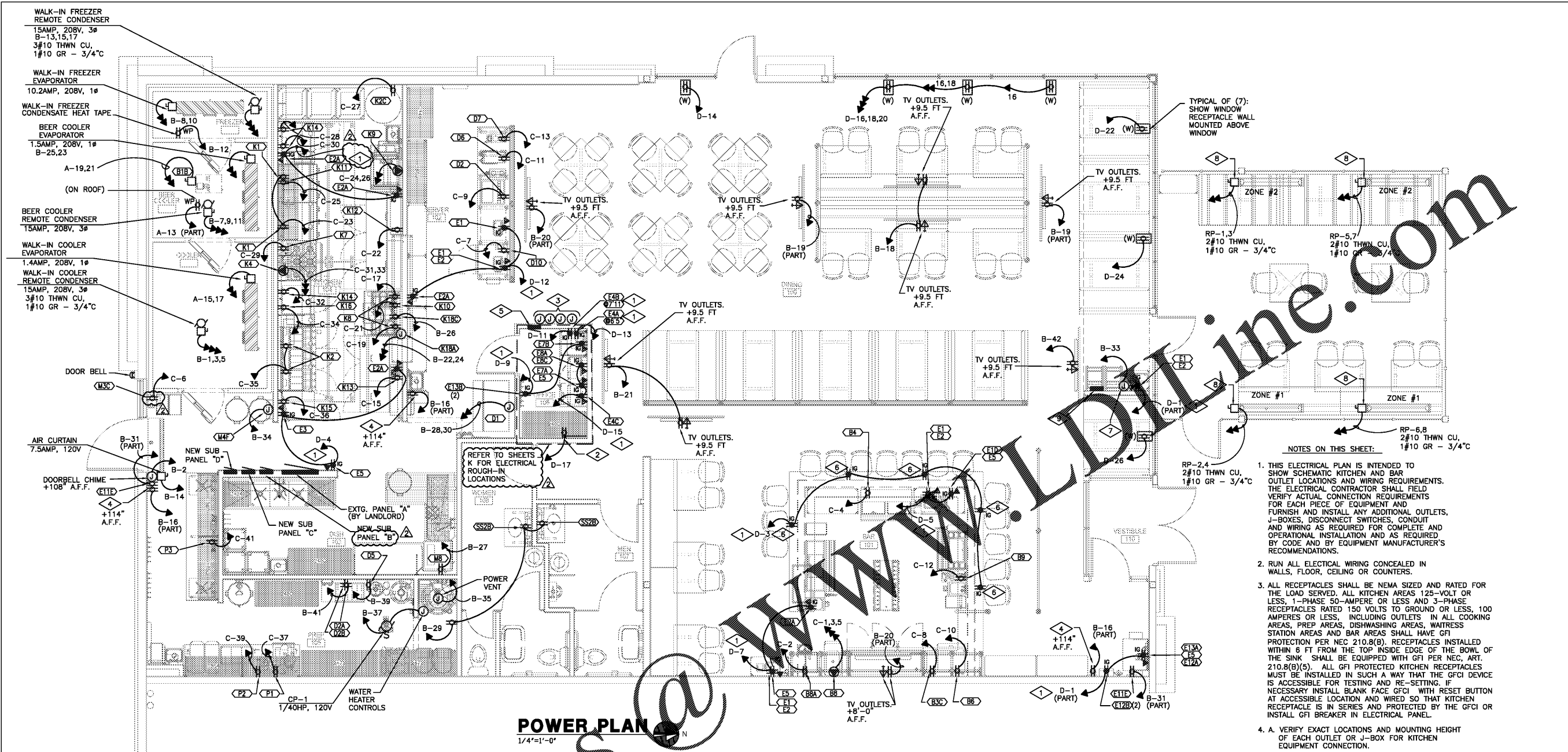


GOOD TIMES RESTAURANTS, INC.
 141 Union Blvd., Suite 400
 Lakewood, CO 80226
 303-384-1430

BAD DADDY'S BURGER BAR
 "SANDY PLAINS"
 3460 SANDY PLAINS RD N.E.
 SUITE 110
 MARIETTA, GA 30062

Issue Record:
 6.7.2019 FOR PLAN REVIEW
 08.28.2019 QCR

Drawn: DRAWN BY: WR
 Checked: CHECKED BY: WR
 Project No. PROJECT#: 19-213
 Contact: POWER PLAN



