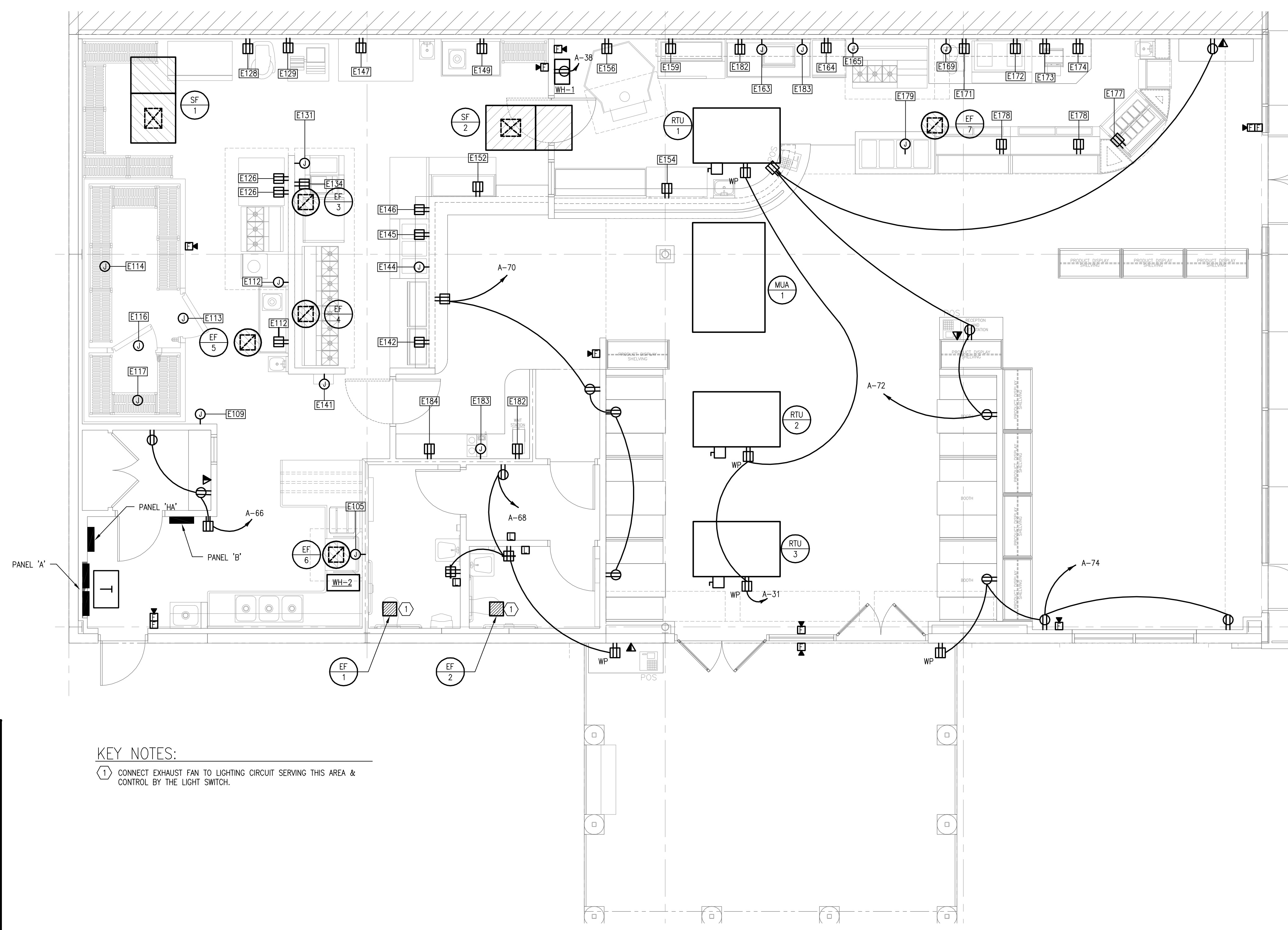


KITCHEN EQUIPMENT CONNECTION SCHEDULE						
NO.	QTY	DESCRIPTION	CIRCUIT	CONDUCTORS	DISCONNECT/PLUG	NOTES
105	1	DISHWASHER	A-9/11/13	3#4, 1#10G - 1 1/4"	60/3/1	
109	1	ICE MACHINE, STORAGE BIN, FILTER	A-15/17	2#12, 1#12G - 1/2"	NEMA 5-20R	
112	1	PREP TABLE WITH SINK	A-33	2#12, 1#12G - 1/2"	NEMA 5-15P	
113	1	WALK-IN COOLER	A-23	2#12, 1#12G - 1/2"	NEMA 5-20R	
114	1	COOLER EVAPORATOR COIL	A-25	2#12, 1#12G - 1/2"	NEMA 5-20R	
116	1	WALK-IN FREEZER	A-23	2#12, 1#12G - 1/2"	NEMA 5-20R	
117	1	FREEZER EVAPORATOR COIL	A-19/21	2#12, 1#12G - 1/2"	NEMA 5-20R	
121	1	EXHAUST HOOD	B-2	2#12, 1#12G - 1/2"	NEMA 5-20R	
126	SET	CONVENTION OVENS	B-6,8	2#12, 1#12G - 1/2"	NEMA 5-15P	
128	1	FOOD MIXER	A-64	2#12, 1#12G - 1/2"	NEMA 5-15P	
129	1	PASTA MACHINE	A-60/62	2#12, 1#12G - 1/2"	20/2/1	
131	1	EXHAUST HOOD	B-2	2#12, 1#12G - 1/2"	NEMA 5-20R	
134	1	FRY DUMP STATION	B-4	2#12, 1#12G - 1/2"	NEMA 5-15P	
141	1	FIRE SUPPRESSION SYSTEM	A-36	2#12, 1#12G - 1/2"	NEMA 5-20R	
142	1	RAISED RAIL PREP TABLE	A-41	2#12, 1#12G - 1/2"	NEMA 5-20P	
144	1	HEAT LAMP	A-2	2#12, 1#12G - 1/2"	NEMA 5-20R	
145	1	HOT FOOD TABLE	A-4/6	2#12, 1#12G - 1/2"	NEMA 6-20P	
146	1	LANDING TABLE	A-8	2#12, 1#12G - 1/2"	NEMA 5-15P	
