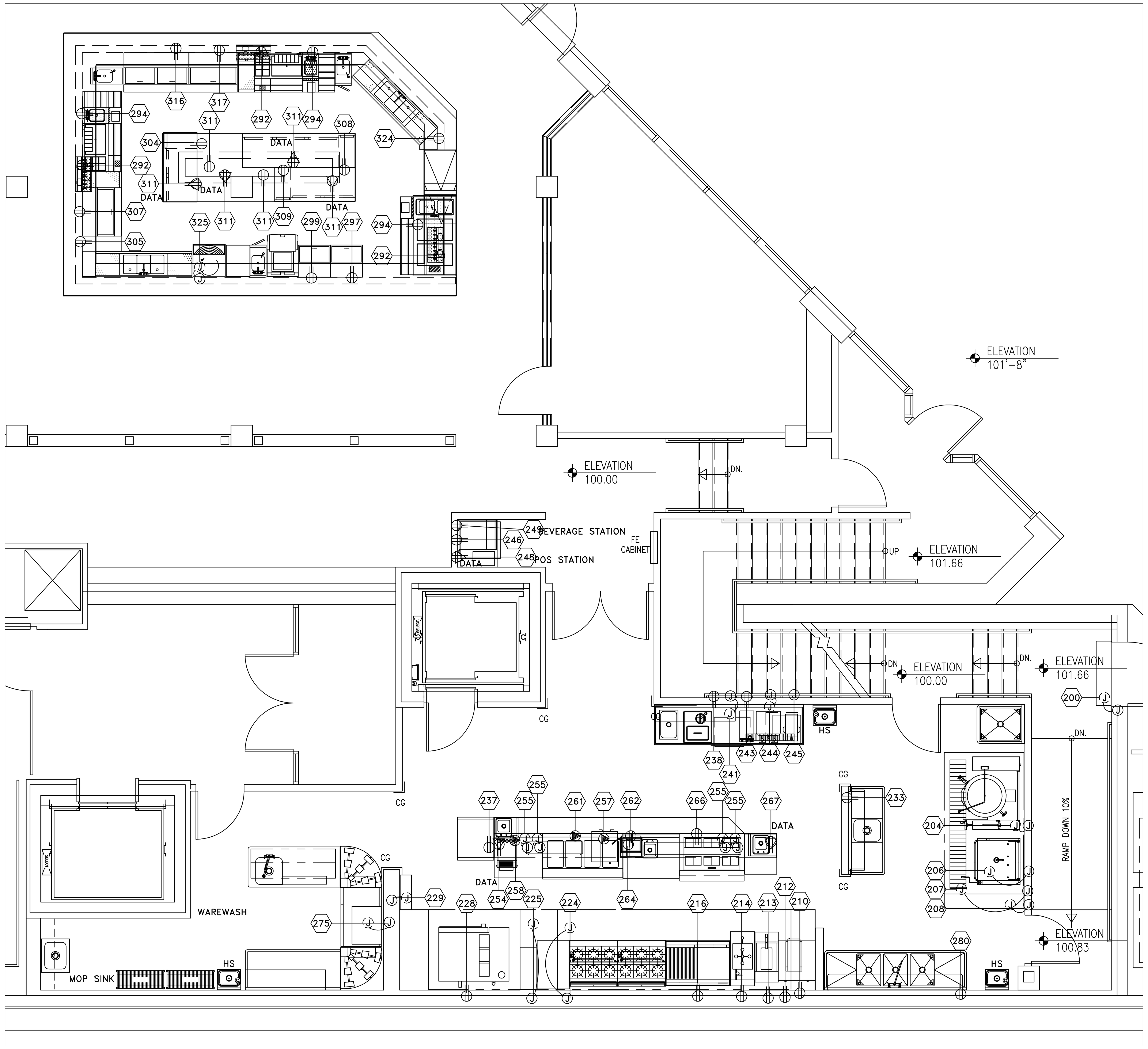

ELECTRICAL SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	AMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	NEMA	ELECTRICAL AFF (IN)	ELEC REMARKS
200	1	AIR CURTAIN, UNHEATED	2.5		0.5	208	1	X			108	
204	1	KETTLE, STEAM JACKETED	2			120	1	X			18	
206	1	TILT SKILLET	6			120	1	X			18	
207	1	HOOD, EXHAUST	20			120	1	X			108	
208	1	FIRE SYPPRESSION SYSTEM	20			120	1	X			108	
210	1	FREEZER, UNDERCOUNTER	7.4		1/3	120	1		X	5-15P	12	
212	1	WARMER, FOOD OVERHEAD	7.3	0.9		120	1		X	5-15P	12	
213	1	FRYER, DEEP FAT, GAS	12.0			120	1		X	5-15P	12	
214	1	FRYER, PRESSURE GAS	10.0	1.2		120	1		X	5-15P	12	
216	1	REFRIGERATOR, SHORTY	4.6		1/3	120	1		X	5-15P	12	
224	1	HOOD, EXHAUST	20			120	1	X			108	
225	1	HOOD, EXHAUST	20			120	1	X			108	
228	1	OVEN-STEAMER, COMBINATION	15			120	1		X	L5-20	30	
229	1	FIRE SYPPRESSION SYSTEM	20			120	1	X			108	
233	1	SINK, SCULLERY, 1 COMPARTMENTS	20			120	1		X		48	
237	1	REFRIGERATOR, PASS THRU	7.6		0.33	120	1		X	5-15P	30	
238	1	TABLE, BEVERAGE, ENCLOSED BASE	20			120	1		X		48	
241	1	WARMER, DRAWER TYPE	7.5	0.9		120	1	X			12	
243	1	DISPENSER, COCOA	15	1.7		120	1		X	5-15P	12	
244	1	COFFEE MAKER, SATELLITE SYSTEM	28.0	6.6		240	1	X			48	
245	1	ICED TEA BREWER	15.0	1.7		120	1		X		48	
246	1	DISPENSER, ICE/BEVERAGE	4.4			120	1		X	5-15P	48	
248	LOT	POS	15.0			120	1		X		48	PROVIDE WITH DATA
