

**DIVISION 15A - PLUMBING**

**1.1 DESCRIPTION OF THE WORK**

- A. Work under this section includes, but is not necessarily limited to, furnishing and installing the following:
  1. Plumbing fixtures, water heaters, and any other equipment necessary.
  2. Cold and hot water piping and insulation.
  3. DWV piping.
  4. LP gas piping.
  5. Connection of all equipment; drain, vent, water, gas.
- B. All work under this contract shall be installed in compliance with the latest edition of the following codes and standards insofar as they apply:
  1. The National Electrical Code.
  2. 2018 N.C. Building Code: Plumbing, and all applicable category codes.
  3. American Society of Sanitary Engineering Standard 1010.
  4. All local codes and ordinances.
- C. These codes are minimum standards. If codes require a more stringent method of construction than the specifications require, the codes shall govern.
- D. The Plumbing Contractor shall be licensed in the State of North Carolina and have all local licenses required for the work.
- E. Obtain all permits, licenses, inspections, etc., required for the work, and pay for the same.

**1.2 INTENT**

- A. The intent of these specifications and accompanying drawings is to convey as reasonably as possible the requirements for a complete job ready for the building to operate. The Plumbing Contractor shall take this into consideration and include in his base bid allowance for contingencies as will allow him to provide minor pieces of equipment and labor not specifically indicated but required for the job to operate properly, at no additional cost to the Owner.

**1.3 COORDINATION**

- A. Coordinate work with other contractors. Notify Architect of apparent conflicts early to expedite construction. If structural damage appears imminent, stop work and notify Architect for a decision before resuming operations.
- B. Locations shown are approximate. The Plumbing Contractor shall refer to the architectural drawings for placement of equipment, fixtures, etc. Where locations are not clear, the Contractor shall obtain the exact locations from the Architect.
- C. Coordinate all exterior piping connections w/Architect, site contractor/plans. Verify manhole elevations and provide backwater valves as required if flood level rims are below next upstream manhole cover elevation. Fixtures with flood level rims above upstream manhole shall not discharge thru by valve. Notify engineer of backwater valve requirement, any issue prior to bid.

**1.4 SHOP DRAWINGS**

- A. Shop drawings shall be submitted for plumbing fixtures and for pipe. These may consist of the manufacturer's standard catalog or tear sheets and shall have the exact items being offered clearly identified.

**PART 2 - PRODUCTS**

**2.1 FIXTURES**

- A. Each fixture shall be properly supported from the building structure as required to the end effect that all fixtures and accessories will be held rigidly in place. Water pipes supplying the fixtures must also be held rigidly in place.
- B. Provide loose key angle stops and chrome plated supply pipe water supplies to fixtures.
- C. All exposed piping traps and accessories for fixtures shall be chrome plated. Provide chrome plated escutcheon plates where pipes enter walls.
- D. Provide shutoff valves for all sinks, water heaters, toilets, washing machines, refrigerator ice-maker, exterior hose bibbs and all other plumbing fixtures.
- E. Provide trap primers for all floor drains in areas not served by hose bibbs.

**2.2 PIPING**

- A. Drain-Waste-Vent: All DWV piping shall be Schedule 40 PVC-DWV u.o.n., with the following exceptions: Use cast iron piping in oil return air plenums, penetrations of rated walls/floors/ceilings, and in areas/walls adjacent to cooking equipment exhaust hoods. Review Arch. and Mech. drawings. ABS or cast iron piping shall be used for drainage/discharge with a temperature greater than 140 deg. F for a minimum distance of 10'-0".
- B. Hot and cold water piping above grade: Type "L" copper w/solder joints (ASTM-B88), hard drawn with wrought copper fittings (ANSI B16.22). PE-X piping with copper fittings may be used with owner/tenant approval and as allowed per code. Copper piping shall be used in areas/walls adjacent to cooking equipment exhaust hoods. Review Arch. and Mech. drawings.
- C. Cold water piping below grade: Type "K" copper (ASTM-B88) soft drawn.

- D. LP gas piping shall be black steel pipe with screwed or welded joints. Support all piping as required by code. Use commercial style hangers, pipe strapping will not be allowed. Provide dirtleg, union, shut-off valve and flexible connection to all equipment. Pressure test all piping prior to putting into use. Verify size requirements prior to installation. Coordinate requirements with local gas company prior to submitting bid. Provide all components necessary for a complete operation system. Label piping per code. Point exterior and exposed gas lines per code and building owner.

- E. Hangers: Use pipe hangers where required on 8-foot centers with saddles to avoid crushing insulation.
- F. Solder: 95/5. Lead free.
- G. Unions: Provide unions where indicated on drawings, in long runs of piping (except drainage) and at equipment to provide convenient disassembly. Provide dielectric unions when connecting copper tubing to equipment and piping made of ferrous materials.

- H. Provide pre-fabricated insulation kits for all sink and lavatory exposed drain and supply piping.

- I. Before being concealed, all water, soil and vent piping shall be tested to determine if they are water- and air-tight.
- J. Prior to placing into service, entire system shall be tested for leaks in strict accordance with state and local codes.

**3.6 STERILIZATION OF PIPING**

- A. Sterilize the new water piping thoroughly with a solution containing not less than 50 parts per million of available chlorine, using liquid chlorine, or sodium hydrochloride solution, introduced into the system in an approved manner. The sterilizing solution shall remain in the system in an approved manner. The sterilizing solution shall remain in the system for a period of 24 hours. After sterilization, flush the solution from the system with clean water until the residual chlorine content is not greater than 0.2 parts per million, unless otherwise directed.

**3.7 SERVICE PRESSURE**

- A. Provide approved water-pressure reducing valve (PRV) if service pressure exceeds 80 psi to reduce pressure to 80 psi static or less and as required per NCSCB-Plumbing Sect. 604.8.

**3.8 DRAINDOWN**

- A. Contractor to provide for complete plumbing system drain down.

**3.9 CLEAN UP**

- A. During construction, keep the site clear of debris and upon completion, and before final inspection, clean up the premises to remove all evidence of his work. In addition, upon completion of construction, clean, wash, and/or polish all fixtures, equipment and exposed material and leave them bright and clean.

**3.10 GUARANTEES**

- A. Guarantee all materials and labor included in the plumbing work for a period of one year from date of final acceptance by the Owner.
- B. Any defects in the system which become evident during the guarantee period shall be corrected without cost to the Owner. This shall include the replacing of defective materials where required, and the repair of damage caused by leaking pipes, etc., and damage to building surfaces caused in making repairs.

**3.1 SERVICE ACCESS**

- A. All valves and accessories shall be insulated so that they can be properly serviced. In no case shall the Plumbing Contractor install equipment or other components in situations that do not meet code requirements or manufacturer's requirements. Provide access doors as required to access valves, etc.

**3.3 ROUTING OF PIPING**

- A. Coordinate routing of piping with others, line up work true to or at right angle to adjacent surfaces and in a workmanlike manner. Support all interior piping from building structure by means of hanger or inserts to maintain pitch of lines, to prevent vibration, and to secure piping loops.
- B. Space pipe hangers 8'-0" on center for one inch and smaller pipe, 4'-0" on center for 1-1/4 inch and larger pipe. Provide expansion loops as required.
- C. Pipe hangers for insulated lines shall have suitable saddles to protect insulation.

**3.4 INSULATION**

- A. All H/W and C/W piping shall be insulated with a min. of 1" inch elastomeric insulation (R=6.5 min.) in unconditioned areas. See NCSCB-Plumbing Sect. 305 for all protection requirements. All H/W piping of circulating systems shall be insulated with 1" insulation per Sect. C404.4 of the NCSCB 2018 Energy Conservation Code.

- B. Provide pre-fabricated insulation kits for all sink and lavatory exposed drain and supply piping.

**3.5 INSPECTIONS AND TESTS**

- A. Before being concealed, all water, soil and vent piping shall be tested to determine if they are water- and air-tight.
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**GENERAL NOTES - PLUMBING**

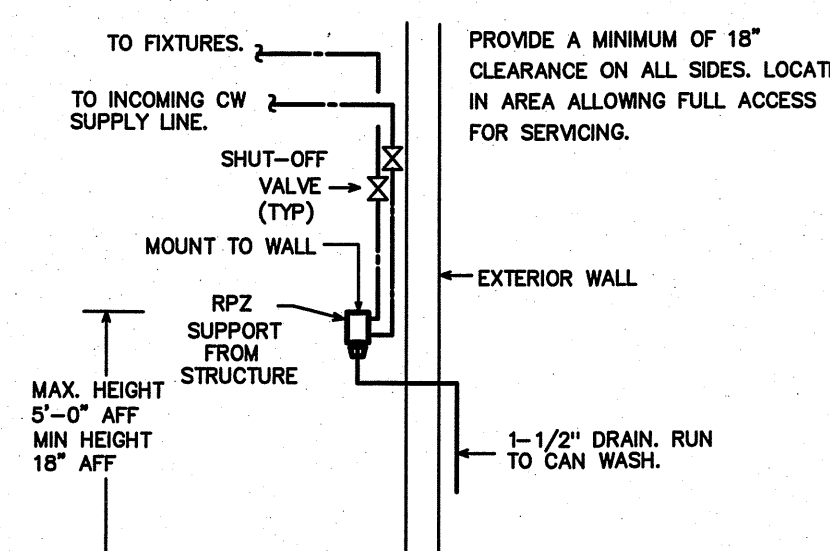
1. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITION OF THE STATE CODE, ALL LOCAL AND OTHER APPLICABLE CODES.
2. ALL WORK SHALL BE PERFORMED BY EXPERIENCED AND SKILLED CRAFTSMEN. THE PLUMBING CONTRACTOR (PC) SHALL COORDINATE ALL OF HIS WORK WITH THE GENERAL CONTRACTOR (GC).
3. THE PLUMBING PLANS AND SPECIFICATIONS SHALL BE THOROUGHLY REVIEWED PRIOR TO PURCHASING MATERIALS AND INSTALLATION AND ALL DISCREPANCIES OR INTERFERENCES FROUGHT TO THE ENGINEERS ATTENTION.
4. THESE PLANS ARE DIAGRAMMATIC AND MAY NOT SHOW MINOR DETAILS AND LOCATIONS. THE PC SHALL PROVIDE ALL MISC. ITEMS NEEDED FOR A COMPLETE SYSTEM REGARDLESS IF NOTED ON THE DRAWINGS OR NOT. FOR DIMENSIONS REFER TO ARCHITECTURAL PLANS.
5. THE GC SHALL PROVIDE ALL WALL, FLOOR AND ROOF OPENINGS OF THE SIZE AND LOCATION REQUIRED BY THE PC AND SHALL BE RESPONSIBLE FOR PAINTING AND FLOOR FINISHES. THE PC SHALL PROPERLY SEAL ALL PENETRATIONS AND PROVIDE ESCUTCHEON PLATES AT ALL FINISHED LOCATIONS.
6. ALL NEW WATER PIPING SHALL BE INSTALLED TIGHT TO STRUCTURE, ADEQUATELY SUPPORTED AND PROTECTED AND PROPERLY PITCHED TO ALLOW TOTAL DRAINAGE.
7. ALL WATER PIPING SHALL BE HYDROSTATICALLY TESTED FOR A MINIMUM OF 15 MINUTES AT A MINIMUM OF 100 PSIG BEFORE COVERING AND ALL LEAKS CORRECTED. THE ENTIRE WATER DISTRIBUTION SYSTEM SHALL BE DISINFECTED PRIOR TO PLACING IN SERVICE.
8. PROVIDE MIN. 18" SHOCK ABSORBERS WITH STOPS ON ALL HOT AND COLD WATER FIXTURE RUNS AS REQUIRED BY CODE.
9. VENT LINES SHALL SLOPE UP TO ALL STACKS AND TERMINATE A MIN. OF 12" ABOVE ROOF LINE.
10. PROVIDE CUT SHEETS ON ALL PLUMBING/GAS FIXTURES FOR ARCHITECT AND OWNER APPROVAL PRIOR TO ORDERING ANY FIXTURES.
11. PROVIDE/VERIFY HIGH TEMPERATURE HOT WATER (HTHW) AT 140 DEGREES (MAX.) F, PROVIDE/VERIFY LOW TEMPERATURE HOT WATER (LTHW) AT 110 DEGREES (MAX.) F, VERIFY LTHW FROM ALL LAVATORY FAUCETS, ANY OTHER REQUIRED FIXTURES (VERIFY). PROVIDE ASSE 1070 THERMOSTATIC MIXING VALVE (TMV) WHERE REQUIRED, ASSE 1017 TMV WHERE REQUIRED, AND PER CODE WHETHER OR NOT SHOWN ON PLANS.
12. PROVIDE CLEANOUTS AS REQUIRED BY CODE. NOT MORE THAN 100 FEET FOR 4" DRAIN.
13. PROPERLY SEAL ALL PIPING PENETRATIONS PER APPLICABLE PENETRATION SYSTEM DETAIL (THIS SHEET) THROUGH FIRE BARRIER WALLS/FLOORS/CEILING. PROVIDE CAST IRON PIPING FOR ALL DWV PIPING THROUGH FIRE BARRIERS.

