

**30hop SOWP**  
1020 NW Pryor Road,  
Lees Summit,MO 64081  
30hop  
owner

[illegible]

orientation

project number 232882

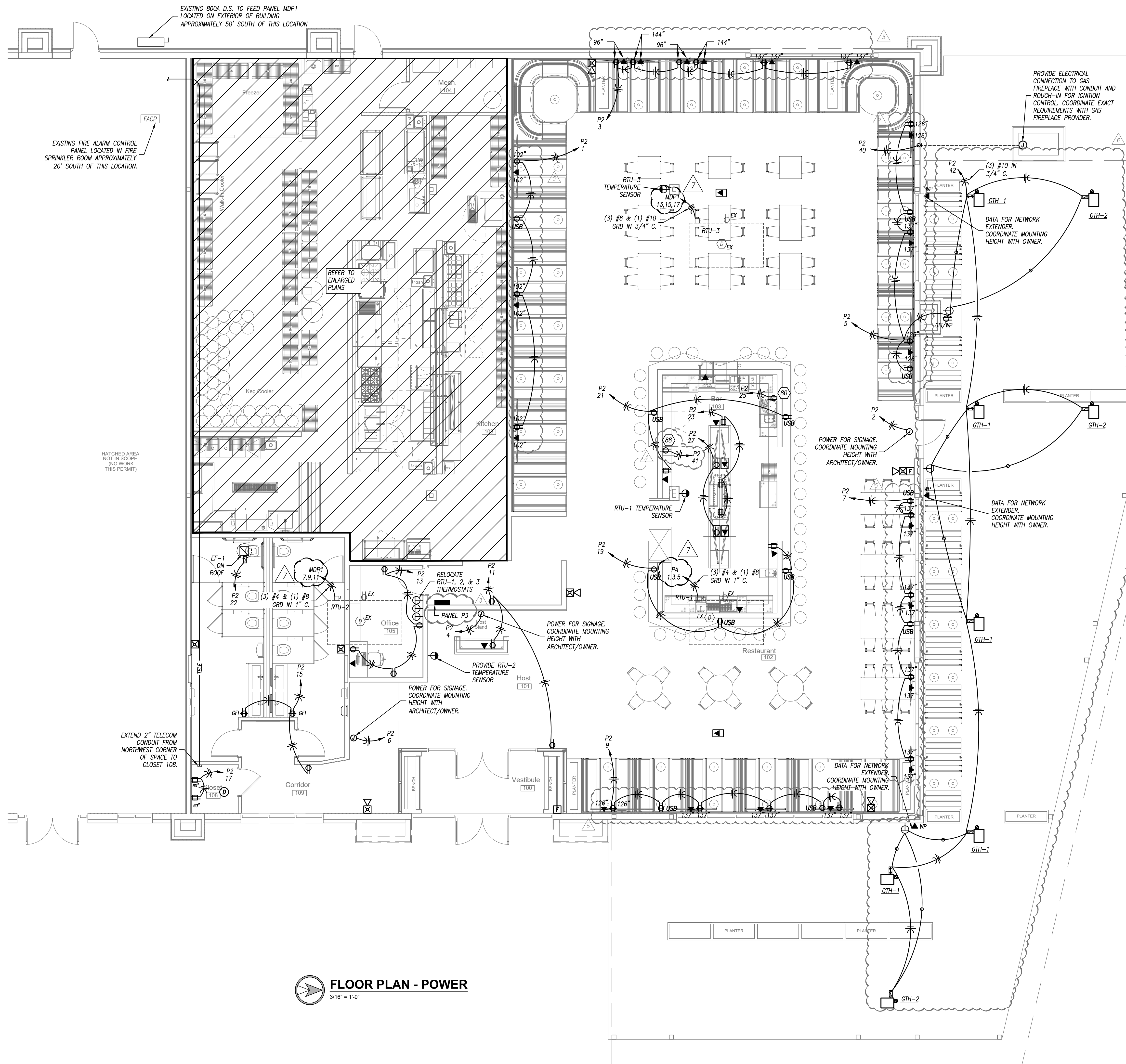
scale As Noted

date 8/30/2024

sheet title	Power Plan
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sheet number

