

ELECTRICAL ISOLATION POINTS OF CONNECTION

ELECTRICAL LEGEND

- 10 amp GPD. Install at height as shown on schedule
- Dual 10 amp GPD. Install at height as shown on schedule
- 15 amp GPD. Install at height as shown on schedule
- 20 amp GPD. Install at height as shown on schedule
- 10 amp H/Duty GPD. Install at height as shown on schedule
- 2 phase switch socket for plug-in. Supply lead & plug if req. Install at height as shown on schedule
- 3 phase switch socket for plug-in. Supply lead & plug if req. Install at height as shown on schedule
- 10 amp GPD and data point for cash register, dedicated circuit

- 3PH direct electric connection. Hard connect to unit. Mount isolator at height as shown on schedule
- Electrical access penetration from floor for cabling in island situations
- Electrical access penetration from ceiling for cabling in island situations
- 10 or 15 amp pendant outlet hanging from ceiling. Refer electrical rating as nominated on schedule
- Electrical emergency stop switch. Install at height as shown on schedule
- Electrical switch board. Refer to electrical engineering drawings. Refer for details of location and installation

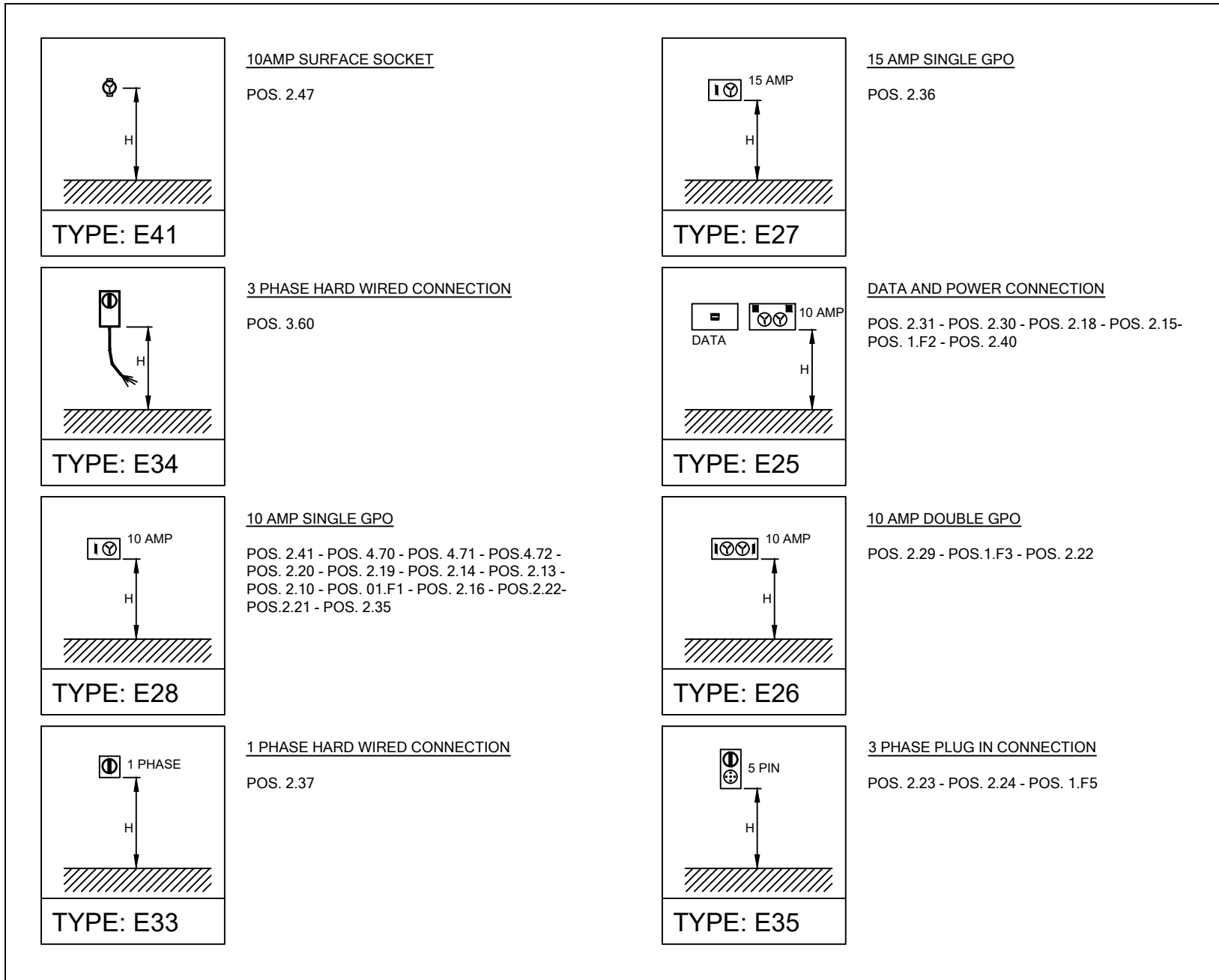
NOTES

DO NOT CUT HOLES IN EQUIPMENT OR BENCHES FOR SWITCHES OR GPD'S. HOLES SHOULD BE CUT BY THE ST/STEEL CONTRACTOR UPON REQUEST. REFER TO INSTALLATION EXAMPLE DRAWINGS FOR GUIDE ON INSTALLATION. IDEA PROPOSED, HOWEVER ELECTRICIAN TO DETERMINE BEST SOLUTION ON SITE.

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 SCENE	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

- Installation and materials shall be in accordance with Australian standards and any other local standards/codes.
- 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.
- 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.
- 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.
- Electrician to interwire condensing units with evaporator coils in walk in coldroom/freezer rooms
- Electrician to interwire light fixtures in walk in coldroom/freezer rooms. Conduit to run on exterior (above) where possible.
- 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).
- Electrician to connect hood lights in exhaust and to supply and install wall switch (unless provided in hood).
- 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).
- Electrician is responsible for all final connections, testing of all switch gear and wiring.
- 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).
- All lighting must comply with AS1680.
- All appliances are to have on/off isolation switches.
- Any electrical wiring connections coming from the floor must be water proofed.
- Upgrade switchboard as required - install safety switch.
- Provide light and power from switchboard to all positions nominated.
- 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

14/08/2021

KITCHEN DESIGN FOR
COUNCIL FOOD PREMISES
DESIGN SUBMISSION



71/147 Southpine Road, Arana Hills Q 4054
Ph: 07 3855 8956 Fax: 3337 9817
Mob: 0432 088 237
sales@fire-ice.com.au | www.fire-ice.com.au