**SYMBOL LEGEND - PLUMBING**

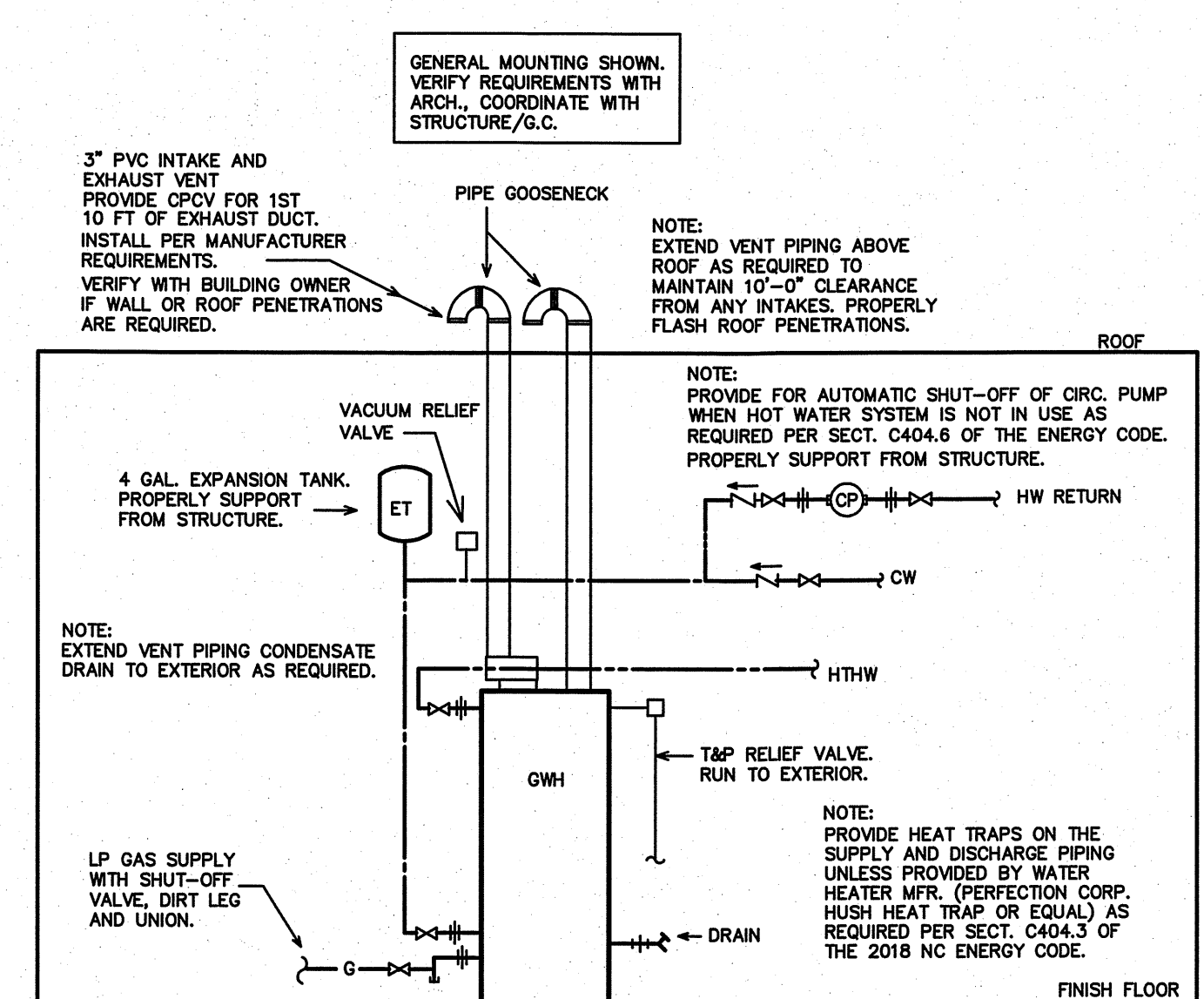
| SYMBOL  | DESCRIPTION (U.O.N.)                         |
|---------|--|
| — GW —  | SANITARY WASTE PIPING (W)                    |
| — GW —  | GREASE WASTE PIPING (GW)                     |
| ----    | VENT PIPING (V)                              |
| ----    | COLD WATER PIPING (CW)                       |
| ----    | HOT WATER PIPING (HW)                        |
| ----    | HIGH TEMPERATURE HW PIPING (HTHW) 140 DEG. F |
| ----    | LOW TEMPERATURE HW PIPING (LTHW) 110 DEG. F  |
| — G —   | LP GAS PIPING (G)                            |
| — HWR — | HW RETURN PIPING (HWR)                       |
| ⊕       | CHECK VALVE                                  |
| ⊗       | BALANCING VALVE                              |
| ⊙       | CIRCULATION PUMP                             |
| ⊘       | SHUT-OFF VALVE                               |
| ⊚       | DIELECTRIC UNION                             |
| ○       | CLEANOUT FINISH FLOOR                        |
| ⊕       | WCO/HCO                                      |
| ⊚       | CLEANOUT FINISH GRADE                        |
| ⊕       | VENT THRU ROOF (VTR)                         |
| A.F.F.  | ABOVE FINISHED FLOOR                         |
| A.A.V.  | AIR ADMITTANCE VALVE                         |
| U.O.N.  | UNLESS OTHERWISE NOTED                       |

**LOAD SUMMARY - PLUMBING**

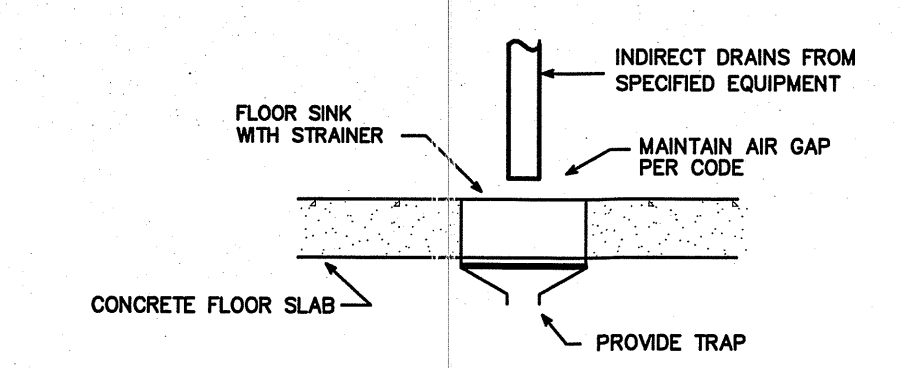
| WASTE DEMAND (FU) | WATER DEMAND (FU) | WATER DEMAND (GPM) |
|-------------------|-------------------|--------------------|
| 48.0              | 51.0              | 32.3               |



**2 RPZ MOUNTING DETAIL**  
SCALE: NTS



**3 GWH DETAIL**  
SCALE: NOT TO SCALE



**1 FLOOR SINK DETAIL**  
SCALE: NOT TO SCALE

**FIXTURE SCHEDULE - PLUMBING**

- EQI-1 = EXISTING IN-GROUND GREASE INTERCEPTOR #1: MIFAB MI-G-6-PL 35 GPM FLOW RATE.
- EQI-2 = EXISTING IN-GROUND GREASE INTERCEPTOR #2: MIFAB MI-G-6-PL 35 GPM FLOW RATE.
- CP\* CIRCULATING PUMP  
TACO MODEL 110, 115 VOLT, 1/12 HP. SECURELY SUPPORT FROM STRUCTURE. PROVIDE AQUASTAT, TIMER, CHECK VALVES AS REQUIRED.
- ET\* EXPANSION TANK  
AMTROL MODEL ST-12, 4.4 GALLON, STEEL CONSTRUCTION, NON-ASME RATED.
- FS-1\* FLOOR SINK #1  
ZURN PVC FLOOR SINK MODEL FD-2370-PV3, 12" X 12", 1/2 GRATE, WITH 3" PIPE CONNECTION. VERIFY GRATE REQUIREMENTS.
- FS-2\* FLOOR SINK #2-6  
ZURN PVC FLOOR SINK MODEL FD-2370-PV2, 12" X 12", 1/2 GRATE, WITH 2" PIPE CONNECTION. VERIFY GRATE REQUIREMENTS.
- GWH\* LP (PROPANE) GAS WATER HEATER  
AO SMITH MODEL BTH-199H, DIRECT VENT, 199,900 BTUH, 100 GALLON, 1-1/2" INLET AND OUTLET, 235 GPH RECOVERY AT 100 DEGREE RISE. PROVIDE PVC EXHAUST AND INTAKE VENTS PER MANUFACTURER'S RECOMMENDATION. VERIFY INSTALLATION CLEARANCES PRIOR TO ORDERING.
- LAV\* LAVATORY (WALL MOUNTED)  
KOHLER CHESAPEAKE LAVATORY, K-1722, WHITE COLOR, ADA COMPLIANT. PROVIDE SLOAN OPTIMA #337-187 BATTERY OPERATED SENSOR FAUCET. PROVIDE DRAIN WITH GRID STRAINER, P-TRAP AND SHUT-OFF VALVES.
- RPZ\* 1" REDUCED PRESSURE BACKFLOW PREVENTER  
WATTS MODEL #LF009M30T, 1" REDUCED PRESSURE BACKFLOW PREVENTER, 'LEAD FREE' CONSTRUCTION.
- TMV\* THERMOSTATIC MIXING VALVE (ASSE 1070)  
WATTS LFUSG-8 'LEAD FREE' GUARDIAN, INSTALL IN MAINTENANCE ACCESSIBLE LOCATION BELOW LAV/SINK OR ABOVE CEILING. SET HW OUTFLOW TO SPECIFIED TEMPERATURE (110 DEG. F (MAX.) LTHW).
- WC\* WATER CLOSET (ADA FLUSH TANK)  
KOHLER HIGHLINE WATER CLOSET, K-3979, ADA COMPLIANT 1.6 GPF. PROVIDE PROPER FRONT ADA SEAT, K-7837 SUPPLY AND STOP, WAX SEAL, CLOSET BOLT KIT. PROVIDE MODEL WITH FLUSH CONTROL ON SIDE OPPOSITE GRAB BAR.

\* OR APPROVED EQUAL. SUBMIT ALL ITEMS FOR APPROVAL BY TENANT AND ARCHITECT PRIOR TO ORDERING. ALL OTHER PLUMBING FIXTURES SHOWN ARE PROVIDED BY THE TENANT AND INSTALLED BY THE PLUMBING CONTRACTOR. SEE PLANS FOR NUMBER AND LOCATION. COORDINATE ALL REQUIREMENTS WITH EQUIPMENT SERVED.

**GREASE INTERCEPTOR #1 SIZING (EQI-1)**

|                      |  |
|----------------------|--|
| 3 COMP SINK          | 18,144 CU. IN. X 0.75/231 = 58.9 GAL.                |
| HAND SINK            | 888 CU. IN. X 0.75/231 = 2.8 GAL.                    |
| DISH MACHINE @ 2 GPM |  |
| <b>TOTAL:</b>        | <b>63.6 GAL./ 2 MINUTE RETENTION TIME = 31.8 GPM</b> |

EQI-1 (EXISTING) IS A 35 GPM UNIT. COORDINATE WITH TOWN OF ANGER/AHJ FOR INTERCEPTOR USE APPROVAL.

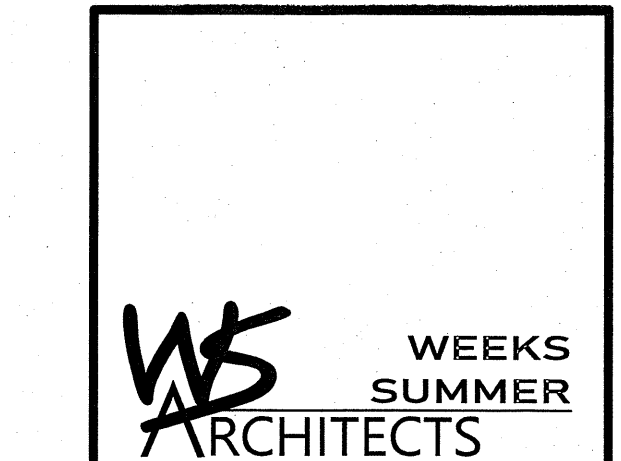
**GREASE INTERCEPTOR #2 SIZING (EQI-2)**

|               |  |
|---------------|--|
| PREP SINK     | 6,048 CU. IN. X 0.75/231 = 19.6 GAL.                 |
| PREP SINK     | 6,048 CU. IN. X 0.75/231 = 19.6 GAL.                 |
| HAND SINK     | 888 CU. IN. X 0.75/231 = 2.8 GAL.                    |
| <b>TOTAL:</b> | <b>42.0 GAL./ 2 MINUTE RETENTION TIME = 21.0 GPM</b> |

EQI-2 (EXISTING) IS A 35 GPM UNIT. COORDINATE WITH TOWN OF ANGER/AHJ FOR INTERCEPTOR USE APPROVAL.

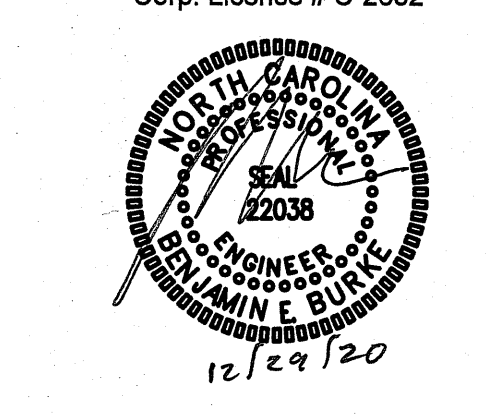
**WATER HEATER SIZING**

| AMOUNT | ITEM                       | GPH              |
|--------|----------------------------|------------------|
| 1      | 2 (OF 3) COMP. SINK        | 39.2             |
| 1      | PRE-RINSE FOR 3 COMP. SINK | 45.0             |
| 2      | PREP SINK                  | 10.0             |
| 5      | HAND SINK                  | 25.0             |
| 3      | LAVATORY                   | 15.0             |
| 1      | CAN WASH                   | 5.0              |
| 1      | DISHMACHINE                | 38.8             |
|        | <b>TOTAL</b>               | <b>178.0 GPH</b> |



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PROJECT TITLE  
**MI CUNCUN**

115 S. RALEIGH ST.  
ANGIER, NORTH CAROLINA

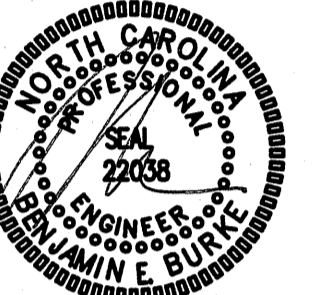
PROJECT NO.  
**2006r**

DRAWING TITLE  
**PLUMBING SPECIFICATIONS**

**P1**

PLOT DATE 12/21/2020

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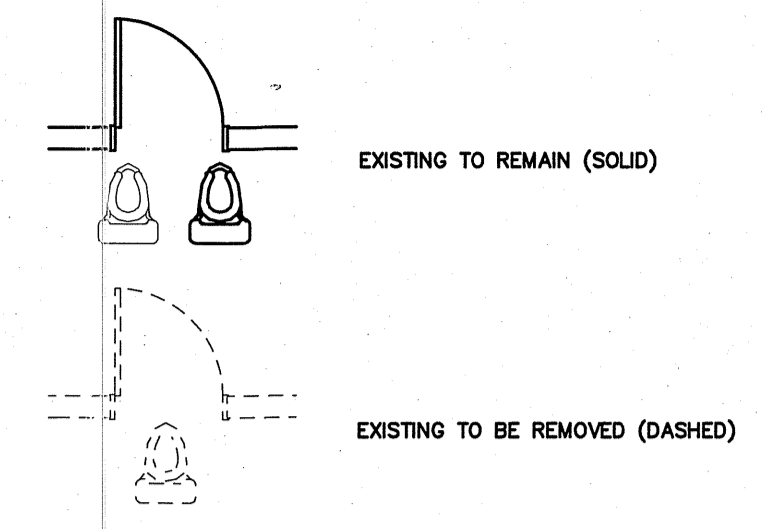


12/21/20

NOTE:  
THE EXISTING INFORMATION SHOWN ON THIS SHEET IS FROM FIELD INVESTIGATION AND PREVIOUS PERMIT DRAWINGS. THE CONTRACTOR IS RESPONSIBLE FOR VISITING THE SITE AND FIELD VERIFYING ALL RELEVANT INFORMATION. THE SUBMISSION OF A BID INDICATES ACCEPTANCE OF EXISTING CONDITIONS. NOTIFY THE ENGINEER OF ANY DISCREPANCIES NOTED.

