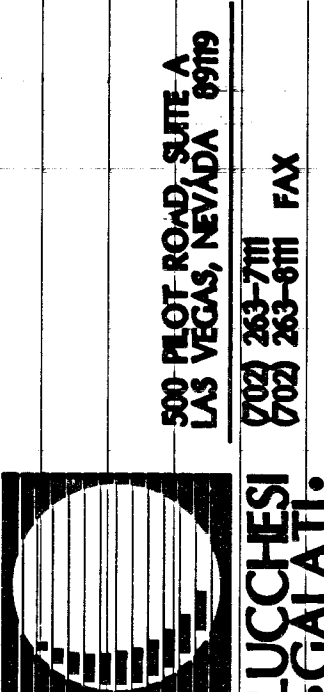
**EQUIPMENT SCHEDULE**

ITEM	QUANTITY	DESCRIPTION
K-1	2	HAND SINK
K-2	1	PREPARATION TABLE WITH SINKS
K-5	1	JANITOR SINK
K-6	1	WASHER/DRYER
K-10	1	COFFEE BREWER
K-12	1	PRE-RINSE SPRAY
K-13	1	SCULLERY SINK
K-15	1	UNDERCOUNTER DISHWASHER
K-16	1	REFRIGERATOR
K-17	1	SIX BURNER RANGE/GRIDDLE WITH CONVECTION OVEN BASE
K-24	1	COUNTERTOP RANGE
K-27	1	ICE MAKER WITH BIN
K-100	2	HAND SINK
K-101	1	PREPARATION TABLE WITH SINKS
K-103	1	UNDERCOUNTER DISHWASHER
K-108	2	SIX BURNER RANGE WITH OVEN BASE
K-117	1	ICE MAKER WITH BIN
K-125	1	WASHER/DRYER
K-126	1	JANITOR SINK
K-132	1	COFFEE BREWER
K-133	1	SCULLERY SINK
K-134	1	PRE-RINSE SPRAY
K-135	1	WALK-IN REFRIGERATOR
K-136	1	REFRIGERATION SYSTEM

**MECHANICAL CONNECTION SCHEDULE**

ITEM	ROUGH-IN REQUIREMENT
K-1A	1/2" H & CW-OW-27" AFF & BTC
K-1B	1 1/2" W-OW-25" AFF & BTC
K-2A	1/2" H & CW-OW-14" AFF & BTC
K-5A	1/2" H & CW-OW-36" AFF & BTC
K-6	1/2" H & CW-OW-24" AFF & BTC (VERIFY)
K-10	1/2" CW-OW-24" AFF & BTC (VERIFY)
K-12	1/2" H & CW-OW-18" AFF & BTC
K-13A	TWO (2) 1/2" H & CW-OW-16" AFF & BTC
K-15A	1/2" HW (110°/127° MIN)-OW-6" AFF & BTC
K-15C	1/2" CW-OW-6" AFF & BTC (DRAIN LINE TEMPERING KIT)
K-17	3/4" GAS-282,000 BTU-24" AFF & BTC
K-24	3/4" GAS-104,000 BTU-STUB-UP & BTC
K-27A	1/2" CW-OW-54" AFF (THROUGH WATER FILTER)
K-100A	1/2" H & CW-OW-27" AFF & BTC
K-100B	1 1/2" W-OW-25" AFF & BTC
K-101A	1/2" H & CW-OW-14" AFF & BTC
K-103A	1/2" HW (110°/127° MIN)-OW-6" AFF & BTC
K-103C	1/2" CW-OW-6" AFF & BTC (DRAIN LINE TEMPERING KIT)
K-108	3/4" GAS-180,000 BTU-24" AFF & BTC
K-117A	1/2" CW-OW-54" AFF (THROUGH WATER FILTER)
K-125	1/2" H & CW-OW-24" AFF & BTC (VERIFY)
K-126A	1/2" H & CW-OW-36" AFF & BTC
K-132	1/2" CW-OW-24" AFF & BTC (VERIFY)
K-133A	TWO (2) 1/2" H & CW-OW-16" AFF & BTC
K-134	1/2" H & CW-OW-18" AFF & BTC

PLUMBING PIPING SHALL NOT BE RUN IN CMU BLOCK. ROUTE PIPING EITHER IN FURRED OUT OR STUD WALLS.



Disclaimer: These record drawings prepared by Lucchese Galati Architects, Inc. are based on information provided by others. Lucchese Galati Architects, Inc. has not verified the accuracy and/or completeness of the information supplied by others, and shall not be responsible for any errors or omissions, which may be incorporated herein as a result.

CITY OF LAS VEGAS  
CENTENNIAL HILLS COMMUNITY CENTER  
ENLARGED KITCHEN PLUMBING PLANS

05-153410  
671-49