DISCLAIMER

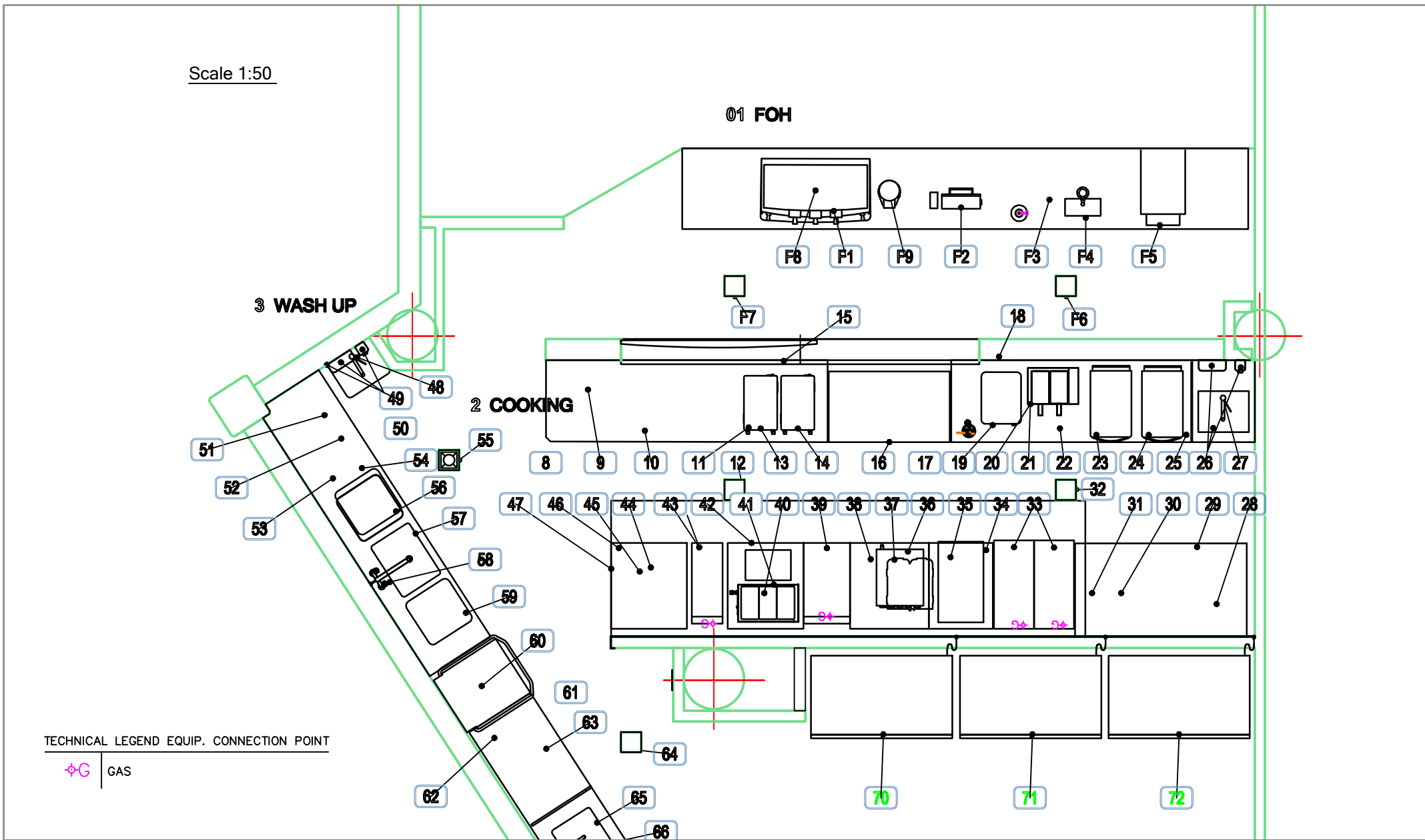
Do not scale from drawings. All dimensions are to be checked on site prior to commencing work. Report any discrepancies to the author.

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.

COPYRIGHT

All concepts and information contained in this document are the copyright of Fire & Ice Food Equipment Pty Ltd. Use or copying of this document in whole or in part without the written permission of Fire & Ice constitutes an infringement of copyright.



