

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

BAD DADDY'S BURGER BAR
"EASTCHASE"
MONTGOMERY, AL 36117

Issue Record:

4.23.2019	FOR PLAN REVIEW
05.06.2019	WALK-IN BOX
07.01.2019	CANOPY REVS
02.10.2020	TO GO REVS

Revisions:

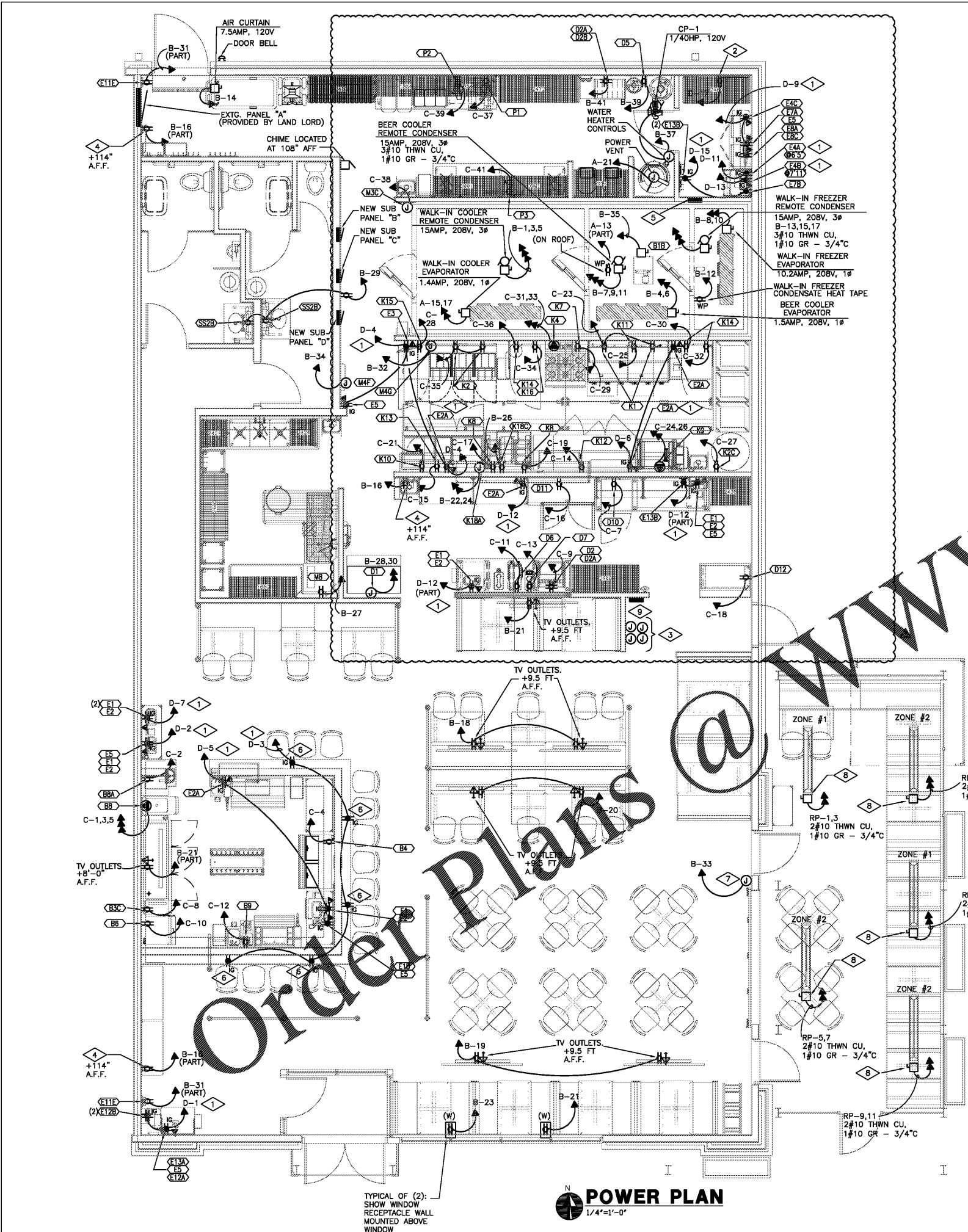
Drawn:
DRAWN BY: VR

Checked:
CHECKED BY: VR

Project No.
PROJECT#: 19-207

Contractor:

