

ITEM #	QUANTITY	DESCRIPTION	VOLTAGE	AMPS
5	1	WALK IN FREEZER	208/5#	25
7	1	(2) DOOR SANDWICH/ SALAD PREP UNIT	120/7#	7.2
10	3	35 LB GAS FRYERS	120/7#	4.5
11	1	HOOD WITH EXHAUST ANSUL SYSTEM	208/5#	-
12	1	WALK IN COOLER	208/5#	20
13	1	CARBONATED BEVERAGE MACHINE W/ICE BIN	120/7#	4.5
17	1	(2) DOOR SANDWICH/ SALAD PREP UNIT	120/7#	7.2
18	2	MILK SHAKE MACHINE	(2) 208/5#	16/14
21	2	TEA BREWER	120	-
22	1	QUESADILLA GRILL	120	-
23	1	SUN WARMER	120/7#	8.1
24	1	STEAM TABLE	120/7#	13.8
25	1	(2) DOOR SANDWICH/ SALAD PREP UNIT	120/7#	7.2
28	1	(4) DRAWER UNDER COUNTER REFRIGERATOR	120/7#	7.2
31	2	DRINK MIXER	120/7#	7.2
37	1	ICE MAKER W/ BIN	208/1#	15

XX EQUIPMENT SCHEDULE NUMBERS

**GENERAL POWER NOTES:**

- P1: THE GROUND ROD CLUSTER FOR THE SERVICE GROUND SHALL CONSIST OF (5) 3/4" X 10'-0" CONCRETE ENCASED, COPPER CLAD STEEL GROUND RODS DRIVEN IN A DELTA CONFIGURATION AT 10' ON CENTER BONDED TOGETHER WITH NO. 4/0 BARE COPPER. TOPS OF THE RODS SHALL BE 6" BFG. CONNECTION TO THE RODS SHALL BE WITH EXOTHERMIC WELDS.
- P2: ALL FEEDERS/BRANCH CIRCUIT WIRING SHALL BE NO. 12 AWG UNLESS NOTED OTHERWISE. WHERE CONDUCTOR AND RACEWAY SIZE ARE SHOWN AT HOMERUN SIZE INDICATED SHALL BE USED FOR THE ENTIRE LENGTH OF CIRCUIT. EXCEPTION: FINAL CONNECTION TO DEVICES IN OUTLET BOXES SHALL NOT BE REQUIRED TO BE LARGER THAN NO. 12 AWG.
- P3: WHEN A RECEPTACLE IS INDICATED TO BE MOUNTED ADJACENT TO A COMM/DATA/CATV OUTLET, THE DEVICE(S) SHALL BE MOUNTED WITHIN 6" CENTER-TO-CENTER.
- P4: WHERE LIGHT SWITCH AND ABOVE-COUNTER RECEPTACLES ARE INDICATED TO BE MOUNTED ADJACENT TO EACH OTHER, THE DEVICES SHALL BE MOUNTED AT THE SAME HEIGHT UNDER A COMMON DEVICE PLATE.
- P5: OUTLET BOXES FOR SWITCHES, RECEPTACLES, ETC MOUNTED ON OPPOSITE SIDES OF FIRE RATED PARTITIONS SHALL NOT BE MOUNTED IN THE SAME WALL CAVITY. SEPARATE WALL PENETRATIONS BY MOUNTING ON OPPOSITE SIDES OF WALL STUDS OR OTHER VERTICAL STRUCTURAL MEMBER IN THE WALL.
- P6: PROVIDE AND INSTALL AN ENGRAVED LAMINATED PLASTIC NAMEPLATE ON EACH DISCONNECT SWITCH TO INDICATE THE DESIGNATION OF THE EQUIPMENT SERVED & THE BRANCH CIRCUIT SERVING THE EQUIPMENT.
- P7: INTERLOCK SHUNT TRIP BREAKERS ON ALL EQUIPMENT UNDER THE HOOD AND INTERLOCK THE GAS SOLENOID VALVE WITH THE KITCHEN HOOD SUPPRESSION SYSTEM TO CUT POWER TO EQUIPMENT AND CLOSE GAS SOLENOID VALVE WHEN THE SUPPRESSION SYSTEM IS TRIPPED.
- P8: PROVIDE NEMA CONFIGURATION RECEPTACLES TO MATCH PLUGS ON EQUIPMENT FURNISHED.
- P9: ALL 15A AND 20A 120V RECEPTACLES IN THE KITCHEN AND FOOD PREP AREAS SHALL HAVE GFCI PROTECTION WHETHER AT THE RECEPTACLE OR AT THE BREAKER.
- P10: COORDINATE GAS SOLENOID VALVE LOCATION WITH PLUMBING CONTRACTOR.

