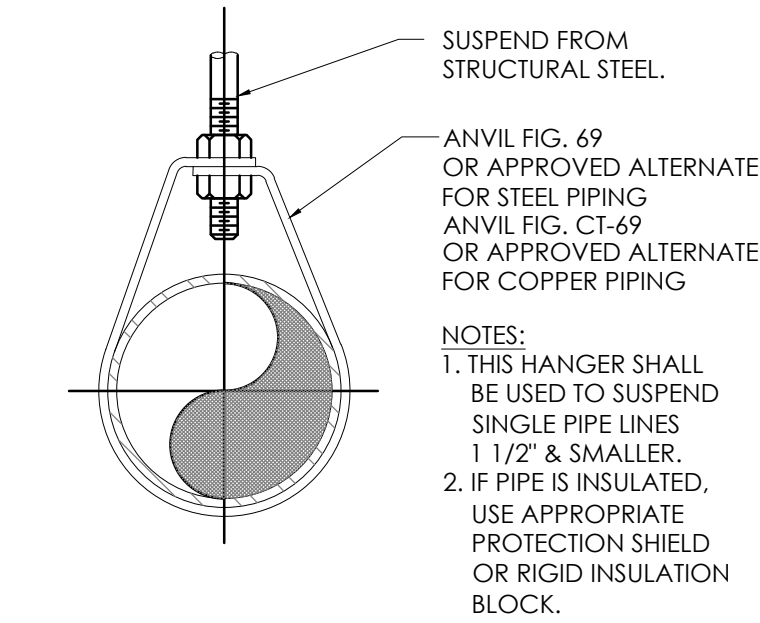
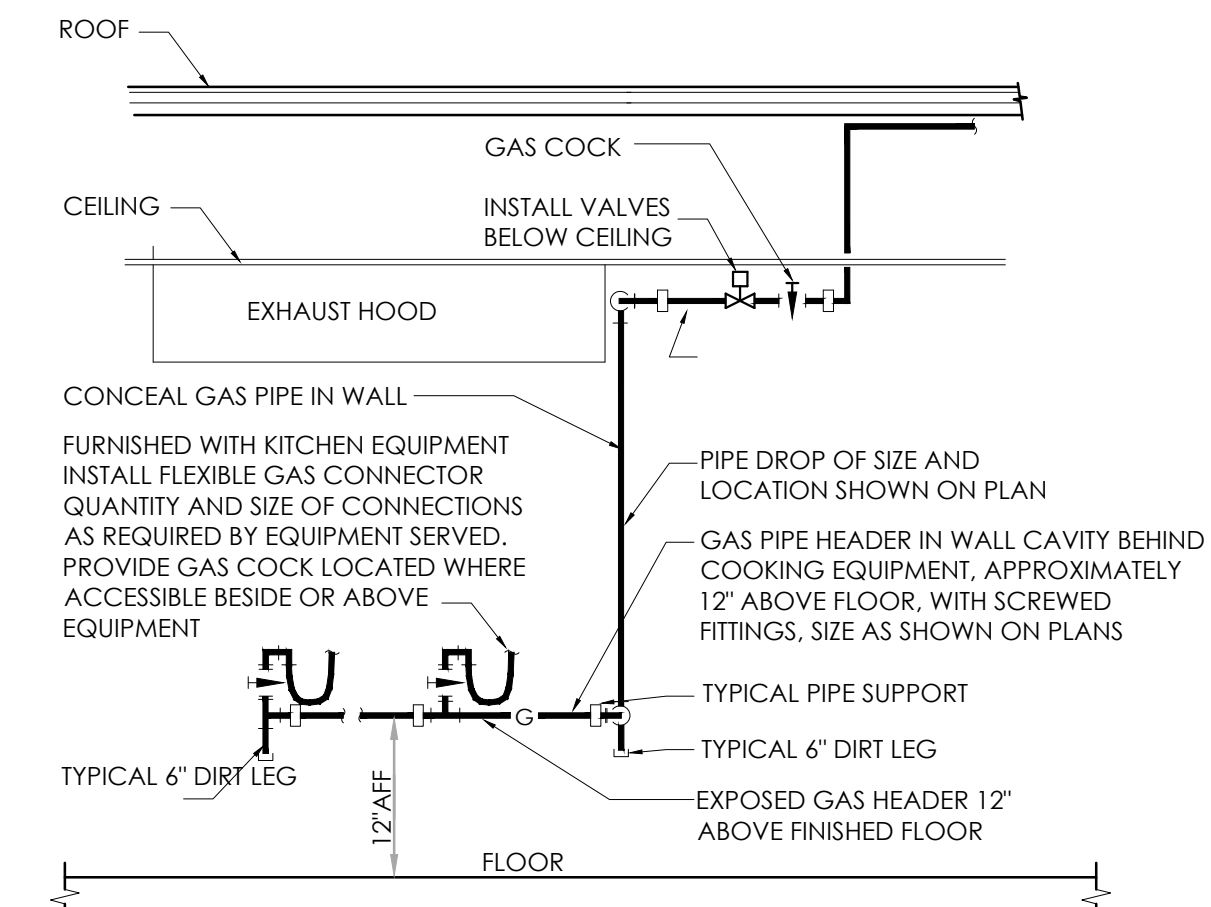


