

### ELECTRICAL SCHEDULE

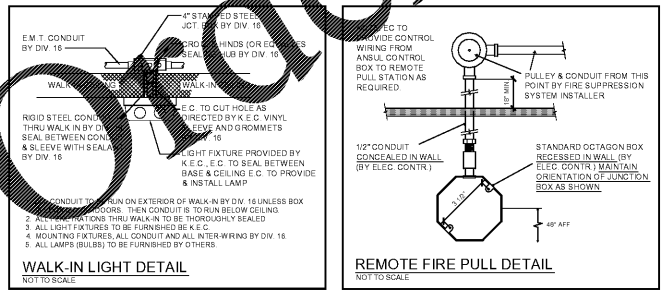
ITEM NO	EQUIPMENT CATEGORY	DIRECT	AMPS	KW	HP	VOLTS	PHASE	NEMA	ELECTRICAL AFF. (IN)	ELECTRICAL ROUGH-IN	ITEM NO
2	WAREWASHER, DOOR TYPE, HIGH TEMP	X	47.6	13.1	2.0	208	-	-	-	50	2
3	CONDENSATE HOOD	X	-	-	-	-	-	-	-	DFA	3
19	COFFEE MAKER, INSULATED SERVER, AUTOMATIC	X	23.7	5.2	-	120/220	1	-	-	50	19
20	ICED TEA BREWER	-	14.0	1.7	-	120	1	5-15P	-	50	20
28	POS	-	7.0	-	-	115	1	5-15P	-	24	28
30	EXHAUST HOOD	X	-	-	-	-	-	-	-	DFA	30
31	FRYER, DEEP FAT, GAS W/FILTER	-	7.5	-	-	120	1	5-15P	-	24	31
32	REFRIGERATOR, SHORTY	-	8.0	-	1/5	115	1	5-15P	-	24	32
33	GRIDDLE, HEAVY DUTY, GAS	-	1.0	-	-	120	1	5-15P	-	24	33
35	RANGE, RESTAURANT, GAS	-	3.4	-	-	120	1	5-15P	-	24	35
36	FREEZER, REACH-IN	-	7.2	-	0.55	115	1	5-15P	-	50	36
37	REFRIGERATOR, PIZZA PREP	-	12.0	-	1/3	115	1	5-15P	-	24	37
61	REFRIGERATED SELF-SERVICE CASE	-	12.0	2.4	-	208-240	1	5-15P	-	24	61
62	FREEZER, UNDERCOUNTER	-	2.3	-	1/3	115	1	5-15P	-	24	62
63	REFRIGERATOR, UNDERCOUNTER	-	2.3	-	1/3	115	1	5-15P	-	24	63
76	WAREWASHER, UNDERCOUNTER, HIGH TEMP	X	38.8	-	3/4	208	1	5-15P	-	24	76
81	BACK BAR COOLER	-	6.5	-	1/4	120	1	5-15P	-	12	81
82	FROSTER/CHILLER, GLASSMUG/PLATE	-	5.0	-	1/5	120	1	5-15P	-	12	82
83	BACK BAR COOLER	-	6.5	-	1/4	120	1	5-15P	-	12	83
89	BLENDER, BEVERAGE	-	-	-	-	120	1	5-15P	-	12	89
90	POS	-	7.0	-	-	120	1	5-15P	-	24	90
91	ESPRESSO CAPPUCCINA MACHINE	-	30.0	-	-	208	1	L14	-	24	91
92	REFRIGERATOR, UNDERCOUNTER, COMPACT	-	3.2	-	1/5	115	1	5-15P	-	24	92
97	OVEN, MICROWAVE/CONVECTION, COMBI	-	30.0	4.7	-	208/240	1	5-15P	-	24	97
99	DISPENSER, ICE/WATER, UNDERCOUNTER, WATER	-	5.0	-	-	120	1	5-15P	-	24	99
100	REFRIGERATOR, COUNTER TOP	-	1.1	1.3	-	115	1	5-15P	-	50	100
101	TOASTER	-	3.2	-	-	208	1	6-20P	-	50	101
111	INDUCTION WARMER, DROP	-	15.0	0.7	-	120	1	5-15P	-	24	111
112	WARMER, FOOD OVERHEAD	X	16.0	3.5	-	208	1	-	-	50	112
115	INDUCTION WARMER, DROP-IN	-	15.0	0.7	-	120	1	5-15P	-	24	115
118	COOLING RACK, UNDERMOUNT	-	8.7	1.1	1/3	120	1	5-15P	-	24	118

