

APPENDIX J ILLUSTRATIONS

(APPENDIX J IS FOR INFORMATIONAL PURPOSES ONLY)

The following figures have been included in the 1994 edition of the Standard Plumbing Code to aid in interpreting this code. The figures are not to be construed as superseding the written text, but merely to illustrate. The various methods indicated diagrammatically do not limit other configurations of design of plumbing, soil, waste and vent systems, water piping, accessories, etc., when in compliance with the written text. It is further suggested that the users of these illustrations refer to the appropriate sections and standards regarding any of the figures to avoid misunderstanding.

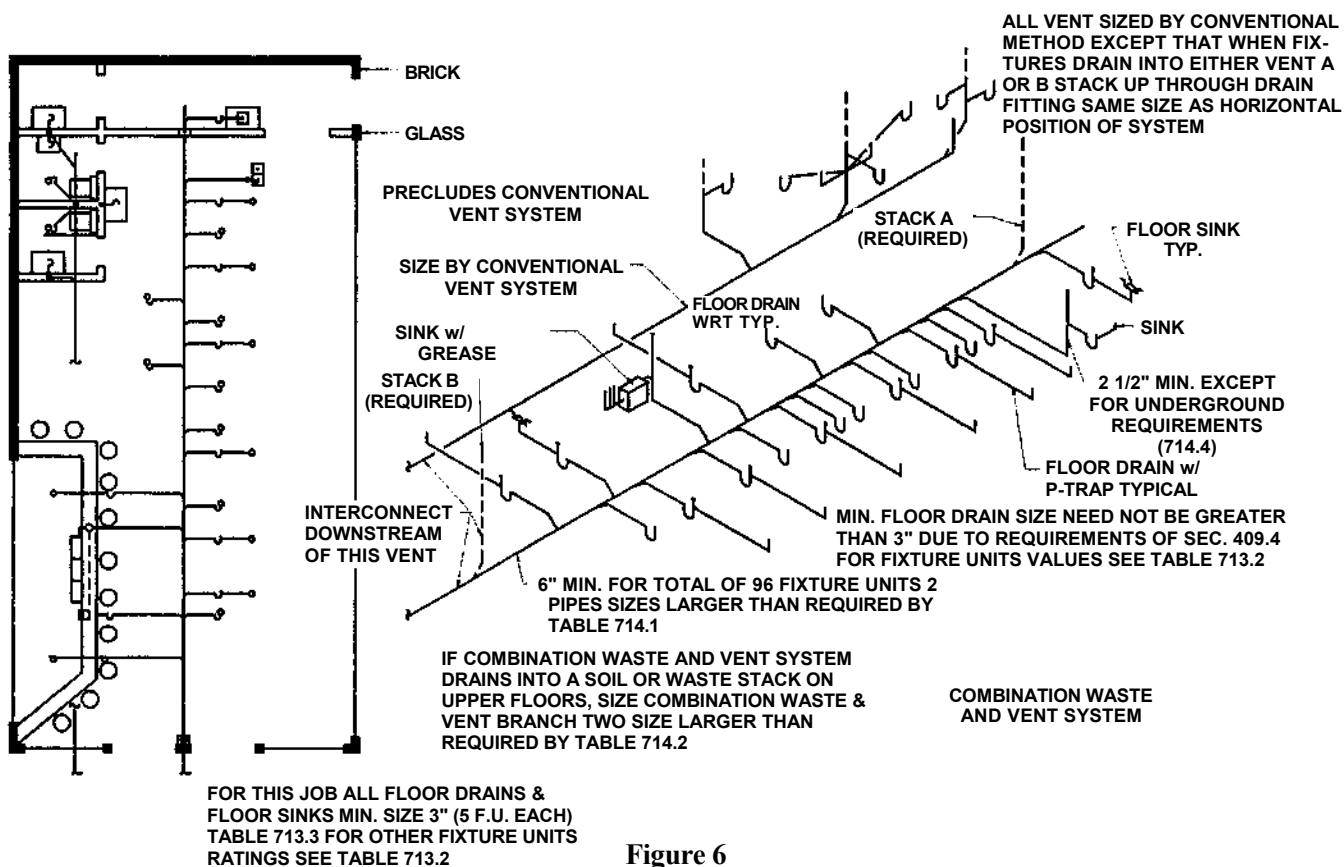


Figure 6

EXAMPLES OF DISTANCES PERMITTED
IN A COMBINATION WASTE AND VENT SYSTEM

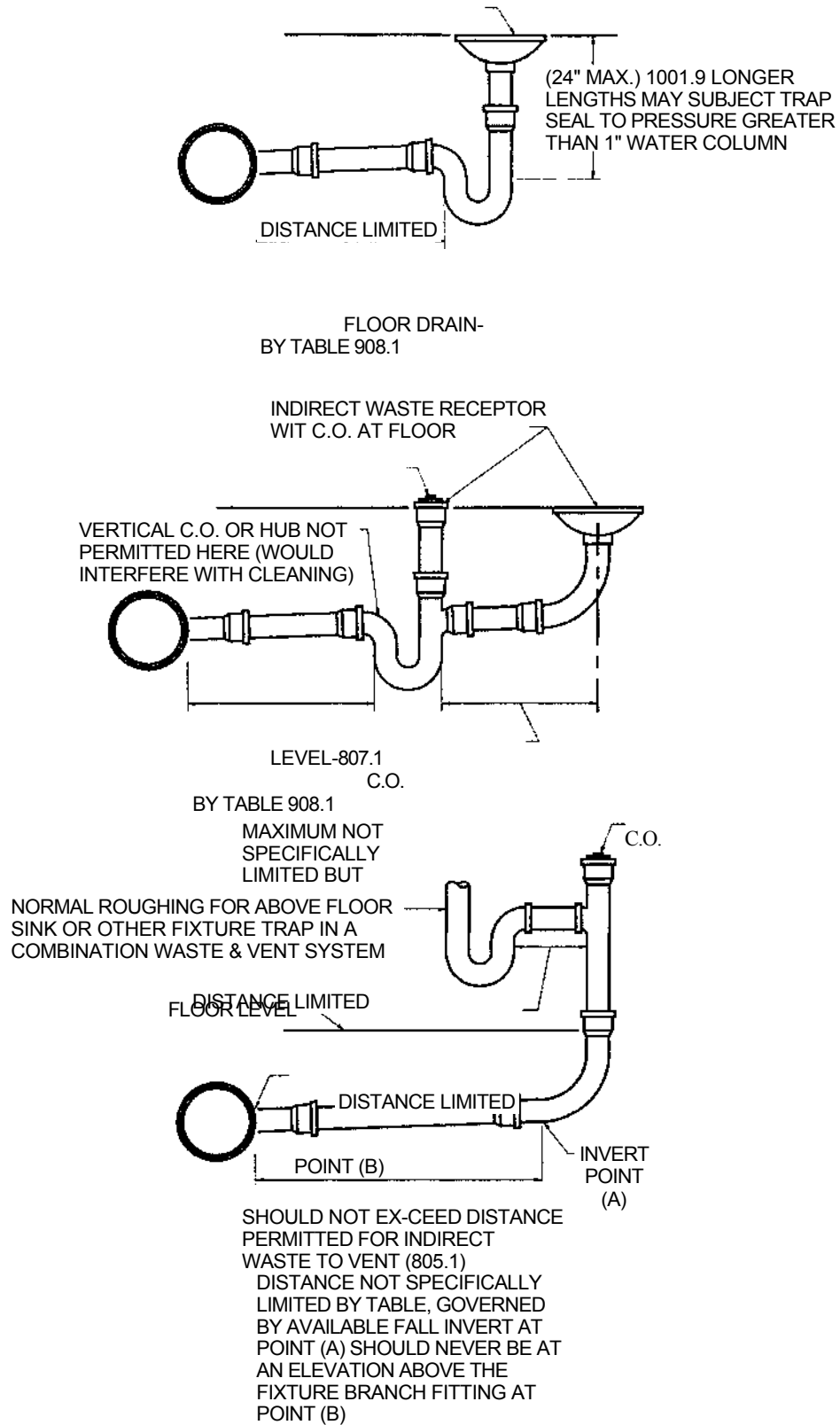
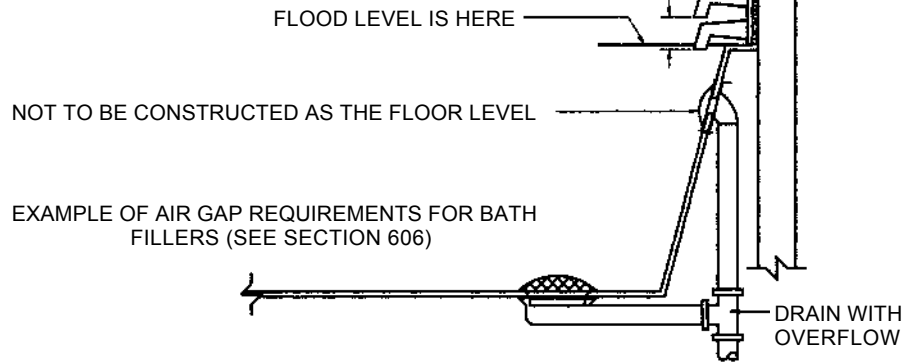
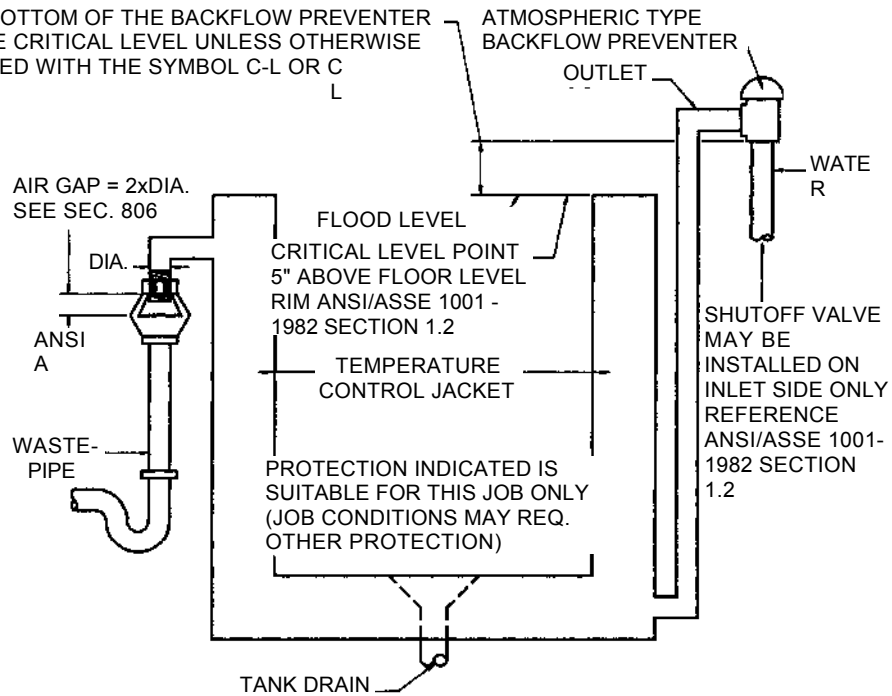


