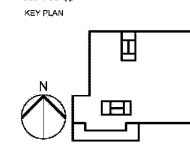


MARRIOTT SAWGRASS
CABANA CLUB

Designer: Knowledge, State of Florida, Professional Engineer, License No. 77871
This sheet has been electronically signed and sealed by Designer Knowledge, on the Date and/or Time Stamp with a digital signature.
Physical copies of this document are not considered signed and sealed, and the signature must be verified on any electronic copy.



REVISION
NO. DESCRIPTION DATE

HKS PROJECT NUMBER
22808.001
DATE
05/22/2020
ISSUE
PERMIT SET

SHEET TITLE
ENLARGED PLAN - ELECTRICAL

SHEET NO.
E2.10

SHEET NOTES:

1. PROVIDE ALL POWER AND FIRE ALARM INSTALLATIONS IN ACCORDANCE WITH ELECTRICAL SYSTEM REQUIREMENTS AND SPECIFICATIONS. ALL ELECTRICAL INSTALLATIONS SHALL COMPLY WITH THE 2017 FLORIDA BUILDING AND ENERGY CODES.
2. COORDINATE WITH MECHANICAL AND PLUMBING DRAWINGS AND SPECIFICATIONS FOR ALL FINAL EQUIPMENT REQUIREMENTS. REFER TO ELECTRICAL EQUIPMENT SCHEDULES FOR ELECTRICAL CONNECTION REQUIREMENTS. COORDINATE ALL FINAL ELECTRICAL REQUIREMENTS WITH SUBMITTED AND APPROVED EQUIPMENT SHOP DRAWINGS.
3. ALL 125V, SINGLE PHASE, 15A AND 20A RECEPTACLES INSTALLED IN KITCHEN AND BAR AREAS SHALL HAVE READILY ACCESSIBLE GROUND-FAULT CIRCUIT INTERRUPTER PROTECTION FOR PERSONNEL. ACCESSIBLE RECEPTACLES WITHIN THE KITCHEN AND BAR AREAS HAVE BEEN SHOWN AS GFCI TYPE DEVICES WITHIN PLANS. RECEPTACLES BEHIND FIXED EQUIPMENT HAVE BEEN PROVIDED WITH GFCI TYPE BREAKERS. REFER TO ENLARGED PLANS AND PANEL SCHEDULES FOR REQUIREMENTS.
4. CONTRACTOR SHALL PROVIDE DISCONNECTS OR LOCKABLE BREAKERS FOR HARDWARED KITCHEN EQUIPMENT NOT WITHIN LINE OF SIGHT FROM THE PANEL PER NEC REQUIREMENTS. COORDINATE FINAL ELECTRICAL REQUIREMENTS WITH SUBMITTED AND APPROVED FOOD SERVICE EQUIPMENT.
5. COORDINATE EXACT LOCATIONS AND MOUNTING HEIGHTS OF ALL ELECTRICAL DEVICES WITH ARCHITECT, INTERIORS AND FOOD SERVICE PLANS AND ELEVATIONS PRIOR TO ROUGH-IN.