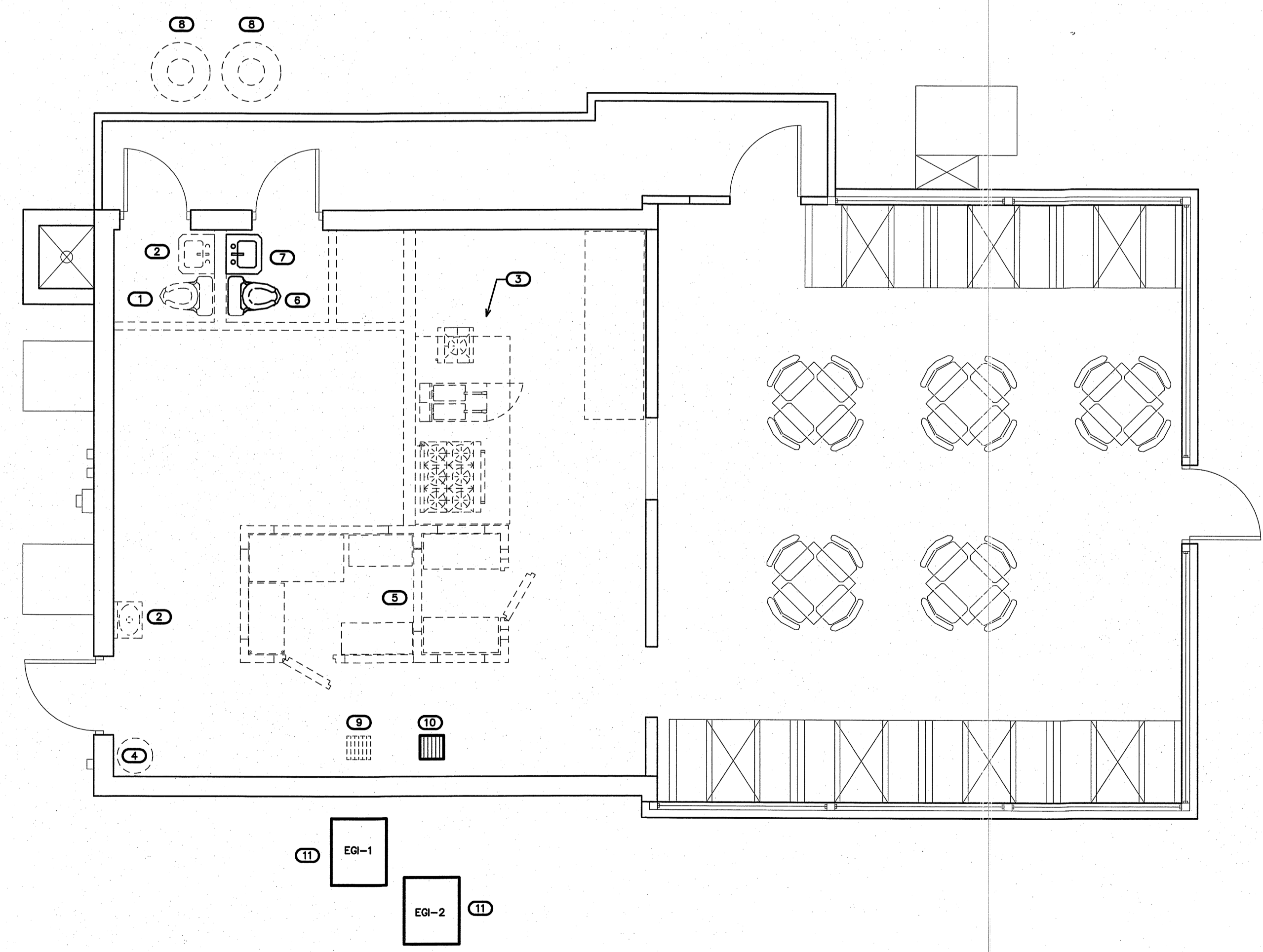
THE SCOPE OF DEMOLITION IS AS FOLLOWS--  
REMOVE EXISTING PLUMBING/NATURAL GAS FIXTURES (VERIFY) IN EXISTING AREA AS SHOWN/NOTED. PROVIDE CLEANOUTS ON UNUSED DRAIN LINES AT FINAL FINISHES TO PREVENT DEAD-ENDS PER CODE. REMOVE UNUSED GAS/VENT LINES TO ABOVE CEILING AND CAP AT MAINS. REMOVE ALL UNUSED CW & HW LINES/STUB-OUTS, ETC., AND CAP LINES BEHIND FINAL FINISHES. REMOVE AND REPLACE ALL CONCRETE, WALL BOARD AND CEILING AS REQUIRED TO LOCATE EXISTING LINES/INSTALL NEW LINES. COORDINATE WITH PLANS FOR LINES TO BE REUSED. ALL EXISTING GAS, DWV AND SUPPLY ITEMS/LINES MAY NOT BE SHOWN.

THE PLUMBING CONTRACTOR SHALL LOCATE ALL EXISTING LINES PRIOR TO START OF WORK. UTILIZE DYES AND/OR CAMERAS TO TRACE BOTH THE SANITARY SEWER AND GREASE WASTE LINES AS NEEDED. PROVIDE AS-BUILT DRAWINGS FOR ENGINEER REVIEW. VERIFY AVAILABLE DEPTH OF EXISTING DRAIN LINES PRIOR TO START OF WORK.



NOTE:  
ALL PLUMBING/LP GAS FIXTURES (PIPING, FLOOR SINKS, ETC.) TO REMAIN OR TO BE REMOVED MAY NOT BE SHOWN. COORDINATE WITH DEMO/NEW PLANS, TENANT, FIELD CONDITIONS. VERIFY ITEMS TO BE REMOVED.

- KEY NOTES FOR SHEET P2
- 1 WATER CLOSET TO BE REMOVED.
  - 2 LAVATORY/SINK TO BE REMOVED.
  - 3 LP GAS COOKLINE (EQUIPMENT, ALL PIPING TO/FROM TANKS, ETC.) TO BE REMOVED.
  - 4 ELECTRIC WATER HEATER TO BE REMOVED.
  - 5 WALK-IN COOLERS TO BE REMOVED.
  - 6 WATER CLOSET TO REMAIN.
  - 7 LAVATORY TO REMAIN.
  - 8 LP GAS TANK TO BE RELOCATED.
  - 9 FLOOR SINK TO BE REMOVED.
  - 10 FLOOR SINK TO REMAIN.
  - 11 GREASE INTERCEPTOR TO REMAIN.



**1 DEMO PLAN**  
SCALE: 1/4" = 1'-0"

PROJECT TITLE  
**MI CANCUN**

115 S. RALEIGH ST.  
ANGIER, NORTH CAROLINA

PROJECT NO.  
**2006r**

DRAWING TITLE  
**DEMO PLAN**

**P2**

PLOT DATE 12/21/2020

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( VERIFY ALL EQUIPMENT REQUIREMENTS PRIOR TO ROUGH-IN )

|      |      | EQUIPMENT SCHEDULE                           |                     |      |      |            |      | EQUIPMENT SCHEDULE                                 |             |                     |        |         |            |
|------|------|--|---------------------|------|------|------------|------|--|-------------|---------------------|--------|---------|------------|
| ITEM | QUAN | DESCRIPTION                                  | UTILITY CONNECTIONS |      |      |            | ITEM | QUAN   | DESCRIPTION | UTILITY CONNECTIONS |        |         |            |
|      |      |  | WASTE               | HW   | CW   | GAS (BTUH) |      |  |             | WASTE               | HW     | CW      | GAS (BTUH) |
| 1    | 1    | ICE MACHINE W/ BIN                           | 1/2"-3/4"           | -    | 1/2" | 33a        | 1    | 48" FLAT GRIDDLE (GAS)                             | -           | -                   | -      | -       |            |
| 2    | 1    | 1-DOOR WORKTOP REFRIGERATOR                  |                     |      |      | 33b        | 1    | 12" RADIANT GRILL (GAS)                            | -           | -                   | -      | 30,000  |            |
| 3    | 1    | MILLWORK BACK COUNTERTOP                     |                     |      |      | 34         | 1    | 60" REFRIGERATED CHEF BASE                         | -           | -                   | -      | -       |            |
| 4    | 1    | MARGARITA MACHINE                            |                     |      |      | 35         | 1    | STOCK POT BURNER (GAS)                             | -           | -                   | -      | 90,000  |            |
| 5    | 1    | SOILED DISH RACK STORAGE                     | 1-3/8"              | -    | -    | 36         | 1    | 36" WALLMOUNT BROILER (GAS)                        | -           | -                   | -      | 40,000  |            |
| 6    | 1    | DEEP WELL GLASS FROSTER                      |                     |      |      | 37         | 1    | 6-BURNER RANGE & OVEN (GAS)                        | -           | -                   | -      | 227,000 |            |
| 7    | LOT  | WALLMOUNT CLEAN GLASS SHELVING               |                     |      |      | 38         | 1    | DEEP FRYER (GAS)                                   | -           | -                   | -      | 115,000 |            |
| 8    | 1    | POINT OF SALE                                |                     |      |      | 39         | 1    | 1-DOOR WORKTOP FREEZER                             |             |                     |        |         |            |
| 9    | 1    | BAR REFRIGERATION                            |                     |      |      | 40         | 1    | SPLASHGUARD  |             |                     |        |         |            |
| 10   | 1    | S/S 24" ICE WELL W/ COLD PLATE               | 1-1/2"              | -    | -    | 41         | 1    | DEEP FRYER (GAS)                                   | -           | -                   | -      | 150,000 |            |
| 11   | 1    | S/S BAR DUMP SINK                            | 1-1/2"              | 1/2" | 1/2" | 42         | 1    | LOW TEMP DISHMACHINE                               | 2"          | 3/4"                | -      | -       |            |
| 12   | 1    | S/S BAR HAND SINK                            | 1-1/2"              | 1/2" | 1/2" | 43         | 1    | S/S 48" CLEAN DISHTABLE                            |             |                     |        |         |            |
| 13   | 1    | PASS-THRU SHELF                              |                     |      |      | 44         | 2    | S/S WALLMOUNT RACK STORAGE                         |             |                     |        |         |            |
| 14   | 1    | MILLWORK COUNTERTOP W/ BASE CABINETS         |                     |      |      | 45         | -    | NOT USED   |             |                     |        |         |            |
| 15   | 1    | CLEAN GLASS RACK STORAGE UNIT                |                     |      |      | 46         | 1    | S/S DRYING RACK                                    |             |                     |        |         |            |
| 16   | 2    | TEA BREWER / URN                             | -                   | -    | 1/4" | 47         | 2    | S/S WALLMOUNT HAND SINK W/ SPLASHGUARDS            | 1-1/2"      | 1/2"                | 1/2"   |         |            |
| 17   | 1    | COFFEE BREWER                                | -                   | -    | 1/4" | 48         | LOT  | S/S FREESTANDING SHELVING UNIT                     |             |                     |        |         |            |
| 18   | 1    | SODA DISPENSER W/ ICE MACHINE                | 3/4"                | -    | 3/8" | 49         | 2    | S/S PREP SINK                                      | 1-1/2"      | 1/2"                | 1/2"   |         |            |
| 19   | 1    | S/S DROP-IN HAND SINK W/ SPLASHGUARDS        | 1-1/2"              | 1/2" | 1/2" | 50         | 1    | S/S 18" X 84" WALLMOUNT SHELF                      |             |                     |        |         |            |
| 20   | 1    | BAG-IN-BOX UNIT W/ CARBONATOR                |                     |      |      | 51         | 1    | S/S 12" X 84" WALLMOUNT SHELF                      |             |                     |        |         |            |
| 21   | -    | NOT USED                                     |                     |      |      | 52         | 1    | S/S 3-COMPARTMENT SINK W/PRE RINSE                 | 1-1/2"      | 1/2"                | 1/2"   | *       |            |
| 22   | 1    | REFRIGERATED PREP TABLE                      |                     |      |      | 53         | 1    | S/S 15" X 72" WALLMOUNT SHELF W/ POTRACK           |             |                     |        |         |            |
| 23   | 1    | CARBON DIOXIDE TANK                          |                     |      |      | 54         | 1    | 2-DOOR REACH-IN REFRIGERATOR                       |             |                     |        |         |            |
| 24   | 1    | FILLER TABLE W/SHELF                         |                     |      |      | 55         | 1    | EXTERIOR MOUNT FLY FAN                             |             |                     |        |         |            |
| 25   | 1    | S-WELL HOT HOLDING TABLE                     | 1"                  | -    | -    | 56         | 1    | WATER HEATER IN EXTERIOR ENCLOSURE                 | 1"          | 1-1/2"              | 1-1/2" | 199,900 |            |
| 26   | 1    | 60" REFRIGERATED PREP TABLE                  |                     |      |      | 57         | 1    | EXTERIOR WALK-IN COOLER / FREEZER COMBO            |             |                     |        |         |            |
| 27   | 1    | CHIP WARMER                                  |                     |      |      | 58         | LOT  | WALK-IN SHELVING                                   |             |                     |        |         |            |
| 28   | 1    | 1-DOOR UNDERCOUNTER REFRIGERATOR             |                     |      |      | 59         | 1    | CAN WASH IN EXTERIOR ENCLOSURE (EXISTING) (EXSTG.) | 1/2"        | 1/2"                |        |         |            |
| 29   | 2    | S/S 16" X 36" WALLMOUNT SHELF                |                     |      |      | 60         | 1    | EXTERIOR STEP-IN KEG COOLER                        |             |                     |        |         |            |
| 30   | 1    | S/S 16" X 60" WALLMOUNT SHELF                |                     |      |      | 61         | 1    | DRAFT BEER TOWER W/SPILL/RINSE DRIP TRAY           | 3/4"        | -                   | 1/2"   | *       |            |
| 31   | 1    | S/S PASS-THRU SHELF                          |                     |      |      | 62         | 1    | DRAFT BEER REF. LINE GLYCOL CHILLER                |             |                     |        |         |            |
| 32   | 1    | S/S 16FT EXHAUST HOOD W/ 1FT LH FIRE CABINET |                     |      |      | 63         | 1    | NITROGEN GENERATOR W/TANK                          |             |                     |        |         |            |