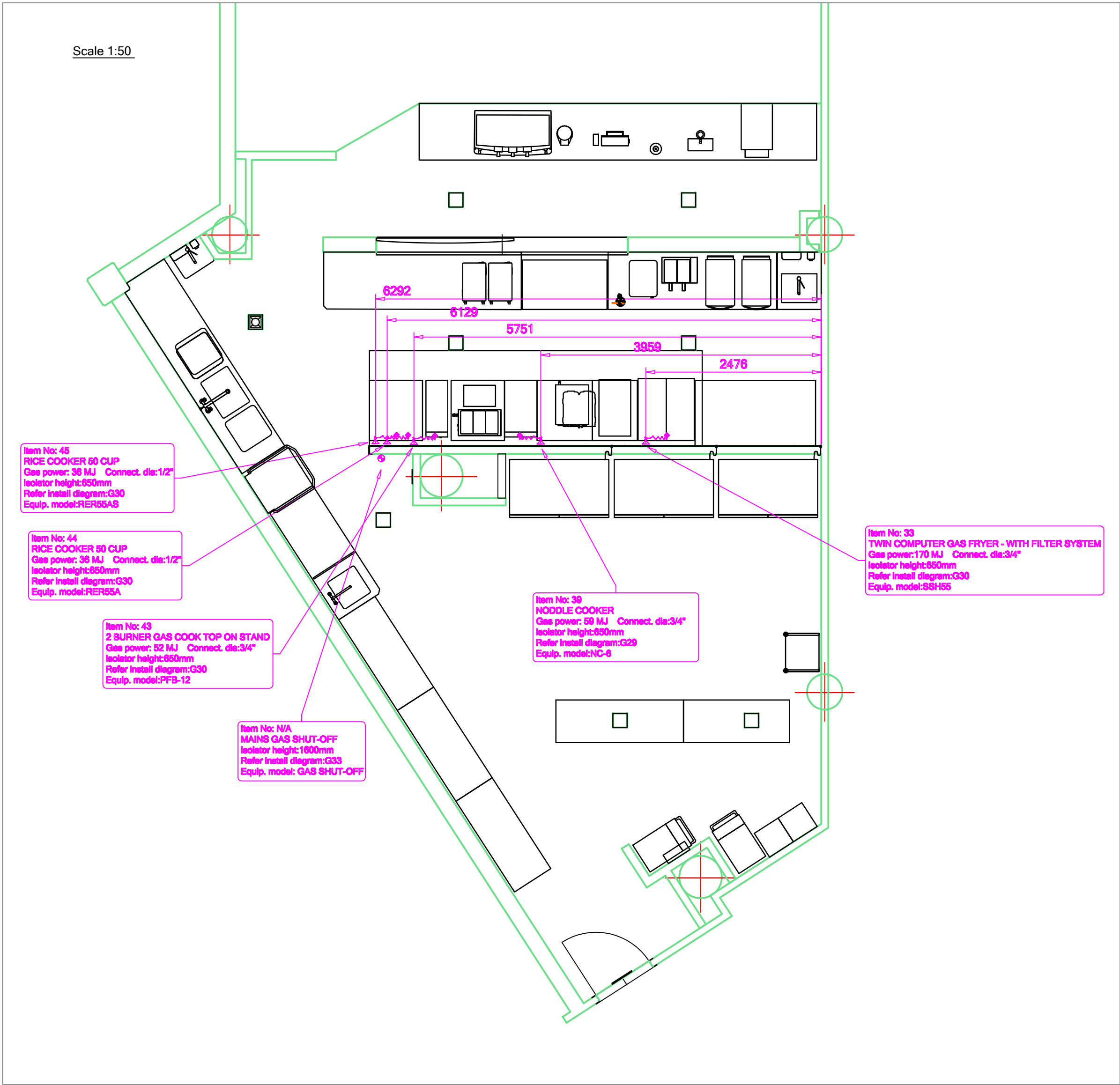
SCHEDULE OF GAS ITEMS - REFER TO SPEC BOOK FOR FURTHER EQUIPMENT DETAILS

POS	Q.	DESCRIPTION	MODEL	SUPPLIER	GAS			
					POW. MJ	DIAM.	HEIGHT	TYPE
		2-COOKING						
33	1	TWIN COMPUTER GAS FRYER - WITH FILTER SYSTEM	SSH55-C-FF-FD	PITCO	170	3/4"	267	NAT GAS
39	1	NOODLE COOKER	NC-6	B&S	59	3/4"	150	NAT GAS
43	1	2 BURNER GAS COOK TOP ON STAND	PFB-12	MIDDLEBY	52	3/4"	21	NAT GAS
44	1	RICE COOKER 50 CUP	RER55A	RINNAI	36	1/2"	50	NAT GAS
45	1	RICE COOKER 50 CUP	RER55AS	RINNAI	36	1/2"	50	NAT GAS

PLEASE NOTE: THE POINTS SHOWN ON THE PLAN ARE THE CONNECTION POINTS OF THE FIXTURES (GAS CONNECTION POINTS) THE GAS FITTER / HYDRAULIC CONSULTANT WILL NEED TO ALLOW ANY REQUIRED OFFSETS FOR THEIR PENETRATIONS FOR THE GAS SYSTEM OR PLACEMENT OF GAS STOP COCKS SO AS THEY DO NOT STAND EQUIPMENT OFF THE WALL BY BEING DIRECTLY BEHIND THEM.

