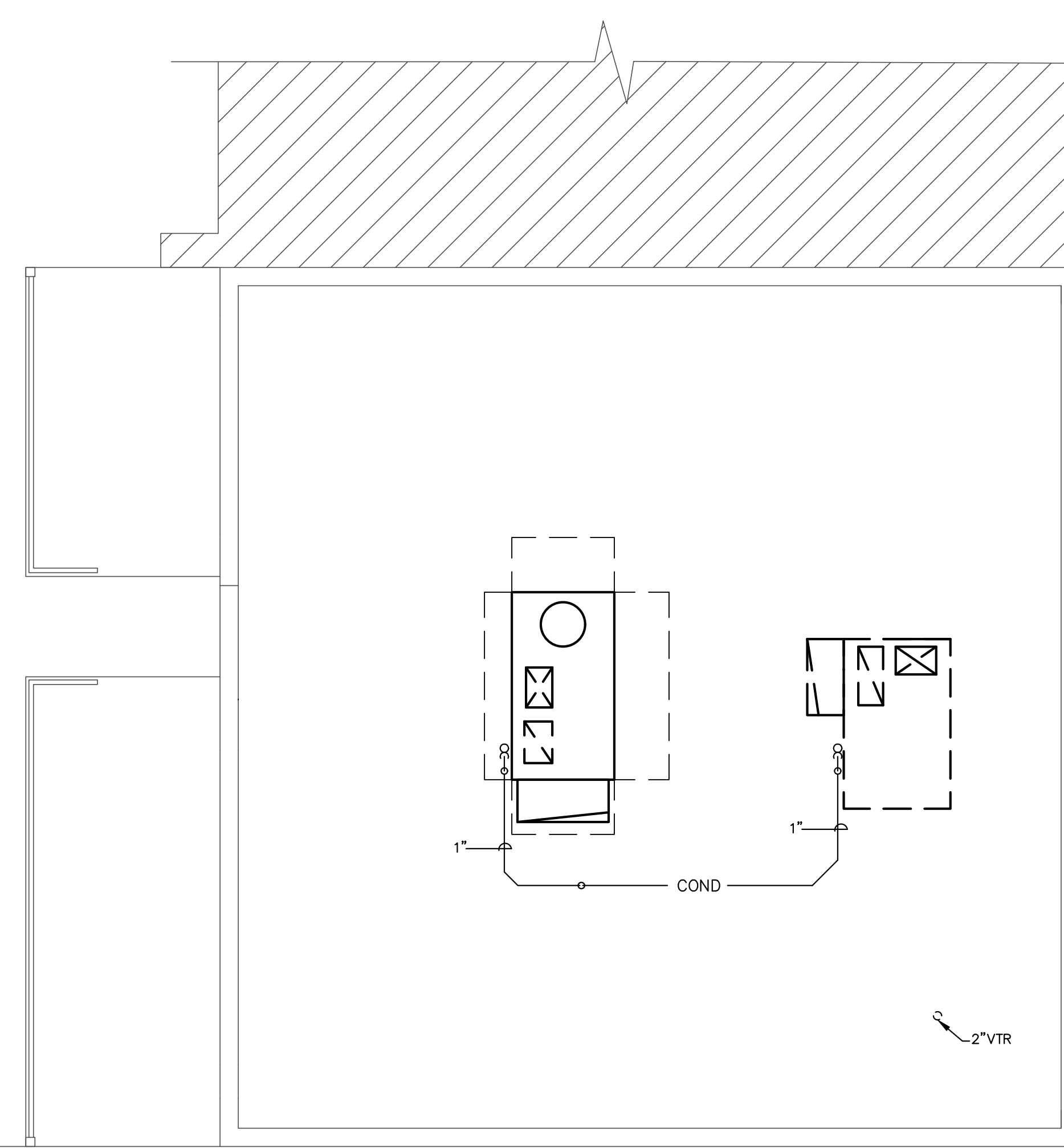


PLUMBING FLOOR PLAN

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



PLUMBING ROOF PLAN

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

PLAN KEY NOTES	
①	ROUTE AND CONNECT TO EXISTING SANITARY SERVICE LINE.
②	ROUTE AND CONNECT TO EXISTING WATER SERVICE LINE AND METER/BACKFLOW PREVENTER.
③	UNDERGROUND GREASE INTERCEPTOR. SCHIER MODEL GB-250.
④	ROUTE INDIRECT WASTE LINE(S) TO FLOOR SINK. TERMINATE WITH AIR GAP. FIELD COORDINATE EXACT ROUTING METHOD PRIOR TO INSTALLATION.
⑤	PROVIDE A THERMOSTATIC MIXING VALVE FOR HAND SINK. USE WATTS MODEL # MMV-M1. SET TEMPERATURE TO 105° F. SEE DETAIL ON SHEET P-3.02.
⑥	TERMINATE ICE MAKER DRAIN LINE ABOVE HUB DRAIN.
⑦	NATURAL GAS METER AND 0.5 PSI REGULATOR BY UTILITY COMPANY. LOAD: 738 MBH.
⑧	EMERGENCY MECHANICAL SHUT-OFF VALVE INTERLOCKED W/ HOOD FIRE SUPPRESSION SYSTEM.
⑨	ROUTE AND CONNECT NEW CONDENSATE LINE TO EXISTING CATCH BASIN. FIELD VERIFY EXACT LOCATION PRIOR TO START OF WORK.

