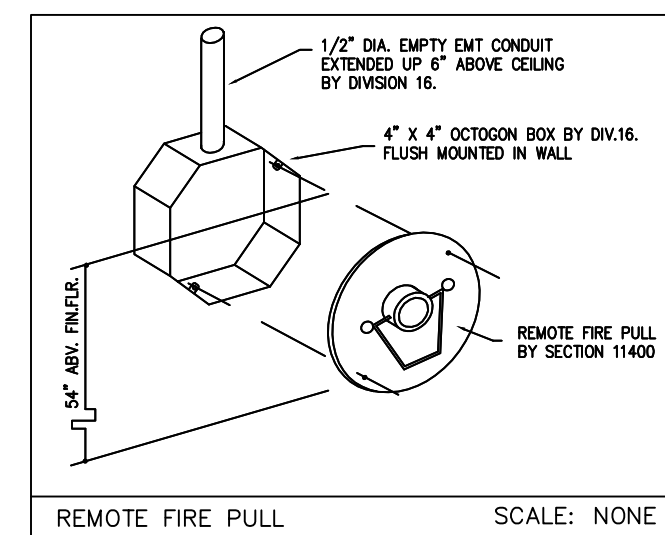


A
K13
ELECTRICAL ROUGH-IN PLAN
SCALE: 1/4" = 1'-0"

ELECTRICAL LEGEND	
	DR DUPLEX RECEPTACLE
	DR DUPLEX RECEPTACLE IN WALL
	PMR PEDESTAL MOUNT DUPLEX RECEPTACLE
	SR SINGLE RECEPTACLE
	SR SINGLE RECEPTACLE IN WALL
	PMR PEDESTAL MOUNT SINGLE RECEPTACLE
	JB JUNCTION BOX
	JB JUNCTION BOX IN WALL
	JB JUNCTION BOX IN WALL WITH DISCONNECT
	CS CONDUIT STUB
	LF LIGHT FIXTURE
	MC MOTOR CONTROL SWITCH
	SW SWITCH (TOGGLE)
	AFF ABOVE FINISHED FLOOR
	BTC BRANCH TO CONNECTION

ELECTRICAL NOTES	
THE FOLLOWING WORK IS TO BE PERFORMED BY THE ELECTRICAL CONTRACTOR:	
-	ROUGHING-IN AND FINAL CONNECTIONS OF ELECTRICAL SYSTEMS TO FOODSERVICE EQUIPMENT.
-	CONDUIT AND WIRING FROM DISPOSER SWITCH TO TIME DELAY, MAGNETIC STARTER, MOTOR AND SOLENOID VALVES: ALL BELOW COUNTER TOP.
-	WALL SWITCH FOR LIGHT FIXTURES IN EXHAUST HOODS.
-	WALL SWITCH FOR FAN MOTOR FOR EXHAUST HOOD'S SYSTEM.
-	WIRING TO AND INSTALLATION OF ACCESSORIES (IF ANY) WHICH ARE FURNISHED STANDARD WITH FOODSERVICE EQUIPMENT.
-	EMERGENCY LIGHTING AND/OR POWER SYSTEMS.
-	ALL DISCONNECT SWITCHES AS REQUIRED. (NEMA 4, WATERPROOF SUGGESTED).
-	SPECIAL NOTE: ANSUL FIRE SUPPRESSION SYSTEM IS TO BE CONNECTED TO CORRESPONDING SHUNT TRIP BREAKERS FIRE SHUT DOWN OF CEILING EQUIPMENT BELOW VENTILATOR DURING FIRE - IN ADDITION, THE SUPPRESSION SYSTEM SHALL BE REQUIRED TO BE INTERCONNECTED WITH MECHANICAL GAS SHUT OFF DURING FIRE.
***	DIVISION IS TO PROVIDE (1) EMPTY CONDUIT FROM OCTAGONAL JB IN WALL AT 5' AFF UP THRU WALL TO 6" ABOVE CEILING AND EXIT WALL - FOR FIRE SYSTEM REMOTE PULL.



