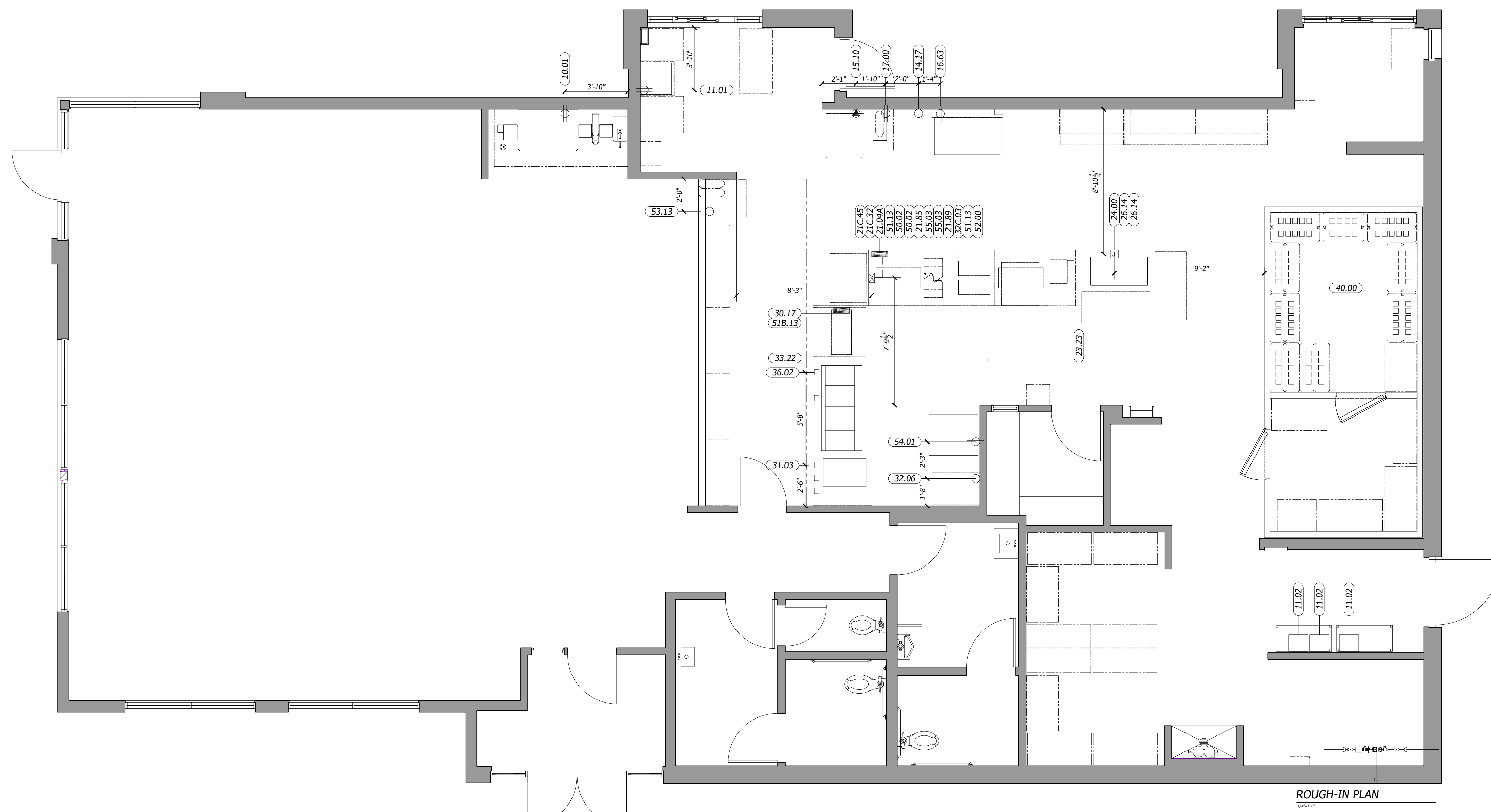


ELECTRICAL SCHEDULES

ITEM#	QTY	DESCRIPTION	110-127V/PH/60HZ	AMPS	AFF_(IN)	ELECTRICAL_REMARKS
10.01	1	12 V SODA SYSTEM W/ICE	115V/1/60HZ	6	18	-
11.01	1	SODA SYSTEM, DROP IN 8V W/ICE	115/1/60HZ	1.5	18	-
11.02	3	CARBONATOR	115/1/60HZ	3	84	-
14.17	1	FROZEN COKE MACHINE	VERIFY	VERIFY	VERIFY	VERIFY UTILITY REQUIREMENTS WITH OWNER PROVIDED EQUIPMENT
15.10	1	SHAKE & SOFT SERVE (3PH)	VERIFY	VERIFY	VERIFY	VERIFY UTILITY REQUIREMENTS WITH OWNER PROVIDED EQUIPMENT
16.63	1	CUBER, 1130 LB CAPACITY REMOTE AIR COOLED 1PH	208-230V/1/60HZ	13.5	60	20A MAX. FUSE SIZE
17.00	1	COFFEE/ TEA BREWER	120/208V/1/60	13	50	-
21.04A	1	FRONT PREP TABLE "A" (60") 8-PAN	120-208V/3/60HZ	L1:104.7A L2:117.1A L3:115.7A	FR/CEILING	EC TO PLUG TABLES TOGETHER AND TO CONNECT BREAKER PANEL IN TABLE TO MAIN PANEL
21.85	1	BK MIDDLE PREP TABLE (BUN RACK)	-	-	-	EC TO PLUG TABLES TOGETHER
21.89	1	BK REAR PREP TABLE (REFRIG UNDERCOUNTER) 5 PANS	-	-	-	EC TO PLUG TABLES TOGETHER
21C.32	1	BK EXPEDITER STATION	120V/1/60HZ	6	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
21C.45	1	BK BEVERAGE REFRIGERATOR-SLIME LINE	110-120V/1/60HZ	4	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21) 15A MAX. FUSE SIZE
23.23	1	BROILER ISLAND HOOD W/ AMEREX	-	-	-	EC TO INTER-CONNECT FANS TO CONTROL PANEL AND ANSUL SYSTEM/ VERIFY WITH HOOD DRAWINGS
24.00	1	BROILER	120V/1/60HZ	2	-	PLUG TO RECEPTACLE UNDER HOOD/EC TO PROVIDE ELECTRICAL RECEPTACLE & COVER PLATE - REFER TO HOOD DRAWINGS
26.14	2	BK MEAT FREEZER 50"	4	3	18	-