#### ELECTRICAL NOTES

- THESE DRAWINGS ARE TO BE USED AS AN INSTRUMENT OF REFERENCE BY ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS INDICATED ON THESE PLANS.
- DIMENSIONS AND REQUIREMENTS FOR ALL EQUIPMENT THAT IS LISTED AS EXISTING, PROVIDED BY OTHERS OR PROVIDED BY OWNERS, MUST BE VERIFIED WITH THE APPROPRIATE PARTIES.
- ALL LOCAL, STATE AND NATIONAL CODES SHALL APPLY.
- THESE UTILITY REQUIREMENT DRAWINGS INDICATE THE UTILITY AND LOCATION OF REQUIREMENTS BASED ON THE EQUIPMENT SPECIFIED.
- ALL EQUIPMENT SHALL BE WIRED IN STRICT CONFORMANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND/OR SHOP DRAWINGS.
- UNLESS OTHERWISE NOTED, ALL DIMENSIONS SHOWN ON THIS PLAN ARE FROM THE FINISHED FLOOR, CEILING, WALLS OR COLUMN CENTERLINES TO THE CENTERLINE OF THE ROUGH-INS.
- ALL ELECTRICAL CONNECTIONS ARE TO BE EXTENDED AND INTERCONNECTED TO CONNECTION POINTS ON THE EQUIPMENT BY OTHERS. UNLESS SPECIFIED, ALL HARDWARE REQUIRED FOR THESE CONNECTIONS SHALL BE SUPPLIED BY THE ELECTRICAL CONTRACTOR.
- SURFACE MOUNTED WIRE AND CONDUIT WILL NOT BE ALLOWED. ALL ELECTRICAL LINES AND CONDUIT SHALL BE EXTENDED THROUGH AND OUT OF BUILDING WALLS WHERE POSSIBLE. WHERE SURFACE MOUNTED CONDUIT IS UNAVOIDABLE, IT MUST BE COORDINATED WITH HOCKEYENERS.
- ROUGH-INS OUT OF FLOOR SHOULD BE 5" TUBED UP 4" ABOVE FINISHED FLOOR AND BROUGHT TO THE REQUIRED HEIGHT AFTER EQUIPMENT IS SET IN PLACE.
- ALL 120 VOLT UTILITY OUTLETS TO BE G.F.C.I. OUTLETS.
- ALL NECESSARY ELECTRICAL DISCONNECTS, SHUNT TRIP BREAKERS AND STARTERS ARE TO BE FURNISHED AND INSTALLED BY OTHERS, UNLESS PROVIDED AS A STANDARD OR SPECIFIED EQUIPMENT COMPONENT OF THE EQUIPMENT MANUFACTURER. THIS SHALL INCLUDE ELECTRICAL DISCONNECTS FOR ALL REMOTE COMPRESSORS, BOOSTER HEATERS AND OTHER ITEMS REQUIRED BY CODE.
- ALL ELECTRICAL ITEMS SUPPLIED UNDER COOKING LINE EXHAUST HOOD ARE TO SHUT DOWN WITH SHUNT TRIP BREAKERS (BY OTHERS) CONNECTED TO FIRE SYSTEM. ELECTRICAL ENGINEER TO CONFIRM COMPLIANCE TO ALL CODES.
- ALL OUTLETS, JUNCTION BOXES, DISCONNECTS, ETC. SHALL BE INSTALLED SO AS NOT TO INTERFERE WITH THE PERFORMANCE, FUNCTION, OR PLACEMENT OF THE EQUIPMENT.
- STARTERS, RELAYS, HEATERS AND SWITCHES REQUIRED FOR EXHAUST AND SUPPLY FANS ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
- DISH-MACHINES
  - ELECTRICAL CONTRACTOR SHALL INTERCONNECT DISH-MACHINE WITH DISH-MACHINE EXHAUST FAN. INTERCONNECTION SHALL LINK OPERATION OF EXHAUST FAN AND DISH-MACHINE SO THAT BOTH UNITS RUN SIMULTANEOUSLY AT ALL TIMES.
  - ELECTRICAL CONTRACTOR SHALL INTERCONNECT TABLET LIMIT SWITCH AT END OF CLEAN DISH TABLE WITH CONVEYOR TYPE DISH-MACHINES. LIMIT SWITCH SHALL TERMINATE DISH-MACHINE OPERATION WHEN DEPRESSSED.
- WALK-IN COOLER/FREEZER BOXES & REMOTE COMPRESSORS
  - INTERCONNECT TO BLOWER COIL IN FREEZER
  - INTERCONNECT BETWEEN TIMER & CONTACTOR
  - INTERCONNECT BETWEEN TIMER & PRESSURE CONTROL SOLENOID
  - INTERCONNECT BETWEEN CONTACTOR AND COMPRESSOR FAN
  - INTERCONNECT BETWEEN TERMINAL AND CONTACTOR TO BLOWER COIL IN FREEZER
  - CONNECT DRAIN LINE HEATER TO RECEPTACLE IN FREEZER
  - CONNECT PAN HEATER TO TERMINAL STRIP IN FREEZERS
  - CONNECT DOOR HEATER TO TERMINAL STRIP IN FREEZERS
- ALL ELECTRICAL CONDUIT TO BE RUN ON TOP (EXTERIOR) OR WALK-IN COOLER/FREEZER BOX WHERE POSSIBLE.
- UNLESS PROVIDED BY THE MANUFACTURER, ALL LIGHT BULBS FOR FOODSERVICE EQUIPMENT TO BE PROVIDED BY OTHERS.

#### ELECTRICAL SYMBOLS

	SINGLE RECEPTACLE
	DUPLEX RECEPTACLE
	QUAD RECEPTACLE
	JUNCTION BOX
	SPECIAL OUTLET
	WALL SWITCH
	TELEPHONE



555 South Rock Well Drive  
 Suite 1710  
 Rockwell, FL 33441  
 Phone: (813) 941-8888  
 Fax: (813) 941-8001  
 Email: sales@hockey.com

**Hockey**  
 DESIGN • SUPPLY • SERVICE  
 FOOD SERVICE EQUIPMENT DESIGN

AC HOTEL BY MARRIOTT  
 PROJECT ADDRESS  
 MIAMI, FLORIDA

**ELECTRICAL REQUIREMENTS PLAN**

Scale:  
 Release Date:  
 Drawn By:  
 Project Number:  
 K-2