FOODSERVICE ELECTRICAL NOTES

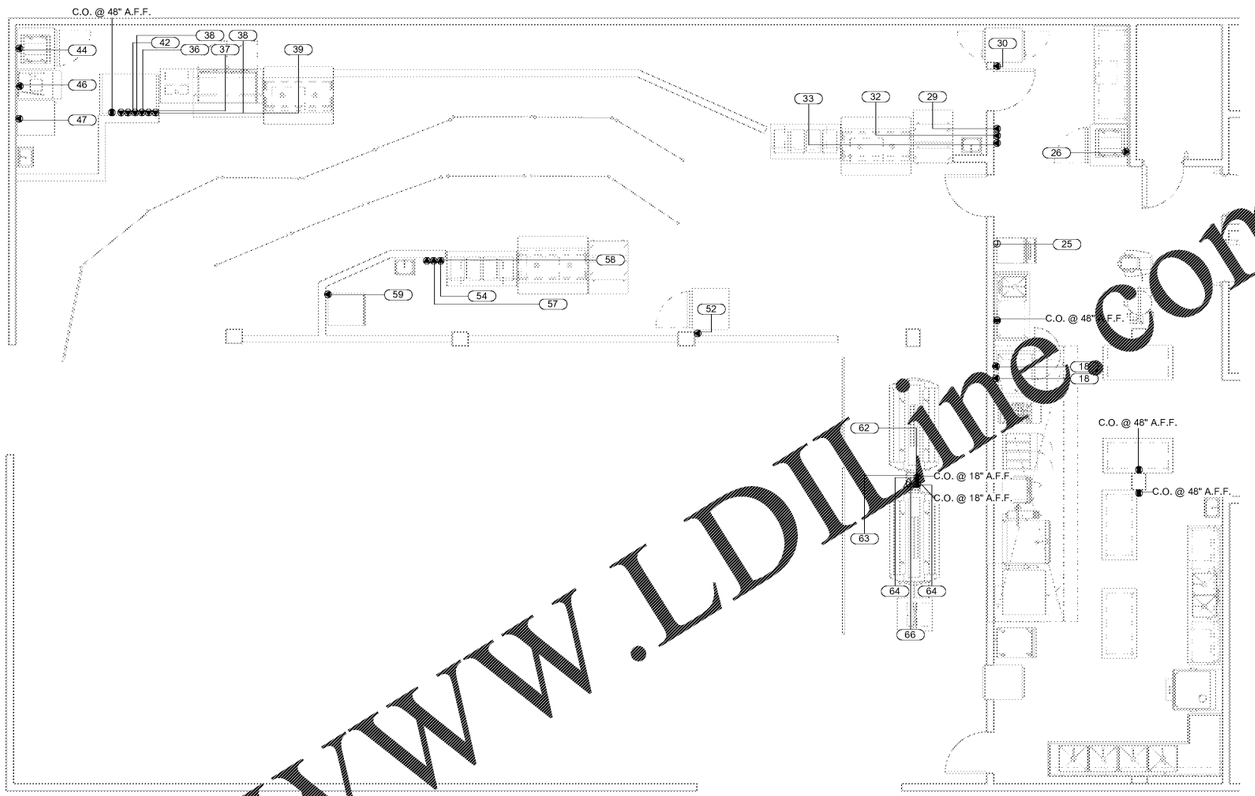
- THIS ELECTRICAL PLAN AND COORDINATING SCHEDULE IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION TYPES, POSITIONS, FIXTURE TYPES, AND LOAD REQUIREMENTS FOR FOODSERVICE EQUIPMENT SPECIFIED AND SCHEDULED FOR REUSE. THIS ELECTRICAL PLAN IS INTENDED TO SHOW ELECTRICAL REQUIREMENTS AND APPROXIMATE ROUGH-IN LOCATIONS ONLY. DO NOT USE FOR ACTUAL ROUGHING-IN. FOR FINAL ROUGH-IN LOCATIONS, SEE DIMENSIONED PLANS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR.
- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED. SEE ELECTRICAL ENGINEER/ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL CHECK UTILITY ROUGH-IN LOCATIONS, COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE UTILITY PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- ELECTRICAL LOADS ARE BASED ON MANUFACTURER'S INFORMATION. MINIMUM CIRCUIT AMPACITY AND OVERCURRENT PROTECTION TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MANUFACTURER'S DIRECTIONS.
- EXPOSED UTILITY LINES AND PIPES SHALL BE INSTALLED IN A WAY THAT DOES NOT OBSTRUCT OR PREVENT THE CLEANING OF FLOORS, WALLS, AND CEILING AREAS (2 INCHES OFF WALLS AND 6 INCHES MINIMUM OFF FLOORS).
- ELECTRICAL ENGINEER TO BE RESPONSIBLE FOR ALL CONCERNS AND ARRANGEMENTS REGARDING PENETRATIONS INTO THE FLOOR AND WALL. BUILDING OWNER TO APPROVE PRIOR TO CONSTRUCTION.
- ELECTRICAL ENGINEER TO LOCATE RECEPTACLES IN STORAGE AREA AS REQUIRED BY LOCAL BUILDING CODE.
- ELECTRICAL COMPONENTS MUST NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT
- IT IS THE RESPONSIBILITY OF THE ELECTRICIAN TO REVIEW THE MANUFACTURERS' INSTALLATION INSTRUCTIONS FOR ALL FOODSERVICE EQUIPMENT REQUIREMENT ELECTRICAL CONNECTIONS. SOME MAY REQUIRE MULTIPLE CONNECTIONS.
- REVIEW ALL GENERAL NOTES, SHEET QF100.

ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:

- ELECTRICAL ROUGH-IN
- ALL ELECTRICAL WORK, LABOR, AND MATERIAL REQUIRED TO CONNECT THIS EQUIPMENT IS TO BE FURNISHED BY ELECTRICAL CONTRACTOR UNLESS SPECIFICALLY CALLED FOR IN FOODSERVICE DOCUMENTS. ELECTRICAL CONTRACTOR SHALL INCLUDE ROUGHING-IN TO POINTS INDICATED ON ROUGHING-IN PLANS, FINAL CONNECTIONS FROM ROUGH-IN POINTS TO EQUIPMENT REQUIRING THOSE CONNECTIONS, AND THE SUPPLYING OF ALL NECESSARY MATERIALS AND LABOR FOR THIS WORK EXCEPT AS HEREINAFTER NOTED.
- ELECTRICAL BUILDING SERVICES INCLUDING BUT NOT LIMITED TO CONDUIT, WIRING, LINE AND DISCONNECT SWITCHES, SAFETY CUTOFFS AND FITTINGS, CONTROL PANELS, FUSES. BOXES AND FITTINGS REQUIRED FOR COMPLETE INSTALLATION (EXCEPT INTERNAL WIRING AS SPECIFIED OR INDICATED OTHERWISE ON DRAWINGS),
- FINAL ELECTRICAL CONNECTIONS TO EQUIPMENT SHALL BE BY THE ELECTRICAL CONTRACTOR, INCLUDING ALL REQUIRED MATERIALS (SUCH AS LINE AND DISCONNECT SWITCHES, SAFETY CUTOUTS, CONTROL PANELS, FUSE BOXES OR OTHER ELECTRICAL CONTROLS, FITTINGS, CONDUITS AND CONNECTIONS). ITEMS NOT FURNISHED AS A STANDARD PART OF THE EQUIPMENT BY THE MANUFACTURER ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR. STARTING SWITCHES PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR AND FURNISHED LOOSE AS A STANDARD BY THE EQUIPMENT MANUFACTURER ARE TO BE MOUNTED AND WIRED COMPLETE UNDER THE ELECTRICAL CONTRACT.
- FINAL CONNECTIONS, INCLUDING MOUNTING AND WIRING OF STARTERS AND SWITCHES FURNISHED AS PART OF THE FOODSERVICE EQUIPMENT (UNLESS OTHERWISE INDICATED ON DRAWINGS).
- JUNCTION BOXES, ELECTRICAL OUTLETS, COVER PLATES, SWITCHES, ETC. NOT BUILT INTO FIXTURES OR EQUIPMENT. ALL RECEPTACLES, COVER PLATES, ETC. IN FOODSERVICE AREAS SHALL BE MOISTURE PROOF. ELECTRICIAN TO PROVIDE BRUSHED STAINLESS STEEL COVER PLATES AT ALL SERVICE AND CONVENIENCE OUTLETS.
- PLUGS AND CORDS THAT ARE NEMA RATED AND UL APPROVED FOR MANUFACTURER AND FABRICATED EQUIPMENT.
- SHUNT-TRIP CIRCUIT BREAKERS OR DISCONNECTS FOR FIRE SUPPRESSION SYSTEM SHUT-OFF FOR EQUIPMENT BENEATH VENTILATORS AS REQUIRED BY NFPA-96 AND LOCAL, STATE, AND NATIONAL CODES.
- GFI RECEPTACLES AS REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.
- DISCONNECTS OR OTHER DEVICES AS MAY BE REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.
- ELECTRICIAN TO PROVIDE "TOMB STONE" STYLE HIGH IMPACT POLYCARBONATE OUTLET COVER WITH HINGED BASE AND WATER PROOF GASKET AT +2" AFF. PROVIDE TYPE OF OUTLET AS SHOWN ON PLAN. UNIT SHALL HAVE A MINIMUM OF TWO 3/4" CONDUITS ENTER THROUGH THE BOTTOM OF EACH BOX. ALIGN CONDUITS PARALLEL WITH TABLE OR CABINET.