147	1	REFRIGERATED TABLE W/WOOD	A-58	2#12, 1#12G - 1/2"	NEMA 5-15P	
149	1	PREP TABLE W/ SINK	A-56	2#12, 1#12G - 1/2"	NEMA 5-15P	
152	1	RAISED RAIL PREP TABLE	A-10	2#12, 1#12G - 1/2"	NEMA 5-20P	
154	1	UNDERCOUNTER REFRIGERATOR	A-12	2#12, 1#12G - 1/2"	NEMA 5-15P	
156	1	PIZZA OVEN	A-42	2#12, 1#12G - 1/2"	NEMA 5-15P	
159	1	RAISED RAIL PREP TABLE	A-54	2#12, 1#12G - 1/2"	NEMA 5-20R	
163	1	ESPRESSO MACHINE	A-48/50	2#12, 1#12G - 1/2"	NEMA 5-20P	
164	1	REACH-IN REFRIGERATOR	A-40	2#10, 1#10G - 1/2"	NEMA 5-15P	
165	1	EXHAUST HOOD	B-2	2#12, 1#12G - 1/2"	NEMA 5-20R	
169	1	FIRE SUPPRESSION SYSTEM	A-36	2#12, 1#12G - 1/2"	NEMA 5-20R	
171	1	FOOD SLICER	A-34	2#12, 1#12G - 1/2"	NEMA 5-15P	
172	1	REFRIGERATED PREP TABLE	A-32	2#12, 1#12G - 1/2"	NEMA 5-15P	
173	1	PANINI GRILL	A-28/30	2#12, 1#12G - 1/2"	NEMA 6-15P	
174	1	MILLWORK COUNTER	A-26	2#12, 1#12G - 1/2"	NEMA 5-15P	
177	1	GELATO CASE	A-22/24	2#12, 1#12G - 1/2"	NEMA 6-20P	
178	2	DELI CASE	A-18,20	2#12, 1#12G - 1/2"	NEMA 5-20P	
179	1	HOT FOOD TABLE	A-14/16	2#10, 1#10G - 1/2"	NEMA 5-20R	
182	2	TEA BREWER	A-1,52	2#12, 1#12G - 1/2"	NEMA 5-20P	
183	2	COFFEE BREWER	A-3,5,44/46	2#12, 1#12G - 1/2"	NEMA 5-20R	
184	1	BEVERAGE COUNTER	A-7	2#12, 1#12G - 1/2"	NEMA 5-20R	