KITCHEN EQUIPMENT SCHEDULE - LEVEL 01 - ELECTRICAL										
TAG	DESCRIPTION	FLA	TOTAL VA	VOLTAGE	POLES	DEVICE	PANEL	CIRCUIT NUMBER	CIRCUIT DESCRIPTION	NOTES
E004	WALK-IN KEG COOLER	18 A	1820 VA	120 V	1	DIRECT	K1	43	2#12, 1#12G, 3#6C	
E006	MEDIUM TEMPERATURE BLOWER COIL	10 A	1200 VA	120 V	1	DIRECT	K1	26	2#12, 1#12G, 3#6C	
E011	DRAIFT BEHND-COOL SYSTEM	16 A	1920 VA	120 V	1	DIRECT	K1	43	2#12, 1#12G, 3#6C	
E012	WALK-IN COOLER	16 A	1920 VA	120 V	1	DIRECT	K1	42	2#12, 1#12G, 3#6C	
E013	MEDIUM TEMPERATURE BLOWER COIL	10 A	1200 VA	120 V	1	DIRECT	K1	19	2#12, 1#12G, 3#6C	
E017	WALK-IN FREEZER	18 A	1920 VA	120 V	1	DIRECT	K1	38	2#12, 1#12G, 3#6C	
E018	LOW TEMPERATURE BLOWER COIL	10 A	2080 VA	208 V	2	DIRECT	K1	44,46	2#12, 1#12G, 3#6C	
E022	SODA SYSTEM BAG-IN-BOX	16 A	1920 VA	120 V	1	5-20R	K1	59	2#12, 1#12G, 3#6C	
E028	SCRAP COLLECTOR	4 A	1440 VA	208 V	3	DIRECT	K1	49,51,53	3#12, 1#12G, 3#6C	
E033	DISH MACHINE - HIGH TEMPERATURE	60 A	21600 VA	208 V	3	DIRECT	MDP	1	3#3, 1#6G, 1-1#4C	
E056	20 QUART MIXIE	8 A	720 VA	120 V	1	5-15R	K1	7	2#12, 1#12G, 3#6C	
E059	WORK TABLE CONVENIENCE OUTLET	16 A	1920 VA	120 V	1	5-20R	K1	37	2#12, 1#12G, 3#6C	
E059	WORK TABLE CONVENIENCE OUTLET	16 A	1920 VA	120 V	1	5-20R	K1	41	2#12, 1#12G, 3#6C	
E063	UNDERCOUNTER REFRIGERATOR	3 A	360 VA	120 V	1	5-15R	K1	6	2#12, 1#12G, 3#6C	
E064	FOOD PROCESSOR	12 A	1440 VA	120 V	1	5-15R	K1	13	2#12, 1#12G, 3#6C	
E071	EXHAUST HOOD	16 A	1920 VA	120 V	1	DIRECT	K1	34	2#12, 1#12G, 3#6C	
E077	DOUBLE STACKED CONVECTION OVEN	8 A	720 VA	120 V	1	5-15R	K1S	2	2#12, 1#12G, 3#6C	
E077	DOUBLE STACKED CONVECTION OVEN	8 A	720 VA	120 V	1	5-15R	K1S	1	2#12, 1#12G, 3#6C	
E079	FRYER BATTERY WITH FILTER	16 A	1920 VA	120 V	1	5-20R	K1S	3	2#12, 1#12G, 3#6C	
E079	FRYER BATTERY WITH FILTER	16 A	1800 VA	120 V	1	5-20R	K1S	4	2#12, 1#12G, 3#6C	
E082	REFRIGERATED EQUIPMENT STAND	2 A	240 VA	120 V	1	5-15R	K1S	5	2#12, 1#12G, 3#6C	
E084	REACH-IN REFRIGERATOR	3 A	360 VA	120 V	1	5-15R	K1	2	2#12, 1#12G, 3#6C	
E091	WORK TABLE WITH PREP SINK	16 A	1920 VA	120 V	1	5-20R	K1	36	2#12, 1#12G, 3#6C	
E091	WORK TABLE WITH PREP SINK	16 A	1920 VA	120 V	1	5-20R	K1	32	2#12, 1#12G, 3#6C	
E094	UNDERCOUNTER REFRIGERATOR	3 A	360 VA	120 V	1	5-15R	K1	25	2#12, 1#12G, 3#6C	
E102	DROP-IN SOUP WELL	7 A	840 VA	120 V	1	5-15R	K1	11	2#12, 1#12G, 3#6C	
E102	DROP-IN SOUP WELL	7 A	840 VA	120 V	1	5-15R	K1	8	2#12, 1#12G, 3#6C	
E103	UNDERCOUNTER REFRIGERATOR	3 A	360 VA	120 V	1	5-15R	K1	9	2#12, 1#12G, 3#6C	