\* PROVIDE BACKFLOW PREVENTER PER NCSCB-PLUMBING SECT. 608.3 (EX: ASSE 1024 (WATTS SERIES 7 OR EQUAL), ASSE 1022 (WATTS SERIES SD-3 OR EQUAL), ETC.), WHERE REQUIRED IF NOT AN INTEGRAL PART OF THE EQUIPMENT.

| INDIRECT CONNECTION SCHEDULE * |            |
|--------------------------------|------------|
| EXISTING FLOOR SINK #1 (EFS-1) | SIZE       |
| (47) HAND SINK                 | 1-1/2"     |
| (49) PREP SINK (QTY OF 2)      | 1-1/2"     |
| NEW FLOOR SINK #1 (FS-1)       | SIZE       |
| (42) DISH MACHINE **           | 2"         |
| (52) 3 COMP. SINK **           | 1-1/2"     |
| NEW FLOOR SINK #2 (FS-2)       | SIZE       |
| (18) SODA DISPENSER            | 3/4"       |
| (19) HAND SINK                 | 1-1/2"     |
| NEW FLOOR SINK #3 (FS-3)       | SIZE       |
| (10) ICE WELL                  | 1-1/2"     |
| (5) GLASS RACK                 | 1-3/8"     |
| NEW FLOOR SINK #4 (FS-4)       | SIZE       |
| (61) BEER TOWER DRIP TRAY      | 3/4"       |
| NEW FLOOR SINK #5 (FS-5)       | SIZE       |
| (1) ICE MACHINE/BIN            | 1/2", 3/4" |
| NEW FLOOR SINK #5 (FS-5)       | SIZE       |
| (25) HOT TABLE                 | 1"         |
| EXISTING CAN WASH              | SIZE       |
| RPZ                            | 1-1/2"     |

\* VERIFY ALL EQUIPMENT REQUIREMENTS PRIOR TO ROUGH-IN.  
\*\* PROVIDE SEPARATE DRAIN FROM EACH WELL BASIN OF 3 COMP. SINK.

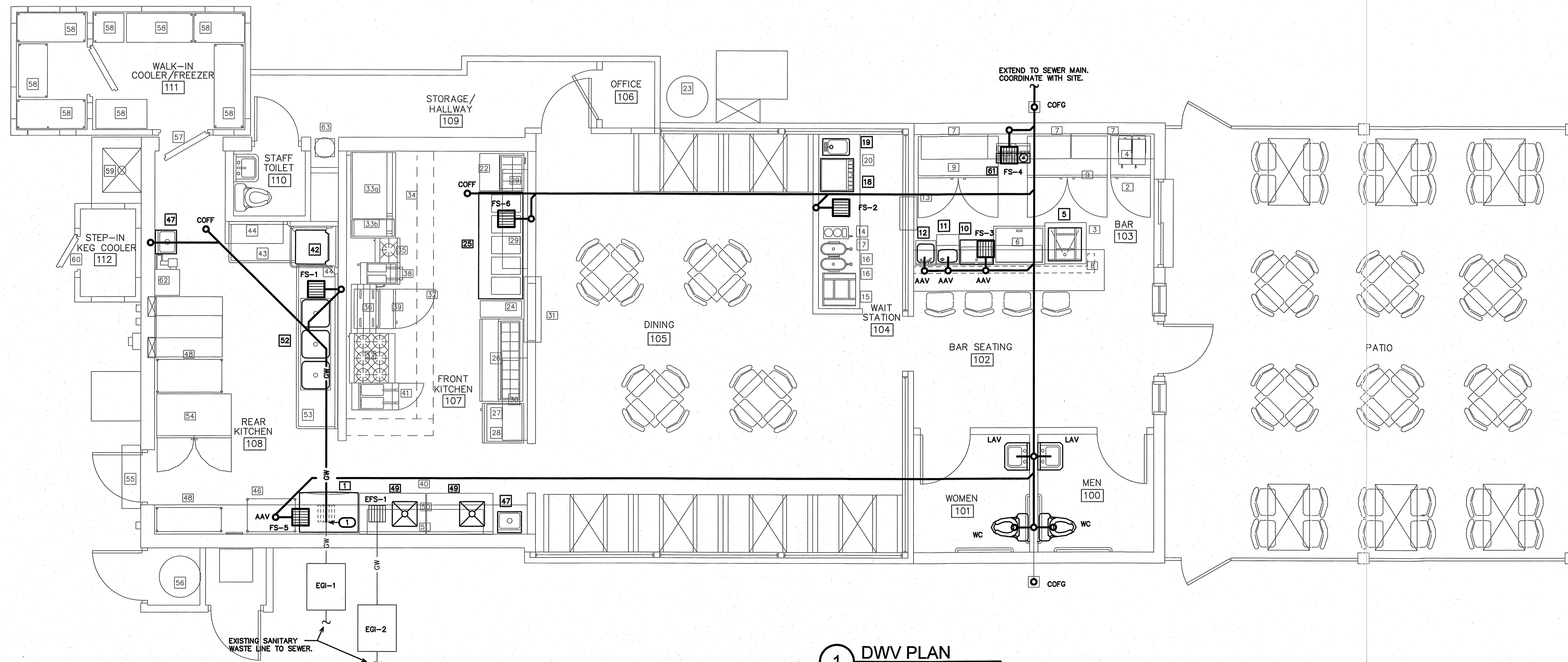
NOTE:  
THE EXISTING INFORMATION SHOWN ON THIS SHEET IS FROM FIELD INVESTIGATION. THE CONTRACTOR IS RESPONSIBLE FOR VISITING THE SITE AND FIELD VERIFYING ALL RELEVANT INFORMATION. THE SUBMISSION OF A BID INDICATES ACCEPTANCE OF EXISTING CONDITIONS. NOTIFY THE ENGINEER OF ANY DISCREPANCIES NOTED.  
REMOVE AND REPLACE ALL CONCRETE, WALL BOARD AND CEILINGS AS REQUIRED TO LOCATE EXISTING LINES AND INSTALL NEW LINES.  
THE PLUMBING CONTRACTOR SHALL LOCATE ALL EXISTING LINES PRIOR TO START OF WORK. UTILIZE DYES AND/OR CAMERAS TO TRACE BOTH THE SANITARY SEWER AND GREASE WASTE LINES AS NEEDED. PROVIDE AS-BUILT DRAWINGS FOR ENGINEER REVIEW. VERIFY AVAILABLE DEPTH OF EXISTING DRAIN LINES PRIOR TO START OF WORK.

NOTE:  
COORDINATE EXACT LOCATIONS OF FLOOR SINKS WITH TENANT/EQUIPMENT SERVED PRIOR TO ROUGH-IN. MINIMUM CLEARANCES FOR ALL EXPOSED INDIRECT DRAIN LINES ARE 4" A.F.F., 1" FROM WALL, 1" FROM OTHERS. ALL INDIRECT WASTE PIPING FROM EQUIPMENT EXCEEDING 30' IN DEVELOPED LENGTH HORIZONTALLY, OR 54" IN TOTAL DEVELOPED LENGTH, SHALL BE TRIPLED. PROVIDE DRAIN PIPING FOR SO THAT EACH WELL OF A MULTI-COMPARTMENT SINK DISCHARGES INDEPENDENTLY TO A WASTE RECEPTOR PER NCSCB-PLUMBING SECT. 602.1.1.

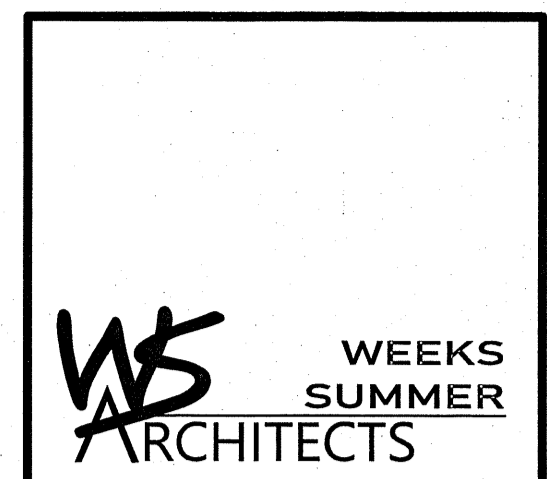
NOTE:  
DWM PIPING SHALL NOT BE UNNECESSARILY EXPOSED. EXPOSED LINES SHALL BE INSTALLED SO THEY DO NOT OBSTRUCT OR PREVENT CLEANING OF THE FLOORS, WALLS, OR CEILINGS. EXPOSED HORIZONTAL LINES MAY NOT BE INSTALLED ON THE FLOOR. PROVIDE ANY STAND-OFFS AS REQUIRED PER HEALTH DEPARTMENT. RUN LINES TIGHT AND CONCEALED UNDER BAR/EQUIPMENT, OR IN HALF WALL AS REQUIRED. PROVIDE AIR INTAKE VENT/GRILLE FOR AAV'S WHERE REQUIRED.

KEY NOTE FOR SHEET P3

1 CONNECT TO EXISTING 3" (MIN.) GREASE WASTE MAIN IN AREA OF REMOVED FLOOR SINK. VERIFY LOCATION.



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



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12/21/2020

PROJECT TITLE  
MI CANCEL

115 S. RALEIGH ST.  
ANGIER, NORTH CAROLINA

PROJECT NO.  
2006r  
DRAWING TITLE  
DWV PLAN

P3

PLOT DATE 12/21/2020

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( VERIFY ALL EQUIPMENT REQUIREMENTS PRIOR TO ROUGH-IN )