ITEM NO.	EQUIPMENT DESCRIPTION	QTY	ELECTRICAL SCHEDULE													
			ROUGH IN	VOLTS	PHASE	AMPS	KW	HP	DISC	PLUG	NEMA	REMARKS				
101	MOP SINK	1														
102	THREE COMPT SINK, CLEAN DIBTABLE	1														
103	CONDENSATE HOOD	1														
104	EXHAUST FAN	1	ROOF	120	1	8										
105	DISHWASHER	1		66"	208	3	45									
106	SOILED DIBTABLE	1														
107	FLOOR TROUGH	1														
108	FLOOR TROUGH	1														
109	ICE MACHINE, STORAGE BIN, FILTER	1		72"	208	1	19									
110	REMOTE CONDENSER, ICE MACHINE	1														
111	HAND SINK	1														
112	PREP TABLE WITH SINK	1		48"	120	1	15							5-15p	CONVENIENCE RECEPTACLE	
113	WALK-IN COOLER	1		108"	120	1	4									
114	COOLER EVAPORATOR COIL	1		108"	120	1	5									
115	COOLER CONDENSING UNIT	1	ROOF	208	1	13										
116	WALK-IN FREEZER	1		108"	120	1	4									
117	FREEZER EVAPORATOR COIL	1		108"	208	1	12									
118	FREEZER CONDENSING UNIT	1	ROOF	208	1	9										
119	COOLER/FREEZER SHELVING UNITS	LOT														
120	NUMBER NOT USED	-														
121	EXHAUST HOOD	1		108"	120	1	5									
122	EXHAUST FAN	1	ROOF	208	3	9										
123	SUPPLY FAN	1	ROOF	208	3	10										
124	STOCK HOT RANGE	1														
125	RANGE, OPEN BURNER WITH OVEN	1														
126	CONVECTION OVENS	SET		248.48"	120	1	11							5-15p	PROVIDE TWO CIRCUITS	
127	DRY STORAGE SHELVING UNITS	LOT														
128	FOOD WHER	1		48"	120	1	11							5-15p		
129	PASTA MACHINE	1		12"	208	1	8							6-20p		
130	NUMBER NOT USED	-														
131	EXHAUST HOOD	1		108"	120	1	5									
132	EXHAUST FAN	1	ROOF	208	3	11										
133	SUPPLY FAN	1	ROOF	208	3	12										
134	FRY DUMP STATION	1		12"	120	1	7							5-15p		
135	RYER	1														
136	RADIANT BROILER	1														
137	SALAMANDER BROILER	2														
138	RANGE, OPEN BURNER WITH OVEN	2														
139	RANGE, OPEN BURNER WITH OVEN	1														
140	NUMBER NOT USED	-														
141	FIRE SUPPRESSION SYSTEM	1		108"	120	1	2									
142	RAISED RAIL, PREP TABLE	1		12"	120	1	14							5-20p		
143	PASS SHELF	1														
144	HEAT LAMP	1		108"	120	1	8									
145	HOT FOOD TABLE	1		12"	208	1	17							6-20p		
146	LANDING TABLE	1		48"	120	1	15							5-15p	CONVENIENCE RECEPTACLE	
147	REFRIGERATED TABLE WITH WOOD TOP	1		12"	120	1	7							5-15p		
148	HAND SINK	1														
149	PREP TABLE WITH SINK	1		48"	120	1	15							5-15p	CONVENIENCE RECEPTACLE	
150	NUMBER NOT USED	-														
151	SHELVING UNIT	1														
152	RAISED RAIL, PREP TABLE	1		12"	120	1	14							5-20p		
153	MILLWORK COUNTER	1														
154	UNDERCOUNTER REFRIGERATOR	1		12"	120	1	7							5-15p		
155	HAND SINK	1		48"	120	1	15							5-15p	CONVENIENCE RECEPTACLE	
156	PIZZA OVEN	1		12"	120	1	2							5-15p		
157	EXHAUST HOOD	1														
158	EXHAUST FAN	1	ROOF	120	1	8										
159	RAISED RAIL, PREP TABLE	1		12"	120	1	14							5-20p		
160	NUMBER NOT USED	-														
161	ICE AND WATER STATION	1		48"	120	1	15							5-15p	CONVENIENCE RECEPTACLE	
162	BACK BAR REFRIGERATOR	1		12"	120	1	7							5-15p		
163	ESPRESSO MACHINE	1		48"	120/208	1	22									THREE WIRES PLUS NEUTRAL
164	REACH IN REFRIGERATOR	1		78"	120	1	8							5-15p		
165	EXHAUST HOOD	1		108"	120	1	5									
166	EXHAUST FAN	1	ROOF	208	3	8										
167	SUPPLY FAN	1	ROOF	208	3	9										
168	RANGE	1														
169	FIRE SUPPRESSION SYSTEM	1		108"	120	1	2									
170	NUMBER NOT USED	-														
171	FOOD SUCKER	1		48"	120	1	7							5-15p		
172	REFRIGERATED PREP TABLE	1		48"	120	1	7							5-15p		
173	PANINI GRILL	1		12"	208	1	8							6-15p		
174	MILLWORK COUNTER	1		48"	120	1	15							5-15p	CONVENIENCE RECEPTACLE	
175	HAND SINK	1		12"	120	1	6							5-15p		
176	REFRIGERATED DISPLAY CASE	1		12"	208	1	12							6-20p		
177	HOT FOOD TABLE	1		12"	120	1	18							5-20p		
178	DELI CASE	2		12"	208	1	24									
179	HOT FOOD TABLE	1		12"	208	1	24									
180	NUMBER NOT USED	-														
181	ICE AND WATER STATION	1		48"	120	1	15							5-20p	THREE WIRES PLUS NEUTRAL	
182	TEA BREWER	1		48"	120	1	15							5-20p	THREE WIRES PLUS NEUTRAL	
183	COFFEE BREWER	1		48"	120/208	1	18									THREE WIRES PLUS NEUTRAL
184	BEVERAGE COUNTER	1		48"	120	1	15							5-15p	CONVENIENCE RECEPTACLE	

Nash D'Amico's
FILE NAME:
DRAWN BY: David N
DATE: 01/03/11
REVISIONS:
REVISIONS:
REVISIONS:
REVISIONS:

FOODSERVICE FLOOR PLAN

Cisneros Design Studio
4621 Montrose Avenue
Houston, Texas 77006
713-520-7745

PDS PREFERRED FOODSERVICE DESIGN/SUPPLY INC.
HOUSTON, TEXAS 77054
1771 CROSSPOINT DRIVE
TEL: (713) 627-7340

Nash D'Amico's
Houston, Texas