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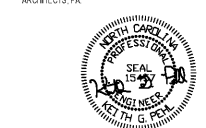
FLOOR PLAN -
KITCHEN EQUIPMENT

DATE 4-5-2019

REVISION NO 16063

NO	DATE	DESCRIPTION

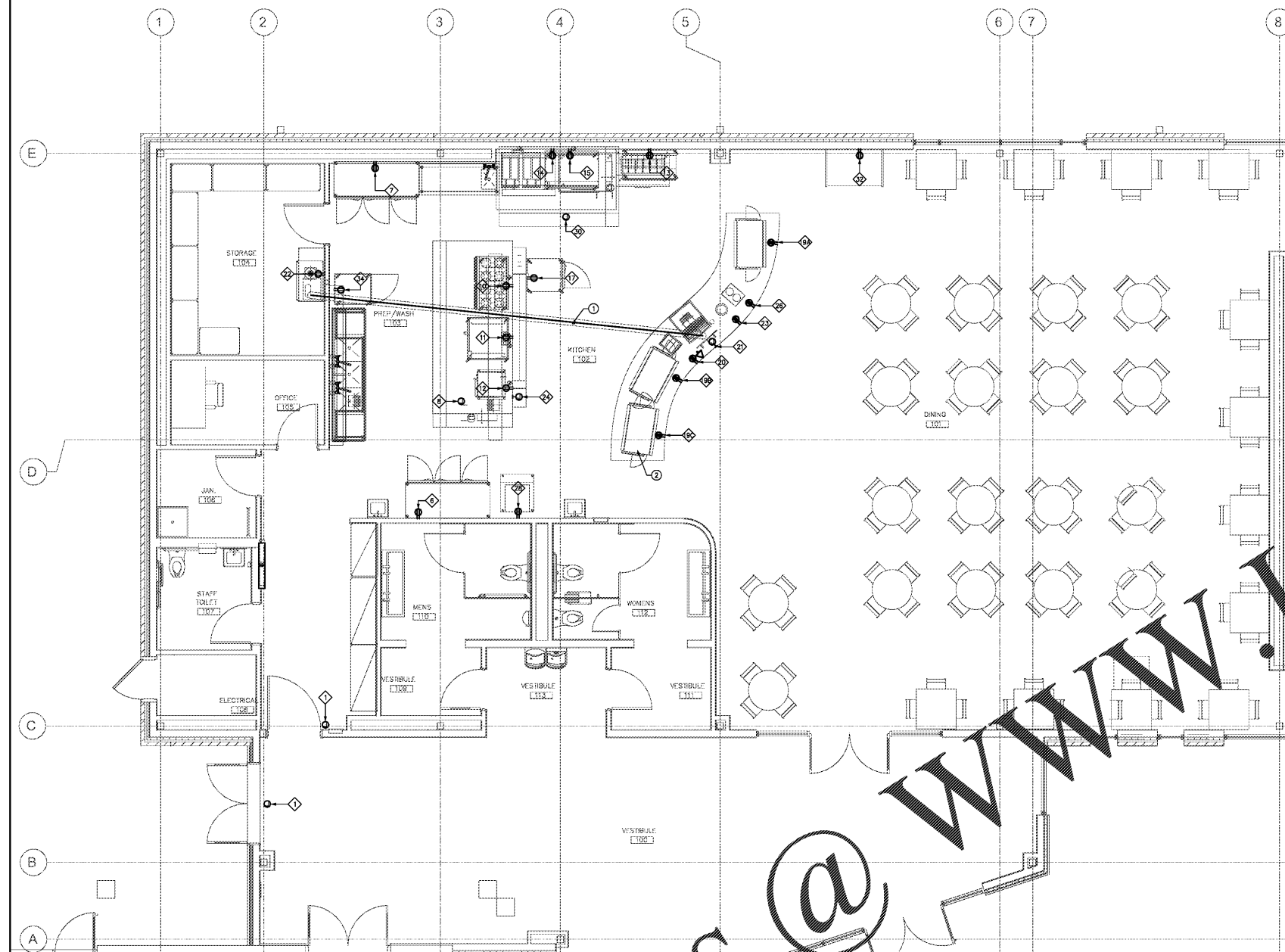
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SEAL 04/20/19