|      |      | EQUIPMENT SCHEDULE                           |                     |      |        |      |      |  |                     |        |        |         |
|------|------|--|---------------------|------|--------|------|------|--|---------------------|--------|--------|---------|
| ITEM | QUAN | DESCRIPTION                                  | UTILITY CONNECTIONS |      |        | ITEM | QUAN | DESCRIPTION  | UTILITY CONNECTIONS |        |        |         |
|      |      |  | WASTE               | HW   | CW     |      |      |  | GAS (BTUH)          | WASTE  | HW     | CW      |
| 1    | 1    | ICE MACHINE W/ BIN                           | 1/2", 3/4"          | -    | 1/2" * | 33a  | 1    | 48" FLAT GRIDDLE (GAS)                             | -                   | -      | -      | 120,000 |
| 2    | 1    | 1-DOOR WORKTOP REFRIGERATOR                  |                     |      |        | 33b  | 1    | 12" RADIANT GRILL (GAS)                            | -                   | -      | -      | 30,000  |
| 3    | 1    | MILLWORK BACK COUNTERTOP                     |                     |      |        | 34   | 1    | 60" REFRIGERATED CHEF BASE                         | -                   | -      | -      |         |
| 4    | 1    | MARGARITA MACHINE                            |                     |      |        | 35   | 1    | STOCK POT BURNER (GAS)                             | -                   | -      | -      | 90,000  |
| 5    | 1    | SOLED DISH RACK STORAGE                      | 1-3/8"              | -    | -      | 36   | 1    | 36" WALLMOUNT BROILER (GAS)                        | -                   | -      | -      | 40,000  |
| 6    | 1    | DEEP WELL GLASS FROSTER                      |                     |      |        | 37   | 1    | 6-BURNER RANGE & OVEN (GAS)                        | -                   | -      | -      | 227,000 |
| 7    | LOT  | WALLMOUNT CLEAN GLASS SHELVING               |                     |      |        | 38   | 1    | DEEP FRYER (GAS)                                   | -                   | -      | -      | 115,000 |
| 8    | 1    | POINT OF SALE                                |                     |      |        | 39   | 1    | 1-DOOR WORKTOP FREEZER                             |                     |        |        |         |
| 9    | 1    | BAR REFRIGERATION                            |                     |      |        | 40   | 1    | SPLASHGUARD  |                     |        |        |         |
| 10   | 1    | S/S 24" ICE WELL W/ COLD PLATE               | 1-1/2"              | -    | -      | 41   | 1    | DEEP FRYER (GAS)                                   | -                   | -      | -      | 150,000 |
| 11   | 1    | S/S BAR DUMP SINK                            | 1-1/2"              | 1/2" | 1/2"   | 42   | 1    | LOW TEMP DISHMACHINE                               | 2"                  | 3/4" * | -      | -       |
| 12   | 1    | S/S BAR HAND SINK                            | 1-1/2"              | 1/2" | 1/2"   | 43   | 1    | S/S 48" CLEAN DISHTABLE                            |                     |        |        |         |
| 13   | 1    | PASS-THRU SHELF                              |                     |      |        | 44   | 2    | S/S WALLMOUNT RACK STORAGE                         |                     |        |        |         |
| 14   | 1    | MILLWORK COUNTERTOP W/ BASE CABINETS         |                     |      |        | 45   | -    | NOT USED   |                     |        |        |         |
| 15   | 1    | CLEAN GLASS RACK STORAGE UNIT                |                     |      |        | 46   | 1    | S/S DRYING RACK                                    |                     |        |        |         |
| 16   | 2    | TEA BREWER / URN                             | -                   | -    | 1/4" * | 47   | 2    | S/S WALLMOUNT HAND SINK W/ SPLASHGUARDS            | 1-1/2"              | 1/2"   | 1/2"   |         |
| 17   | 1    | COFFEE BREWER                                | -                   | -    | 1/4" * | 48   | LOT  | S/S FREESTANDING SHELVING UNIT                     |                     |        |        |         |
| 18   | 1    | SODA DISPENSER W/ ICE MACHINE                | 3/4"                | -    | 3/8" * | 49   | 2    | S/S PREP SINK                                      | 1-1/2"              | 1/2"   | 1/2"   |         |
| 19   | 1    | S/S DROP-IN HAND SINK W/ SPLASHGUARDS        | 1-1/2"              | 1/2" | 1/2"   | 50   | 1    | S/S 18" X 84" WALLMOUNT SHELF                      |                     |        |        |         |
| 20   | 1    | BAG-IN-BOX UNIT W/ CABONATOR                 |                     |      |        | 51   | 1    | S/S 12" X 84" WALLMOUNT SHELF                      |                     |        |        |         |
| 21   | -    | NOT USED                                     |                     |      |        | 52   | 1    | S/S 3-COMPARTMENT SINK W/PRE RINSE                 | 1-1/2"              | 1/2" * | 1/2" * |         |
| 22   | 1    | REFRIGERATED PREP TABLE                      |                     |      |        | 53   | 1    | S/S 15" X 72" WALLMOUNT SHELF W/ POTRACK           |                     |        |        |         |
| 23   | 1    | CARBON DIOXIDE TANK                          |                     |      |        | 54   | 1    | 2-DOOR REACH-IN REFRIGERATOR                       |                     |        |        |         |
| 24   | 1    | FILLER TABLE W/SHELF                         |                     |      |        | 55   | 1    | EXTERIOR MOUNT FLY FAN                             |                     |        |        |         |
| 25   | 1    | 5-WELL HOT HOLDING TABLE                     | 1"                  | -    | -      | 56   | 1    | WATER HEATER IN EXTERIOR ENCLOSURE                 | 1"                  | 1-1/2" | 1-1/2" | 199,900 |
| 26   | 1    | 60" REFRIGERATED PREP TABLE                  |                     |      |        | 57   | 1    | EXTERIOR WALK-IN COOLER / FREEZER COMBO            |                     |        |        |         |
| 27   | 1    | CHIP WARMER                                  |                     |      |        | 58   | LOT  | WALK-IN SHELVING                                   |                     |        |        |         |
| 28   | 1    | 1-DOOR UNDERCOUNTER REFRIGERATOR             |                     |      |        | 59   | 1    | CAN WASH IN EXTERIOR ENCLOSURE (EXISTING) (EXSTG.) | 1/2"                | 1/2"   |        |         |
| 29   | 2    | S/S 16" X 36" WALLMOUNT SHELF                |                     |      |        | 60   | 1    | EXTERIOR STEP-IN KEG COOLER                        |                     |        |        |         |
| 30   | 1    | S/S 16" X 60" WALLMOUNT SHELF                |                     |      |        | 61   | 1    | DRAFT BEER TOWER W/SPILL/RINSE DRIP TRAY           | 3/4"                | -      | 1/2" * | -       |
| 31   | 1    | S/S PASS-THRU SHELF                          |                     |      |        | 62   | 1    | DRAFT BEER REF. LINE GLYCOL CHILLER                |                     |        |        |         |
| 32   | 1    | S/S 16FT EXHAUST HOOD W/ 1FT LH FIRE CABINET |                     |      |        | 63   | 1    | NITROGEN GENERATOR W/TANK                          |                     |        |        |         |

\* PROVIDE BACKFLOW PREVENTER PER NCBC-PLUMBING SECT. 608.3 (EX: ASSE 1024 (WATTS SERIES 7 OR EQUAL), ASSE 1022 (WATTS SERIES SD-3 OR EQUAL), ETC.), WHERE REQUIRED IF NOT AN INTEGRAL PART OF THE EQUIPMENT.

NOTE:  
THE EXISTING INFORMATION SHOWN ON THIS SHEET IS FROM FIELD INVESTIGATION. THE CONTRACTOR IS RESPONSIBLE FOR VISITING THE SITE AND FIELD VERIFYING ALL RELEVANT INFORMATION. THE SUBMISSION OF A BID INDICATES ACCEPTANCE OF EXISTING CONDITIONS. NOTIFY THE ENGINEER OF ANY DISCREPANCIES NOTED.  
REMOVE AND REPLACE ALL CONCRETE, WALL BOARD AND CEILINGS AS REQUIRED TO LOCATE EXISTING LINES AND INSTALL NEW LINES.

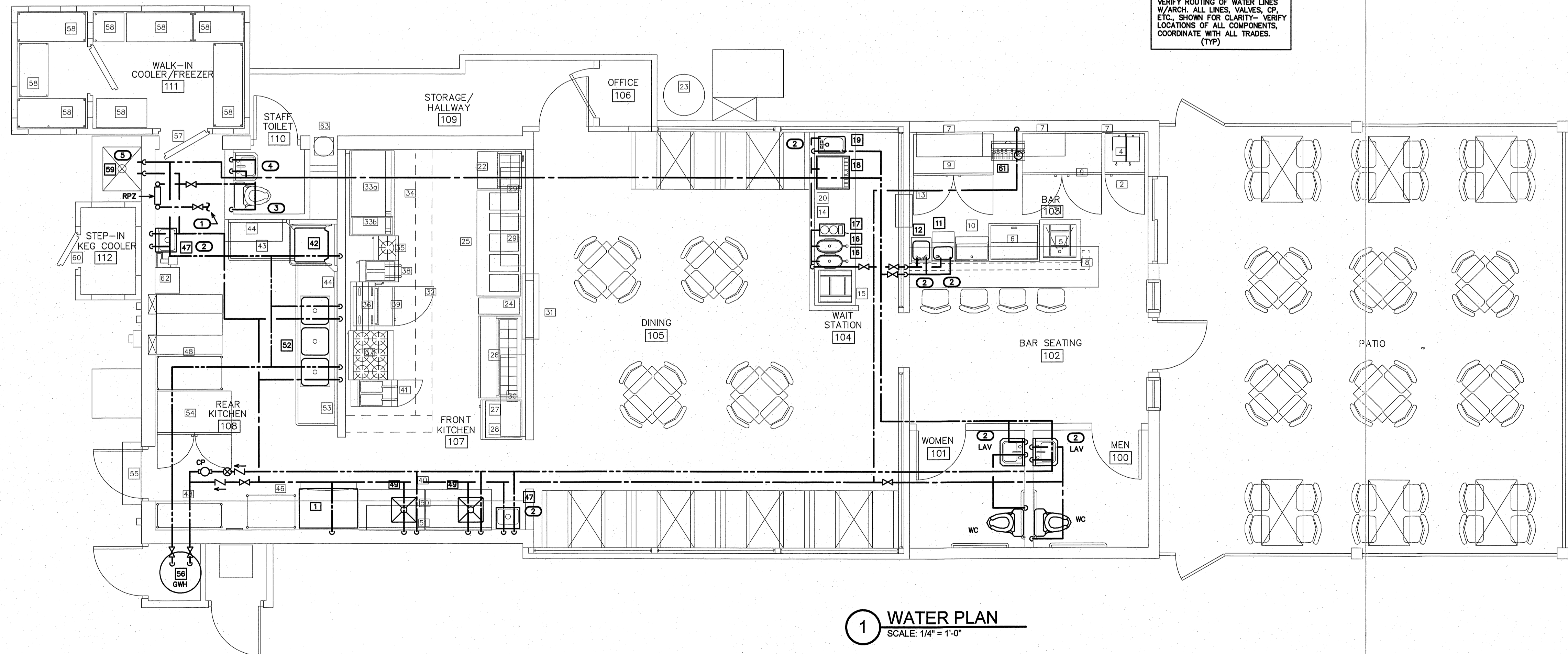
NOTE:  
VERIFY ANY EXTERIOR HOSE BIBBS TO REMAIN (IF EXISTING). REPLACE WITH NEW UNIT IF REQUIRED. RE-SUPPLY ANY HOSE BIBBS (NOT SHOWN) AFTER NEW RPZ. RE-PIPE AS NEEDED.

NOTE:  
WATER LINES MAY NOT BE UNNECESSARILY EXPOSED. EXPOSED LINES SHALL BE INSTALLED SO THEY DO NOT OBSTRUCT OR PREVENT CLEANING OF THE FLOORS, WALLS, OR CEILINGS. EXPOSED HORIZONTAL LINES MAY NOT BE INSTALLED ON THE FLOOR. PROVIDE ANY STAND-OFFS AS REQUIRED PER HEALTH DEPARTMENT. RUN LINES TIGHT AND CONCEALED UNDER BAR/EQUIPMENT, OR IN HALF WALL AS REQUIRED.

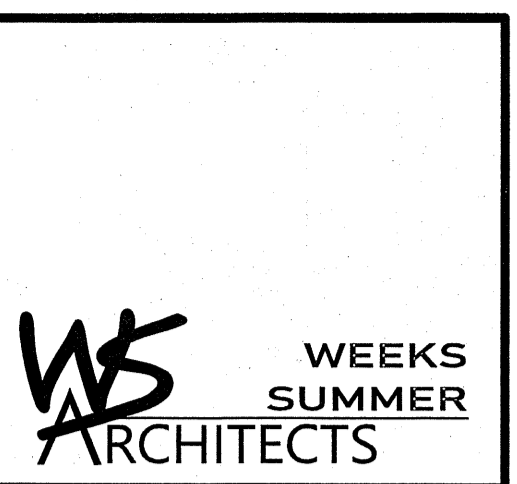
KEY NOTES FOR SHEET P4

- INTERCEPT/CONNECT TO EXISTING 3/4" (MIN.) CW MAIN FOR TENANT (ABOVE CEILING/IN FLOOR/WALL OR AS REQUIRED) BEFORE ANY FIXTURE BRANCH AND REROUTE MAIN TO NEW RPZ. VERIFY INTERCEPT LOCATION. PROVIDE PROPER LABELING DO NOT TAP BEFORE RPZ EVERY 5'-0".
- PROVIDE TMV AT SINK/LAV FOR CW AND/OR 110 DEG. F (MAX) LTHW TO FAUCET. LOCATE TMV (NOT SHOWN) IN A PROPER MAINTENANCE ACCESSIBLE AREA BELOW FIXTURE, OR AS REQUIRED.
- RE-SUPPLY CW TO EXISTING WATER CLOSET AFTER NEW RPZ. RE-PIPE IF REQUIRED.
- RE-SUPPLY CW TO EXISTING LAVATORY AFTER NEW RPZ. RE-SUPPLY HW TO UNIT FROM NEW OWH. RE-PIPE SUPPLY LINES IF REQUIRED. PROVIDE TMV PER KEY NOTE #3.
- RE-SUPPLY HTHW/CW TO EXISTING CAN WASH AFTER NEW RPZ. RE-PIPE IF REQUIRED.

NOTE:  
PROPERLY PROTECT/INSULATE ALL PIPING IN UNCONDITIONED AREAS. VERIFY ROUTING OF WATER LINES W/ARCH. ALL LINES, VALVES, CP, ETC. SHOWN FOR CLARITY- VERIFY LOCATIONS OF ALL COMPONENTS. COORDINATE WITH ALL TRADES. (TYP)

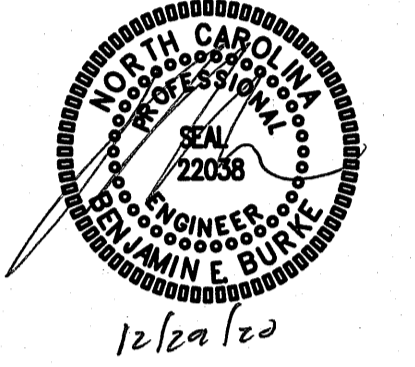


1 WATER PLAN  
SCALE: 1/4" = 1'-0"



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PROJECT TITLE  
MI CUNCUN

115 S. RALEIGH ST.  
ANGIER, NORTH CAROLINA

PROJECT NO.  
2006r

DRAWING TITLE  
WATER PLAN

**P4**

PLOT DATE 12/21/2020

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( VERIFY ALL EQUIPMENT REQUIREMENTS PRIOR TO ROUGH-IN )