**GAS PIPING CONNECTION DETAIL**  
N.T.S.

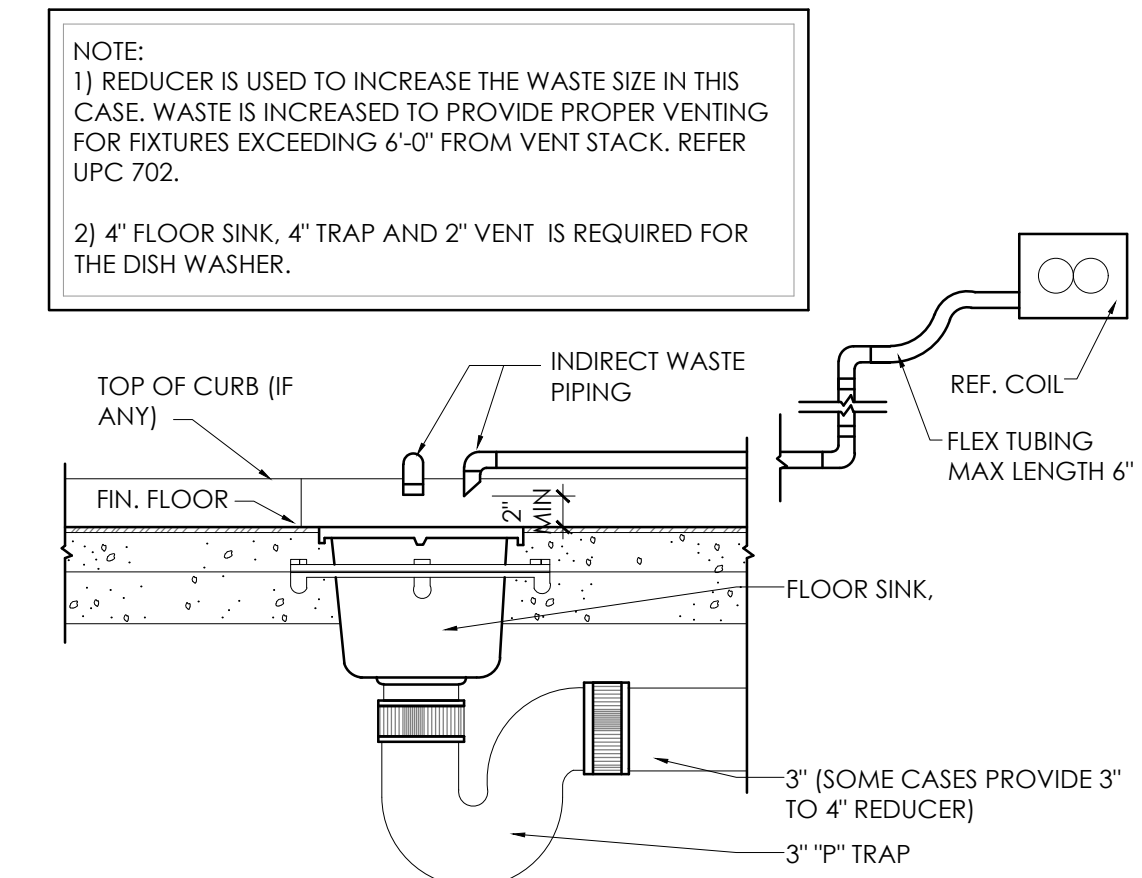


**PIPE HANGER DETAIL**  
N.T.S.



PIPING ARRANGEMENT SHOWN IS SCHEMATIC. ADJUST TO SUIT FIELD CONDITIONS. MAKE FINAL CONNECTION TO EQUIPMENT AS RECOMMENDED BY MANUFACTURER. INSTALL ANY REGULATORS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.