E101



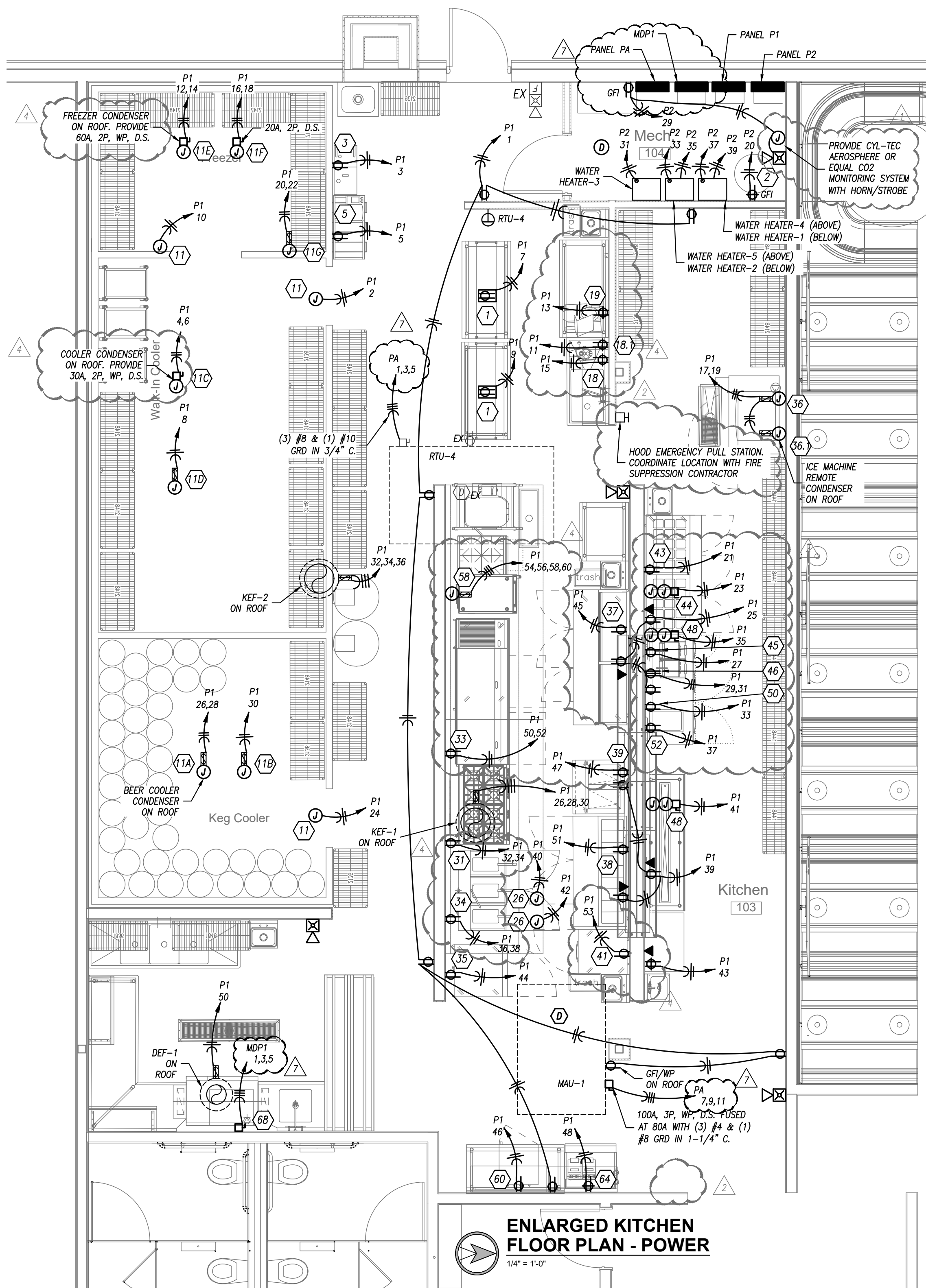
 **FLOOR PLAN - POWER**  
3/16" = 1'-0"