WHEN APPLICABLE, THE ELECTRICAL CONTRACTOR SHALL PROVIDE CIRCUIT AND WIRING, INSTALL ELECTRICAL COMPONENTS (PROVIDED BY THE FOODSERVICE EQUIPMENT CONTRACTOR), AND INTERWIRE BETWEEN THE FOLLOWING:

- EXHAUST HOODS FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH LIGHT FIXTURES, EMPTY CONDUIT TO JUNCTION BOX, AND PRE-WIRE PACKAGE. ELECTRICAL CONTRACTOR TO INTERCONNECT TO SWITCHES AND MAKE ALL FINAL CONNECTIONS.
- STAINLESS STEEL UTILITY CHASE SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH HOLES CUT FOR RECEPTACLES AND CORD AND PLUG SETS LOOSE. ELECTRICAL CONTRACTOR TO INSTALL AND WIRE EACH RECEPTACLE ON UTILITY CHASE AND MAKE FINAL CONNECTIONS. ELECTRICAL CONTRACTOR TO CONNECT ALL CORD AND PLUG SETS TO EQUIPMENT.
- FIRE SUPPRESSION SYSTEM FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH APPLIANCE SHUT-OFF FEATURE. ELECTRICAL CONTRACTOR TO INTERCONNECT TO SHUNT TRIPS PER MANUFACTURER'S DIAGRAM SO AS TO SHUT OFF ALL EQUIPMENT UNDER HOODS WITH ACTIVATED.
- POWER TO ALL ELECTRICALLY OPERATED COOKING EQUIPMENT UNDER HOODS TO BE FROM PANEL WHERE MAIN BREAKER IS INTERWIRED WITH THE FIRE SUPPRESSION SYSTEM AND/OR FIRE TERMINAL BLOCK IN THE UTILITY DISTRIBUTION SYSTEM SO THAT THE POWER SHUT-OFF IS ACHIEVED UPON EITHER MANUAL OR AUTOMATIC OPERATION OF THE FIRE SUPPRESSION SYSTEM. ALL INTERWIRING BY ELECTRICAL CONTRACTOR.
- HOOD CONTROLS AND FIRE SUPPRESSION SYSTEMS EACH REQUIRE 24-HOUR EMERGENCY ELECTRICAL SERVICE.
- ELECTRICAL CONTRACTOR TO PROVIDE CIRCUITS ON ROOF FOR EXHAUST/SUPPLY FANS. VERIFY UTILITIES REQUIRED WITH MECHANICAL CONTRACTOR AND LOCATION OF UNITS WITH GENERAL CONTRACTOR. FINAL CONNECTIONS BY ELECTRICAL CONTRACTOR.
- DISHMACHINE SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR PRE-WIRED INTEGRAL CONTROL PANEL AND READY FOR FINAL CONNECTION BY ELECTRICAL CONTRACTOR.
- DISHMACHINE SHALL BE FURNISHED WITH EXHAUST FAN CONTROL SWITCH BY FOODSERVICE EQUIPMENT CONTRACTOR. ELECTRICAL CONTRACTOR TO INTERCONNECT TO EXHAUST FAN SO THAT FAN OPERATES WHEN DISHMACHINE IS TURNED ON.
- DISHMACHINE SHALL BE FURNISHED WITH LIMIT SWITCH BY FOODSERVICE EQUIPMENT CONTRACTOR. ELECTRICAL CONTRACTOR TO INTERCONNECT AND MAKE FINAL CONNECTIONS.
- COLD STORAGE ROOMS SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH PRE-WIRED LIGHT AND SWITCH AT DOOR PANEL. ELECTRICAL CONTRACTOR TO PROVIDE INTERCONNECTING WIRING TO EXTRA LIGHT FIXTURES AND MAKE FINAL CONNECTIONS.
- REFRIGERATION SYSTEMS SHALL BE FURNISHED AND INSTALLED BY FOODSERVICE EQUIPMENT CONTRACTOR. DEFROST CONTROL WIRING BETWEEN FREEZER CONDENSING UNIT AND EVAPORATOR COIL SHALL BE BY ELECTRICAL CONTRACTOR. FINAL ELECTRICAL TOPS AND DISCONNECTS FOR CONDENSING UNITS AND EVAPORATOR COILS SHALL BE FURNISHED BY ELECTRICAL CONTRACTOR.
- DISPOSERS SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH SOLENOID VALVE AND AUTO-REVERSING CONTROLLER WITH MAGNETIC STARTER AND START/STOP BUTTONS. INTERWIRING AND FINAL CONNECTION BY ELECTRICAL CONTRACTOR.
- UTILITY DISTRIBUTION SYSTEM SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR PRE-WIRED AND READY FOR FINAL CONNECTION BY ELECTRICAL CONTRACTOR. FOODSERVICE EQUIPMENT CONTRACTOR TO FURNISH CORD AND PLUG SETS FOR INSTALLATION TO EQUIPMENT BY ELECTRICAL CONTRACTOR. ALL NECESSARY INTERWIRING AND FINAL CONNECTIONS TO THE EQUIPMENT SHALL BE BY THE ELECTRICAL CONTRACTOR.
- AIR CURTAIN FAN TO BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH DOOR SWITCH. ELECTRICAL CONTRACTOR TO PROVIDE MASTER SWITCH, INTERWIRE DOOR SWITCH, AND MAKE FINAL CONNECTIONS.



