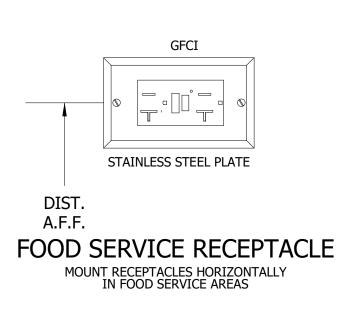
		FOODS	SE	EF	RVICE	EL	EC	CTR		AL	RO	U(	GH-IN SC
TEM NO.	QTY	DESCRIPTION	PLUG	DIRECT	VOLTS	PHASE	CYCLE	AMPS	KW	НЪ	NEMA	ELECTRICAL AFF (IN)	ELEC REMARKS
1	2	P.O.S. STATION	X		115	1	60	5.0			5-15P	18	DEDICATED CIF
2	2	P.O.S. CHECK PRINTER	X		115	1	60	5.0			5-15P	18	DEDICATED CIF
7	1		Х		115	1		2.0			5-15P		
9	2	WINE COOLER	X		115	1	60	3.5			5-15P	54	
12	2	WINE DISPENSING SYSTEM	Х		110	1	60	2.0			5-15P	18	
13	2	BACK BAR EQUIPMENT	Х		120	1	60	1.8		1/6	5-15P	18	
14	1	SPHERE ICE MACHINE	Х		115	1	60	5.0			5-15P	18	
21	1	ICE MACHINE		Х	208	1	60	11				72	
22	1	REFRIGERATOR, REACH-IN, GLASS DOOR	Х		115	1	60	3.8		1/4	5-15P	DN	CONNECTS TO
22A	1	DROP DOWN CORD REEL	Х		115	1	60	15.0			5-15P	DN	CONNECTS TO
31	1	SPHERE ICE MACHINE	X		115	1	60	5.0			5-15P	18	



NOTE:

1. FOODSERVICE OUTLETS SHOWN AS A SUGGESTED MINIMUM. ELECTRICAL ENGINEER IS RESPONSIBLE FOR SPECIFYING CONVENIENCE OUTLET LOCATION & SIZING AS REQUIRED BY LOCAL CODES AND REGULATIONS.

ELECTRICAL LEGEND							
	S Y M B O L S ABBREVIATIONS						
J	JUNCTION BOX (J-BOX)	A	AMPERES				
	EQUIPMENT INTERCONNECTION BY E.C.	AFF	ABOVE FINISHED FLOOR				
	ELECTRICAL ROUGH-IN	BTC	BRANCH TO CONNECTION POINT & CONNECT EQUIPMENT				
$\ominus$	SINGLE ELECTRICAL OUTLET (SCO)	CONV.	CONVENIENCE OUTLET 120V 1PH 20.0A				
$\oplus$	DUPLEX ELECTRICAL OUTLET (DOC)	D.C.	DIRECT CONNECTION				
Œ	FOURPLEX ELECTRICAL OUTLET (QCO)	DN	DOWN FROM ABOVE				
$\bullet$	STUB UP FROM FF (TERMINATED CONDUIT)	E.C.	ELECTRICAL CONTRACTOR				
$\triangleright$	TELEPHONE OUTLET	HP	HORSE POWER				
D	DATA LINE CONNECTION	K.E.C.	KITCHEN EQUIPMENT CONTRACTOR				
F	FLOURESCENT LIGHT FIXTURE	кw	KILOWATTS				
-¢-	INCANDESCENT LIGHT FIXTURE	PH	PHASE				
	BREAKER PANELBOARD	U.C.	UNDER COUNTER				
\$	SWITCH AS NOTED	v	VOLTS				
	FLOOR BOX (FL. BOX)	w	WATTS				

