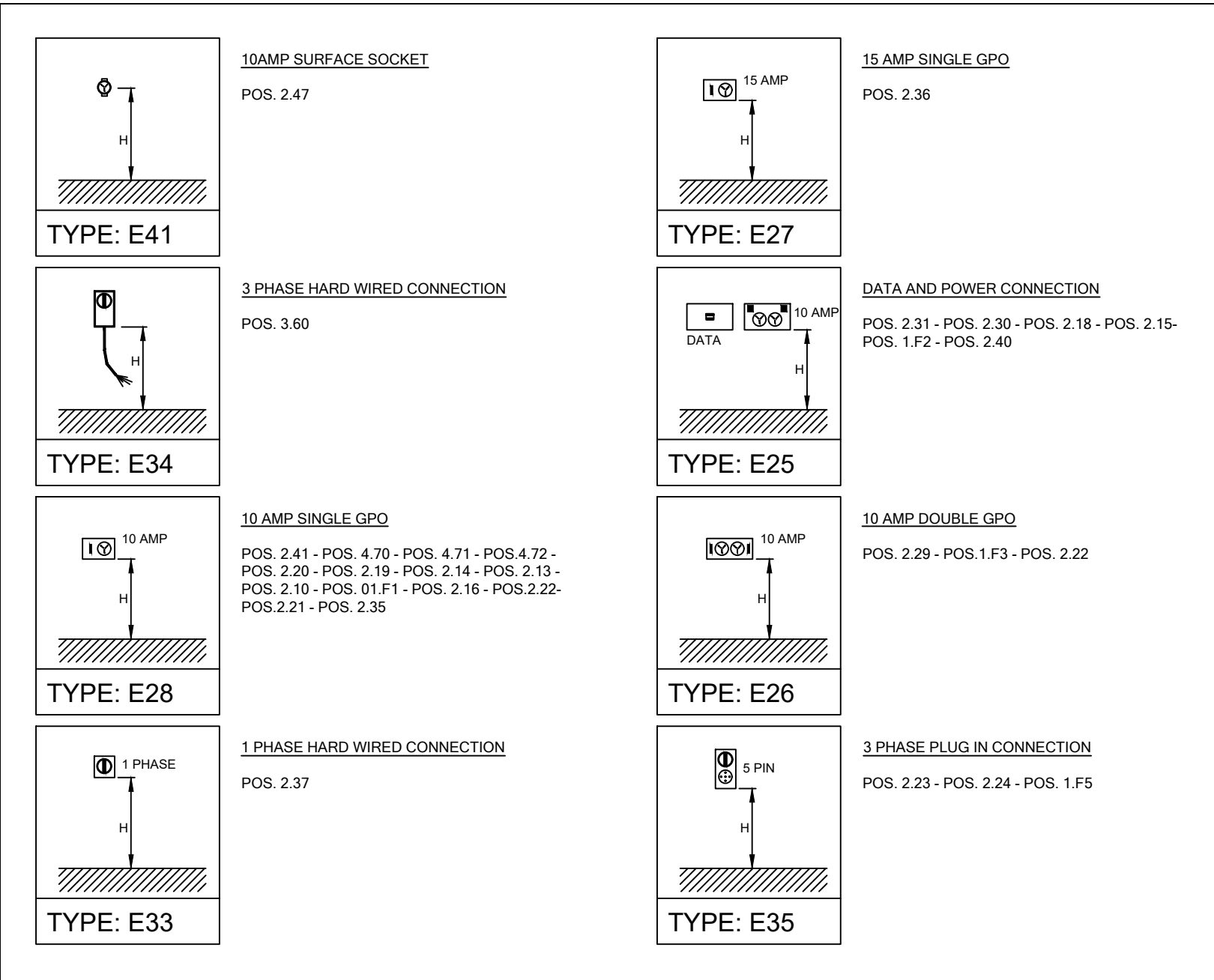


SCHEDULE OF ELECTRICAL ITEMS

POS	Q.	DESCRIPTION	MODEL	SUPPLIER	ELECTRIC ISOLATION POINT			
					POW. Kw	VOLTAGE	HEIGHT	TYPE
01-FOH								
F1	1	THREE DOOR INTEGRAL UNDER COUNTER CHILLER GLASS DOORS	KGR18-3	AONE MASTER	1.5	240	600	E28
F2	1	CASH REGISTER	CASH REG	BY CLIENT	2.4	240	700	E25
F3	1	WINE / BEER COOLER	LIFE 100	LANCER	2.4	240	500	E26
F5	1	SOFT SERVE ICE CREAM MACHINE	TBA	TBA	4.8	415	1500	E35
2-COOKING								
10	1	THREE DOOR INTEGRAL UNDER COUNTER CHILLER	BC180-C-3RRRS-E	SKOPE	0.9	240	600	E28
13	1	1/1GN SIZE BAIN MARIE	WBMS11	WOODSON	0.6	240	450	E28
14	1	1/1GN SIZE BAIN MARIE	WBMS11	WOODSON	0.6	240	450	E28
15	1	ORDERING / BUMP SCREEN	BUMP	BY CLIENT	2.4	240	1500	E25
16	1	TWO DOOR SANDWICH PREP CHILLER	KHR12-2	AONE MASTER	0.9	240	600	E28
18	1	ORDERING / BUMP SCREEN	BUMP	BY CLIENT	2.4	240	2700	E25
19	1	RICE DISPENSER	GST-FBB-CE	SUZUMO	0.4	240	500	E26
20	1	HOLD HOLDING BINS - 4 PANS	DHB2SS-20	FSM	0.9	240	600	E28
21	1	HOLD HOLDING BINS - 4 PANS	DHB2SS-20	FSM	0.9	240	600	E28
22	1	HEAVY DUTY MICROWAVE OVEN 1400 WATT	CM-1401T	FSM	2.4	240	600	E28
23	1	FAST COOKING OVEN	SOTA	TURBOCHEF	6.2	415	600	E34
24	1	FAST COOKING OVEN	SOTA	TURBOCHEF	6.2	415	600	E34
29	1	REFRIGERATED PIZZA PREP TABLE	MBPT67	TURBO AIR	0.9	240	600	E28
30	1	ORDERING / BUMP SCREEN	BUMP	BY CLIENT	2.4	240	1600	E25
31	1	ORDERING / BUMP SCREEN	BUMP	BY CLIENT	2.4	240	1600	E25
33	1	TWIN COMPUTER GAS FRYER - WITH FILTER SYSTEM	SSH55	PITCO	2.4	240	500	E26
35	1	VARIABLE TEMP REFRIGERATION COMPACT DRAWER	VCC1	ADANDE	0.9	240	600	E28
36	1	HEAVY DUTY MICROWAVE OVEN 1400 WATT	CM-1401T	FSM	2.4	240	450	E27
37	1	GYOZA COOKER	GS-2STR-N	BY CLIENT	3.9	240	700	E33
40	1	ORDERING / BUMP SCREEN	BUMP	BY CLIENT	2.4	240	1500	E25
41	1	1/1GN SIZE BAIN MARIE	WBMS11	WOODSON	0.6	240	450	E28
47	1	ST/STEEL WALL MOUNTED HOOD - LIGHTING CIRCUIT	CUSTOM	CUSTOM	0.3	240	2700	E41
3-WASH UP								
60	1	PASS THROUGH DISHWASHER WITH HEAT RECOVERY	ALC	MOFFAT	10	415	600	E34
63	1	ELECTRIC QUICK RECOVERY HOT WATER SYSTEM	QRHWS	BY PLUMBER	REFER TO PLUMBER FOR DETAILS			
4-BOH								
70	1	2 DOOR UPRIGHT CHILLER, SOLID DOOR - RE-USE	RE-USE	BY CLIENT	1	240	2200	E28
71	1	2 DOOR UPRIGHT CHILLER, SOLID DOOR - RE-USE	RE-USE	BY CLIENT	1	240	2200	E28
72	1	2 DOOR UPRIGHT FREEZER, SOLID DOOR - RE-USE	RE-USE	BY CLIENT	1.8	240	2200	E28
81	1	OIL FILTRATION SYSTEM	COOKERS200LT	BY CLIENT	1.5	240	MOBILE	EQUIPMENT
82	1	OIL FILTRATION SYSTEM	COOKERS200LT	BY CLIENT	1.5	240	MOBILE	EQUIPMENT

INSTALLATION EXAMPLES REFER TO TYPE COLUMN ABOVE



GENERAL ELECTRICAL NOTES

1. Installation and materials shall be in accordance with Australian standards and any other local standards/codes.