30.17	1	UNIVERSAL FRY DUMP STATION S/NEXT GENERATION	120-208/1/60HZ	40	FR/CEILING	CIRCUIT 1 FRY DUMP: (120-208V/1/60HZ, 20A, 3 WIRE + GROUND), CIRCUIT 2 PHU: (208V/1/60HZ, 20A 2 WIRE + GROUND)
31.03	1	4 VAT FRYER	120V/1/60HZ	13	-	CORD & PLUG/ CONNECT TO RECEPTACLE PROVIDED UNDER HOOD/ REFER TO HOOD DRAWINGS
32.06	1	BK FRY FREEZER W/FRY BASKET HOLDER	120V/1/60	4	18"	-
32C.03	1	UNDERCOUNTER REFRIG	120V/1/60HZ	2.9	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
33.22	1	9'-0" FRYER/OVEN HOOD FREE STANDING	110-120/1/60HZ	-	-	EC TO CONNECT RECEPTACLES AND INTER-CONNECT FANS TO CONTROL PANEL AND ANSUL SYSTEM/ VERIFY WITH HOOD DRAWINGS, EC TO PROVIDE ELECTRICAL RECEPTACLE FOR OVEN.
36.02	1	COMBI OVEN STEAMER ELECTRIC	208V/3/60HZ	20	-	EC TO CONNECT TO RECEPTACLE UNDER HOOD / VERIFY WITH OWNER & HOOD DRAWINGS
40.00	1	WALK-IN COOLER/FREEZER	-	-	-	EC TO PROVIDE ELECTRICAL CONNECTIONS FOR LIGHTS AND HEATHERS AND TO INTERCONNECT EVAPORATOR COIL TO CONDENSING UNIT/ REFER TO WIB DRAWINGS
50.02	2	MICROWAVE OVEN	208-240V/1/60HZ	20	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
51.13	2	PHU - 3X4	208V/1/60HZ	16	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
51B.13	1	PHU - 2X4	208V/1/60HZ	12	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN FRY DUMP (#30)
52.00	1	EGG COOKER	208V/1/60HZ	11.4	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
53.13	1	REFRIG. UNDERCOUNTER	115V/1/60HZ	2.2	18	-
54.01	1	REFRIGERATED CHICKEN BATTER STATION	110-120V/1/60HZ	3	18	MAX RATING OF BRANCH CIRCUIT FUSE. 15A
55.03	2	VERTICAL CONTACT TOASTER	208V/3/60HZ	10	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)



