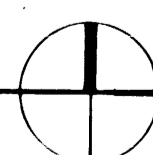


**KITCHEN FLOOR PLAN**

SCALE: 1/4" = 1'-0"



ELECTRICAL SCHEDULE					E.C. TO PROVIDE		
NO.	CONNECTED LOAD		DESCRIPTION	ITEM	cord & plug	recp	disc
	description	hgt					
(1)	120V/1 25.2 AMPS	12"	TRANSPORT CART	07			
(2)	120V/1 12.3 AMPS	90"	REACH-IN REFRIG	33			
(3)	120V/1 15.0 AMPS	48"	DUPLEX CONV. OUT.	-			
(4)	208V/3 1/4 H.P.	18"	WASTE COLLECTOR	35			
(5)	120V/1 1/2 H.P.	48"	SLICER	36			
(6)	120V/1 3/4 H.P.	48"	FOOD PROCESSOR	39			
(7)	277/480V/3 150.0 AMPS	F.A.	UTILITY DIST. SYSTEM	42			
(8)	120V/1 1/2 H.P.	12"	MIXER	42			
(9)	120V/1 7.0 AMPS	90"	REACH-IN REFRIG	21			
(10)	480V/3 12.0 KW	18"	BOOSTER HEATER	13			
(11)	480V/3 15.0 KW	60"	DISHMACH. HEATER	14			
(12)	480V/3 1 1/2 HP	60"	DISHMACH. MOTOR	14			
(13)	208V/1 12.0 AMPS	72"	ICE MACHINE	54			
(14)	120V/1 1.775 KW	48"	ICE TEA MAKER	55			
(15)	120V/1 5.3 AMPS	48"	JUICE DISPENSER	56			
(16)	120V/1 1/2 H.P.	24"	SINK AGITATOR	20			
(17)	208V/3 1/4 H.P.	18"	WASTE COLLECTOR	16			
(18)	480V/3 20.0 AMPS	48"	COFFEE URN	57			
(19)	120/208V/3 20.0 AMPS	F.A.	UTILITY DIST. SYSTEM	32			
(20)	208V/3 10.0 AMPS	18"	CONVEYOR	05			
(21)	1/2" BOX		EXTEND TO:				
a.	120V/1 5.8 AMPS		COLD FOOD UNIT	01			
b.	208V/1 10 AMPS		HOT FOOD UNIT	02			
c.	208V/1 20.3 AMPS		TOASTER	03			
(22)	1/2" BOX		EXTEND TO:				
a.	120V/1 15.0 AMPS		DUPLEX CONV. OUT.	-			
b.	120V/1 25.2 AMPS		TRANSPORT CART	07			
(23)	120V/1 15.0 AMPS	F.A.	LIGHTS/DOOR HT/ALARM				
(24)	208V/1 20.0 AMPS	F.A.	FREEZER COIL	01			
(25)	120V/1 5.4 AMPS	F.A.	REFRIG COIL	01			
(26)	120V/1 5.5 AMPS	F.A.	REFRIG COIL	01			
(27)	480V/3 23.3 AMPS	-	COMPRESSOR RACK	04			
(28)	120V/1 25.2 AMPS	F.A.	RETRACT DRUP CURD	07			
(29)	120V/1 15.0 AMPS	90"	DETERGENT DISP.	-			

**ELECTRICAL SYMBOLS**

⊕	JUNCTION BOX W/FINAL CONNECTION TO EQUIPMENT	⊕	POWER OUTLET, 1 PHASE
⊕	JUNCTION BOX (INSTALLED IN EQUIPMENT BY K.E.C./E.C. OR MFG.)	⊕	POWER OUTLET, 1 PHASE (INSTALLED IN EQUIPMENT BY K.E.C./E.C. OR MFG.)
⊕	DUPLEX CONVENIENCE OUTLET	⊕	POWER OUTLET, 3 PHASE
⊕	DUPLEX CONVENIENCE OUTLET (INSTALLED IN EQUIPMENT BY K.E.C./E.C. OR MFG.)	⊕	POWER OUTLET, 3 PHASE (INSTALLED IN EQUIPMENT BY K.E.C./E.C. OR MFG.)
⊕	FLOOR OUTLET, FLUSH OR PEDESTAL	⊕	TEMPERATURE ALARM SYSTEM
⊕	CONDUIT STUB WITH FINAL CONNECTION TO EQUIPMENT	⊕	DUPLEX OUTLET ON ISOLATED CIRCUIT
⊕	CLOCK OUTLET	S	SWITCH
⊕	PULL BOX (INSTALLED IN EQUIPMENT)	⊕	VAPOR-PROOF LIGHT FIXTURE
⊕	PLUG MOLDING	⊕	TELEPHONE