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

- DETAIL NOTES:**
- 1 ISOLATED GROUND CIRCUIT SHALL INCLUDE:
 2 #12 THWN CU + 1 #12 GR + 1 #12 IG
 - 2 TELEPHONE BOARD (MOUNTED ABOVE CEILING). INSTALL 2" CONDUIT FROM MAIN TELEPHONE BOARD TO THIS LOCATION. INSTALL #6 CU GROUND FROM TELEPHONE BOARD TO NEAREST GROUNDING ELECTRODE.
 - 3 J.BOX FOR MUSIC SYSTEM - VOLUME CONTROL. 4 GANG BOX AT 48" A.F.F.
 - 4 SECURITY SYSTEM HOIN OUTLET: 120V.
 - 5 MAINLINE STEP-DOWN TRANSFORMER SYSTEM "DP" WITH CAPABILITY TO ENABLE TURNING ON/OFF ALL RESTAURANT LIGHTING. SUPPLY BY OWNER. CONTROL FOR LIGHTING DIMMING PANEL SHALL BE FROM CIRCUIT A-19 AND POWER FOR LIGHTING CONTROL STATION FROM CIRCUIT DP-19.
 - 6 I.G. RECEPTACLE FOR CUSTOMER LAPTOPS. PROVIDE COPPER MODEL #TR7740BK COMBO USB CHARGER WITH TAMPER PROOF RECEPTACLE. MOUNT TO BOTTOM OF COUNTER.
 - 7 INFRATECH 2 ZONE REMOTE INTENSITY CONTROL UNIT: 1 AMP, 120V. ROUGH IN BOX PROVIDED WITH HEATERS. MOUNT HEATERS AT 45°.
 - 8 INFRATECH RADIANT PATIO HEATER WD-4028-S5-20B: 16.7AMP, 208V, 1Ø, 2-POLE 3Ø AMP BREAKER.
 - 9 INFRADECH COMFORT SOLID STATE 2 RELAY CONTROL PANEL "RP" 7Ø AMPS, 120/208V, 3Ø, 4W, 3-PHASE HEATER LOAD MOUNT AT 60° TO BOTTOM.

- NOTES:**
1. PROVIDE RELAYS AND SOLENOIDS TO ACHIEVE THE FOLLOWING: IN CASE OF FIRE UNDER KITCHEN HOOD ALL UNDER HOOD COOKING EQUIPMENT, ELECTRIC AND GAS, MUST SHUT OFF. MAKE-UP AIR UNIT MUST SHUT OFF AND EXHAUST FAN MUST TURN ON OR STAY ON. POWER FOR SOLENOIDS TO SHUT OFF GAS TO UNDER HOOD COOKING EQUIPMENT SHALL BE FROM CIRCUIT C-15.
 2. ELECTRICAL / DATA / PHONE OUTLET / LIGHT SWITCHES COLORS:
 WHITE FRIP WALL AREAS: WHITE
 STAINLESS STEEL WALL FINISH AREAS: STAINLESS STEEL
 ALL OTHER AREAS: BLACK
 3. ELECTRICAL CONTRACTOR SHALL INSTALL A 3/4" AND RIGID CONDUIT FOR DATA, AUDIO, VIDEO AND SECURITY SYSTEM PER OWNER'S REQUIREMENTS. CONTACT OWNER PRIOR TO BIDDING.

NOTE ON PATIO HEATER CONTROLS:
 ALL PATIO HEATERS, RELAY PANEL AND HEATER CONTROLS SHALL BE SUPPLIED BY INFRADECH. CONTACT SCOTT POLANCO AT (310) 354-1255 FOR WIRING DIAGRAMS AND OTHER QUESTIONS REGARDING INSTALLATION. USE FOLLOWING EQUIPMENT:

Qty	Model	Part#	Description
4	W-4028-35	21-1135	Stainless Steel Heater
1	30-4052		2 Relay Panel - 208V - Three Phase
1	30-4033		2 Zone Analog Control

- NOTES ON THIS SHEET:**
11. ALL PENETRATIONS FROM WALK-IN COOLER SHALL BE THROUGH CEILING AND SHALL BE VAPOR TIGHT.
 12. FOR THE WALK-IN COOLER AND FREEZER IF REQUIRED BY LOCAL HEALTH AUTHORITIES, PROVIDE ADDITIONAL VAPOR TIGHT LIGHTS.
 13. PROVIDE ALL REQUIRED DISCONNECTS/SWITCHES AT BLOWER COILS.
 14. REFER TO ARCHITECTURAL SHEETS K FOR POWER OUTLET HEIGHTS.