|      |      | EQUIPMENT SCHEDULE                           |                     |      |      |      |      |   |                     |        |        |         |
|------|------|--|---------------------|------|------|------|------|---|---------------------|--------|--------|---------|
| ITEM | QUAN | DESCRIPTION                                  | UTILITY CONNECTIONS |      |      | ITEM | QUAN | DESCRIPTION                               | UTILITY CONNECTIONS |        |        |         |
|      |      |  | WASTE               | HW   | CW   |      |      |   | GAS (BTUH)          | WASTE  | HW     | CW      |
| 1    | 1    | ICE MACHINE W/ BIN                           | 1/2", 3/4"          | -    | 1/2" | 33a  | 1    | 48" FLAT GRIDDLE (GAS)                    | -                   | -      | -      | 120,000 |
| 2    | 1    | 1-DOOR WORKTOP REFRIGERATOR                  |                     |      |      | 33b  | 1    | 12" RADIANT GRILL (GAS)                   | -                   | -      | -      | 30,000  |
| 3    | 1    | MILLWORK BACK COUNTERTOP                     |                     |      |      | 34   | 1    | 60" REFRIGERATED CHEF BASE                | -                   | -      | -      | 90,000  |
| 4    | 1    | MARGARITA MACHINE                            |                     |      |      | 35   | 1    | STOCK POT BURNER (GAS)                    | -                   | -      | -      | 40,000  |
| 5    | 1    | SOILED DISH RACK STORAGE                     | 1-3/8"              | -    | -    | 36   | 1    | 36" WALLMOUNT BROILER (GAS)               | -                   | -      | -      | 227,000 |
| 6    | 1    | DEEP WELL GLASS FROSTER                      |                     |      |      | 37   | 1    | 6-BURNER RANGE & OVEN (GAS)               | -                   | -      | -      | 115,000 |
| 7    | LOT  | WALLMOUNT CLEAN GLASS SHELVING               |                     |      |      | 38   | 1    | DEEP FRYER (GAS)                          | -                   | -      | -      |         |
| 8    | 1    | POINT OF SALE                                |                     |      |      | 39   | 1    | 1-DOOR WORKTOP FREEZER                    |                     |        |        |         |
| 9    | 1    | BAR REFRIGERATION                            |                     |      |      | 40   | 1    | SPLASHGUARD                               |                     |        |        |         |
| 10   | 1    | S/S 24" ICE WELL W/ COLD PLATE               | 1-1/2"              | -    | -    | 41   | 1    | DEEP FRYER (GAS)                          | -                   | -      | -      | 150,000 |
| 11   | 1    | S/S BAR DUMP SINK                            | 1-1/2"              | 1/2" | 1/2" | 42   | 1    | LOW TEMP DISHMACHINE                      | 2"                  | 3/4"   | -      | -       |
| 12   | 1    | S/S BAR HAND SINK                            | 1-1/2"              | 1/2" | 1/2" | 43   | 1    | S/S 48" CLEAN DISHTABLE                   |                     |        |        |         |
| 13   | 1    | PASS-THRU SHELF                              |                     |      |      | 44   | 2    | S/S WALLMOUNT RACK STORAGE                |                     |        |        |         |
| 14   | 1    | MILLWORK COUNTERTOP W/ BASE CABINETS         |                     |      |      | 45   | -    | NOT USED                                  |                     |        |        |         |
| 15   | 1    | CLEAN GLASS RACK STORAGE UNIT                |                     |      |      | 46   | 1    | S/S DRYING RACK                           |                     |        |        |         |
| 16   | 2    | TEA BREWER / URN                             | -                   | -    | 1/4" | 47   | 2    | S/S WALLMOUNT HAND SINK W/ SPLASHGUARDS   | 1-1/2"              | 1/2"   | 1/2"   |         |
| 17   | 1    | COFFEE BREWER                                | -                   | -    | 1/4" | 48   | LOT  | S/S FREESTANDING SHELVING UNIT            |                     |        |        |         |
| 18   | 1    | SODA DISPENSER W/ ICE MACHINE                | 3/4"                | -    | 3/8" | 49   | 2    | S/S PREP SINK                             | 1-1/2"              | 1/2"   | 1/2"   |         |
| 19   | 1    | S/S DROP-IN HAND SINK W/ SPLASHGUARDS        | 1-1/2"              | 1/2" | 1/2" | 50   | 1    | S/S 18" X 84" WALLMOUNT SHELF             |                     |        |        |         |
| 20   | 1    | BAG-IN-BOX UNIT W/ CARBONATOR                |                     |      |      | 51   | 1    | S/S 12" X 84" WALLMOUNT SHELF             |                     |        |        |         |
| 21   | -    | NOT USED                                     |                     |      |      | 52   | 1    | S/S 3-COMPARTMENT SINK W/PRE RINSE        | 1-1/2"              | 1/2"   | 1/2"   |         |
| 22   | 1    | REFRIGERATED PREP TABLE                      |                     |      |      | 53   | 1    | S/S 15" X 72" WALLMOUNT SHELF W/ POTRACK  |                     |        |        |         |
| 23   | 1    | CARBON DIOXIDE TANK                          |                     |      |      | 54   | 1    | 2-DOOR REACH-IN REFRIGERATOR              |                     |        |        |         |
| 24   | 1    | FILLER TABLE W/SHELF                         |                     |      |      | 55   | 1    | EXTERIOR MOUNT FLY FAN                    |                     |        |        |         |
| 25   | 1    | 5-WELL HOT HOLDING TABLE                     | 1"                  | -    | -    | 56   | 1    | WATER HEATER IN EXTERIOR ENCLOSURE        | 1"                  | 1-1/2" | 1-1/2" | 199,900 |
| 26   | 1    | 60" REFRIGERATED PREP TABLE                  |                     |      |      | 57   | 1    | EXTERIOR WALK-IN COOLER / FREEZER COMBO   |                     |        |        |         |
| 27   | 1    | CHIP WARMER                                  |                     |      |      | 58   | LOT  | WALK-IN SHELVING                          |                     |        |        |         |
| 28   | 1    | 1-DOOR UNDERCOUNTER REFRIGERATOR             |                     |      |      | 59   | 1    | CAN WASH IN EXTERIOR ENCLOSURE (EXISTING) | (EXISTG.)           | 1/2"   | 1/2"   |         |
| 29   | 2    | S/S 16" X 36" WALLMOUNT SHELF                |                     |      |      | 60   | 1    | EXTERIOR STEP-IN KEG COOLER               |                     |        |        |         |
| 30   | 1    | S/S 16" X 60" WALLMOUNT SHELF                |                     |      |      | 61   | 1    | DRAFT BEER TOWER W/SPILL/RINSE DRIP TRAY  | 3/4"                | -      | 1/2"   | -       |
| 31   | 1    | S/S PASS-THRU SHELF                          |                     |      |      | 62   | 1    | DRAFT BEER REF. LINE GLYCOL CHILLER       |                     |        |        |         |
| 32   | 1    | S/S 16FT EXHAUST HOOD W/ 1FT LH FIRE CABINET |                     |      |      | 63   | 1    | NITROGEN GENERATOR W/TANK                 |                     |        |        |         |

\* PROVIDE BACKFLOW PREVENTER PER NCSBC-PLUMBING SECT. 608.3 (EX. ASSE 1024 (WATTS SERIES 7 OR EQUAL), ASSE 1022 (WATTS SERIES SD-3 OR EQUAL), ETC.), WHERE REQUIRED IF NOT AN INTEGRAL PART OF THE EQUIPMENT.

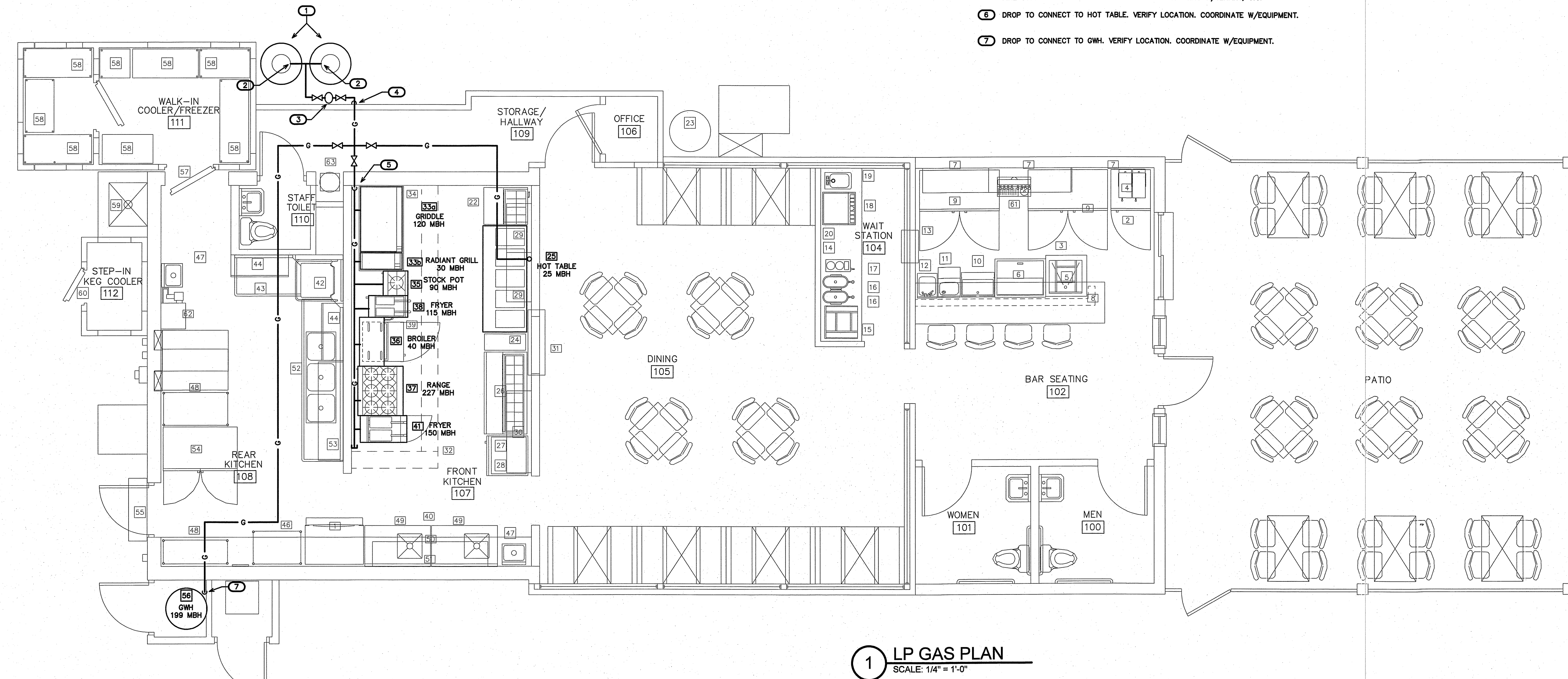
NOTE:  
THE EXISTING INFORMATION SHOWN ON THIS SHEET IS FROM FIELD INVESTIGATION. THE CONTRACTOR IS RESPONSIBLE FOR VISITING THE SITE AND FIELD VERIFYING ALL RELEVANT INFORMATION. THE SUBMISSION OF A BID INDICATES ACCEPTANCE OF EXISTING CONDITIONS. NOTIFY THE ENGINEER OF ANY DISCREPANCIES NOTED.  
REMOVE AND REPLACE ALL CONCRETE, WALL BOARD AND CEILINGS AS REQUIRED TO LOCATE EXISTING LINES AND INSTALL NEW LINES.

NOTE:  
LP GAS LINES MAY NOT BE UNNECESSARILY EXPOSED. EXPOSED LINES SHALL BE INSTALLED SO THEY DO NOT OBSTRUCT OR PREVENT CLEANING OF THE FLOORS, WALLS, OR CEILINGS. EXPOSED HORIZONTAL LINES MAY NOT BE INSTALLED ON THE FLOOR. PROVIDE ANY STAND-OFFS AS REQUIRED PER HEALTH DEPARTMENT. RUN LINES TIGHT AND CONCEALED UNDER ALL EQUIPMENT, OR TIGHT TO/IN WALLS AS REQUIRED. ALL SHUT-OFF VALVES, HOOD FIRE SUPPRESSION VALVES, AND REGULATORS MUST BE ACCESSIBLE. PAINT ANY INTERIOR OR EXTERIOR EXPOSED GAS LINES PER CODE AND BUILDING STANDARD. PROVIDE PROPER STAND-OFFS/SUPPORTS FOR GAS LINES ON ROOF/EXTERIOR WALLS, BELOW ROOF, ETC. PROPERLY SEAL ROOF/EXT. WALL PENETRATIONS SO AS NOT TO VOID ANY EXISTING WARRANTIES. PROVIDE AUTO SHUT-OFF VALVE FOR HOOD FIRE SUPPRESSION SYSTEM. PROVIDE PROPER CARBON MONOXIDE DETECTOR(S) IF AS REQUIRED.

HOOD SYSTEM CONTROL AUTOMAN TO BE MOUNTED FLUSH TO CEILING GRID. PULL STATION CONDUITS TO BE MOUNTED ABOVE CEILING AND INSIDE WALL TO PULL STATION. RUN HOOD MANIFOLD ABOVE FLOOR. PROVIDE STAINLESS STEEL SHROUD OVER MANIFOLD IF REQUIRED BY AHJ.