GENERAL NOTES	
A.	CONTRACTOR IS RESPONSIBLE FOR PROVIDING AND INSTALLING ALL REQUIRED ACCESS PANELS FOR SHUT OFF VALVES WHETHER OR NOT THEY ARE SHOWN ON THE DRAWINGS.
B.	CONTRACTOR SHALL COORDINATE ALL FINAL PLUMBING CONNECTIONS TO KITCHEN AND BAR EQUIPMENT WITH KITCHEN/BAR EQUIPMENT SUPPLIER/MANUFACTURER. CONFIRM WITH ARCHITECT & OWNER FOR FURTHER DETAILS.
C.	PROVIDE A SHUT-OFF VALVE FOR EACH GAS EQUIPMENT IN AN ACCESSIBLE SPACE. COORDINATE EXACT LOCATION AND PIPING ARRANGEMENTS OF GAS LINE WITH EQUIPMENT MANUFACTURER. INSTALLATION OF GAS LINE TO EQUIPMENT SHALL BE AS PER MANUFACTURER'S INSTALLATION MANUAL.
D.	GAS LOADS SHOWN ON PLANS ARE ESTIMATES. CONTRACTOR SHALL VERIFY ACTUAL LOAD AND NOTIFY ARCHITECT AND ENGINEER IF ACTUAL LOAD IS HIGHER THAN ESTIMATED LOAD.
E.	CONTRACTOR SHALL FIELD COORDINATE WITH UTILITY COMPANY EXACT LOCATION OF NATURAL GAS METER AND PRESSURE REGULATOR PRIOR TO INSTALLATION.
F.	ALL (VTR'S) VENT THRU ROOF PENETRATIONS INDICATED ON PLANS ARE PRELIMINARY. FINAL LOCATIONS SHALL BE COORDINATED WITH ALL TRADES. ALL VTR'S SHALL BE A MINIMUM OF 10'-0" FORM OUTDOOR AIR INTAKE OPENINGS.
G.	MAKE ALL NECESSARY ADJUSTMENTS TO SUIT FIELD CONDITIONS AND ACCOMMODATE NEW PLUMBING LINE(S).

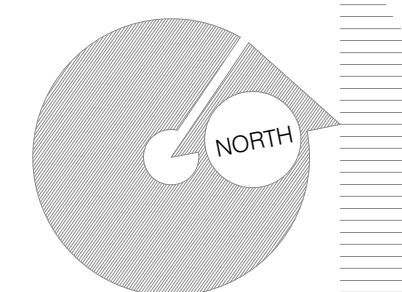
KITCHEN/ BAR EQUIPMENT SCHEDULE:		
Item#	Qty.	Description
E-1	1	30" Reach-in cooler
E-2	1	Deep Fryer
E-3	1	Grill
E-4	1	Vent Hood
E-5	1	4 Burner
E-6	1	Toaster
E-7	1	Sandwich Prep Unit
E-8	1	Microwave
E-9	1	Dishwashing Machine
E-10	1	3-Compartment Sink
E-11	1	Hand Sink
E-12	1	Tea Machine
E-13	1	Coffee Machine
E-14	1	Soda Fountain Machine
E-15	1	56" Reach-in cooler
E-16	1	Convection Oven
E-17	1	Ice Maker
E-18	1	

Level II Alteration
Green Owl
Restaurant
 11 SE 4th Ave.
 Delray Beach,
 Florida

R.B.A. PN. 10116.01

Issued Date:

Richard Tavares P.E.
 Florida Reg. No. 73704



TO THE BEST OF MY KNOWLEDGE THE PLANS AND SPECIFICATIONS COMPLY WITH THE APPLICABLE MINIMUM BUILDING CODES AS DETERMINED BY THE LOCAL AUTHORITY IN ACCORDANCE WITH THE 2014 FLORIDA BUILDING CODE, ALL AMENDMENTS AND SECTION 633 OF THE FLORIDA STATUTES.

PLUMBING PLANS
 AS NOTED
 PROGRESS SET/NFC 03/04/2016

P
1.1