



REVISIONS:

No.	Description	Date

PROJECT: 9202-169779
 DATE: 12/18
 DRAWN BY: SHW
 CHECKED BY: MPA

KITCHEN EQUIPMENT CONNECTION SCHEDULE

E-303

SYMBOL	EQUIPMENT	HP	KW	KVA	AMP	VOLTAGE	DISCONNECT				CONDUCTORS / NEMA	RACEWAY		NOTES	
							TYPE	RATING	POLES	TRIP/FUSE		ENCLOSURE	TYPE		SIZE
(001)	WALK-IN FREEZER				10.0	120/1	TOG	20A	1	---	1	2#12, 1#12G	LFMC	1/2"	
(002)	EVAPORATOR COIL, FREEZER				13.3	208/1	NFDS	30A	2	---	---	2#12, 1#12G	LFMC	1/2"	
(003)	CONDENSING UNIT, FREEZER				38.0	208/1	NFDS	60A	2	---	3R	2#6, 1#10G	LFMC	1/2"	
(004)	WALK-IN COOLER				5.0	120/1	TOG	20A	1	---	---	2#12, 1#12G	LFMC	1/2"	
(005)	EVAPORATOR COIL, COOLER				2.9	120/1	TOG	20A	1	---	---	2#12, 1#12G	LFMC	1/2"	
(006)	CONDENSING UNIT, COOLER				15.0	208/1	NFDS	30A	2	---	3R	2#12, 1#12G	LFMC	1/2"	
(007)	REFRIGERATOR, WORKTOP				6.6	120/1	CP					NEMA 5-20			
(008)	BLAST CHILLER, WORKTOP				18.0	120/1	CP					NEMA 5-20			
(009)	MIXER				4.0	120/1	CP					NEMA 5-20			
(010)	EXHAUST HOOD				20.0	120/1	DIRECT					2#12, 1#12G	LFMC	1/2"	
(011)	CONVECTION OVEN				36.1	208/1	NFDS	60A	2	---	3R	2#6, 1#10G	LFMC	1/2"	
(012)	INDUCTION RANGE				24.0	208/1	CP					NEMA 6-30			
(013)	CHOCOLATE TEMPERING MACHINE		2.2			120/1	CP					NEMA 5-20			
(014)	CHOCOLATE DIPPING MACHINE		0.3			120/1	CP					NEMA 5-20			
(015)	CHOCOLATE DIPPING MACHINE		5.0			120/1	CP					NEMA 5-20			
(016)	VACUUM SEALER		0.4			120/1	CP					NEMA 5-20			
(017)	REACH-IN FREEZER				13.2	120/1	CP					NEMA 5-20			
(018)	REACH-IN REFRIGERATOR				6.5	120/1	CP					NEMA 5-20			
(019)	INDUCTION WARMER				12.0	120/1	CP					NEMA 5-20			
(020)	MIXER				4.0	120/1	CP					NEMA 5-20			
(021)	EXHAUST HOOD				20.0	120/1	DIRECT					2#12, 1#12G	LFMC	1/2"	
(022)	REACH-IN FREEZER				13.3	120/1	CP					NEMA 5-20			
(023)	MIXER		0.8			120/1	CP					NEMA 5-20			
(024)	MIXER		0.75			120/1	CP					NEMA 5-20			
(025)	PLANETARY MIXER		0.8			120/1	CP					NEMA 5-20			
(026)	DOUGH SHEETER		4.0			120/1	CP					NEMA 5-20			
(027)	MICROWAVE		1.5			120/1	CP					NEMA 5-20			
(028)	CONVECTION OVEN		7.9			120/1	CP					NEMA 5-20			
(029)	DECK OVEN		15.0			120/1	CP					NEMA 5-20			
(030)	PROOFER		6.0			208/1	CP					NEMA 6-20			
(031)	ICE MACHINE		48.0			208/3	NFDS	60A	3	---	1	3#6, 1#10G	LFMC	1"	
(032)	ICE MAKER		13.2			120/1	TOG	20A	1	---	---	2#12, 1#12G	LFMC	1/2"	
(033)	ICE & WATER DISPENSER		1.4			120/1	CP					NEMA 5-20			
(034)	REFRIGERATOR, UNDERCOUNTER		6.5			120/1	CP					NEMA 5-20			
(035)	REFRIGERATOR, UNDERCOUNTER		14.0			120/1	CP					NEMA 5-20			
(036)	FREEZER, REACH-IN		6.3			120/1	CP					NEMA 5-20			
(037)	EXHAUST HOOD		20.0			120/1	DIRECT					2#12, 1#12G	LFMC	1/2"	
(038)	EXHAUST HOOD		20.0			120/1	DIRECT					2#12, 1#12G	LFMC	1/2"	
(039)	FRYER		6.1			120/1	CP					NEMA 5-20			
(040)	BRAISING PAN		5.0			120/1	TOG	20A	1	---	---	2#12, 1#12G	LFMC	1/2"	
(041)	STEAMER		2.0			120/1	TOG	20A	1	---	---	2#12, 1#12G	LFMC	1/2"	
(042)	COMBI OVEN		15.0			208/3	NFDS	30A	3	---	1	3#6, 1#10G	LFMC	1/2"	
(043)	REFRIGERATOR, WORKTOP		6.6			120/1	CP					NEMA 5-20			
(044)	EXHAUST HOOD		20.0			120/1	DIRECT					2#12, 1#12G	LFMC	1/2"	
(045)	EXHAUST HOOD		20.0			120/1	DIRECT					2#12, 1#12G	LFMC	1/2"	
(046)	CONVECTION OVEN		7.9			120/1	CP					NEMA 5-20			
(047)	REFRIGERATOR, WORKTOP		7.1			120/1	CP					NEMA 5-20			
(048)	EXHAUST HOOD		20.0			120/1	DIRECT					2#12, 1#12G	LFMC	1/2"	
(049)	EXHAUST HOOD		20.0			120/1	DIRECT					2#12, 1#12G	LFMC	1/2"	
(050)	MIXER		18.0			120/1	CP					NEMA 5-20			
(051)	MIXER		4.0			120/1	CP					NEMA 5-20			
(052)	PLATE DISPENSER, HEATED		7.0			120/1	CP					NEMA 5-20			
(053)	REFRIGERATOR, UNDERCOUNTER		6.5			120/1	CP					NEMA 5-20			
(054)	BLENDER STATION		15.0			120/1	CP					NEMA 5-20			
(055)	ESPRESSO MACHINE		21.5			208/1	CP					NEMA 6-30			
(056)	COFFEE GRINDER		5.0			120/1	CP					NEMA 5-20			
(057)	COFFEE BREWER		15.0			120/1	CP					NEMA 5-20			

