## ENLARGED KITCHEN AREA - POWER PLAN SCALE: 1/4" = 1'-0"

- 1. COORDINATE ALL RECEPTACLE LOCATIONS WITH THE CABINETRY, CASEWORK AND FURNITURE, AS WELL AS WITH THE VOICE AND TECHNOLOGY OUTLET LOCATIONS PRIOR TO ROUGH-IN.
- 2. ALL RECEPTACLES MOUNTED ON FLOOR STANCHIONS MUST NOT EXCEED 5" TO THE TOP OF RECEPTACLES.
- 3. SEE ALL FSE-X SHEETS FOR ADDITIONAL ELECTRICAL REQUIREMENTS / INFORMATION.
- 4. ALL RECEPTACLES IN KITCHEN AREA SHALL HAVE GFCI PROTECTION WHERE THE GFCI PROTECTION IS ACCESSIBLE. GFCI PROTECTION SHALL BE BY GFCI TYPE RECEPTACLES OR GFCI CIRCUIT BREAKERS.
- INSTALL ALL LIGHTING IN THE FREEZER AND COOLER AS REQUIRED.

KITCHEN EQUIPMENT SCHEDULE						
MARK	DESCRIPTION	А	VOLTAGE/Ø	CONNECTION TYPE	MOUNTING HEIGHT	REMARKS
<b>4</b>	WALK-IN COOLER/FREEZER LIGHTS AND DOOR HEATER	10.0	120/1	В	N/A	INSTALL ADDITIONAL LIGHTING IN THE COOLER/FREEZER. PROVIDE ALL WIRING AND MAKE ALL CONNECTIONS AS REQUIRED.
<u>(5)</u>	COOLER COIL	1.6	120/1	В	N/A	PROVIDE A 30 AMP, 2 POLE, NEMA 4X FUSIBLE SAFETY SWITCH. FUSE AS REQUIRED. LOCATE AS DIRECTED.
<b>5A</b>	COOLER COMPRESSOR	5.9	208/3	В	N/A	PROVIDE A 30 AMP, 3 POLE, NEMA 3R FUSIBLE SAFETY SWITCH. FUSE AS REQUIRED. LOCATE AS DIRECTED.
6	FREEZER COIL	9.8	208/1	В	N/A	PROVIDE A 30 AMP, 2 POLE, NEMA 4X FUSIBLE SAFETY SWITCH. FUSE AS REQUIRED. LOCATE AS DIRECTED.
<b>6A</b> →	FREEZER COMPRESSOR	12.3	208/3	В	N/A	PROVIDE A 30 AMP, 3 POLE, NEMA 3R FUSIBLE SAFETY SWITCH. FUSE AS REQUIRED. LOCATE AS DIRECTED.
<b>6B</b> →	FREEZER COIL HEAT TAPE	5.0	120/1	В	N/A	WIRE SERVICE TO FREEZER EVAPORATOR COIL THROUGH TIME CLOCK LOCATED AT CONDENSING UNIT.
<u>22</u>	MIXER - 30 QUART	9.5	120/1	А	+48"	
23	ICE MAKER	11.3	120/1	В	+60"	
<b>33</b>	DISHWASHER W/ BOOSTER HEATER	68.0	480/3	В	+66"	PROVIDE A 100 AMP, 3 POLE, NEMA 4X FUSIBLE SAFETY SWITCH. FUSE AS REQUIRED. LOCATE AS DIRECTED.
33A	EXHAUST FAN	10.0	120/1	В	N/A	MAKE ALL CONNECTIONS TO DISHWASHER CONTROL PANEL
35	DISPOSAL	1.5	208/3	В	+12"	PROVIDE A 30 AMP, 3 POLE, NEMA 4X FUSIBLE SAFETY SWITCH. FUSE AS REQUIRED. LOCATE AS DIRECTED.
<b>△43</b>	TILT SKILLET	5.0	120/1	A	+30"	
<u> 44</u> >	CONVECTION OVEN - DOUBLE DECK	9.8	120/1	A	+12"	
	CONVECTION OVERV BOODLE BEON	9.8 7.5	120/1	A A	+30"	
45	COMBI OVEN - DOUBLE DECK	7.5	120/1	A	+60"	
<u>46</u>	HOOD	10.0	120/1	В	VERIFY	INSTALL AND WIRE COMPLETE CONTROL PANEL. PROVIDE ALL CONTROL WIRING AND MAKE ALL CONNECTIONS.
<b>△47</b>	FIRE PROTECTION SYSTEM	10.0	120/1	В	CLG	TIE FIRE SUPPRESSION SYSTEM INTO BUILDING FIRE ALARM SYSTEM AS REQUIRED.
<u></u>	REFRIGERATOR PASS-THROUGH	3.8	120/1	А	VERIFY	RECEPTACLE PROVIDED WITH WORK TABLE.
52	WORK TABLE	20.0	120/1	A	CEILING	DOWN FROM ABOVE THRU WORK TABLE UTILITY CHASE FOR CONNECTION TO PROVIDED WORK TABLE MOUNTED PEDESTAL RECEPTACLES.
<u></u>	HEATED CABINET PASS-THROUGH	14.42	208/1	В	CEILING	
<u> 55</u>	REFRIGERATOR PASS-THROUGH	3.8	120/1	А	CEILING	
<u>60</u>	CASH REGISTER/POS	10.0	120/1	А	+42"	PROVIDE ALL INTERCONNECTING WIRING AND CONDUIT BETWEEN THIS ITEM AND THE OFFICE CPU. VERIFY IN FIELD.
<b>○ 63</b>	COLD FOOD SERVING COUNTER	6.78	120/1	А	+5"	PEDESTAL MOUNTED - RECEPTACLE
<u>64</u>	HOT FOOD SERVING COUNTER	17.3	208/1	A	+5"	PEDESTAL MOUNTED - RECEPTACLE
<u>⟨67</u> ⟩	MILK COOLER	2.7	120/1	A	+5"	PEDESTAL MOUNTED - RECEPTACLE
<u>69</u>	HOT FOOD SERVING COUNTER	17.3	208/1	A	+5"	PEDESTAL MOUNTED - RECEPTACLE
<del>70</del>	COLD FOOD SERVING COUNTER	6.78	120/1	A	+5"	PEDESTAL MOUNTED - RECEPTACLE
	DUPLEX CONVENIENCE OUTLET	10.0	120/1	A	CLG	TWIST LOCK CORD AND PLUG ASSEMBLY. SUPPLIED AND INSTALLED BY E.C.
	DUPLEX CONVENIENCE OUTLET	10.0	120/1	A	AS INDICATED	