249	1	REFRIGERATOR U/C	3.9			120	1		X	5-15P	12	
254	1	STAND UTILITY	15.0			120	1		X		54	PROVIDE WITH DATA
255	4	WARMER, FOOD OVERHEAD	13.6 / 7.1	1.4 / .9		120	1	X			72 / 60	
257	1	OVEN, MICROWAVE	13.4	1.0		120	1		X	5-20R	72	
258	1	TOASTER, CONVEYOR	20.4	4.2		208	1		X	6-30P	72	
261	1	TABLE, HOT FOOD, DROP-IN	16.4	3.4		208	1	X		L6-30P	24	
262	1	PANINI, GRILL, ELECTRIC	14.0	1.75		120	1		X	6-15P	48	
264	1	STAND UTILITY	15.0			120	1		X		54	PROVIDE WITH DATA
266	1	REFRIGERATOR SANDWICH/SALAD PREP	7.2		0.2	120	1		X	5-15P	12	
267	1	STAND UTILITY	15.0			120	1		X		54	PROVIDE WITH DATA
275	1	WAREWASHER, RACK CONVEYOR	118.5	15	3.125	208	3	X			60	W/ EXTERNAL BOOSTER
280	1	SINK, THREE COMPT.	20			120	1		X		50	
292	3	SODA GUN	20			120	1		X		12	
294	3	MIXER/BLENDER	20 EA			120	1		X		20	
297	1	COOLER, BOTTLE	6.1		0.2	120	1		X	5-15P	12	
299	1	FROSTER/CHILLER, GLASS/MUG/PLATE	8.2		0.33	120	1		X	5-15P	12	
304	1	BACK BAR COOLER	7.2		0.33	120	1		X	5-15P	12	
305	1	DRAIN BOARD	20			120	1		X		39	
307	1	COOLER, BOTTLE	6.1		0.2	120	1		X	5-15P	12	
308	1	BACK BAR COOLER	10.1		0.33	120	1		X	5-15P	12	
309	1	BACK BAR COOLER	7.2		0.33	120	1		X	5-15P	12	
311	1	BACK BAR COUNTER	20 EA			120	1		X		43	PROVIDE WITH DATA
316	1	FROSTER/CHILLER, GLASS/MUG/PLATE	8.2		0.33	120	1		X	5-15R	12	
317	1	COOLER, BOTTLE	6.1		0.2	120	1		X	5-15P	12	
324	1	DRAIN BOARD	20			120	1		X		39	
325	1	GLASSWASHER	20.0	4.0		120/208	1	X			12	