POWER PLAN



- DETAIL NOTES:
- ISOLATED GROUND CIRCUIT SHALL INCLUDE:
2 #12 THWN CU + 1 #12 GR + 1 #12 IG
 - 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.
 - J-BOX FOR MUSIC SYSTEM - VOLUME CONTROLS.
4 GANG BOX AT 48" A.F.F.
 - SECURITY SYSTEM HORN OUTLET: 1AMP, 120V.
 - MARLIN STELLAR PANELBOARD DIMMING SYSTEM "DP" WITH CAPABILITY TO ENABLE TURNING ON/OFF ALL RESTAURANT LIGHTING. SUPPLIED BY OWNER. CONTROLS FOR LIGHTING DIMMING PANEL SHALL BE FROM CIRCUIT A-23 AND POWER FOR LIGHTING CONTROL STATION FROM CIRCUIT DP-19.
 - I.G. RECEPTACLE FOR CUSTOMER LAPTOPS PROVIDE COOPER MODEL #TR7740BK COMBO USB CHARGER WITH TAMPER PROOF RECEPTACLE. MOUNT TO BOTTOM OF COUNTER.
 - INFRA TECH 3 ZONE REMOTE INTENSITY CONTROL UNIT:
1 AMP, 120V.
 - INFRA TECH RADIANT PATIO HEATER WD-402B-SS-208:
16.7AMP, 208V, 1Ø, 2-POLE 30 AMP BREAKER.
 - INFRA TECH COMFORT SOLID STATE 5 RELAY CONTROL PANEL "RP" 50 AMPS, 120/208V, 3Ø, 4W, 3-PHASE HEATER LOAD AT 58" TO BOTTOM.

- NOTES ON THIS SHEET:
- THIS ELECTRICAL PLAN IS INTENDED TO SHOW SCHEMATIC KITCHEN AND RESTAURANT OUTLET LOCATIONS AND WIRING REQUIREMENTS. THE ELECTRICAL CONTRACTOR SHALL VERIFY ACTUAL CONNECTIONS AND REQUIREMENTS FOR EACH PIECE OF EQUIPMENT AND FURNISH AND INSTALL ANY ADDITIONAL 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.
 - RUN ALL ELECTRICAL WIRING CONCEALED IN WALLS, FLOOR, CEILING OR COUNTERS.
 - 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.
 - 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.
 - ELECTRICAL CONTRACTOR SHALL PROVIDE ALL REQUIRED MATERIALS TO MAKE FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
 - ALL EXPOSED SERVICES, COMPONENTS AND CONNECTIONS SHALL BE VAPOR TIGHT.
 - 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).
 - 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 VENTILATORS. 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.
 - FURNISH AND INSTALL WIRING TO INTERWIRE BETWEEN ALL HOOD COMPONENTS.
 - 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.
 - ALL PENETRATIONS FROM WALK-IN COOLER SHALL BE THROUGH CEILING AND SHALL BE VAPOR TIGHT
 - FOR THE WALK-IN COOLER AND FREEZER IF REQUIRED BY LOCAL HEALTH AUTHORITIES, PROVIDE ADDITIONAL VAPOR TIGHT LIGHTS.
 - PROVIDE ALL REQUIRED DISCONNECTS/SWITCHES AT BLOWER COILS.
 - REFER TO ARCHITECTURAL SHEETS K FOR POWER OUTLET HEIGHTS.

- NOTES:
- PROVIDE RELAYS AND SOLENOIDS TO ACHIEVE THE FOLLOWING: IN CASE OF FIRE UNDER 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 B-36.
 - ELECTRICAL / DATA / PHONE OUTLET / LIGHT SWITCHES COLORS: WHITE FRP WALL AREAS: WHITE STAINLESS STEEL WALL FINISH AREAS: STAINLESS STEEL ALL OTHER AREAS: BLACK
 - 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 CONTROL:
- ALL PATIO HEATERS, RELAY PANEL AND HEATER CONTROLS SHALL BE SUPPLIED BY INFRA TECH. CONTACT SCOTT POLANCO AT (310) 354-1255 FOR WIRING DIAGRAMS AND OTHER QUESTIONS REGARDING INSTALLATION. USE FOLLOWING EQUIPMENT:
- | Qty | Part | Model |
|-----|---------|---------------------------------------|
| 5 | 27-310 | WD-672-455-208 Stainless Steel Heater |
| 1 | 30-4056 | 6 Relay Panel - 208V - Three Phase |
| 1 | 30-4033 | 2 Zone Analog Control |

TYPICAL OF (2):
SHOW WINDOW RECEPTACLE WALL MOUNTED ABOVE WINDOW

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

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