**COOKING APPLIANCE GAS HOOK UP**  
N.T.S.



**TYP. FLOOR SINK DETAIL**  
N.T.S.

WATER HEATER SIZING		
FORMULA FOR MIXING HOT AND COLD WATER HOT WATER REQUIRED TO PRODUCE = DESIRED MIXED TEMPERATURE H-C WHERE M = MIXED WATER TEMPERATURE C = COLD WATER TEMPERATURE H = HOT WATER TEMPERATURE		
TEMPERATURE FACTORS - COLD WATER		
WHEN INCOMING COLD WATER IS	MULTIPLY HOT WATER LOAD BY	
50°	0.90	
60°	0.80	
70°	0.70	
GENERAL PURPOSE HOT WATER CONSUMPTION FOR VARIOUS KITCHEN USAGES.		
APPLICATION	QTY.	CONSUMPTION (GPH)
PREP SINK	1	1 X 10 = 10
PRE-RINSE SINK	1	1 X 45 = 45
3 COMPARTMENT SINK	1	1 X 59 = 59
HAND SINK, WALL MOUNTED	2	2 X 5 = 10
MOP SINK	1	1 X 10 = 10
LAVATORIES	1	1 X 5 = 5
KETTLE	1	1 X 5 = 5
TOTAL CONSUMPTION = 144 GPH REQ'D @ 100°F RISE		
TOTAL CONSUMPTION	TEMP. FACTOR	TOTAL GPH REQUIRED
144 GPH	X 0.90	=129.6 GPH @ 90° RISE
EXST. WATER HEATER: A.O. SMITHBT-197 INPUT BTU/HR: 197,000		
RECOVERY RISE 100°: 191 GPH		
140° STORAGE CAPACITY: 136 GALLONS		

GAS DEMAND SCHEDULE		
TAG	ITEM	DEMAND MBTU
MAU-1	MAKE UP AIR (EXISTING)	550
B-1	BOILER (EXISTING)	105
F-1	FURNACE (EXISTING)	40
F-2	FURNACE (EXISTING)	77
F-3	FURNACE (EXISTING)	110
F-4	FURNACE (EXISTING)	97
F-5	FURNACE (EXISTING)	60
F-6	FURNACE (EXISTING)	60
F-7	FURNACE (EXISTING)	60
CUH-1	WATER CAB HEATER (EXISTING)	17.4
100	10-BURNER W/ DBL CONVECTION OVEN	350
101	40 LB FRYER	115
102	TILTING SKILLET BRAISING PAN	125
103	KETTLE TILTING	100
115	EXISTING 18" STOCK POT RANGE	110X4
117	EXISTING 6-BURNER RANGE	205
TOTAL MBTU: 2511.4 MBTU		
NOTE: SEE SHEET PLUMBING PLANS AND SCHEDULE FOR FINAL CONNECTION REQUIREMENTS OF EQUIPMENT.		
PSI MEDIUM PRESSURE GAS PIPING SYSTEM SIZED FROM THE 2015 IPC		
LOW PRESSURE GAS [7wc/4oz.] GAS PIPING SYSTEM SIZED FROM THE 2015 IPC		
NOTE: ALL COOKING SURFACES, KITCHEN EXHAUST SYSTEMS, GREASE REMOVAL DEVICES AND HOODS SHALL BE PROTECTED WITH AN APPROVED AUTOMATIC FIRE SUPPRESSION SYSTEM AS SHOWN ON KITCHEN AND HOOD DRAWINGS. THE ACTUATION OF THE FIRE SUPPRESSION SYSTEM SHALL AUTOMATICALLY SHUT DOWN THE FUEL SUPPLY TO THE COOKING EQUIPMENT AS SHOWN IN BOTH KITCHEN AND PLUMBING DRAWINGS. THE FIRE SUPPRESSION SYSTEM SHALL BE INTERLOCKED WITH THE GAS SOLINOID VALVES.		

No.	Date	By	Notes
1	2.2.18	DEB	SUBMITTED FOR PERMITTING

Drawn By: DEB  
Checked: SB  
Scale: AS NOTED  
Date: 1.30.18

**GOVINDA**  
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PROJECT  
GOVINDAS  
36600 GRAND RIVER AVE.  
FARMINGTON HILLS, MI 48335

SHEET TITLE  
PLUMBING GLACS & DETAILS

DO NOT SCALE THIS PRINT. USE FIGURED DIMENSIONS ONLY.

JOB #  
**TG-18502**

SHEET  
**P-2**