**TAGGED NOTE:**

- ① 8-6FT SINGLE RECEPTACLES MOUNTED VERTICALLY ON THE SUN WARMER RACK NEAR CORNER REAR SUPPORT ANGLES, FIELD VERIFY EXACT LOCATION PRIOR TO CONDUIT ROUGH-IN.
- ② 12"X12" MIN. OPENING TO JUNCTION BOX FOR LOOP DETECTOR. FIELD VERIFY EXACT LOCATION PRIOR TO ROUGH-IN.
- ③ PARAPET WALL MOUNTED J-BOX FOR SIGN CONNECTIONS. COORDINATE EXACT LOCATION IN FIELD PRIOR TO CONDUIT ROUGH-IN.
- ④ FOR CONNECTION TO KITCHEN SUPPLY FAN LOCATED ON ROOF. COORDINATE EXACT LOCATION IN FIELD PRIOR TO CONDUIT ROUGH-IN.
- ⑤ FOR CONNECTION TO KITCHEN EXHAUST FAN LOCATED ON ROOF. COORDINATE EXACT LOCATION IN FIELD PRIOR TO CONDUIT ROUGH-IN.

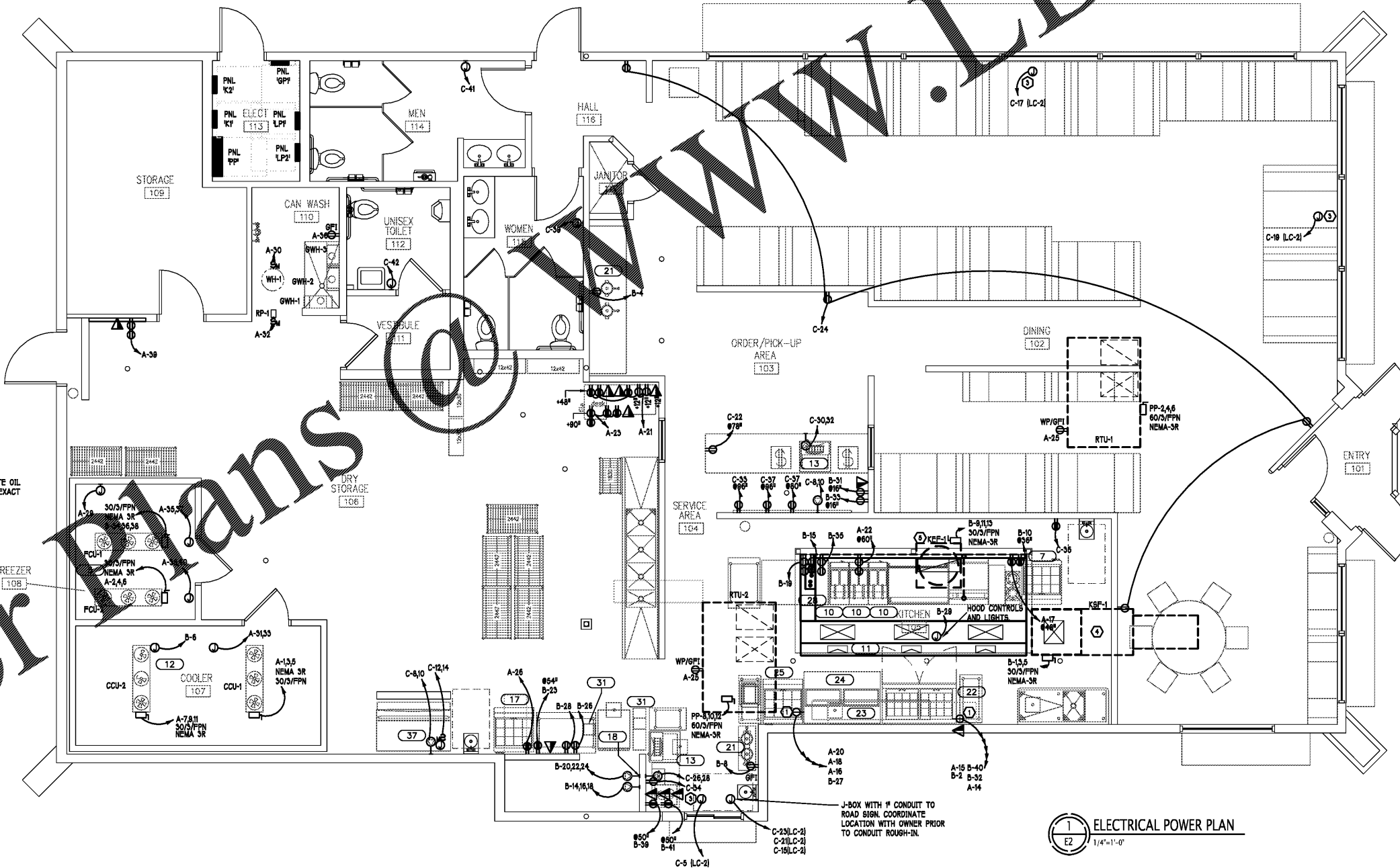
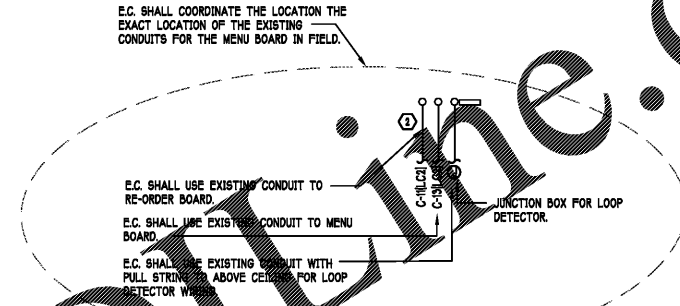
RECEPTACLE MOUNTING HEIGHTS, UNLESS NOTED OTHERWISE:  
 ALL KITCHEN RECEPTACLES AT 64" A.F.F.  
 ALL CONVENIENCE RECEPTACLES AT 54" A.F.F.  
 ALL POINT OF SALE RECEPTACLES AT 78" A.F.F.  
 ALL FLY LAMP RECEPTACLES AT 72" A.F.F.  
 ALL DINING RECEPTACLES AT 24" A.F.F.  