E104	DROP-IN HOT FOOD WELL 2 WELLS	20 A	4160 VA	208 V	2	6-30R	K1	16,17	2#10, 1#10G, 3#6C	
E106	REFRIGERATED SALAD PRE TABLE	5 A	600 VA	120 V	1	5-15R	K1	4	2#12, 1#12G, 3#6C	
E108	HEAT LAMP	10 A	2080 VA	208 V	2	DIRECT	K1	46,47	2#12, 1#12G, 3#6C	
E109	HEAT LAMP	10 A	2080 VA	208 V	2	DIRECT	K1	48,50	2#12, 1#12G, 3#6C	
E111	POS PRINTER	10 A	1200 VA	120 V	1	5-20R	L1	4	2#12, 1#12G, 3#6C	
E111	POS PRINTER	10 A	1200 VA	120 V	1	5-20R	L1	5	2#12, 1#12G, 3#6C	
E112	CONVYTOR TOASTER	11 A	2280 VA	208 V	2	5-15R	K1	18,21	2#12, 1#12G, 3#6C	
E113	MICROWAVE	16 A	1920 VA	120 V	1	5-20R	K1	31	2#12, 1#12G, 3#6C	
E118	ICE MACHINE	20 A	4160 VA	208 V	2	DIRECT	K1	16,18	2#10, 1#10G, 3#6C	
E126	COFFEE BREWLER / DISPENSER	30 A	6240 VA	208 V	2	6-30R	K1	20,22	2#10, 1#10G, 3#6C	
E127	ICE TEA BREWER / DISPENSER	15 A	1800 VA	120 V	1	5-15R	K1	14	2#12, 1#12G, 3#6C	
E128	SPARKLING WATER DISPENSER	5 A	600 VA	120 V	1	5-15R	K1	6	2#12, 1#12G, 3#6C	
E129	SODA / ICE DISPENSER	16 A	1920 VA	120 V	1	5-20R	K1	5	2#12, 1#12G, 3#6C	
E137	POS SYSTEM WITH PRINTER	16 A	1920 VA	120 V	1	5-20R	L1	1	2#12, 1#12G, 3#6C	
E137	POS SYSTEM WITH PRINTER	16 A	1920 VA	120 V	1	5-20R	L1	2	2#12, 1#12G, 3#6C	
E144	BOTTLE COOLER	2 A	240 VA	120 V	1	5-15R	K1	1	2#12, 1#12G, 3#6C	
E182	SODA GUN	10 A	1200 VA	120 V	1	5-15R	K1	24	2#12, 1#12G, 3#6C	
E185	ISLAND OASIS MACHINE	16 A	1920 VA	120 V	1	5-15R	K1	12	2#12, 1#12G, 3#6C	
E187	CORNER DRINKBAR CONVENIENCE	16 A	1920 VA	120 V	1	5-20R	K1	31	2#12, 1#12G, 3#6C	
E189	GLASS WASHER, HIGH TEMPERATURE	40 A	8320 VA	208 V	2	DIRECT	K1	27,29	2#6, 1#6G, 1-1#1C	
E191	BACK BAR COUNTER CONVENIENCE	16 A	1920 VA	120 V	1	5-20R	K1	30	2#12, 1#12G, 3#6C	
E191	BACK BAR COUNTER CONVENIENCE	16 A	1920 VA	120 V	1	5-20R	K1	28	2#12, 1#12G, 3#6C	
E192	BACK BAR COOLER, BOTTLES	2 A	240 VA	120 V	1	5-15R	K1	23	2#12, 1#12G, 3#6C	
E196	DUAL TEMPERATURE COOLER	16 A	1920 VA	120 V	1	5-15R	K1	3	2#12, 1#12G, 3#6C	
E197	POS SYSTEM WITH PRINTER	16 A	1920 VA	120 V	1	5-20R	L1	1	2#12, 1#12G, 3#6C	
E197	POS SYSTEM WITH PRINTER	16 A	1920 VA	120 V	1	5-20R	L1	2	2#12, 1#12G, 3#6C	
E197	POS SYSTEM WITH PRINTER	16 A	1920 VA	120 V	1	5-20R	L1	3	2#12, 1#12G, 3#6C	

NOTES:
1. COORDINATE ALL ELECTRICAL DEVICE LOCATIONS AND ELEVATIONS WITH FOOD SERVICE AND ARCHITECTURAL DRAWINGS PRIOR TO ROUGH-IN.
2. REFER TO FOOD SERVICE DRAWINGS FOR BEVERAGE CONDUNIT REQUIREMENTS AND COORDINATE INSTALLATION WITH ALL OTHER TRADES.



1 ENLARGED PLAN - LEVEL 01 KITCHEN - POWER
E2.10 1/4" = 1'-0"