2. Electrician to supply and fit all GPO (general purpose outlets) as nominated on electrical drawings. Position of GPOs are not indicated for plug in equipment. Electrician to consult site project manager before locating. Electrician to supply and install all switches with stainless steel face plates where possible. Works also include the fitting of GPOs to cut-outs in benches and equipment provided by the stainless steel contractor.
3. Electrician to supply and fit all necessary contactors, starters, circuit breakers and multi phase isolators for equipment as nominated on electrical drawings. Works also include the connecting of cable/conduit from the isolator to the equipment terminals.
4. Electrician to connect all hard wired equipment as nominated on electrical drawings. Symbol positions indicated on the equipment may be the conduit entry points or terminal block connection points of control panels, not recommended isolator switch positions. Any direct connection works are also to include connection of cable/conduit from the main switchboard or lighting circuit to the connection point.
5. Electrician to interwire condensing units with evaporator coils in walk in coldroom/freezer rooms
6. Electrician to interwire light fixtures in walk in coldroom/freezer rooms. Conduit to run on exterior (above) where possible.
7. Electrician to supply and install start/stop switch with red light indicator for exhaust and return air fans (unless provided in hood) located over cooking equipment (duct and fan to be supplied by others).
8. Electrician to connect hood lights in exhaust and to supply and install wall switch (unless provided in hood).
9. Electrician to supply and install start/stop switch for condensate exhaust air fans located over dishwashing machines (duct and fan to be supplied by others).
10. Electrician is responsible for all final connections, testing of all switch gear and wiring.
11. Exposed flexible ripple conduits are not permitted in food and beverage areas. Conduit to be smooth finish (either flexible or solid round) and to be mounted a minimum of 25mm off the wall using stand off brackets. "AussieDuct" may be used but must be flush mounted without any gaps (a silicone sealant may be required at edges).
12. All lighting must comply with AS1680.
13. All appliances are to have on/off isolation switches.
14. Any electrical wiring connections coming from the floor must be water proofed.
15. Upgrade switchboard as required - install safety switch.
16. Provide light and power from switchboard to all positions nominated.
17. The electrical sketches shown are a guideline for the electrical contractor only. It is the electrical contractor's responsibility to foresee any installation issues and rectify or report.