KEY NOTES FOR SHEET P5

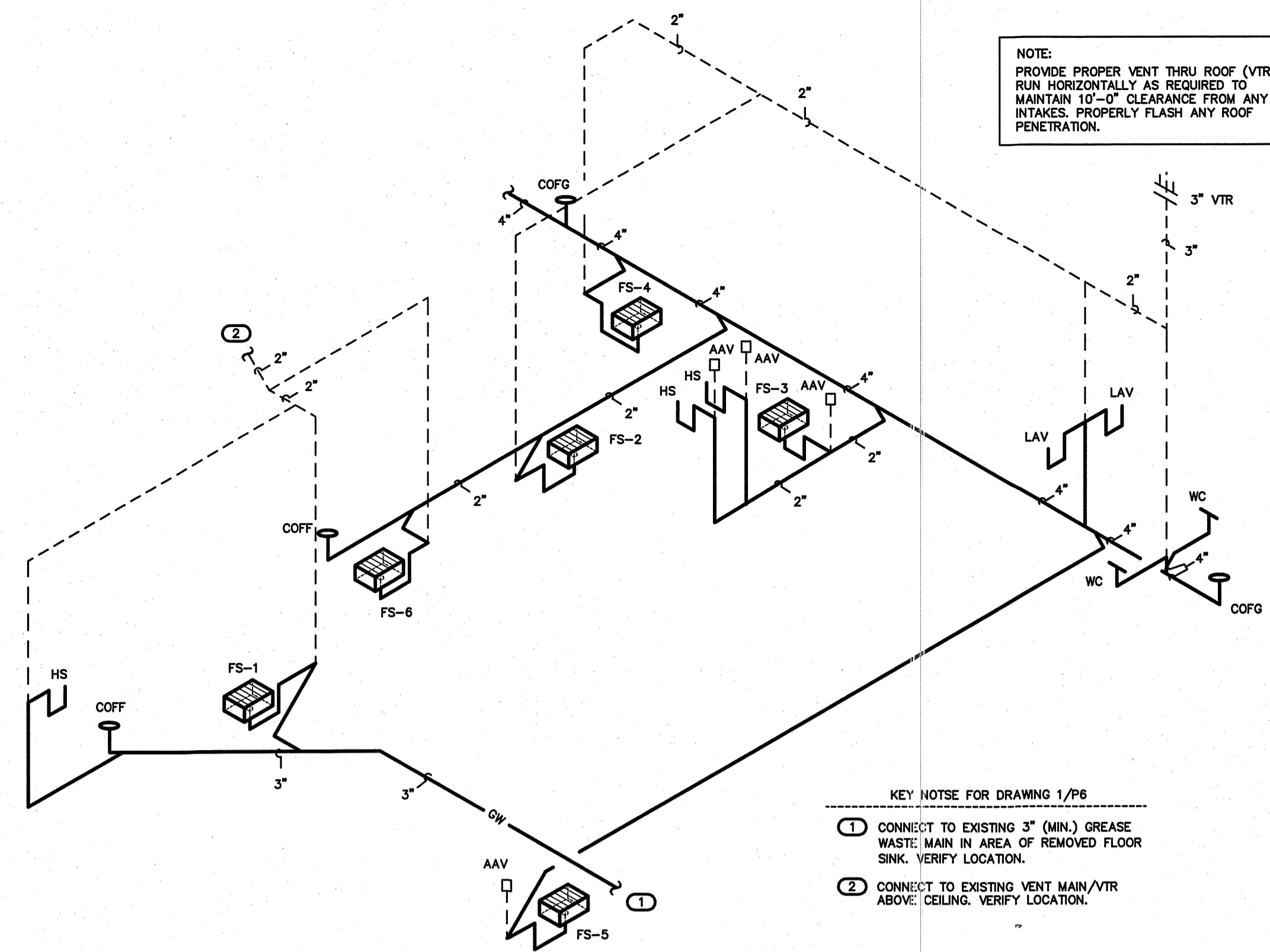
- RELOCATE EXISTING LP TANKS AS REQUIRED. VERIFY LOCATION, COORDINATE WITH TENANT/BUILDING OWNER. MAINTAIN PROPER CLEARANCES PER NFPA 58 PER SIZE OF TANK- MIN. DISTANCE FROM BUILDING, WINDOWS, ANY IGNITION SOURCE, ETC. VERIFY TANK SIZE W/OWNER, SUPPLIER. COORDINATE WITH G.C. FOR PROVIDING GUARD BOLLARDS FOR TANK(S) AND REGULATOR/SERVICE LINE ON EXTERIOR OF BUILDING. VERIFY TANK QUANTITY, PROVIDE PROPER MANIFOLD LINE AS REQUIRED PER NUMBER OF TANKS IF MULTIPLE UNITS ARE UTILIZED. PROVIDE PROPER 1ST STAGE REGULATORS ON TANK CONNECTIONS.
- CONNECT TO FIRST STAGE GAS REGULATOR ON LP GAS TANK. ROUTE PIPING AS REQUIRED TO SECOND STAGE REGULATOR. VERIFY LOCATION, COORDINATE WITH BLDG. OWNER FOR PATH AND DISTANCE.
- PROVIDE SECOND STAGE REGULATOR ABOVE GRADE. VERIFY LOCATION, VERIFY REQUIRED BTUH CAPACITY, 10 PSI TO 11" W.C. PROVIDE GAS SHUT-OFF VALVE BEFORE PIPE ENTERS BUILDING.
- RISE TO RUN GAS LINE ABOVE CEILING. VERIFY LOCATION/ROUTING.
- DROP TO RUN MANIFOLD LINE A.F.F. BELOW HOOD. VERIFY LOCATION. PROVIDE ACCESSIBLE AUTO SHUT-OFF VALVE (NOT SHOWN), TIE IN TO EQUIPMENT HOOD FIRE SUPPRESSION SYSTEM. VERIFY MANIFOLD ROUTING W/TENANT, G.C.
- DROP TO CONNECT TO HOT TABLE. VERIFY LOCATION. COORDINATE W/EQUIPMENT.
- DROP TO CONNECT TO GWH. VERIFY LOCATION. COORDINATE W/EQUIPMENT.



( VERIFY ALL EQUIPMENT REQUIREMENTS PRIOR TO ROUGH-IN )

|      |      | EQUIPMENT SCHEDULE                           |                     |      |      |            |        | EQUIPMENT SCHEDULE |             |  |        |        |            |         |
|------|------|--|---------------------|------|------|------------|--------|--------------------|-------------|--|--------|--------|------------|---------|
| ITEM | QUAN | DESCRIPTION                                  | UTILITY CONNECTIONS |      |      |            | ITEM   | QUAN               | DESCRIPTION | UTILITY CONNECTIONS                                |        |        |            |         |
|      |      |  | WASTE               | HW   | CW   | GAS (BTUH) |        |                    |             | WASTE  | HW     | CW     | GAS (BTUH) |         |
| 1    | 1    | ICE MACHINE W/ BIN                           | 1/2", 3/4"          | -    | -    | 1/2" *     |        | 33a                | 1           | 48" FLAT GRIDDLE (GAS)                             | -      | -      | -          | 120,000 |
| 2    | 1    | 1-DOOR WORKTOP REFRIGERATOR                  |                     |      |      |            |        | 33b                | 1           | 12" RADIANT GRILL (GAS)                            | -      | -      | -          | 30,000  |
| 3    | 1    | MILLWORK BACK COUNTERTOP                     |                     |      |      |            |        | 34                 | 1           | 60" REFRIGERATED CHEF BASE                         | -      | -      | -          |         |
| 4    | 1    | MARGARITA MACHINE                            |                     |      |      |            |        | 35                 | 1           | STOCK POT BURNER (GAS)                             | -      | -      | -          | 90,000  |
| 5    | 1    | SOILED DISH RACK STORAGE                     | 1-3/8"              | -    | -    | -          |        | 36                 | 1           | 36" WALLMOUNT BROILER (GAS)                        | -      | -      | -          | 40,000  |
| 6    | 1    | DEEP WELL GLASS FROSTER                      |                     |      |      |            |        | 37                 | 1           | 6-BURNER RANGE & OVEN (GAS)                        | -      | -      | -          | 227,000 |
| 7    | LOT  | WALLMOUNT CLEAN GLASS SHELVING               |                     |      |      |            |        | 38                 | 1           | DEEP FRYER (GAS)                                   | -      | -      | -          | 115,000 |
| 8    | 1    | POINT OF SALE                                |                     |      |      |            |        | 39                 | 1           | 1-DOOR WORKTOP FREEZER                             |        |        |            |         |
| 9    | 1    | BAR REFRIGERATION                            |                     |      |      |            |        | 40                 | 1           | SPLASHGUARD  |        |        |            |         |
| 10   | 1    | S/S 24" ICE WELL W/ COLD PLATE               | 1-1/2"              | -    | -    | -          |        | 41                 | 1           | DEEP FRYER (GAS)                                   | -      | -      | -          | 150,000 |
| 11   | 1    | S/S BAR DUMP SINK                            | 1-1/2"              | 1/2" | 1/2" |            |        | 42                 | 1           | LOW TEMP DISHMACHINE                               | 2"     | 3/4" * | -          |         |
| 12   | 1    | S/S BAR HAND SINK                            | 1-1/2"              | 1/2" | 1/2" |            |        | 43                 | 1           | S/S 48" CLEAN DISHTABLE                            |        |        |            |         |
| 13   | 1    | PASS-THRU SHELF                              |                     |      |      |            |        | 44                 | 2           | S/S WALLMOUNT RACK STORAGE                         |        |        |            |         |
| 14   | 1    | MILLWORK COUNTERTOP W/ BASE CABINETS         |                     |      |      |            |        | 45                 | -           | NOT USED   |        |        |            |         |
| 15   | 1    | CLEAN GLASS RACK STORAGE UNIT                |                     |      |      |            |        | 46                 | 1           | S/S DRYING RACK                                    |        |        |            |         |
| 16   | 2    | TEA BREWER / URN                             | -                   | -    | -    | 1/4" *     |        | 47                 | 2           | S/S WALLMOUNT HAND SINK W/ SPLASHGUARDS            | 1-1/2" | 1/2"   | 1/2"       |         |
| 17   | 1    | COFFEE BREWER                                | -                   | -    | -    | 1/4" *     |        | 48                 | LOT         | S/S FREESTANDING SHELVING UNIT                     |        |        |            |         |
| 18   | 1    | SODA DISPENSER W/ ICE MACHINE                | 3/4"                | -    | -    | 3/8" *     |        | 49                 | 2           | S/S PREP SINK                                      | 1-1/2" | 1/2"   | 1/2"       |         |
| 19   | 1    | S/S DROP-IN HAND SINK W/ SPLASHGUARDS        | 1-1/2"              | 1/2" | 1/2" |            |        | 50                 | 1           | S/S 18" X 84" WALLMOUNT SHELF                      |        |        |            |         |
| 20   | 1    | BAG-IN-BOX UNIT W/ CABONATOR                 |                     |      |      |            |        | 51                 | 1           | S/S 12" X 84" WALLMOUNT SHELF                      |        |        |            |         |
| 21   | -    | NOT USED                                     |                     |      |      |            |        | 52                 | 1           | S/S 3-COMPARTMENT SINK W/PRE RINSE                 | 1-1/2" | 1/2" * | 1/2" *     |         |
| 22   | 1    | REFRIGERATED PREP TABLE                      |                     |      |      |            |        | 53                 | 1           | S/S 15" X 72" WALLMOUNT SHELF W/ POTRACK           |        |        |            |         |
| 23   | 1    | CARBON DIOXIDE TANK                          |                     |      |      |            |        | 54                 | 1           | 2-DOOR REACH-IN REFRIGERATOR                       |        |        |            |         |
| 24   | 1    | FILLER TABLE W/SHELF                         |                     |      |      |            |        | 55                 | 1           | EXTERIOR MOUNT FLY FAN                             |        |        |            |         |
| 25   | 1    | 5-WELL HOT HOLDING TABLE                     | 1"                  | -    | -    | -          | 25,000 | 56                 | 1           | WATER HEATER IN EXTERIOR ENCLOSURE                 | 1"     | 1-1/2" | 1-1/2"     | 199,900 |
| 26   | 1    | 60" REFRIGERATED PREP TABLE                  |                     |      |      |            |        | 57                 | 1           | EXTERIOR WALK-IN COOLER / FREEZER COMBO            |        |        |            |         |
| 27   | 1    | CHIP WARMER                                  |                     |      |      |            |        | 58                 | LOT         | WALK-IN SHELVING                                   |        |        |            |         |
| 28   | 1    | 1-DOOR UNDERCOUNTER REFRIGERATOR             |                     |      |      |            |        | 59                 | 1           | CAN WASH IN EXTERIOR ENCLOSURE (EXISTING) (EXSTG.) | 1/2"   | 1/2"   |            |         |
| 29   | 2    | S/S 16" X 36" WALLMOUNT SHELF                |                     |      |      |            |        | 60                 | 1           | EXTERIOR STEP-IN KEG COOLER                        |        |        |            |         |
| 30   | 1    | S/S 16" X 60" WALLMOUNT SHELF                |                     |      |      |            |        | 61                 | 1           | DRAFT BEER TOWER W/SPILL/RINSE DRIP TRAY           | 3/4"   | -      | 1/2" *     |         |
| 31   | 1    | S/S PASS-THRU SHELF                          |                     |      |      |            |        | 62                 | 1           | DRAFT BEER REF. LINE GLYCOL CHILLER                |        |        |            |         |
| 32   | 1    | S/S 16FT EXHAUST HOOD W/ 1FT LH FIRE CABINET |                     |      |      |            |        | 63                 | 1           | NITROGEN GENERATOR W/TANK                          |        |        |            |         |

\* PROVIDE BACKFLOW PREVENTER PER NCSBC-PLUMBING SECT. 608.3 (EX: ASSE 1024 (WATTS SERIES 7 OR EQUAL), ASSE 1022 (WATTS SERIES SD-3 OR EQUAL), ETC.), WHERE REQUIRED IF NOT AN INTEGRAL PART OF THE EQUIPMENT.



KEY NOTE FOR DRAWING 1/P6  
 1 CONNECT TO EXISTING 3" (MIN.) GREASE  
WASTE MAIN IN AREA OF REMOVED FLOOR  
SINK. VERIFY LOCATION.  
 2 CONNECT TO EXISTING VENT MAIN/VTR  
ABOVE CEILING. VERIFY LOCATION.

1 DWV RISER  
SCALE: NOT TO SCALE

( VERIFY ALL EQUIPMENT REQUIREMENTS PRIOR TO ROUGH-IN )

| PIPE SIZING SCHEDULE          |        |        |      |      |
|-------------------------------|--------|--------|------|------|
| FIXTURE TYPE                  | DRAIN  | VENT   | CW   | HW   |
| (HS) HAND/BAR SINK            | 1 1/2" | 1 1/4" | 1/2" | 1/2" |
| (FS-1) FLOOR SINK #1          | 3"     | 1 1/2" | -    | -    |
| (FS-2 THRU 6) FLOOR SINK #2-6 | 2"     | 1 1/4" | -    | -    |
| (LAV) LAVATORY                | 1 1/2" | 1 1/4" | 1/2" | 1/2" |
| (WC) FLUSH TANK WATER CLOSET  | 3"     | 1 1/2" | 1/2" | -    |

DWV/WATER RISER NOTES:  
 REPRESENTATIVE SIZES ARE GIVEN FOR EACH TYPE OF FIXTURE.  
 SEE EQUIPMENT OR PIPE SIZING SCHEDULE.  
 MINIMUM 2" DRAIN LINE SIZE UNDER SLAB.  
 MAINTAIN PIPE SIZES UNTIL LARGER SIZE IS REACHED.  
 PIPE SIZES ARE MINIMUMS FOR INDIVIDUAL FIXTURES U.O.N.