LEGEND

DISCONNECT TYPES	DISCONNECT ENCLOSURE TYPES	RACEWAY TYPES
ETCB = ELECTRONIC TRIP CIRCUIT BREAKER	1 = NEMA 1 ENCLOSURE	DWT = ELECTRIC METALLIC TUBING
FDS = FUSIBLE DISCONNECT SWITCH	2 = NEMA 2 ENCLOSURE	FMC = FLEXIBLE METAL CONDUIT
MCP = MOTOR CIRCUIT PROTECTOR	4 = NEMA 4 ENCLOSURE	IMC = INTERMEDIATE METAL CONDUIT
NFDS = NON-FUSIBLE DISCONNECT SWITCH	4X = NEMA 4X ENCLOSURE	LFWG = LIQUID-TIGHT FLEXIBLE METAL CONDUIT
ST/DS = COMBINATION STARTER/DISCONNECT SWITCH		PVC = NON-METALLIC PVC CONDUIT
TMCB = THERMAL-MAGNETIC CIRCUIT BREAKER		RMC = RIGID METAL CONDUIT
TSP = TOGGLE SWITCH		
C/D/S = COMBINATION CONTRACTOR/DISCONNECT SWITCH		
CP = CORD AND PLUG		

NOTES

ALL ELECTRICAL CHARACTERISTICS SCHEDULED ABOVE ARE BASED ON INFORMATION AVAILABLE AT THE TIME OF DESIGN. ELECTRICAL CONTRACTOR SHALL VERIFY ELECTRICAL CHARACTERISTICS OF ALL EQUIPMENT WITH EQUIPMENT SUPPLIER(S) PRIOR TO ROUGHING, AND SHALL VERIFY EXACT LOCATION AND EXACT TYPE OF CONNECTION. ALL EQUIPMENT SHALL BE PROPERLY AND SECURELY GROUNDED. ANY SIGNIFICANT CHANGES IN LOCATION, ELECTRICAL REQUIREMENTS, OR TYPE OF CONNECTION REQUIRED FOR ANY EQUIPMENT SCHEDULED ABOVE SHALL BE BROUGHT TO THE ATTENTION OF THE ENGINEER IN WRITING PRIOR TO PROCEEDING.

CONDUCTORS AND RACEWAY SPECIFIED IN THE ABOVE SCHEDULE ARE FOR FINAL CONNECTION TO UNIT AND SHALL BE EXTENDED FROM THE DISCONNECT SHOWN ON THE FLOOR PLANS TO THE EQUIPMENT TERMINATION BOX.

REFER TO FOOD SERVICE PLANS FOR ADDITIONAL ELECTRICAL INFORMATION.