 ALL MANAGERS DECK RECEPTACLES @48" A.F.F.

ALL EXTERIOR MENU BOARDS AND SIGNAGE TO BE CONTROLLED BY LIGHTING CONTACTOR LC-2 WITH MANUAL SWITCH OPERATION SEE DETAIL 1/5

E.C. SHALL COORDINATE THE LOCATION THE EXACT LOCATION OF THE EXISTING CONDUITS FOR THE MENU BOARD IN FIELD.

E.C. SHALL USE EXISTING CONDUIT TO RE-ORDER BOARD.  
 E.C. SHALL USE EXISTING CONDUIT TO MENU BOARD.

E.C. SHALL USE EXISTING CONDUIT WITH PULL STRINGER ABOVE CEILING FOR LOOP DETECTOR WIRING.



PP-14,16,18  
 PROVIDE IN-USE COVER POWER FOR GREASE HEATER IN BUILDING WASTE OIL SYSTEM E.C. TO COORDINATE THE EXACT LOCATION WITH COOKOUT.

FREEZER 108

J-BOX WITH # CONDUIT TO ROAD SIGN. COORDINATE LOCATION WITH OWNER PRIOR TO CONDUIT ROUGH-IN.

1 ELECTRICAL POWER PLAN  
 E2 1/4"=1'-0"



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**COOK OUT MACON**  
 155 Tom Hill Sr. Blvd  
 Macon GA 31210

Mk	Date	Description
		Revisions

**ELECTRICAL POWER PLAN**

Date 08-24-17  
 Drawn By VDA  
 Check By DRP  
 Job No. 17-061-000  
 Sheet

**E2**