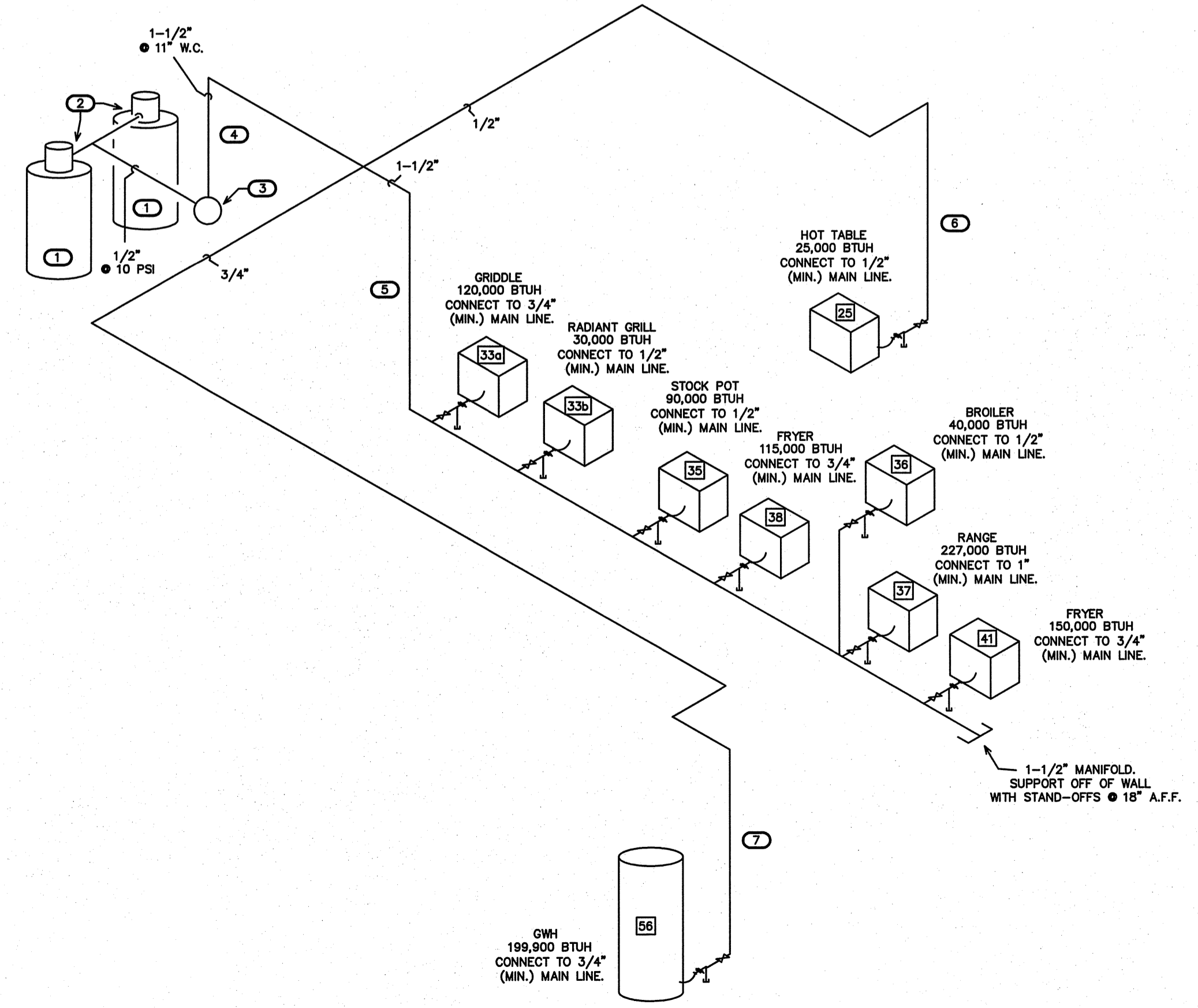
2018 NCSBC, FUEL GAS CODE- TABLE 402.4(25)  
 NOTE:  
 1ST STAGE PIPE SIZES BASED UPON AN INITIAL PRESSURE OF 10 PSI  
 AND A PRESSURE DROP OF 1 PSI AT 20 FEET IN TOTAL LENGTH.  
 PIPE SIZES SHOWN ARE NOMINAL INSIDE DIAMETER.  
 TOTAL CONNECTED LOAD = 996,900 BTUH

2018 NCSBC, FUEL GAS CODE- TABLE 402.4(28)  
 NOTE:  
 2ND STAGE PIPE SIZES BASED UPON AN INITIAL PRESSURE OF 11" WC  
 AND A PRESSURE DROP OF 1/2" WC AT 80 FEET IN TOTAL LENGTH.  
 PIPE SIZES SHOWN ARE NOMINAL INSIDE DIAMETER.  
 TOTAL CONNECTED LOAD = 996,900 BTUH

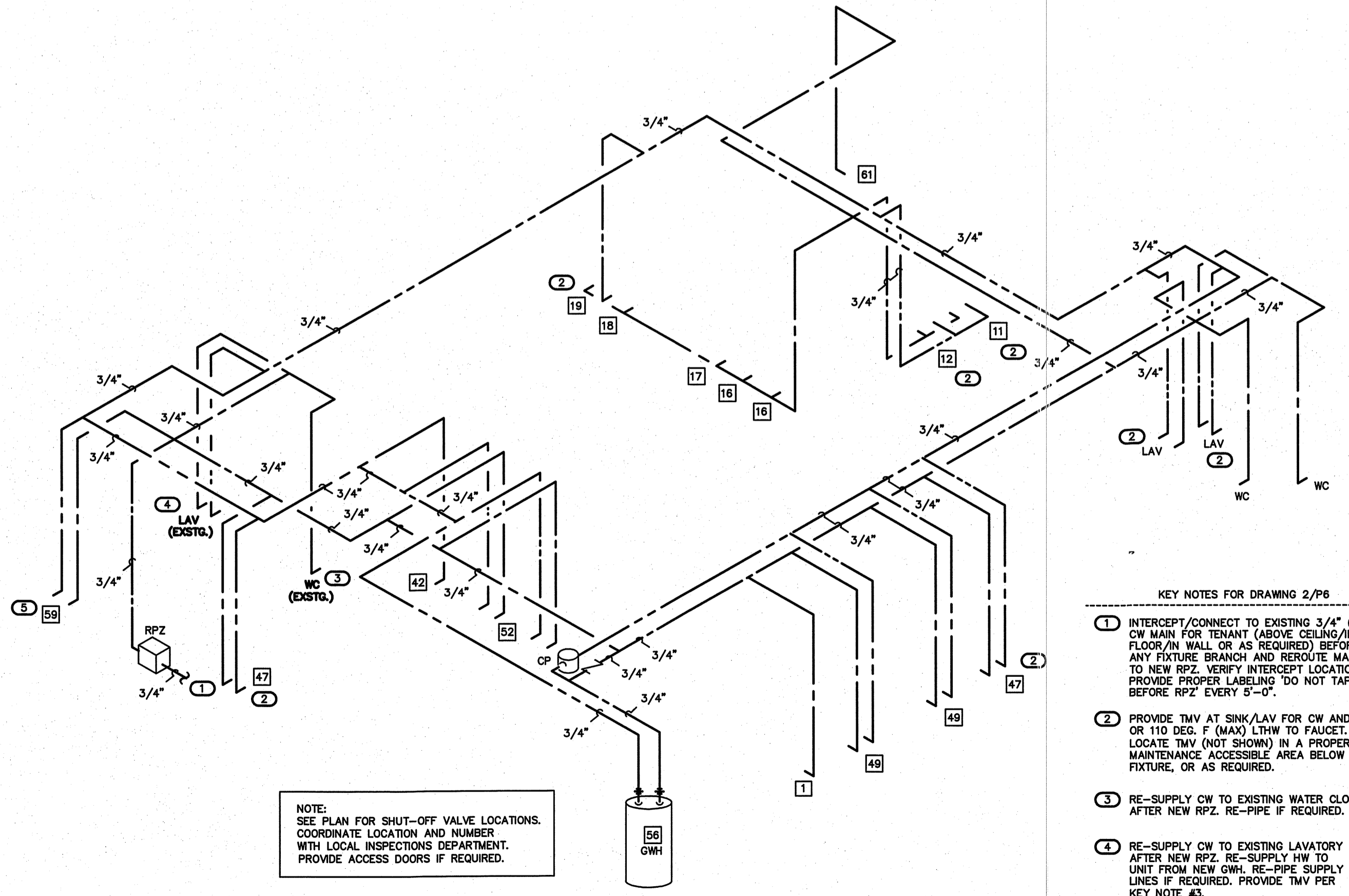
NOTE:  
 GAS PIPING SHALL BE BLACK STEEL, SCHEDULE 40 PIPING  
 WITH SCREWED OR WELDED FITTINGS. TEST AND INSTALL  
 ALL PIPING PER THE NCSBC.

KEY NOTES FOR DRAWING 3/P6

- RELOCATE EXISTING LP TANKS AS REQUIRED. VERIFY LOCATION, COORDINATE WITH TENANT/BUILDING OWNER. MAINTAIN PROPER CLEARANCES PER NFPA 58 PER SIZE OF TANK- MIN. DISTANCE FROM BUILDING, WINDOWS, ANY IGNITION SOURCE, ETC. VERIFY TANK SIZE, W/OWNER, SUPPLIER. COORDINATE WITH G.C. FOR PROVIDING GUARD BOLLARDS FOR TANK(S) AND REGULATOR/SERVICE LINE ON EXTERIOR OF BUILDING. VERIFY TANK QUANTITY, PROVIDE PROPER MANIFOLD LINE, AS REQUIRED PER NUMBER OF TANKS IF MULTIPLE UNITS ARE UTILIZED. PROVIDE PROPER 1ST STAGE REGULATORS ON TANK CONNECTIONS.
- CONNECT TO FIRST STAGE GAS REGULATOR ON LP GAS TANK. ROUTE PIPING AS REQUIRED TO SECOND STAGE REGULATOR. VERIFY LOCATION, COORDINATE WITH BLDG. OWNER FOR PATH AND DISTANCE.
- PROVIDE SECOND STAGE REGULATOR ABOVE GRADE. VERIFY LOCATION, VERIFY REQUIRED BTUH CAPACITY, 10 PSI TO 11" W.C. PROVIDE GAS SHUT-OFF VALVE BEFORE PIPE ENTERS BUILDING.
- RISE TO RUN GAS LINE ABOVE CEILING. VERIFY LOCATION/ROUTING.
- DROP TO RUN MANIFOLD LINE A.F.F. BELOW HOOD. VERIFY LOCATION, PROVIDE ACCESSIBLE AUTO SHUT-OFF VALVE (NOT SHOWN). TIE IN TO EQUIPMENT HOOD FIRE SUPPRESSION SYSTEM. VERIFY MANIFOLD ROUTING W/TENANT, G.C.
- DROP TO CONNECT TO HOT TABLE. VERIFY LOCATION. COORDINATE W/EQUIPMENT.
- DROP TO CONNECT TO GWH. VERIFY LOCATION. COORDINATE W/EQUIPMENT.



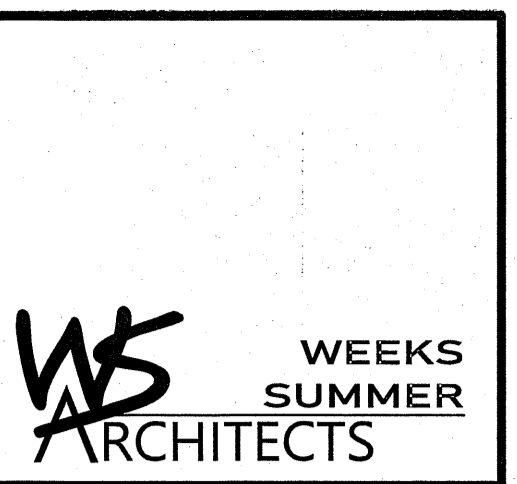
3 LP GAS RISER  
SCALE: NOT TO SCALE



NOTE:  
 SEE PLAN FOR SHUT-OFF VALVE LOCATIONS.  
 COORDINATE LOCATION AND NUMBER  
 WITH LOCAL INSPECTIONS DEPARTMENT.  
 PROVIDE ACCESS DOORS IF REQUIRED.

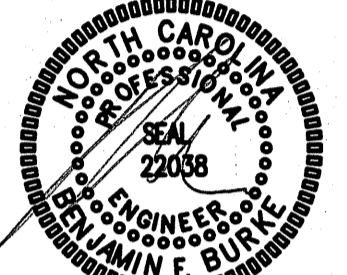
- KEY NOTES FOR DRAWING 2/P6
- INTERCEPT/CONNECT TO EXISTING 3/4" (MIN.) CW MAIN FOR TENANT (ABOVE CEILING/IN FLOOR IN WALL OR AS REQUIRED) BEFORE ANY FIXTURE BRANCH AND REROUTE MAIN TO NEW RPZ. VERIFY INTERCEPT LOCATION. PROVIDE PROPER LABELING DO NOT TAP BEFORE RPZ EVERY 5'-0".
  - PROVIDE TMV AT SINK/LAV FOR CW AND/OR 110 DEG. F (MAX) LTHW TO FAUCET. LOCATE TMV (NOT SHOWN) IN A PROPER MAINTENANCE ACCESSIBLE AREA BELOW FIXTURE, OR AS REQUIRED.
  - RE-SUPPLY CW TO EXISTING WATER CLOSET AFTER NEW RPZ. RE-PIPE IF REQUIRED.
  - RE-SUPPLY CW TO EXISTING LAVATORY AFTER NEW RPZ. RE-SUPPLY HW TO UNIT FROM NEW GWH. RE-PIPE SUPPLY LINES IF REQUIRED. PROVIDE TMV PER KEY NOTE #3.
  - RE-SUPPLY HTHW/CW TO EXISTING CAN WASH AFTER NEW RPZ. RE-PIPE IF REQUIRED.

2 WATER RISER  
SCALE: NOT TO SCALE



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12/21/20

PROJECT TITLE  
 MI CUNCUN

115 S. RALEIGH ST.  
 ANGIER, NORTH CAROLINA

PROJECT NO.  
 2006f

DRAWING TITLE  
 DWV PLAN

**P6**

PLOT DATE 12/21/2020

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