ELECTRICAL CONNECTIONS

Symbol	Description
(J)	JUNCTION BOX W/ CONDUIT STUB AS INDICATED FOR FINAL CONNECTIONS
	DUPLEX RECEPT. OUTLET (GROUNDED)
	SIMPLEX RECEPT. OUTLET (GROUNDED)
	DROP CORD W/ TWIST LOCK
	SPECIAL PURPOSE OUTLET, 208/240-VOLT HORIZONTAL MOUNT, GROUND TYPE
	SPECIAL PURPOSE OUTLET, 120-VOLT HORIZONTAL MOUNT, GROUND TYPE
(E)	STUB-UP/DFA MAIN FEED AS INDICATED TERMINATES AS JUNCTION BOX (SEE ABOVE)
	CONDUIT STUB with FINAL CONNECTIONS to EQUIPMENT
	FLOOR OUTLET TO BE WATER PROOF FLUSH or PEDESTAL MOUNTED
$	SWITCH
— —	FIELD WIRING
DFA	DOWN FROM ABOVE
C.O.	CONVENIENCE OUTLET
E.C.	ELECTRICAL CONTRACTOR (DIVISION 16)

ELECTRICAL NOTES

E-NOTE 1. ELECTRICAL PLAN SHOWS ROUGH-IN AND CONNECTION LOCATIONS WITH CAPACITIES – SEE ROUGH-IN DRAWINGS FURNISHED BY THE FOODSERVICE EQUIPMENT CONTRACTOR FOR ACTUAL ROUGH-IN LOCATIONS.

E-NOTE 2. ELECTRICAL CONTRACTOR IS RESPONSIBLE FOR ALL ELECTRICAL ROUGH-INS FINAL CONNECTIONS ON PLAN AND MUST COMPLY WITH ALL LOCAL CODES AND REGULATIONS.

E-NOTE 3. THIS ELECTRICAL ROUGH-IN PLAN IS DESIGNED FOR A 120/208 VOLTS, 1 & 3 PHASE, 60 HERTZ, 3 & 4 WIRE SYSTEM. INTENDED TO SHOW FOODSERVICE FIXTURES AND EQUIPMENT OUTLET TYPES, LOCATIONS, LOADS AND CONNECTION POSITIONS ONLY. FURNISH ANY ADDITIONAL OUTLETS AS REQUIRED BY LOCAL CODES OR REQUESTED BY OWNER. REFER TO ARCHITECTURAL OR ENGINEERING PLANS FOR ANY ADDITIONAL ELECTRICAL REQUIREMENTS.

E-NOTE 4. DIVISION 16 TO REFER TO APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL CONNECTIONS AND INSTALLATION REQUIREMENTS FOR THE FOODSERVICE EQUIPMENT INDICATED ON THIS PLAN.

E-NOTE 5. ALL CONDUIT RUNS INDICATED FOR REFRIGERATION, DRINK AND LIQUOR SYSTEM LINES SHALL BE FURNISHED AND INSTALLED BY DIVISION 16 – CONDUIT SHALL HAVE 24" (600MM) MINIMUM RADUIS BENDS.

E-NOTE 6. FSE CONTRACTOR SHALL FURNISH AND INSTALL ALL ELECTRICAL WORK FOR FABRICATED COUNTERS AS NOTED: COMPLETE WITH JUNCTION BOXES, CONDUIT, SURFACE MOUNTED ELECTRIC BOXES, COVER PLATES, ELECTRIC RACEWAYS AND CIRCUIT BREAKER PANEL, DIVISION 16 SHALL PULL WIRING AND MAKE FINAL CONNECTIONS.

E-NOTE 7. ELECTRICAL REQUIREMENTS FOR EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT MUST BE VERIFIED WITH THE EQUIPMENT. THESE PLANS ARE MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED. FURNISH SERVICES AND MAKE ALL FINAL CONNECTIONS AS REQUIRED. CONTACT EQUIPMENT PROVIDER FOR LOCATION OR SPECIFICATIONS FOR THIS EQUIPMENT.

E-NOTE 8. EXPOSED ELECTRICAL SERVICES STUBBED UP OUT OF THE FLOOR MUST BE PROTECTED AND INSTALLED IN A MANNER WHICH WILL PREVENT DAMAGE FROM WATER OR IF HIT BY PORTABLE KITCHEN EQUIPMENT, HEAVILY LOADED CARTS OR FLOOR CLEANING EQUIPMENT.

E-NOTE 9. PRIOR TO THE INSTALLATION OF THE FOODSERVICE EQUIPMENT, THE KITCHEN EQUIPMENT CONTRACTOR MUST CONFIRM THAT ELECTRICAL WIRING HAS BEEN PULLED THROUGH JUNCTION BOXES AND THAT THE LIGHTING FIXTURES ARE WORKING.

E-NOTE 10. ALL WIRING, WIRING CONDUITS, JUNCTION BOXES, ELECTRICAL OUTLETS, SWITCHES, COVER PLATES, PLUG MOLDING, ETC. AS SHOWN ON PLAN AND NOT PROVIDED BY OTHERS. RUN ALL OF THE ELECTRICAL SERVICE LINES IN WALLS OR CONCEALED WHEREVER POSSIBLE. ALL EXPOSED SERVICES, COMPONENTS AND CONNECTIONS TO BE VAPOR TIGHT.