SHEET NUMBER
10 OF 11
OPTIMA # 17-0017

E202



1 FLOOR PLAN - KITCHEN EQUIPMENT
1/4" = 1'-0"

- GENERAL NOTES:
- REFER TO KITCHEN DRAWINGS FOR EXACT EQUIPMENT LOCATION AND INSTALLATION REQUIREMENTS. VERIFY ALL REQUIREMENTS WITH KITCHEN CONSULTANT/VENDOR PRIOR TO ROUGH-IN.
- KEYED NOTES: (O)
- 8" UNDERGROUND CONDUIT BY E.C. VERIFY EXACT SIZE, ROUTING, AND REQUIREMENTS WITH KITCHEN CONSULTANT/ENDOR PRIOR TO ROUGH-IN.
 - STUB CONDUIT UP AT THIS LOCATION FOR ALL POWER/DATA IN ISLAND. CONDUIT TO RUN INSIDE CABINET TO EACH DEVICE. COORDINATE WITH KITCHEN CONSULTANT AND CASWORK PRIOR TO ROUGH-IN.

FOODSERVICE EQUIPMENT ELECTRICAL CONNECTION SCHEDULE												
EQUIP ID	DESCRIPTION	AMPS	KVA	PH	VOLTS	PHASE	NECA PLUG	DIRECT	INTG. HEIGHT	REMARKS	CONDUCTORS AND CONDUIT	TERMINAL
1	INSECT FAN	5.10	0.61	1/2	120	1		X	18"	MICRO-SWITCH BY F.S.E.C., INSTALLED BY E.C.	2#12, 1#12G, 3/4"	DLPK-1
6	REFREEZER, 3-SECTION	12.00	1.44	1	120	1	5-15	-	24"		2#12, 1#12G, 3/4"	DLPK-2
7	REFRIGERATOR, 3-SECTION	10.00	1.20	3/8	120	1	5-15	-	24"		2#12, 1#12G, 3/4"	DLPK-3
8	EXHAUST HOOD - LIGHTS/CONTROL	15.00	1.80	-	120	1		X	ABV	FANS AND DUCTWORK BY M.C.	2#12, 1#12G, 3/4"	DLPK-4
10	RANGE, 4-BURNER	6.60	0.79	-	120	1	5-15	-	24"	FED FROM UDS ITEM #24	2#12, 1#12G, 3/4"	UDS
11	CONVECTION OVEN	7.90	0.95	1/2	120	1	5-15	-	24"	FED FROM UDS ITEM #24	2#12, 1#12G, 3/4"	UDS
12	CONVECTION STEAMER (FUTURE)	1.00	0.12	-	120	1	5-15	-	24"	FED FROM UDS ITEM #24	2#12, 1#12G, 3/4"	UDS
13	REFRIGERATED SANDWICH UNIT	5.00	0.60	1/4	120	1	5-15	-	18"		2#12, 1#12G, 3/4"	DLPK-8
14	GRIDDLE, 48"	1.00	0.12	-	120	1	5-15	-	18"		2#12, 1#12G, 3/4"	DLPK-13
15	EQUIPMENT STAND, REFRIGERATOR	5.00	0.60	1/8	120	1	5-15	-	18"		2#12, 1#12G, 3/4"	DLPK-9
17	FREEZER, 1-SECTION	8.50	1.02	3/8	120	1	5-15	-	24"	FED FROM UDS ITEM #24	2#12, 1#12G, 3/4"	UDS
18A	HEATER MERCHANDISER	12.10	1.45	-	120	1	5-20	-	CNTR		2#12, 1#12G, 3/4"	DLPK-10
18B	HEATER MERCHANDISER	12.10	1.45	-	120	1	5-20	-	CNTR		2#12, 1#12G, 3/4"	DLPK-12
19C	HEATER MERCHANDISER	12.10	1.45	-	120	1	5-20	-	CNTR		2#12, 1#12G, 3/4"	DLPK-14
20	CASH REGISTER/POS	5.00	0.60	-	120	1	5-15	-	CNTR	RUN DATA LINE (2"C); BACK TO OFFICE 105	2#12, 1#12G, 3/4"	DLPK-16
21	BEVERAGE DISPENSER W/ICE BIN, 8-VALVE, 24"W	3.00	0.36	-	120	1	5-15	-	CNTR		2#12, 1#12G, 3/4"	DLPK-17
22	BEVERAGE POST MIX STATION	10.00	1.20	-	120	1	5-15	-	18"		2#12, 1#12G, 3/4"	DLPK-18
23	FOOD WARMER	-	0.80	-	120	1	5-15	-	CNTR		2#12, 1#12G, 3/4"	DLPK-5
24	UTILITY DISTRIBUTION SYSTEM	-	-	-	120/208	3		X	ABV	50 AMP SERVICE TO UDS FROM DLPK	4#8, 1#10G, 1"	DLPK-25,27,29
26	DUAL HOT FOOD WARMER	6.67	0.80	-	120	1	5-15	-	CNTR		2#12, 1#12G, 3/4"	DLPK-6
28	ICE MAKER W/ICE BIN	14.40	1.73	-	120	1	5-20	-	6"		2#12, 1#12G, 3/4"	DLPK-19
30	EXHAUST HOOD - LIGHTS/CONTROL	15.00	1.80	-	120	1		X	ABV	FANS AND DUCTWORK BY M.C.	2#12, 1#12G, 3/4"	DLPK-25
32	COLD FOOD MERCHANDISER, AIR CURTAIN	16.80	1.98	1	120	1	5-20	-	24"		2#12, 1#12G, 3/4"	DLPK-7
34	HEATED/PROOF CABINET	16.00	1.92	-	120	1	5-20	-	24"		2#10, 1#10G, 3/4"	DLPK-21