Figure 7

FOR OVER RIM BATH FILLERS MINIMUM AIR GAP-2"
 FOR OPENINGS 1" OR LESS IN DIA. FOR LARGER
 OPENINGS & EFFECTS ON SIDE WALLS SEE ANSI
 A112.1.2

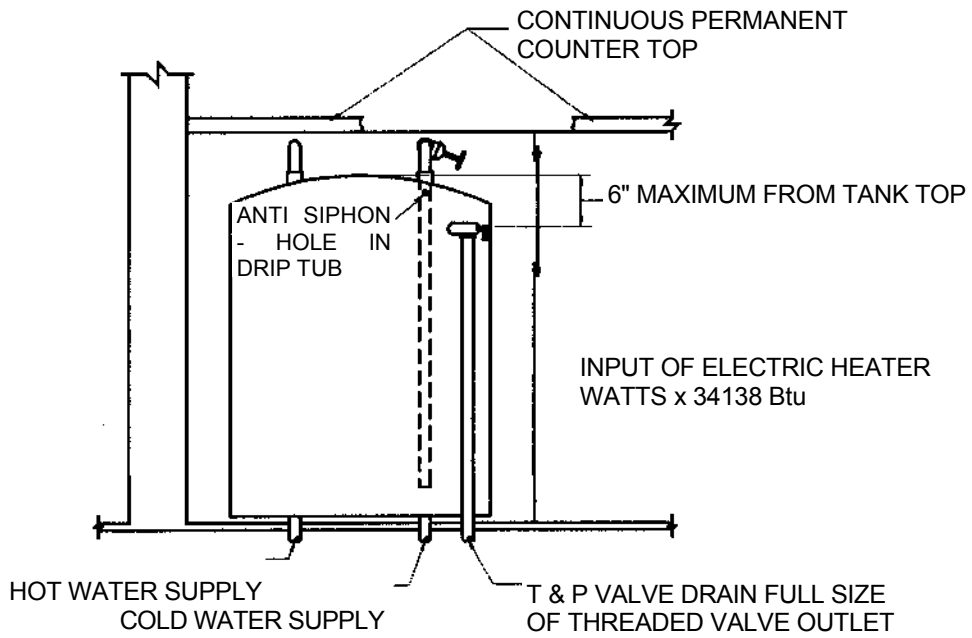
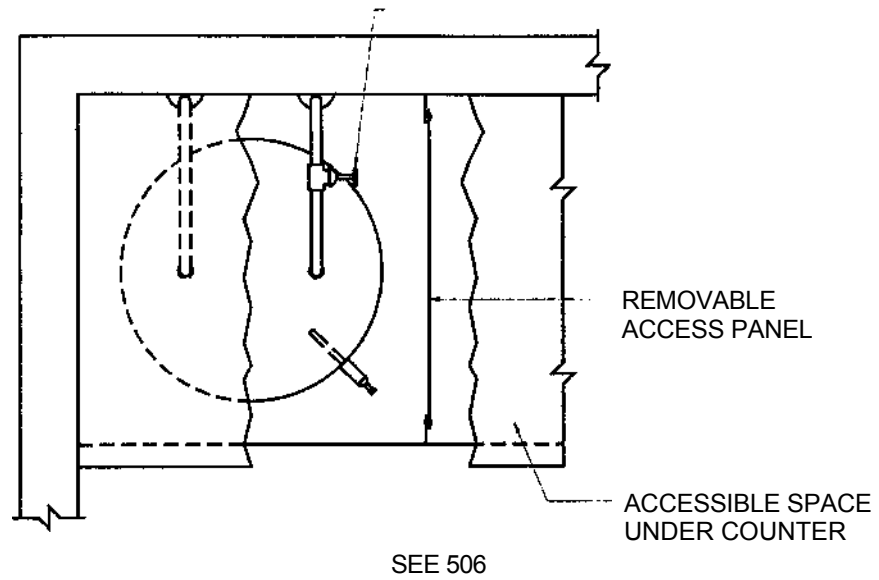


THE BOTTOM OF THE BACKFLOW PREVENTER
 IS THE CRITICAL LEVEL UNLESS OTHERWISE
 MARKED WITH THE SYMBOL C-L OR C
 L



CHEMICAL MIXING TANK
 WITH WATER JACKET (SEE 606)