**KITCHEN EQUIPMENT SCHEDULE
GENERAL NOTES**

- K1 ELECTRICAL CONTRACTOR SHALL REFER TO KITCHEN EQUIPMENT DRAWINGS FOR LOCATIONS, MOUNTING HEIGHTS AND ROUGH-IN DIMENSIONS FOR ALL KITCHEN EQUIPMENT. PROVIDE ALL NECESSARY FUSED DISCONNECTS, STARTERS, RECEPTACLES, SWITCHES, RELAYS, ETC. AS SHOWN ON THE KITCHEN EQUIPMENT DRAWINGS. REFER TO THE KITCHEN EQUIPMENT DRAWINGS FOR THE TYPE OF CONNECTION REQUIRED FOR EACH PIECE OF EQUIPMENT. ELECTRICAL CONTRACTOR SHALL MAKE ALL FINAL CONNECTIONS TO KITCHEN EQUIPMENT. ELECTRICAL CONTRACTOR SHALL REFER TO KITCHEN EQUIPMENT ELECTRICAL SPECIFICATIONS AND CONFORM TO REQUIREMENTS.
- K2 ELECTRICAL CONTRACTOR SHALL REFER TO KITCHEN EQUIPMENT DRAWINGS FOR ADDITIONAL ELECTRICAL REQUIREMENTS. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL NECESSARY CONTROL WIRING AS REQUIRED. COORDINATE ALL ELECTRICAL REQUIREMENTS WITH THE KITCHEN EQUIPMENT CONTRACTOR.
- K3 GAS SOLENOID VALVE(S) FURNISHED AND INSTALLED BY OTHERS (120V). ELECTRICAL CONTRACTOR TO WIRE HOOD ACTUATOR SUCH THAT WHEN HOOD FIRE EXTINGUISHING SYSTEM IS SET OFF IT WILL AUTOMATICALLY SHUT OFF GAS SUPPLY TO COOKING EQUIPMENT. FIELD VERIFY EXACT LOCATION OF GAS SOLENOID VALVE(S) PRIOR TO ROUGH-IN. FIRE EXTINGUISHING HOOD ACTUATOR FURNISHED AND INSTALLED BY OTHERS, WIRED BY ELECTRICAL CONTRACTOR.
- K4 PROVIDE SHUNT TRIP CIRCUIT BREAKERS FOR EQUIPMENT UNDER HOODS PER NFPA 96. SHUNT TRIP CIRCUIT BREAKERS SHALL HAVE 120V OPERATING COILS. INTERLOCK COIL WITH FIRE SUPPRESSION SYSTEM HOOD ACTUATOR SUCH THAT WHEN HOOD IS ACTUATED IT WILL AUTOMATICALLY SHUT OFF POWER TO EQUIPMENT. INTERLOCK HOOD EXTINGUISHING WITH FIRE ALARM SYSTEM. CONNECT AS A SEPARATE ZONE OR ADDRESS. PROVIDE ALL NECESSARY RELAYS, CONTROL TRANSFORMERS, ETC. AND MAKE ALL FINAL CONNECTIONS.



KEY NOTES:
 (1) CONNECT EXHAUST FAN TO LIGHTING CIRCUIT SERVING THIS AREA & CONTROL BY THE LIGHT SWITCH.

1 FLOOR PLAN-POWER
 SCALE: 1/4" = 1'-0"

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ENGINEER:

 15 FEB 11

REVISIONS:

DATE ISSUED: 15 FEB. 2011
 SHEET:
FLOOR PLAN-POWER
E-2.1