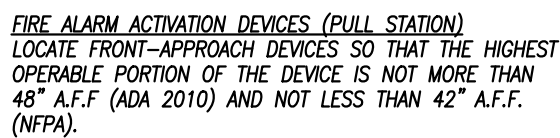
ITEM NO	QTY	EQUIPMENT DIScription	AMPS	VOLTAGE/ PHASE	WIRE SIZE	HEIGHT (AFF)	NOTES
1	2	S/S WORK TABLE	15.0	120V/1ø	(3) #12, 1/2".C.		
2	1	BULK CO2 TANK	15.0	120V/1ø	(3) #12, 1/2".C.	48"	
3	1	PORTABLE OIL FILTER	15.0	120V/1ø	(3) #12, 1/2".C.	20"	
5	1	BAG-IN-BOX SYSTEM	15.0	120V/1ø	(3) #12, 1/2".C.	60"	
11	3	COOLER/FREEZER LIGHTS AND ACCESSORIES	10.0	120V/1ø	(3) #12, 1/2".C.		2
11A	1	BEER COOLER CONDENSER	16.1	208V/1ø	(3) #10, 3/4".C.		
11B	1	BEER COOLER COIL	15.0	120V/1ø	(3) #12, 1/2".C.		
11C	1	COOLER CONDENSER	22.2	208V/1ø	(3) #10, 3/4".C.		
11D	1	COOLER COIL	15.0	120V/1ø	(3) #12, 1/2".C.		
11E	1	FREEZER CONDENSER	25.3	208V/1ø	(2) #8 & (1) #10 GRD, 3/4".C.		
11F	1	FREEZER COIL	15.0	208V/1ø	(3) #12, 3/4".C.		
11G	1	DRAIN LINE HEATER	15.0	240V/1ø	(3) #12, 1/2".C.		
18	1	FOOD PROCESSOR	12.0	120V/1ø	(3) #12, 1/2".C.	48"	
18	1	IMMERSION HAND MIXER	10.0	120V/1ø	(3) #12, 1/2".C.	48"	
19	1	FOOD SLICER	1.4	120V/1ø	(3) #12, 1/2".C.	48"	
22	1	NOT USED					
26	2	EXHAUST HOOD SYSTEM	15.0	120V/1ø	(3) #12, 1/2".C.		
31	1	REFRIGERATED EQUIPMENT STAND	6.0	120V/1ø	(3) #12, 1/2".C.	20"	
33	1	REFRIGERATED EQUIPMENT STAND	6.0	120V/1ø	(3) #12, 1/2".C.	20"	
34	1	BATTERY FRYER	12.0	120V/1ø	(3) #12, 1/2".C.	20"	
35	1	UNDERCOUNTER FREEZER	1.8	120V/1ø	(3) #12, 1/2".C.	20"	
36	1	ICE MAKER	11.0	208V/1ø	(3) #12, 1/2".C.	60"	
36	1	REMOTE CONDENSER	1.0	208V/1ø	(3) #12, 1/2".C.		
37	1	PREP REFRIGERATOR	5.8	120V/1ø	(3) #12, 1/2".C.	20"	
38	1	PREP REFRIGERATOR	6.0	120V/1ø	(3) #12, 1/2".C.	20"	
39	1	HOT FOOD SERVING COUNTER	12.5	120V/1ø	(3) #12, 1/2".C.	20"	
41	1	REACH IN UNDERCOUNTER FREEZER	1.8	120V/1ø	(3) #12, 1/2".C.	20"	
41	1	NOT USED					
43	1	MEGA TOP PREP REFRIGERATOR	2.8	120V/1ø	(3) #12, 1/2".C.	20"	
44	1	HEAT LAMP	13.3	120V/1ø	(3) #12, 1/2".C.	56"	1
45	1	REFRIGERATED WORKTOP	4.8	120V/1ø	(3) #12, 1/2".C.	20"	
46	1	PANINI GRILL	13.3	240V/1ø	(3) #12, 1/2".C.	42"	
48	2	HEAT LAMP	23.3	120V/1ø	(3) #12, 1/2".C.	56"	1
50	1	REFRIGERATED WORKTOP	2.0	120V/1ø	(3) #12, 1/2".C.	20"	
52	1	FOOD PAN WARMER	8.3	120V/1ø	(3) #12, 1/2".C.	48"	
58	1	MULTICOOK OVEN	28.0	208V/3ø	(3) #8 & (1) #10 GRD, 1".C.	48"	
60	1	UNDERCOUNTER REFRIGERATOR	2.3	120V/1ø	(3) #12, 1/2".C.	20"	
64	1	SOAD DISPENSER	2.4	120V/1ø	(3) #12, 1/2".C.	60"	
68	1	DISHWASHER	111.3	208V/3ø	(3) #1/0 & (1) #6 GRD, 2".C.	20"	
80	1	UNDERCOUNTER DISHWASHER	3.5	120V/1ø	(3) #12, 1/2".C.	20"	
88	1	REFRIGERATED BACK BAR CABINET	7.0	120V/1ø	(3) #12, 1/2".C.	20"	

1. PROVIDE (2) JUNCTION BOXES, ONE FOR HEAT LAMP AND ONE FOR REMOTE CONTROL ENCLOSURE. PROVIDE DISCONNECT SWITCH ABOVE ACCESSIBLE CEILING, UPSTREAM OF REMOTE CONTROL AND HEAT LAMP. SEE KITCHEN EQUIPMENT DRAWINGS FOR EXACT MOUNTING HEIGHT AND MANUFACTURER'S INSTRUCTIONS FOR EXACT WIRING REQUIREMENTS.
2. PROVIDE CONNECTION TO ALL ACCESSORIES (HEAT TAPE, PRESSURE RELIEF PORT, LIGHT/THERMOMETER SWITCH, VAPOR LIGHT, ETC) PER MANUFACTURER'S INSTRUCTIONS.