Figure 8



EXAMPLE OF BUILT IN WATER HEATER WITH ACCESS TO RELIEF VALVE & SHUTOFF VALVE

Figure 9

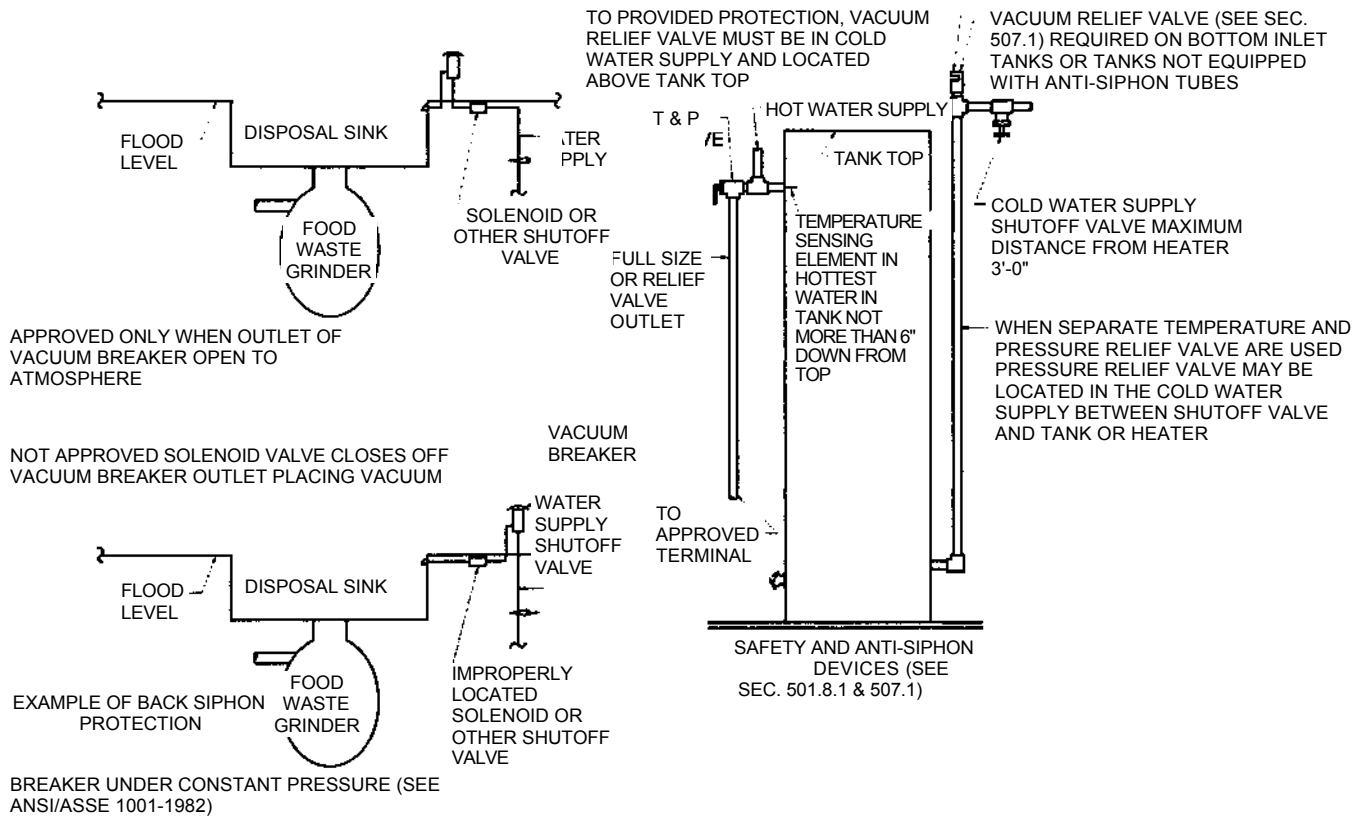
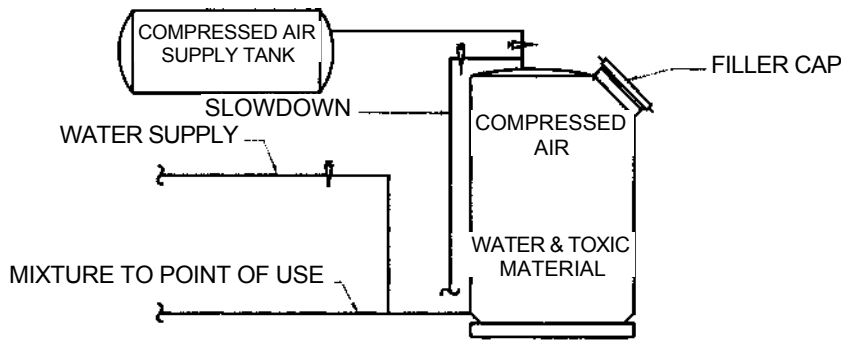
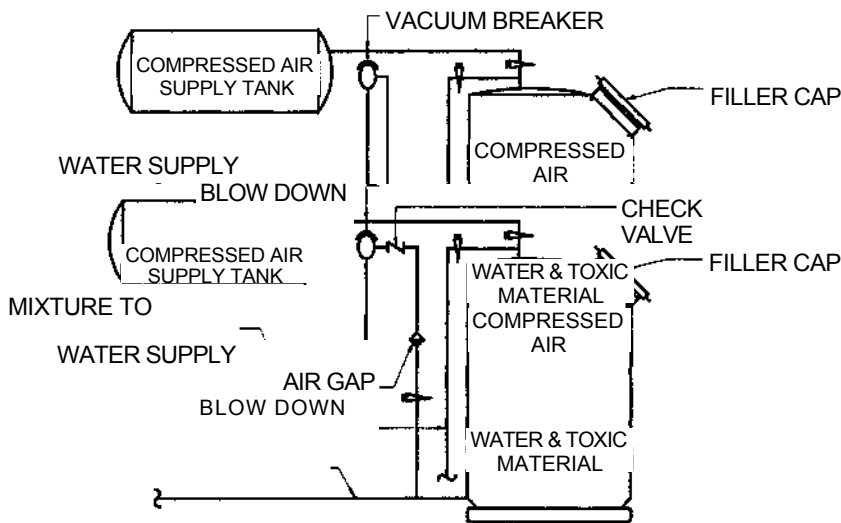