# ELECTRICAL ROUGH-IN PLAN - AREA A

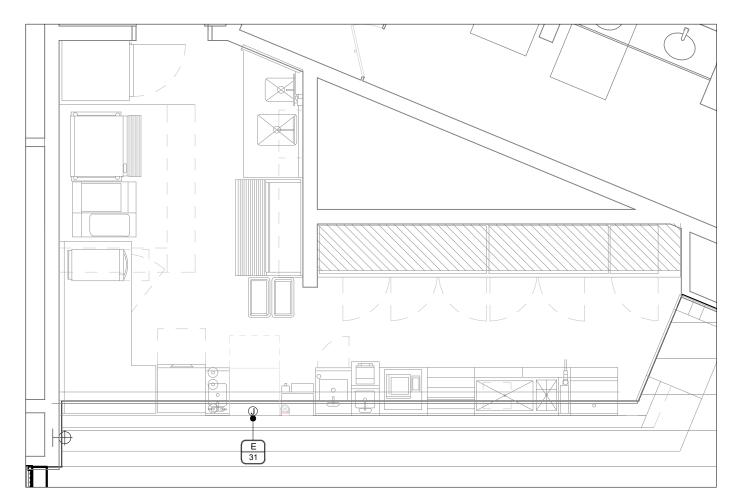
# IN SCHEDULE

REMARKS CATED CIRCUIT REQUIRED. PROVIDE CONDUIT FOR DATA CATED CIRCUIT REQUIRED. PROVIDE CONDUIT FOR DATA

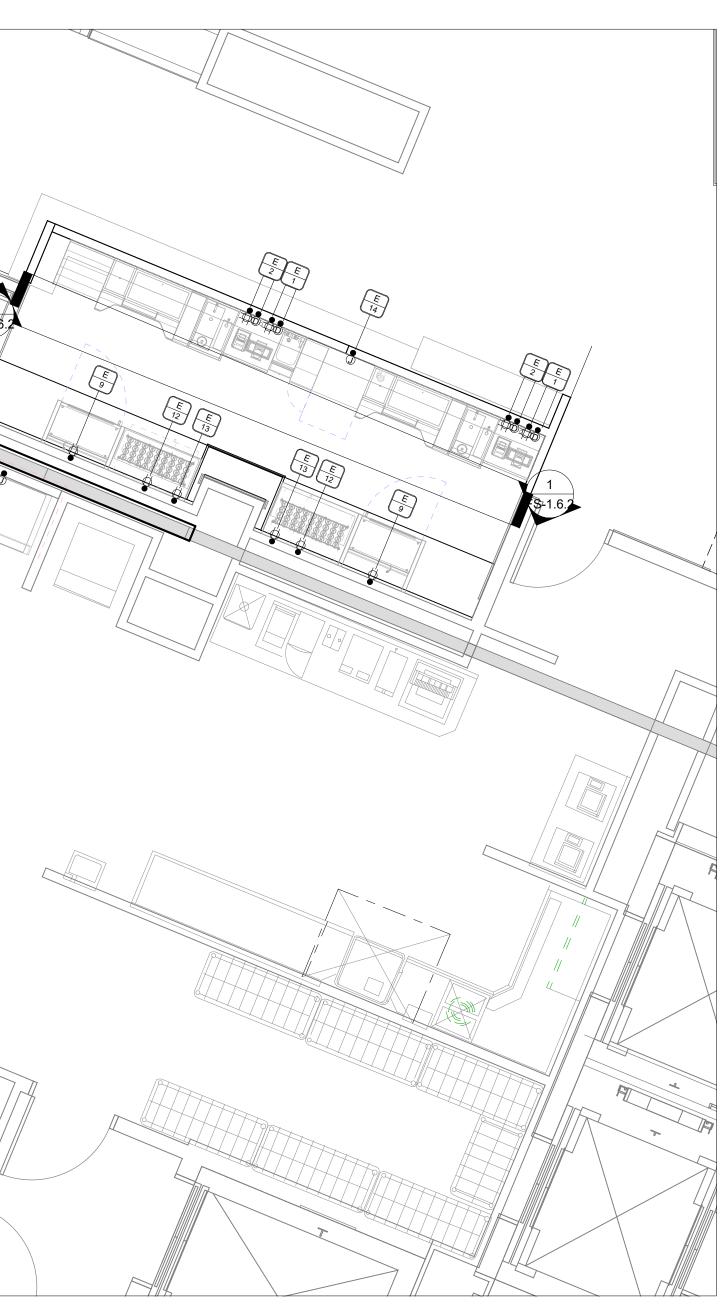
IECTS TO ITEM 22A AS NOTED ON ELECTRICAL PLAN IECTS TO ITEM 22 AS NOTED ON ELECTRICAL PLAN