1 QF400 FOOD SERVICE ELECTRICAL CONNECTION PLAN
1/4" = 1'-0"

ELECTRICAL LEGEND

●	SPECIAL PURPOSE RECEPTACLE (DEDICATED CIRCUIT)
◇	JUNCTION BOX
●	CONVENIENCE OUTLET (C.O.) - 16A/120/1
◆	DROP RECEPTACLE (DOWN FROM ABOVE)
■	STUB RECEPTACLE (UP FROM FLOOR)
⚠	DATA CONNECTION

REMOTE REFRIGERATION WIRING IS SHOWN FOR INFORMATIONAL PURPOSES ONLY. ACTUAL WIRING TO BE DETERMINED BY COMPRESSOR LOCATION AND BUILDING STRUCTURE, IN KEEPING WITH ALL REQUIREMENTS OF THE SPECIFICATIONS.

IT IS THE INTENT OF THIS DRAWING TO SHOW ELECTRICAL CONNECTION POINTS. FOR FINAL ROUGH-IN DRAWINGS, SEE CONTRACTOR'S DETAIL SHOP DRAWINGS. ALLOWANCES SHALL BE MADE FOR TRIM, FITTINGS AND ACCESSORIES.

FOODSERVICE EQUIPMENT CONTRACTOR TO PROVIDE HEATER TAPE FOR WALK-IN FREEZER CONDENSATE DRAIN LINE WITH INSTALLATION BY ELECTRICAL CONTRACTOR.

FOODSERVICE ELECTRICAL SCHEDULE

ITEM NO.	QTY.	DESCRIPTION	AMPS	HP	KW	VOLTS	PHASE	CONN. TYPE	NEMA	ELEC. CONN. HEIGHT	ELECTRICAL REMARKS
7	1	PASS-THRU REFRIGERATOR									
10	1	POT, PAN WASHING MACHINE	65	5		208	3	CORD & PLUG		48"	
18	2	COMBI OVEN ELECTRIC	25		9	208	3	CORD & PLUG		48"	
25	1	ICE CUBER	11.3			120	1	DIRECT		66"	
26	1	ROLL-IN REFRIGERATOR	2		0.23	120	1	CORD & PLUG	5-15	18"	
29	1	MILK COOLER	3	0.25		120	1	CORD & PLUG	5-15P	18"	
30	1	PASS THROUGH HEATED CABINET	7.8		1.6224	208	1			18"	
32	1	SERVING COUNTER, COLD FOOD	8.5			120	1	CORD & PLUG	5-15P	18"	
33	1	HOT FOOD TABLE	22		2.644	120	1	CORD & PLUG	5-30P	18"	
37	1	HEATED SHELF FOOD WARMER	10		1.225	120	1	CORD & PLUG		18"	
38	2	FLAV-R-SAVOR, PORTABLE HOLDING CABINET	14.1		1.697	120	1	CORD & PLUG	5-15P	18"	
39	1	SERVING COUNTER, COLD FOOD	8.5			120	1	CORD & PLUG	5-15P	18"	
44	1	ROLL-IN REFRIGERATOR	2		0.23	120	1		5-15	18"	
46	1	VENTLESS FRYER			18	208	3	DIRECT		18"	
47	1	REACH-IN FREEZER	9.5	1/2		120	1	CORD & PLUG		18"	
52	1	ROLL-IN REFRIGERATOR	2		0.23	120	1	CORD & PLUG	5-15P	18"	
54	1	HOT FOOD TABLE	22		2.644	120	1	CORD & PLUG	5-30P	18"	
57	1	SERVING COUNTER, COLD FOOD	8.5			120	1	CORD & PLUG	5-15P	18"	
58	1	MILK COOLER	3	0.25		120	1	CORD & PLUG	5-15P	18"	
59	1	HOT CABINET	12.5		1.5	120	1	CORD & PLUG	5-15P	18"	
66	1	LCD SCREEN	10			120	1	CORD & PLUG	5-15P	72"	ESTIMATED UTILITIES - FIELD VERIFY

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No.	Description	Date

KIPP ATLANTA

Enter address here

FOOD SERVICE ELECTRICAL CONNECTION PLAN

Project Number:	Project Number
Date:	Issue Date
Drawn By:	Author
Checked By:	Checker

QF400

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

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