Figure 10

DANGER NO PROTECTION FROM BACK FLOW



DANGER INADEQUATE PROTECTION FROM BACK-FLOW



SAFE PROTECTED FROM BACK-FLOW

VACUUM BREAKER

HIGH PRESSURE UNITS SUCH AS USED IN CAR WASHERS TO SUPPLY WATER & DETERGENT TO WHEEL WASH & OTHER UNITS UNDER HIGH PRESSURE

Figure 11

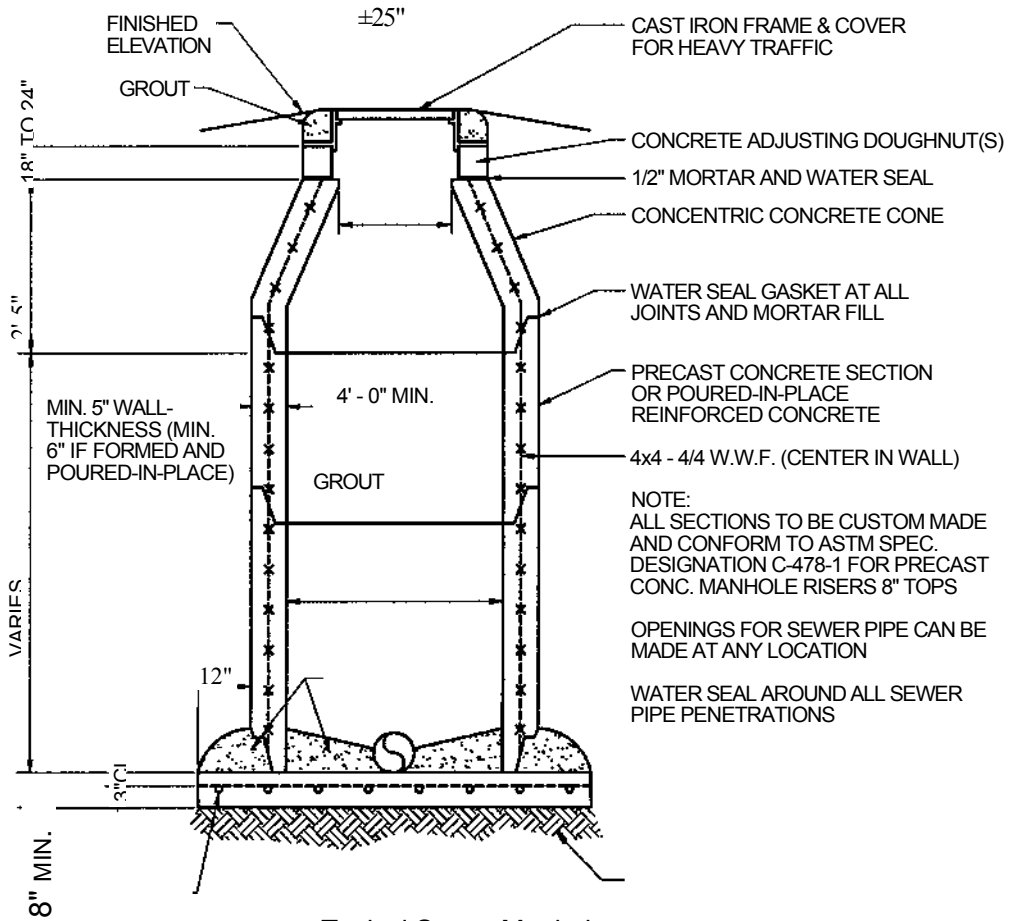
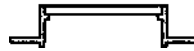
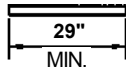