E-NOTE 11. ALL DISCONNECTS OR OTHER DEVICES AS REQUIRED BY LOCAL CODES. DO NOT LOCATE DISCONNECTS OR OTHER DEVICES (OTHER THAN JUNCTION BOX CONNECTIONS OR CORD AND PLUG RECEPTACLES) BEHIND COOKING EQUIPMENT OR BELOW EXHAUST HOOD ASSEMBLIES.

E-NOTE 12. ALL SHUNT-TRIP CIRCUIT BREAKERS OR DISCONNECTS FOR FIRE SUPPRESSION SYSTEM SHUT-OFF OF ALL ELECTRICAL BELOW AND IN EXHAUST HOODS AND VENTILATORS, INTERWIRED WITH FIRE SUPPRESSION SYSTEM, AS REQUIRED BY N.F.P.A. STANDARDS AND ANY LOCAL CODES AND REGULATIONS.

E-NOTE 13. ALL RECEPTACLES, OUTLETS AND CORD AND PLUG ASSEMBLIES TO BE N.E.M.A. SIZED, U.L. APPROVED AND RATED FOR THE SERVICE INDICATED ON THESE PLANS.

E-NOTE 14. VAPOR PROOF LIGHT FIXTURES WALK-INS, ARE PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR.

E-NOTE 15. ALL PENETRATIONS FOR THE REQUIRED SERVICES MUST BE MADE THROUGH THE CEILING INSULATION AND ARE REQUIRED TO BE VAPOR TIGHT. ALL CONDUITS TO RUN ABOVE THE WALK-IN COMPARTMENTS. DO NOT INSTALL CONDUIT RUNS INSIDE OF WALK-IN COMPARTMENTS.

E-NOTE 16. PRE-FABRICATED COLD STORAGE ROOMS ARE FURNISHED BY THE FOODSERVICE EQUIPMENT CONTRACTOR COMPLETE WITH SPLICE BOXES, LIGHTS, LAMPS LIGHT SWITCHES, AND DOOR HEATERS– DIVISION 16 TO INSTALL SAME AND SHALL FURNISH AND INSTALL INTERCONNECTING CONDUIT, WIRING SEAL-OFFS, SEALANT AND MAKE ALL FINAL CONNECTIONS.

E-NOTE 17. DIVISION 16 SHALL FURNISH & INSTALL ALL INTERCONNECTING CONDUIT AND WIRING BETWEEN FOODSERVICE EQUIPMENT CONTRACTOR FURNISHED LOW TEMP COLD STORAGE ROOM EVAPORATOR TERMINAL BLOCK, ROOM THERMOSTAT, LIQUID LINE SOLENOID VALVE, FAN DOOR SWITCH/RELAY DEFROST CLOCK DOOR HEATER, DRAIN HEATER, SWITCHES FOR COOLER/FREEZER COMPRESSOR CONTROL PANEL.

E-NOTE 18. ALL COMPRESSOR LOADS SHOULD BE SIZED FOR APPROXIMATELY 3500 WATTS PER HORSE POWER, OR AS PER NATIONAL ELECTRICAL CODE. VERIFY EXACT REQUIREMENTS WITH MANUFACTURERS NAME PLATE DATA.

E-NOTE 19. AVOID LOCATING ELECTRICAL PANELS BEHIND FOODSERVICE EQUIPMENT. REFER TO EQUIPMENT PLANS FOR THE LOCATIONS OF EQUIPMENT THAT DOES NOT APPEAR ON THIS ELECTRICAL ROUGH-IN PLAN.

E-NOTE 20. DIVISION 16 SHALL FURNISH AND INSTALL EMPTY CONDUIT WITH J-BOXES FOR INSTALLATION OF OWNER SUPPLIED ELECTRONIC CASH CONTROL SYSTEM. DIVISION 16 TO VERIFY INSTALLATION IN ACCORDANCE WITH OWNER'S REQUIREMENTS AND MANUFACTURER'S INSTRUCTIONS.

E-NOTE 21. DIVISION 16 TO INTERWIRE CONDENSATE HOOD AND FAN STARTER FOR SIMULTANEOUS OPERATION OF DISHMACHINE AND CONDENSATE HOOD.

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100% CONSTRUCTION DOCUMENTS
SHEET TITLE:
FIRST FLOOR ELECTRICAL PLAN
SCALE:
SHEET NUMBER:
KB-1.3