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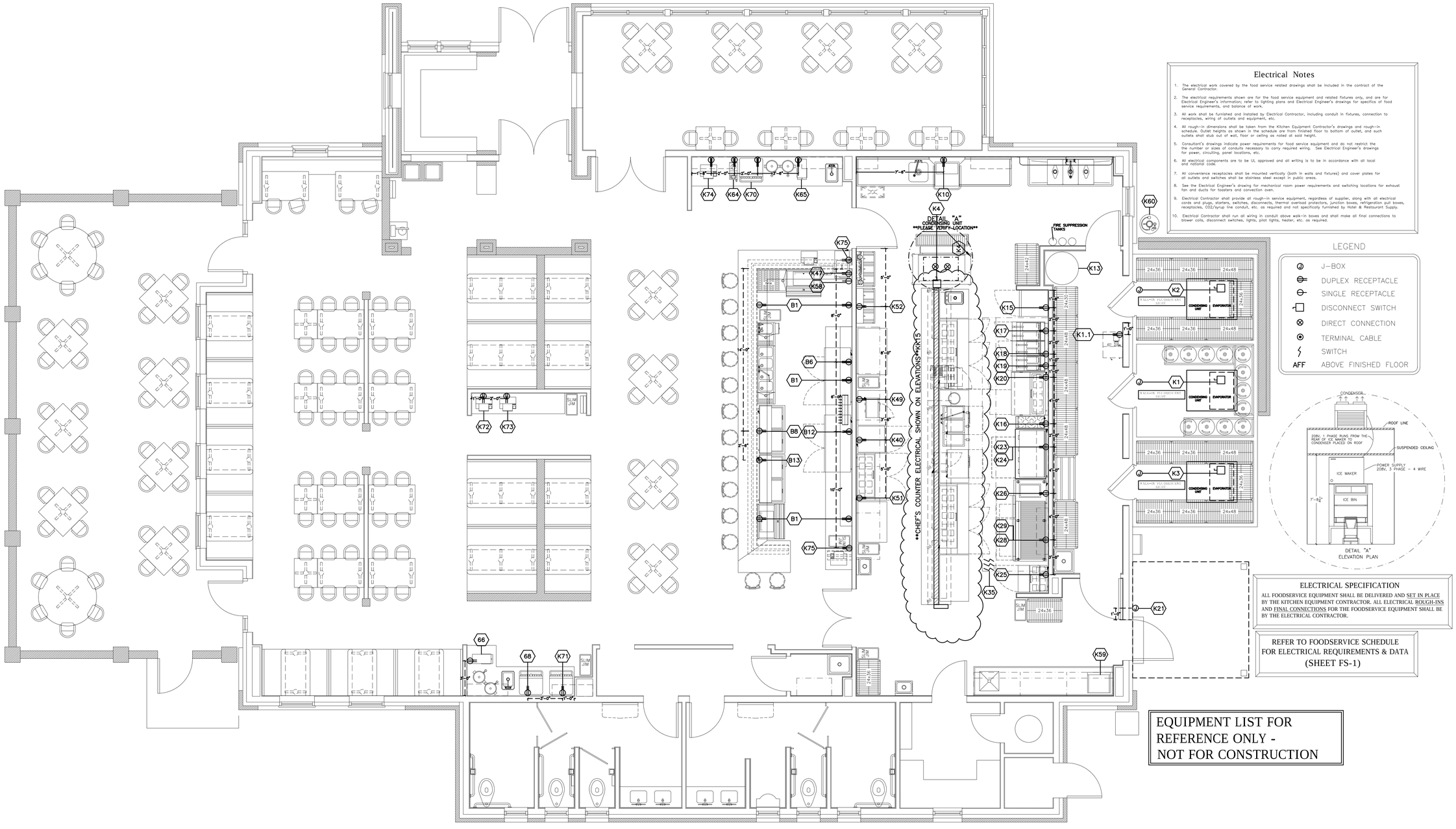
REVISIONS	BY

FOOD SERVICE KITCHEN EQUIPMENT PLAN

MUGSHOT'S

RIDGELAND, MS.



Electrical Notes

1. The electrical work covered by the food service related drawings shall be included in the contract of the General Contractor.
2. The electrical requirements shown are for the food service equipment and related fixtures only, and are for Electrical Engineer's information; refer to lighting plans and Electrical Engineer's drawings for specifics of food service requirements, and balance of work.
3. All work shall be furnished and installed by Electrical Contractor, including conduit in fixtures, connection to receptacles, wiring of outlets and equipment, etc.
4. All rough-in dimensions shall be taken from the Kitchen Equipment Contractor's drawings and rough-in schedule. Outlet heights as shown in the schedule are from finished floor to bottom of outlet, and such outlets shall stub out of wall, floor or ceiling as noted at said height.
5. Consultant's drawings indicate power requirements for food service equipment and do not restrict the the number or sizes of conduits necessary to carry required wiring. See Electrical Engineer's drawings for power, circuiting, panel locations, etc.
6. All electrical components are to be UL approved and all wiring is to be in accordance with all local and national code.
7. All convenience receptacles shall be mounted vertically (both in walls and fixtures) and cover plates for all outlets and switches shall be stainless steel except in public areas.
8. See the Electrical Engineer's drawing for mechanical room power requirements and switching locations for exhaust fan and ducts for toasters and convection oven.
9. Electrical Contractor shall provide all rough-in service equipment, regardless of supplier, along with all electrical cords and plugs, starters, switches, disconnects, thermal overload protectors, junction boxes, refrigeration pull boxes, receptacles, CO2/syrup line conduit, etc. as required and not specifically furnished by Hotel & Restaurant Supply.
10. Electrical Contractor shall run all wiring in conduit above walk-in boxes and shall make all final connections to blower coils, disconnect switches, lights, pilot lights, heater, etc. as required.

LEGEND

J	J-BOX
	DUPLEX RECEPTACLE
	SINGLE RECEPTACLE
	DISCONNECT SWITCH
	DIRECT CONNECTION
	TERMINAL CABLE
	SWITCH
AFF	ABOVE FINISHED FLOOR

DETAIL "A"
ELEVATION PLAN

ELECTRICAL SPECIFICATION

ALL FOODSERVICE EQUIPMENT SHALL BE DELIVERED AND SET IN PLACE BY THE KITCHEN EQUIPMENT CONTRACTOR. ALL ELECTRICAL ROUGH-INS AND FINAL CONNECTIONS FOR THE FOODSERVICE EQUIPMENT SHALL BE BY THE ELECTRICAL CONTRACTOR.

REFER TO FOODSERVICE SCHEDULE FOR ELECTRICAL REQUIREMENTS & DATA (SHEET FS-1)

EQUIPMENT LIST FOR REFERENCE ONLY - NOT FOR CONSTRUCTION

Hotel & Restaurant Supply
Suppliers/Designers to the Food Service Industry
5020 Arundel Road Meridian, MS. 39307
601-482-7127 FAX 601-485-1140
email: adear@hnrsupply.com

DRAWN BY:	T.WILKES
DATE	07/29/14
SCALE	1/4" = 1'-0"
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FS-4