KITCHEN EQUIPMENT SCHEDULE NOTES:

CONNECTORS.

TYPE A: FURNISH AND INSTALL CORD AND MATCHING RECEPTACLES, MALE AND FEMALE, INCLUDING STRAIN FITTINGS AND CORD

TYPE B: FURNISH AND INSTALL DIRECT CONNECTION WITH SEAL TITE AND JUNCTION BOX AS REQUIRED.

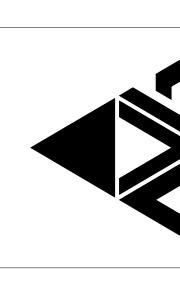
NOTES: CONTRACTOR SHALL FURNISH AND INSTALL ALL CONTROL AND POWER WIRING FOR THE HOOD FIRE SUPPRESSION SYSTEM AND THE HOOD. FURNISH AND INSTALL ALL NECESSARY STARTERS, RELAYS, SWITCHES, DISCONNECTS, SHUNT TRIP BREAKERS, PULL STATIONS, ETC. AS REQUIRED FOR A COMPLETE OPERATIONAL SYSTEM. VERIFY ALL MOUNTING HEIGHTS AND FLOOR BOX LOCATIONS PRIOR TO ROUGH-IN.

## **Hex Notes**

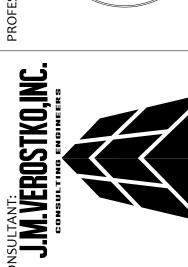
① VERIFY LOCATION OF EQUIPMENT ON ROOF.

② KITCHEN EQUIPMENT NATURAL GAS SUPPLY SOLENOID VALVE. CONTRACTOR SHALL WIRE THE VALVE TO TURN OFF GAS SUPPLY UPON ACTIVATION OF FIRE SUPPRESSION SYSTEM.

2203-1







PROJECT NO 2203-1 DRAWN BY WAM CHECKED BY TJC

ENLARGED KITCHEN AREA -POWER PLAN

DATE 07/12/23

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

SHEET NO E-203