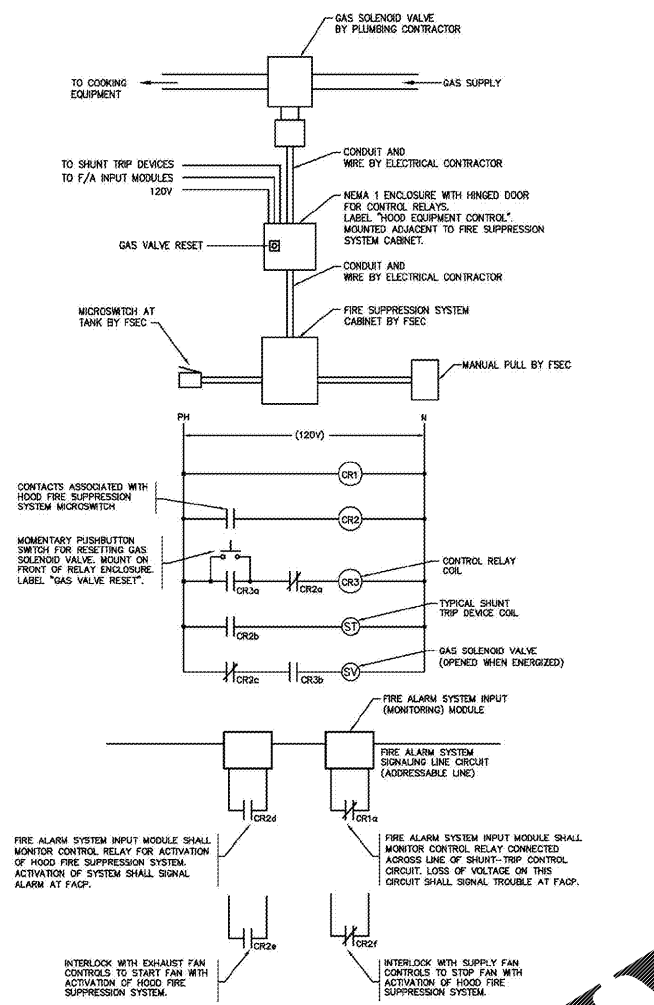
PROVIDE GFCI PROTECTION FOR ALL 20A, 120V RECEPTACLES IN KITCHEN AREA.

♦ ELECTRICAL CONTRACTOR SHALL INSTALL WIRING FROM A POWER SOURCE TO A TERMINATION POINT, ADJACENT TO THE KITCHEN EQUIPMENT. FOOD SERVICE CONTRACTOR PROVIDING THE KITCHEN EQUIPMENT WILL WIRE TO THE EQUIPMENT FROM THE TERMINATION POINT.

♦ COOLER PROVIDED WITH PRE-WIRED LIGHT AND SWITCH. EC TO PROVIDE INTERCONNECTING WIRING TO 1 EXTRA LIGHT AND MAKE FINAL CONNECTION.

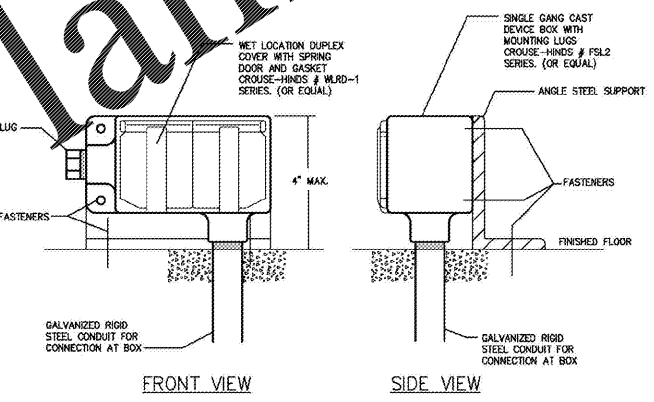
♦ FREEZER PROVIDED WITH PRE-WIRED LIGHT AND SWITCH. EC TO PROVIDE INTERCONNECTING WIRING TO 2 EXTRA LIGHTS AND MAKE FINAL CONNECTION.

♦ RECEPTACLE DROP FROM CEILING JUNCTION BOX WITH STRAIN RELIEF CORD.



1 KITCHEN HOOD EQUIPMENT CONTROL
 NOT TO SCALE

NOTES:
 ♦ FIRE ALARM SYSTEM COMPONENTS SHALL ONLY BE INSTALLED UNDER ALTERNATE #1.



2 DETAIL -- ABOVE FLOOR RECEPTACLE
 NO SCALE

NOTE:
 DUPLEX COVER SHOWN, PROVIDE COVER REQUIRED FOR RECEPTACLE CONFIGURATION INDICATED ON PLANS.

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