NOTE: Dimensions indicated on the drawing are provided for rough in purposes only. Electrician must coordinate the site and the requirements of the final connection points of the equipment.

FOOD PREMISES DESIGN

PROJECT MOTTO MOTTO

ADDRESS

ROBINA TOWN CENTRE
ROBINA PARKWAY
ROBINA QLD 4226

CLIENT

ZERO 9 / MOTTO MOTTO

DATE

14/08/2021

DRAWN BY

AF

DRAWING NAME KITCHEN ELECTRICAL ISOLATION POINTS

DWG NO.

MMR-07 (DT.SER)

ISSUE NO.

A

SCALE

1:50 on A3

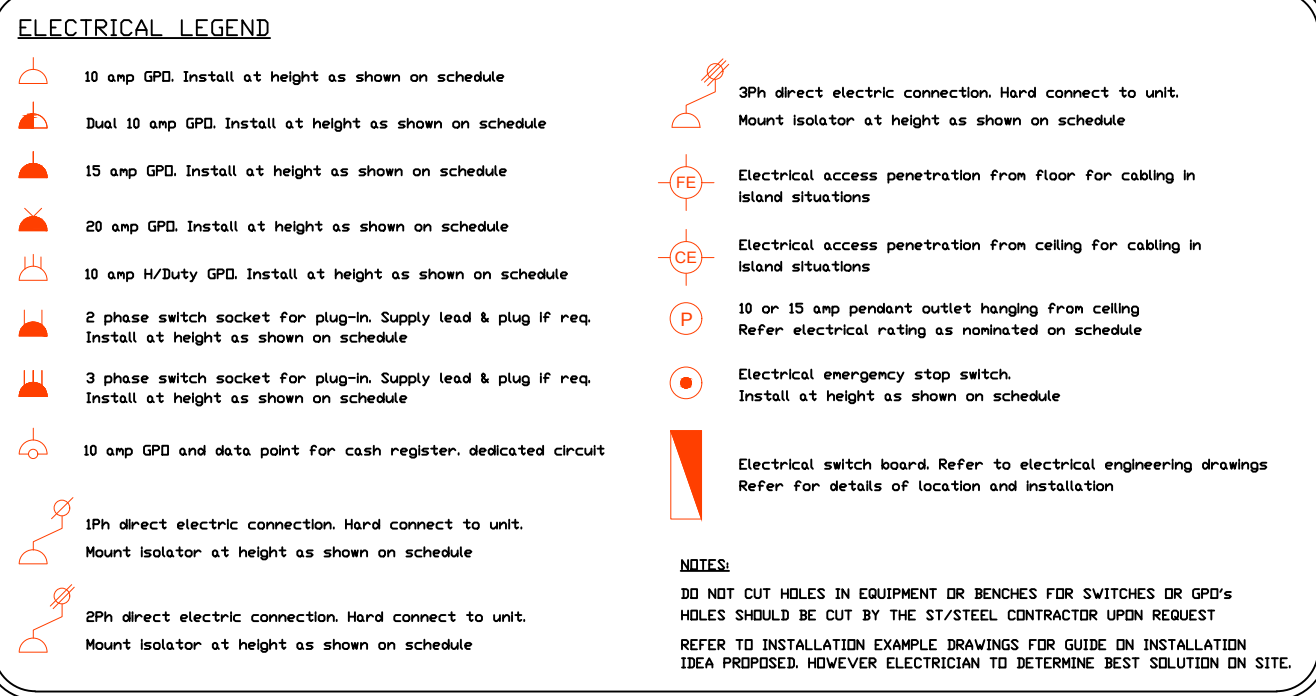
02/08/2021

KITCHEN FLOOR PLAN FOR
DISCUSSION AND REVIEW

A 14/08/2021

KITCHEN DESIGN FOR
COUNCIL FOOD PREMISES
DESIGN SUBMISSION

ELECTRICAL ISOLATION POINTS OF CONNECTION



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DISCLAIMER

Do not scale from drawings. All dimensions are to be checked on site prior to commencing work. Report any discrepancies to the author.

ELECTRONIC DRAWINGS

Electronic drawings are controlled documents and are issued for information only. Any dimensions not nominated must be referred to the Fire & Ice for confirmation.

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