#3 BARS AT 10" o.c.
EACH WAY

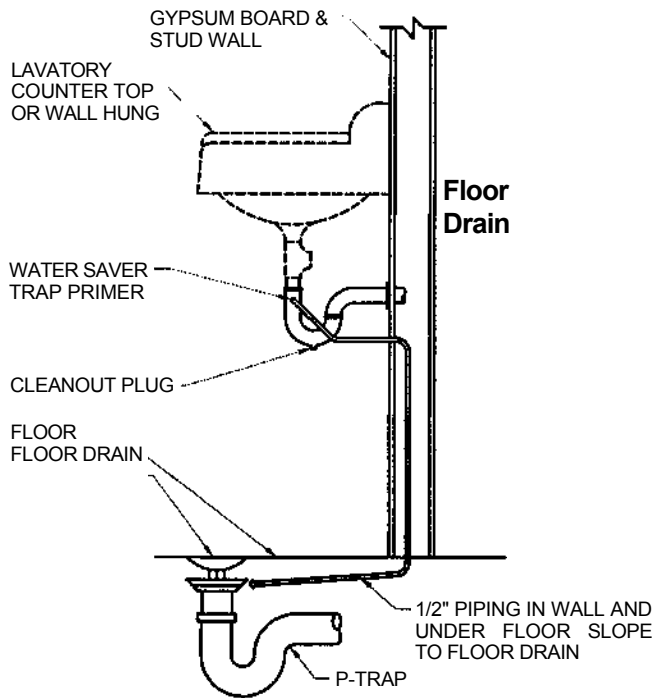


MANHOLE FRAME & COVER

STABILIZED SOIL OR
AGGREGATE SUB-BASE



Typical Sewer Manhole
Figure 13



**Trap Primer Detail
Figure 14**

**Alternate Formula For The
Sizing Of Grease Traps**

Number of Meals Per Peak Hour ¹	x	Waste Flow Rate ²	x	Retention Time ³	x	Storage Factor ⁴	x	Interceptor Size (liquid capacity)
1. Meals Served at Peak Hour								
2. Waste Flow Rate								
a. With dishwashing machine.....		6 gallon (22.7 L) flow						
b. Without dishwashing machine.....		5 gallon (18.9 L) flow						
c. Single service kitchen.....		2 gallon (7.6 L) flow						
d. Food waste disposer.....		1 gallon (3.8 L) flow						
3. Retention Times								
Commercial kitchen waste								
Dishwasher.....		2.5 hours						
Single service kitchen								
Single serving.....		1.5 hours						
4. Storage Factors								
Fully equipped commercial kitchen.....		8 hour operation				1		
		16 hour operation				2		
		24 hour operation				3		
Single Service Kitchen.....						1.5		

Figure 15