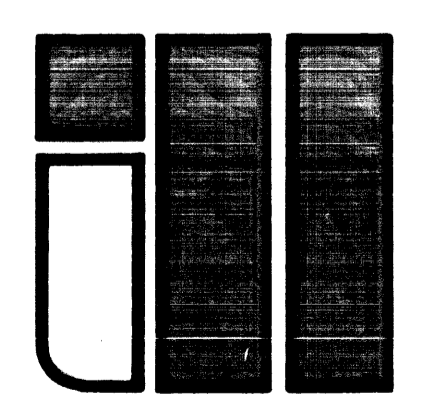
- FOODSERVICE ELECTRICAL ROUGH-IN PLAN NOTES**
- Electrical system is designed for \_\_\_\_\_ volts, 3 phase, 4 wire \_\_\_\_\_ Hz.
  - All rough-ins and connections shown relate to foodservice fixtures and equipment only. See architectural/engineering plans for additional electrical requirements.
  - This electrical plan is intended to show outlet type, locations and connection positions and leads. For final rough-in locations, see K.E.C. dimensioned plans. Any dimensions shown are from column centers or finished floors and finished walls.
  - All electrical work for fabricated foodservice equipment to be completely wired by KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) to a junction-box or pull-box mounted on the equipment in an accessible location. Final connections to equipment junction-box or pull-box, and all electrical work from panel boards, to be by the ELECTRICAL CONTRACTOR.
  - Final connections to all equipment to be by ELECTRICAL CONTRACTOR, including materials.
  - Rough-in/interconnection heights shown are for foodservice equipment only. Final connections to equipment shall be made from above finished ceiling.
  - ELECTRICAL CONTRACTOR TO FURNISH AND INSTALL THE FOLLOWING:**
    - All junction-boxes, electrical outlets, cover plates, switches, etc., not built into fixtures or equipment. All outlets, junction-boxes, cover plates, etc., in dishrooms, or as indicated on schedules must be vapor proof.
    - All plugs and cords as noted on schedule. All cords to be N.E.M.A. rated and U.L. approved for manufactured and/or fabricated equipment.
    - Shunt-trip circuit breakers or disconnects for fire control system shut-off of foodservice equipment below hoods/ventilators as required by N.F.P.A. - 96, and local codes.
    - Disconnects or other devices as required by local codes.
  - When applicable, ELECTRICAL CONTRACTOR to provide conduit and wiring, install electrical components (provided by K.E.C.) and shavings, between the following:
    - Remove refrigeration equipment to evaporator coils.
    - Control panels to water-type ventilators and exhaust/supply fans per manufacturer's instructions.
    - Kitchen exhaust hood/ventilators to fire control system and shut-offs.
  - Walk in Cooler/Freezer:**
    - Lights furnished by K.E.C. - installed and interwired by ELECTRICAL CONTRACTOR with interwire conduit run on exterior top of walk-in box.
    - Disconnects, receptacles at blower coils and adjacent vapor-proof duplex convenience outlets provided and installed by ELECTRICAL CONTRACTOR.
    - Interconnections of electrical components of all walk-in cooler/freezers and compressors by ELECTRICAL CONTRACTOR.
  - Duplex convenience outlets shown are for foodservice equipment only. Additional area duplex convenience outlets to be provided and installed by ELECTRICAL CONTRACTOR as located on engineering plans.
  - The information contained on the drawing is for reference only and is NOT FOR CONSTRUCTION. Architect, Engineer and Contractors to verify location of rough-in and service installation requirements with field dimensions and conditions. Coordinate installation requirements of foodservice equipment with K.E.C.

**WC&A**  
 WILLIAM CARUSO & ASSOCIATES  
 ADVISORS AND PLANNERS  
 TO THE FOOD SERVICE HOSPITALITY INDUSTRY  
 309 South Wadsworth Boulevard  
 Suite 132  
 Lakewood, Colorado 80225

11/15/90

CITY OF LAS VEGAS  
 DETENTION FACILITY EXPANSION

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