

- FOOD SERVICE ELECTRICAL NOTES.**
1. The sole purpose of these food service plans are to indicate the rough-in locations and requirements for food service equipment as shown. Electrical Contractor is responsible to install all electrical work in accordance with all governing code requirements. Electrical Contractor is responsible to immediately notify KEAGGY/GINSBERG of any code requirements not indicated on these drawings.
 2. Electrical Contractor to provide magnetic starters, disconnects and thermo overload protection on all motors and/or equipment where required. Electrical Engineer to provide all wiring diagrams for magnetic starters, disconnects and thermo overload protections.
 3. Electrical Contractor to connect all electrical food service equipment and fixtures and do any internal wiring where required.
 4. Electrical Contractor to size all junction boxes; provide all junction boxes, pull boxes, future mounted and wall mounted convenience outlets. Food Service Equipment Contractor to locate all convenience outlets and switches where part of fixture. Internal wiring of such boxes to be installed and supplied by Electrical Contractor. Whenever access is not available for the Electrical Contractor to run his lines from junction boxes to end usage in the future, the Food Service Equipment Contractor is to install suitable conduit for the running of such lines. All convenience outlets in wall to be flush with finished wall. Electrical Contractor to locate and field mount all junction boxes in an accessible location. Food Service Equipment Contractor to coordinate locations of junction boxes and electrical panels with the Electrical Contractor.
 5. Food Service Equipment Contractor will cut access holes to convenience outlets in back splashes but Electrical Contractor to provide extension shields if required.
 6. Electrical Contractor to provide and install refrigeration conduit lines from compressor area to pull boxes to sub-ups as indicated on the food service equipment refrigeration plan. Conduit to be round transe (or equal) with diameter as indicated with a minimum radius bend(s) of 24-inches.
 7. Electrical Contractor to provide/install empty conduit lines for beer and soda lines as indicated on food service equipment electrical rough-in plan. Conduit to be round transe (or equal) with diameter as indicated with minimum radius of 24-inches.
 8. Electrical Contractor to provide and install empty conduits for computer, telephone, fax and point of sale systems. See Owner and supplier for necessary information. Owner to provide this information before walls and ground are covered up and food service equipment is set in place.
 9. Electrical Contractor to connect all compressors and blower coils complete with disconnects and magnetic starters as required.
 10. Electrical Contractor to provide hook ups and wiring to vapor proof lights in walk-in cooler/freezer complete with switch wiring located inside and outside. Provide power at compressor rack (see food service equipment refrigeration plan for location and requirements). Provide a five (5) wire color coded auto defrost service from blower coil to remote compressor(s).
 11. Electrical Contractor to provide power on roof and connect exhaust and make-up air fans. Locate switches with red pilot lights as shown of food service equipment electrical rough-in plan or as directed by HVAC Contractor and Electrical engineer. Connect vapor proof lights. Interconnect exhaust and make-up air fans as required by local code(s).
 12. Electrical Contractor to provide/install stainless steel cover plates for any fully or partially exposed pull boxes and/or access boxes and to provide stainless steel cover plates for all convenience outlets.
 13. The symbols on the food service equipment electrical rough-in plan are to indicate location and type of connection only. Electrical Contractor to provide circuits and conduit runs as required. Where the symbols α are indicated for a solid/direct connection, Electrical Contractor to provide a forty-eight (48) inch long flex conduit stubbed out from the wall. Electrical Contractor to locate junction boxes in accessible locations; co-ordinate locations with Food Service Equipment Contractor.
 14. Electrical Contractor shall install and provide lock-out devices on all breakers for clocks, refrigeration, control wiring, exhaust system controls and fire extinguishing systems.
 15. Electrical Contractor to verify with Plumbing Contractor for location of gas solenoid valve. Electrical Contractor to supply power.
 16. All convenience outlets to be set horizontally. All outlets and connections shown on the food service equipment electrical rough-in plan are for food service equipment shown of food service equipment floor plan only. See Architect, Owner and/or Electrical engineer's plan for additional requirements.

- FOOD SERVICE EQUIPMENT ELECTRICAL SYMBOLS.**
- 120 VOLT DUPLEX OUTLET.
 - 208 VOLT OUTLET.
 - 120/208 VOLT OUTLET.
 - J-BOX - LOCATE IN AN ACCESSIBLE LOCATION.
 - FIXTURE MOUNTED JUNCTION BOX.
 - FIXTURE MOUNTED ELECTRICAL PANEL.
 - FIRE SUPPRESSION SYSTEM EMPTY PULL BOX.
 - WALL SWITCH @ +48" A.F.F.
 - TELEPHONE OUTLET.
 - FUSED DISCONNECT SWITCH MOUNTED AT +48" A.F.F.
- ELECTRICAL CONSULTANT TO REFERENCE/CO-ORDINATE ALL INFORMATION SHOWN ON THE FOOD SERVICE DRAWINGS WITH ELECTRICAL ENGINEERING PLANS AND DOCUMENTS.**
- SEE FOOD SERVICE EQUIPMENT SCHEDULE SHEETS FOR EQUIPMENT ELECTRICAL INFORMATION.**

FOR REFERENCE ONLY.

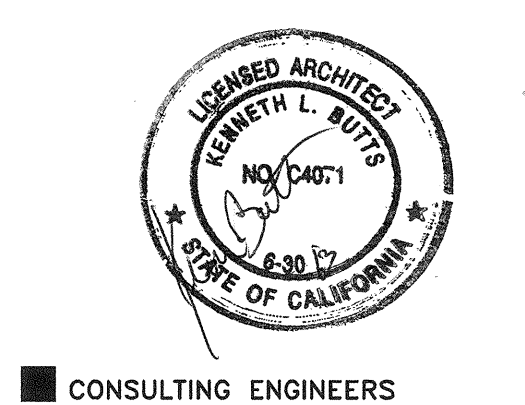
NOTIFICATION OF THE DIV. OF THE STATE ARCHITECT
OFFICE OF REGULATION SERVICES
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FEB 27 2013

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SERVERY RETROFIT & COSMETIC FINISHES

REVISIONS:

NO.	DATE	DESCRIPTION

SHEET TITLE:

FOOD SERVICE EQUIPMENT ELECTRICAL ROUGH-IN PLAN

DATE:
10/03/11
SCALE:
AS SHOWN
DRAWN BY:
DCK / RBG
JOB NUMBER:
080111
SHEET NO:

FS-4.0