- NOTES:
- THE ELECTRICAL CONTRACTOR SHALL PROVIDE AND INSTALL AS REQUIRED ALL DISCONNECT SWITCHES, RECEPTACLES, ETC. TO MECHANICAL/PLUMBING AND KITCHEN EQUIPMENT COMPLETELY. THE ELECTRICAL CONTRACTOR SHALL ALSO PROVIDE ALL CORDS, PLUGS, CABLES, ETC., ON REQUIRING SUCH ITEMS.
 - THE ELECTRICAL CONTRACTOR SHALL PROVIDE FINAL CONNECTIONS TO ALL MECHANICAL/PLUMBING AND KITCHEN EQUIPMENT AS REQUIRED.
 - ALL DISCONNECT SWITCHES, FUSE SIZES, PLUG CONFIGURATIONS, BREAKER SIZES, WIRE SIZES, ETC. SHALL BE COORDINATED WITH SHOP DRAWINGS PRIOR TO INSTALLING. ANY EQUIPMENT INSTALLED INCORRECTLY BECAUSE OF LACK OF COORDINATION WILL BE REMOVED AND INSTALLED CORRECTLY BY THE ELECTRICAL CONTRACTOR AND AT CONTRACTOR'S EXPENSE.
 - ELECTRICAL CONTRACTOR SHALL PROVIDE A GROUND WIRE AND A NEUTRAL WITH ALL CIRCUITS, WHETHER SO DESIGNATED OR NOT.
 - ALL 15 AND 20 AMP RECEPTACLES IN FOOD PREP AREAS SHALL BE GFI.
 - GAS APPLIANCE - CONNECT GAS SOLENOID VALVE TO HOOD SUPPRESSION SYSTEM. SEE DETAIL ON THIS SHEET.
 - MOUNT TOP OF BOX 4" BELOW BAR COUNTER.
 - CONNECT TO SHUNT TRIP CB.

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