### NOTE:

ROUGH-IN DIMENSIONS ARE BASED ON ELECTRONIC BACKGROUNDS PROVIDED BY ARCHITECT. RJS+ ASSOCIATES DOES NOT WARRANT THE ACCURACY OF THE BACKGROUNDS OR THE DIMENSIONS REFERENCED ON RJS+ ASSOCIATES DRAWINGS. THESE DIMENSIONS ARE PROVIDED AS A CONVENIENCE. IT IS THE RECCOMENDATION OF RJS+ ASSOCIATES THAT THE KITCHEN EQUIPMENT, ELECTRICAL, MECHANICAL, PLUMBING AND GENERAL CONTRACTORS AS APPLICABLE, CREATE THEIR REFERENCE DIMENSIONED ROUGH-IN DRAWINGS. IT IS FURTHER RECOMMENDED THAT FIELD VERIFICATION BE PERFORMED BY THE APPLICABLE CONTRACTORS PRIOR TO POURING OF ANY SLABS OR FABRICATION OF CUSTOM EQUIPMENT.



# 2 ELECTRICAL ROUGH-IN PLAN - AREA B



### HEALTH DEPT. NOTES

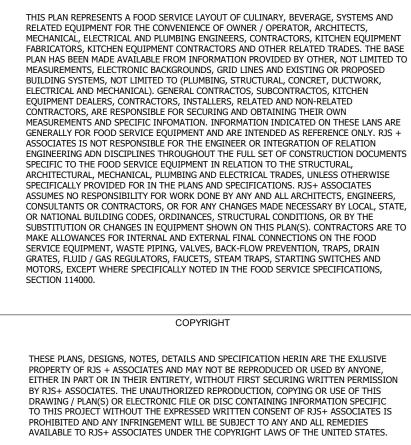
1.	ALL FOOD SERVICE EQUIPMENT, FABRICATED
	ITEMS, AND THEIR INSTALLATION SHALL MEET
	NATIONAL SANITATION FOUNDATION (N.S.F.)

- REQUIREMENTS.
   ALL STATIONARY EQUIPMENT AND FIXTURES TO BE SEALED TO THE WALL OR ADJACENT EQUIPMENT. USE ALUMINUM COLOR AT STAINLESS STEEL AND CLEAR
- AT ALL OTHER. 3. ALL SINKS IN THE FOOD FACILITY MUST BE PROVIDED WITH HOT WATER (MIN. 110 DEG. F.) AND COLD RUNNING WATER UNDER PRESSURE AND WILL HAVE A PREMIXING FAUCET CAPABLE OF SUPPLYING WARM
- WATER FOR A MINIMUM OF 10 SECONDS
  4. A HAND SINK IS PROVIDED IN EACH FOOD PREPARATION AREA WITH SINGLE SERVICE TOWEL AND SOAP DISPENSER.
- 3-COMPARTMENT SINKS ARE PROVIDED WITH MIXING VALVE FAUCETS CAPABLE OF REACHING EACH COMPARTMENT.
- 6. A MIN. OF 20 FOOT CANDLES (215 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL FOOD PREPARATION, PACKAGING, AND PROCESSING AREAS.
- 7. A MIN. OF 10 FOOT CANDLES (108 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL FOOD & UTENSIL STORAGE ROOMS, TOILET, AND DRESSING ROOMS.
- 8. A MIN. OF 20 FOOT CANDLES (215 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL AREAS DURING GENERAL CLEANUP ACTIVITIES.
- ALL SHELVING OVER WET AREAS (SINKS, MOP SINKS, ETC.) WILL BE STAINLESS STEEL.
   SHATTER SHIELDS OR SHATTERPROOF LIGHT
- BULBS TO BE PROVIDED FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS. 11. ALL PLUMBING, ELECTRICAL, AND GAS LINES
- SHALL BE CONCEALED WITHIN THE BUILDING
  STRUCTURE TO AS GREAT AN EXTENT AS
  POSSIBLE.
  12. FLOOR SINKS UNDER EQUIPMENT MUST BE 50%
- EXPOSED AND EASILY ACCESSIBLE FOR CLEANING AND SERVICING.
  13. ALL EXHAUST HOODS TO BE A MIN. 22 GA. STAINLESS STEEL, U.L. LISTED, AND CONSTRUCTED AND INSTALLED TO ALL U.L. AND
- N.F.P.A. SPECIFICATIONS. EXHAUST DUCTS TO
  BE A MIN. 16 GA. STEEL. (TYPE 1 HOOD DUCTS TO
  HAVE WELDED SEAMS)
  14. ALL FLOOR TILE TO BE SMOOTH UNDER ALL
- EQUIPMENT, AND WALKWAYS TO HAVE A LIGHT TEXTURE ONLY. 15. ALL 3-COMPARTMENT SINKS TO HAVE A MIN. COMPARTMENT SIZE OF 18" X 18" X 12" DEEP, WITH A MIN. 18" DRAIN BOARD ON EACH END. PROVIDE WITH
- 8" HIGH INTEGRAL BACK SPLASH AT ALL WALLS. (SEE FOOD SERVICE SPECIFICATIONS FOR SIZES OF EACH ITEM.)
  16. SUPPORT ROOMS ARE FOR STORAGE AND UTENSIL WASHING ONLY. NO VECETABLE MACHINE OF
- WASHING ONLY. NO VEGETABLE WASHING OR FOOD PREP. TO BE DONE

