1. **Related Electrical Requirements**

   - Please disregard notes that do not apply to this project.

   - **Pre-wired Breaker Panel Installed** in equipment (by K.E.C. or manufacturer).
   - **Pull Box Installed** in equipment (by K.E.C. or manufacturer).
   - **Low Temp. Fluorescent Light Fixture Above Finished Floor**.

   - **General Notes:**
     - All work indicated on this Electrical Rough-in Plan must be completed by other than the kitchen equipment contractor and must comply with all local codes and regulations.
     - This Electrical Rough-in Plan is provided for information only, is based on a 60 hertz electrical system and is intended to show foodservice fixture and equipment outlet types, component locations, electrical connections, electric symbols, interconnects and typical installation methods.
     - Refer to approved shop drawings for supplemental connections and installation requirements for the foodservice equipment indicated on this plan.
     - Electrical requirements for existing and owner or contractor-supplied equipment shown on this plan unless otherwise noted. The electrical engineer is responsible for specifying the following. The electrical contractor is responsible for providing and installing the following:
       - All wiring, wiring conduits, junction boxes, electrical outlets, switches, cover plates, plug moulding, etc. as shown on plan and not provided by others.
       - Run all of the electrical service lines in walls or concealed wherever possible.
       - All exposed services, components and connections to be vapor tight.
       - All disconnects or other devices as required by local codes or requested by owner. Refer to architectural or engineering plans for any additional electrical requirements.
       - Provide GFCI receptacles as required by the NEC and local codes.
       - All shunt-trip circuit breakers or disconnects for fire protection systems.
       - All disconnects and switches at blower coils.
       - All vapor proof duplex convenience outlets as indicated on this plan.
       - All wiring to and interwiring between the following exhaust hood/ventilator components:
         - Electrical services to water-wash/UV control panel.
         - Control wiring from water-wash/UV control panel to exhaust hood.
         - Switches/controls for exhaust hoods/ventilators, exhaust fans, supply fans, make-up fans and HVAC components as specified by the mechanical engineer.
       - All required materials to make final connections to all electrical outlets.
     - Avoid locating electrical panels behind foodservice equipment, point of sale equipment, credit card scanners and validation machines. Verify electrical requirements with owner and equipment.
     - This counter or table will be provided by the kitchen equipment (KEC) completely pre-wired with a built-in circuit breaker mini-panel, ready for a single 208V, 3-phase, 4-wire incoming service connection. The KEC is responsible for coordinating this incoming service information with the architect and the electrical engineer.
     - The structure contains hazardous materials as defined by applicable federal, state and local regulations.
     - Local codes may require temporary equipment to be installed while permanent equipment is being installed. Review local codes with your electrical inspector.
     - The required materials to make final connections to all electrical outlets:
       - All wiring to and interwiring between the following:
         - Electrical services to water-wash/UV control panel.
         - Control wiring from water-wash/UV control panel to exhaust hood.
       - Switches/controls for exhaust hoods/ventilators, exhaust fans, supply fans, make-up fans and HVAC components as specified by the mechanical engineer.

2. **Electrical Installation Notes:**

   - Refer to indicated note.