- GENERAL ELECTRICAL CONTRACTOR NOTES
- E. C. TO PROVIDE AND INSTALL RECEPTACLES, CAPS AND CORDS AS REQUIRED. CAPS AND CORDS ARE TO BE INSTALLED ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.
 - E. C. TO CONNECT ELECTRICAL SERVICE DIRECTLY TO EQUIPMENT ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.
 - E. C. TO RECONNECT ELECTRICAL CIRCUITS ON PREWIRED EQUIPMENT DISASSEMBLED FOR SHIPMENT.
 - WHERE EQUIPMENT IS NOT PREWIRED, E. C. TO CONNECT THE ELECTRICAL SERVICE AND PROVIDE INTERWIRING AS REQUIRED.
 - WHERE RECEPTACLES ARE PROVIDED WITH THE EQUIPMENT, D. C. TO PROVIDE AND INSTALL ELECTRICAL SERVICE DOWN FROM ABOVE THROUGH THE SERVICE CHASE PROVIDED WITH THE EQUIPMENT.
 - H&K'S DRAWINGS INCLUDE ONLY THOSE RECEPTACLES REQUIRED FOR SPECIFIC KITCHEN EQUIPMENT. REFER TO THE ARCHITECTURAL BUILDING DRAWINGS FOR LOCATIONS OF UTILITY AND GENERAL PURPOSE RECEPTACLES.
 - E. C. TO VERIFY THE UTILITY REQUIREMENTS FOR ITEMS NOT PROVIDED BY H&K.
 - ALL PORTIONS OF WORK SHALL BE DONE IN ACCORDANCE WITH APPLICABLE LOCAL, STATE AND NATIONAL CODES, ORDINANCES AND STANDARDS.
 - NOTIFY H&K'S PROJECT MANAGER IMMEDIATELY IF COMPLIANCE WITH A LOCAL, STATE OR NATIONAL CODE IS IN CONFLICT WITH THESE DRAWINGS.
 - ELECTRICALLY OPERATED OR HEATED EQUIPMENT SHALL BEAR THE U. L. OR R. U. SEAL.
 - ALL 120V CONTROL WIRING TO BE DONE BY THE E. C.
 - ALL CUSTOM FABRICATION EQUIPMENT WITH FACTORY WIRING SHALL BEAR THE U. L. LABEL AND FILE NO. FOR THE ENTIRE ITEM.
 - EACH DOUBLE CONVENIENCE OUTLET TO BE WIRED TO 20A BREAKER.
- WALK-IN COOLER/FREEZER ELECTRICAL CONTRACTOR NOTES
- E. C. TO PROVIDE AND INSTALL A HEATING ELEMENT ON THE COOLER/FREEZER CONDENSATE DRAIN LINES.
 - E. C. TO CONNECT THE PRIMARY ELECTRICAL SERVICE TO THE CONDENSING UNITS AND INTERWIRE TO THE EVAPORATOR COIL(S), CONTROLS, LIGHTING FIXTURES AND DOOR PERIMETER HEATERS.
- ABBREVIATIONS
- A. F. C. ABOVE FINISHED CEILING
 - A. F. F. ABOVE FINISHED FLOOR
 - A. F. R. ABOVE FINISHED ROOF
 - B. F. C. BELOW FINISHED CEILING
 - WIB WALK-IN BOX (COOLER/FREEZER)

DISCLAIMER
IMPORTANT NOTICE: TO ALL CONTRACTORS AND TRADES

THESE DRAWINGS HAVE BEEN PREPARED BY H&K INTERNATIONAL AT THE REQUEST OF THE OWNER. THE INFORMATION PROVIDED MAY BE TIME SENSITIVE AND IS SUBJECT TO CHANGE AS REVISIONS TO THE EQUIPMENT LISTING MAY HAVE OCCURRED AFTER THE RELEASE OF THIS DRAWING.

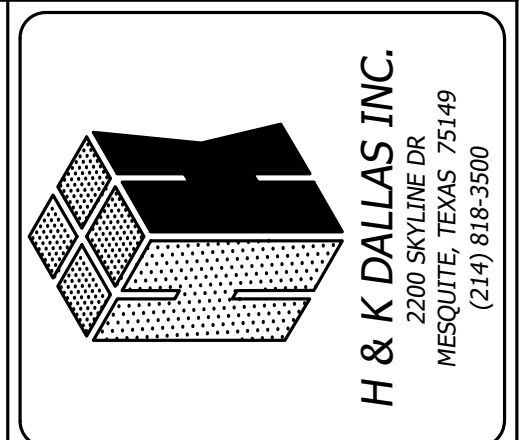
PLEASE VERIFY WITH THE OWNER THAT THE DRAWING PROVIDED REFLECTS THE MOST CURRENT INFORMATION AVAILABLE. ALSO REQUEST A LIST OF ALL OWNER SUPPLIED EQUIPMENT AND EQUIPMENT SUPPLIED BY OTHERS WITH DETAILS AND SPECIFICATIONS THAT APPLY TO THIS EQUIPMENT.

H&K INTERNATIONAL DOES NOT ASSUME RESPONSIBILITY FOR EQUIPMENT SUPPLIED BY OTHER PARTIES.

H&K INTERNATIONAL 103014

SYMBOL LEGEND

	RECEPTACLES		EXISTING FULL WALL
	JUNCTION BOX		EXISTING LOW WALL
	EXHAUST DUCT ABOVE HOOD		NEW FULL WALL
	GAS LINE		NEW LOW WALL
	WATER LINE		OPTIONAL EQUIPMENT
	DRAIN LINE		NEW EQUIPMENT ON EQUIPMENT PLAN
	FLOOR SINK		RELOCATED EQUIPMENT ON EQUIPMENT PLAN
	FLOOR DRAIN		EXISTING EQUIPMENT
			EQUIPMENT ON ROUGH-IN PLAN
			EXISTING TRUSSES
			SERVICE AREA
			NEW MENU BOARD VALANCE



BY	JAR	OP	EN
REVISION	DATE	DATE	DATE
UPDATED AS PER NEW MARKUPS	16FEB22	15FEB22	10FEB22
UPDATED AS PER NEW MARKUPS	CHECKED: JAR	SCALE: SEE PLAN	

TITLE: ELECTRICAL_ROUGH_INS
PENNSBURG, PA

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SHEET: 3 OF 4

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