1. EQUIPMENT ON SCHEDULE FURNISHED BY OTHERS.
2. EQUIPMENT SUBJECT TO CHANGE, FIELD VERIFY EQUIPMENT W/ OWNER AND ARCHITECT.
3. FIELD VERIFY ELECTRICAL REQUIREMENTS FOR ALL EQUIPMENT.
4. ALL EQUIPMENT SHALL BE INSTALLED PER MANUFACTURER'S SPECIFICATIONS.
5. COORDINATE EXACT LOCATION OF EQUIPMENT WITH OWNER.

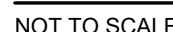






NOT TO SCALE

1. PROVIDE DIMMABLE LED DRIVER UNIVERSAL VOLTAGE.
2. PROVIDE WITH PHILIPS 8W, A19 WARM GLOW LED DIMMABLE BULB.
3. PROVIDE WET LOCATION RATED FIXTURE.
4. PROVIDE COLD LOCATION RATED BALLAST.
5. PROVIDE 1 CIRCUIT SURFACE TRACK - REFER TO PLANS FOR TRACK LENGTH AND CONFIGURATION. PROVIDE ALL NECESSARY POWER FEEDS AND ACCESSORIES FOR COMPLETE INSTALLATION TRACK AND COMPONENT FINISHES TO MATCH FIXTURE. PROVIDE EACH TRACK RUN WITH 3 AMP CURRENT LIMITER.
6. PROVIDE EMERGENCY BATTERY MINIMUM OF 1000 LUMENS FOR 90 MINUTES

NOTES LEGEND

1. PROVIDE HOA SWITCH THROUGH FRONT COVER.
2. CONTRACTOR SHALL BE CONTROLLED VIA SCENE CONTROLLER. OPEN CONTRACTS SHALL TURN ELECTRIC HEAT OFF AND CLOSED CONTACTS SHALL TURN ELECTRIC HEAT ON.

1. REFER TO GENERAL NOTES ON MEP COVER SHEET FOR ADDITIONAL REQUIREMENTS OF WORK.
2. LIGHT FIXTURES INDICATED AS EMERGENCY FIXTURES ARE TO FUNCTION AS NIGHT LIGHTS UNLESS SPECIFICALLY SHOWN SWITCHED.
3. ALL CIRCUITING SHOWN ON THIS PLAN IS DIAGRAMMATIC.
  - A. ALL FIXTURES SHALL BE FED FROM JUNCTION BOXES WITH LIGHT WIRING. WHERE A 120V-CHANNING OF FIXTURES IS NOT ALLOWED.
  - B. SWITCH BOX LOCATIONS SHALL BE WIRED SO THAT A NEUTRAL WIRE IS AVAILABLE AT THE SWITCH BOX LOCATION, EITHER IN THE BOX OR AVAILABLE TO BE ADDED VIA RACEWAY OR AN ACCESSIBLE WALL CAVITY.
  - C. WALL SWITCHES FOR ALL LIGHT FIXTURES (EM/NORMAL, 120/277V, ETC.) SHALL NOT BE IN A SINGLE BOX.
  - D. REFER TO SPECIFICATIONS FOR ADDITIONAL REQUIREMENTS.

NOTES LEGEND

1. PROVIDE WITH REMOTE CONTROLLER AND SERVICE DISCONNECT. CONTROLLER SHALL CONTROL MULTIPLE HEATERS ON THE SAME ZONE. SEE POWER PLANS AND CONTRACTOR SCHEDULE FOR ZONES. INSTALL PER MANUFACTURERS INSTRUCTIONS
2. CONNECT EACH HEATER VIA (2) #12 & (1) #12 GRD IN 3/4" C. TROUGH LIGHTING CONTACTOR INDICATED ON PLANS



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sheet number E302

**REMARKS:**  
1. EATON POW-R-LINE 2X OR EQUAL.