## FOOD SERVICE NOTES

- REQUIREMENTS SHOWN ARE FOR ONE ITEM, TO DERIVE TOTAL MULTIPLY BY QUANTITY SHOWN.
   ELECTRICAL CONTRACTOR SHALL PROVIDE MAG. STARTERS. DISCONNECT SWITCHES, INTERLOCKS AND THERMO-OVERLOAD PROTECTION WHERE REQUIRED.
- PLUMBING CONTRACTOR SHALL PROVIDE STOP VALVES AHEAD OF ALL OPERATING HANDLES AND FAUCETS.
   SEE EQUIPMENT PLUMBING AND ELECTRICAL
- ROUGH-IN DRAWINGS FOR ADDITIONAL INFORMATION 5. ELECTRICAL POWER TO COOKING EQUIPMENT, WHERE REQUIRED, SHALL BE PROVIDED THRU A
- SHUNT-TRIP SYSTEM FOR FIRE FUEL SHUT-OFF. ELECTRICAL CONTRACTOR SHALL WIRE CONTROL CIRCUIT TO MICRO SWITCH PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR ON HOOD FIRE PROTECTION SYSTEM.
- 6. GAS SUPPLY TO ALL COOKING EQUIPMENT, WHERE REQUIRED, SHALL BE PROVIDED WITH AN ELECTRIC VALVE FOR FIRE-FUEL SHUT-OFF. VALVE TO BE SUPPLIED BY THE "K.E.C." AND INSTALLED BY THE "P.C." K.E.C. SHALL CONNECT VALVE TO THE HOOD FIRE PROTECTION SYSTEM FOR AUTOMATIC SHUT-
- OFF.
  ALL WALK-IN BOX COILS REQUIRE CONNECTIONS TO SOLENOID VALVE, T-STAT, T-CLOCK AND MOTORS AND CONTROL WIRING TO THE REMOTE COMPRESSOR. ALL CONNECTIONS TO BE PROVIDED BY THE ELECTRICAL
- CONTRACTOR.
  ALL WALK-IN BOX FIXTURES TO BE PROVIDED BY THE "K.E.C." INSTALLATION AND WIRING TO BE PROVIDED BY THE "E.C." WITH ALL CONDUIT RUN ON EXTERIOR (TOP) OF BOX.
- 9. VACUUM BREAKERS WHEN USED, TO BE MINIMUM OF SIX INCHES ABOVE THE FLOOD LEVEL RIM WITH NO SHUT OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
   10. WALL BACKING PROVIDED BY GENERAL CONTRACTOR.
- PLUMBING CONTRACTOR TO SUPPLY GREASE TRAP AS REQUIRED BY CODE.
   ALL COOKING EQUIPMENT UNDER EXHAUST HOODS ARE EITHER ON CASTERS WITH FLEXIBLE
- UTILITY QUICK DISCONNECTS OR FIXED ON S/S LEGS. 13. ALL NEW EXHAUST HOODS WILL BE CONSTRUCTED TO MEET THE FOLLOWING STANDARDS: NSF, UL AND NFPA-96. ALL NEW HOODS TO BEAR UL CLASSIFIED LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS ARE DESIGNED TO MEET OR
- EXCEED 50 FPM CAPTURE VELOCITY AT THE COOKING
  SURFACE EDGE AND HAVE A 6" MIN. OVERHANG AT
  ALL EXPOSED COOKING AREAS.
  14. BACK SPLASHES OF EQUIPMENT SHALL BE SEALED TO
- WALLS WITH CLEAR SILICONE CAULK IN A NEAT WORKMAN LIKE MANNER.





# RESORTS WORLD CATSKILLS

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CONSULTANT:

Reference Cover Sheet for Consultant Directory



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