- NOTES ON THIS SHEET:**
1. THIS ELECTRICAL PLAN IS INTENDED TO SHOW SCHEMATIC KITCHEN AND BAR OUTLET LOCATIONS AND WIRING REQUIREMENTS. THE ELECTRICAL CONTRACTOR SHALL FIELD VERIFY ACTUAL CONNECTION REQUIREMENTS FOR EACH PIECE OF EQUIPMENT AND FURNISH AND INSTALL ANY ADDITIONAL OUTLETS, J-BOXES, DISCONNECT SWITCHES, CONDUIT AND WIRING AS REQUIRED FOR COMPLETE AND OPERATIONAL INSTALLATION AND AS REQUIRED BY CODE AND BY EQUIPMENT MANUFACTURER'S RECOMMENDATIONS.
 2. RUN ALL ELECTRICAL WIRING CONCEALED IN WALLS, FLOOR, CEILING OR COUNTERS.
 3. ALL RECEPTACLES SHALL BE NEMA SIZED AND RATED FOR THE LOAD SERVED. ALL KITCHEN AREAS 125-VOLT OR LESS, 1-PHASE 50-AMPERE OR LESS AND 3-PHASE RECEPTACLES RATED 150 VOLTS TO GROUND OR LESS, 100 AMPERES OR LESS, INCLUDING OUTLETS IN ALL COOKING AREAS, PREP AREAS, DISHWASHING AREAS, WAITRESS STATION AREAS AND BAR AREAS SHALL HAVE GFI PROTECTION PER NEC 210.8(B). RECEPTACLES INSTALLED WITHIN 6 FT FROM THE TOP INSIDE EDGE OF THE BOWL OF THE SINK SHALL BE EQUIPPED WITH GFI PER NEC, ART. 210.8(B)(5). ALL GFI PROTECTED KITCHEN RECEPTACLES MUST BE INSTALLED IN SUCH A WAY THAT THE GFCI DEVICE IS ACCESSIBLE FOR TESTING AND RE-SETTING. IF NECESSARY INSTALL BLANK FACE GFCI WITH RESET BUTTON AT ACCESSIBLE LOCATION AND WIRED SO THAT KITCHEN RECEPTACLE IS IN SERIES AND PROTECTED BY THE GFCI OR INSTALL GFI BREAKER IN ELECTRICAL PANEL.
 4. A. VERIFY EXACT LOCATIONS AND MOUNTING HEIGHT OF EACH OUTLET OR J-BOX FOR KITCHEN EQUIPMENT CONNECTION.
 B. SEE EQUIPMENT ROUGH-IN K SHEET FOR DIMENSIONS OF ELECTRICAL ROUGH-INS.
 5. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL REQUIRED MATERIALS TO MAKE FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
 6. ALL EXPOSED SERVICES, COMPONENTS AND CONNECTIONS SHALL BE VAPOR TIGHT.
 7. OUTLETS FOR WALL MOUNTED OVENS OR COUNTER MOUNTED COOKING EQUIPMENT (A SEPARABLE CONNECTOR OR A PLUG AND RECEPTACLE COMBINATION) SHALL BE APPROVED FOR THE TEMPERATURE OF THE SPACE IN WHICH IT IS LOCATED PER NEC 422.16(B)(3).
 8. FURNISH AND INSTALL THE FOLLOWING:
 A. ALL DISCONNECTS OR OTHER DEVICES AS REQUIRED BY CODE.
 WHERE APPLIANCES ARE NOT PROVIDED WITH BUILT-IN UNIT DISCONNECTING SWITCHES (DISCONNECTING MEANS PER NEC 422-34), PROVIDE SEPARATE DISCONNECT SWITCH FOR APPLIANCE. DO NOT LOCATE DISCONNECTS OR OTHER DEVICES (OTHER THAN JUNCTION BOXES OR CORD AND PLUG RECEPTACLES) BEHIND COOKING EQUIPMENT OR BELOW EXHAUST HOODS.
 B. ALL SHUNT TRIP CIRCUIT BREAKERS OR DISCONNECTS FOR FIRE CONTROL SYSTEM SHUT-OFF OF COOKING EQUIPMENT BELOW EXHAUST HOODS AND VENTILLATORS, INTERWIRED WITH FIRE SUPPRESSION SYSTEM, AS REQUIRED BY N.F.P.A. AND LOCAL CODES.
 C. ALL SWITCHES AND WIRING FOR LIGHT FIXTURES IN EXHAUST HOODS.
 D. ALL SHIELDING FOR LIGHT FIXTURES LOCATED OVER, BY OR WITHIN FOOD STORAGE AND PREP AREAS, OR WARE WASHING AREAS.
 E. FURNISH AND INSTALL WIRING TO INTERWIRE BETWEEN ALL HOOD COMPONENTS.
 F. FURNISH AND INSTALL CONDUIT AND WIRING TO ALL WALK-IN COOLER COMPONENTS FOR EACH EVAPORATOR COIL, EACH CEILING LIGHT, EACH LIGHT AND PERSONAL ALARM SWITCH, EACH DOOR HEATER AND EACH TEMPERATURE ALARM AS REQUIRED.