GENERAL GAS NOTES

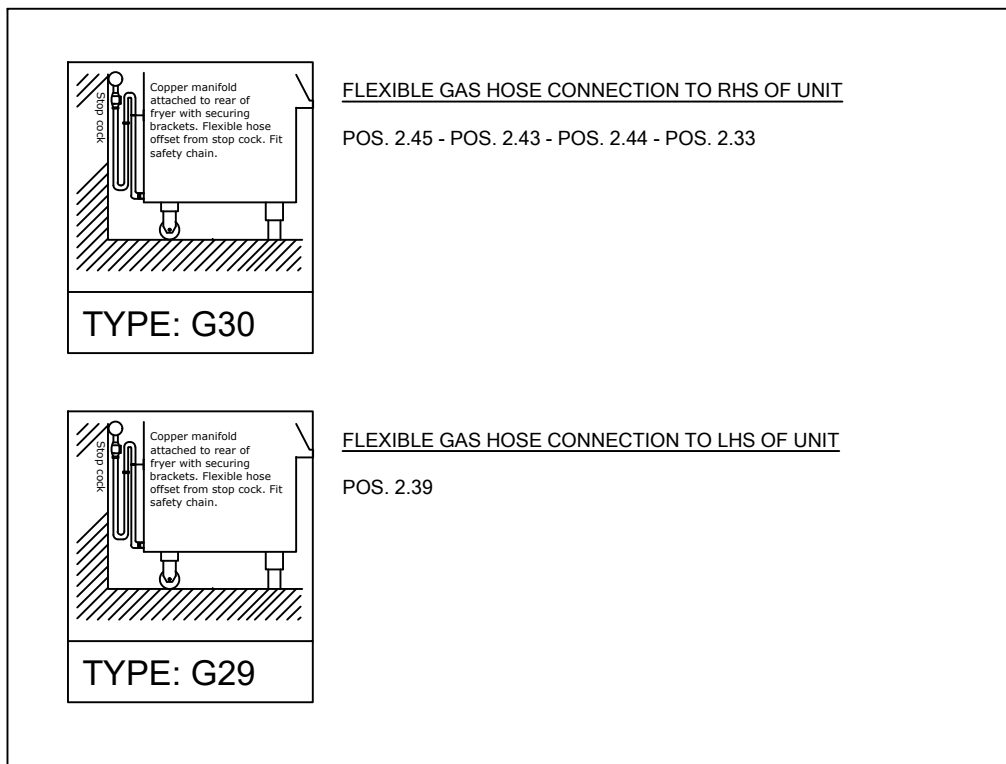
1. Installation and materials shall be in accordance with Australian standards and any other local standards/codes.
2. The plumber/gas fitter shall allow to make all necessary applications to authorities for approval of works and pay all associated appropriate fees/charges (unless otherwise agreed with client prior to commencement of works).
3. The plumber/gas fitter shall coordinate and confirm all proposed pipe routes, equipment service requirements and location suitability with all relevant parties prior to conducting the works.
4. The plumber/gas fitter is responsible for all interconnecting and final connections and testing, including the supply and fitting of all stopcocks and taps required for all equipment.
5. In the case of fire extinguishing systems being installed, shut off valves are to be installed in main gas lines. It is the responsibility of the plumber/gas fitter to coordinate these works with the fire services contractor.
6. The plumber/gas fitter is to check that appliances are set to function on the correct gas type.
7. The plumber/gas fitter is to check all manifold connections, hoses and cooking equipment for leaks.
8. The plumbing/gas sketches shown are a guideline for the plumber/gas fitter only. It is the plumber/gas fitter's responsibility to foresee any installation issues and rectify or report.



SCHEDULE OF GAS ISOLATION POINTS

POS	Q.	DESCRIPTION	MODEL	SUPPLIER	GAS ISOLATION POINTS			
					POW. MJ	DIAM.	HEIGHT	TYPE
		2-COOKING						
33	1	TWIN COMPUTER GAS FRYER - WITH FILTER SYSTEM	SSH55	PITCO	170	3/4"	650	G30
39	1	NOODLE COOKER	NC-6	B&S	59	3/4"	650	G29
43	1	2 BURNER GAS COOK TOP ON STAND	PFB-12	MIDDLEBY	52	3/4"	650	G30
44	1	RICE COOKER 50 CUP	RER55A	RINNAI	36	1/2"	650	G30
45	1	RICE COOKER 50 CUP	RER55AS	RINNAI	36	1/2"	650	G30

INSTALLATION EXAMPLES REFER TO TYPE COLUMN ABOVE



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 GAS
ISOLATION POINTS

DWG NO.

MMR-08

ISSUE NO.

A

SCALE

1:50 on A3

0 02/08/2021 KITCHEN FLOOR PLAN FOR DISCUSSION AND REVIEW

A 14/08/2021 KITCHEN DESIGN FOR COUNCIL FOOD PREMISES DESIGN SUBMISSION



7/1147 Southpine Road, Arana Hills Q. 4054
Ph: 07 3855 9956 Fax: 3337 9817
Mob: 0432 068 237
sales@fire-ice.com.au | www.fire-ice.com.au

DISCLAIMER

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

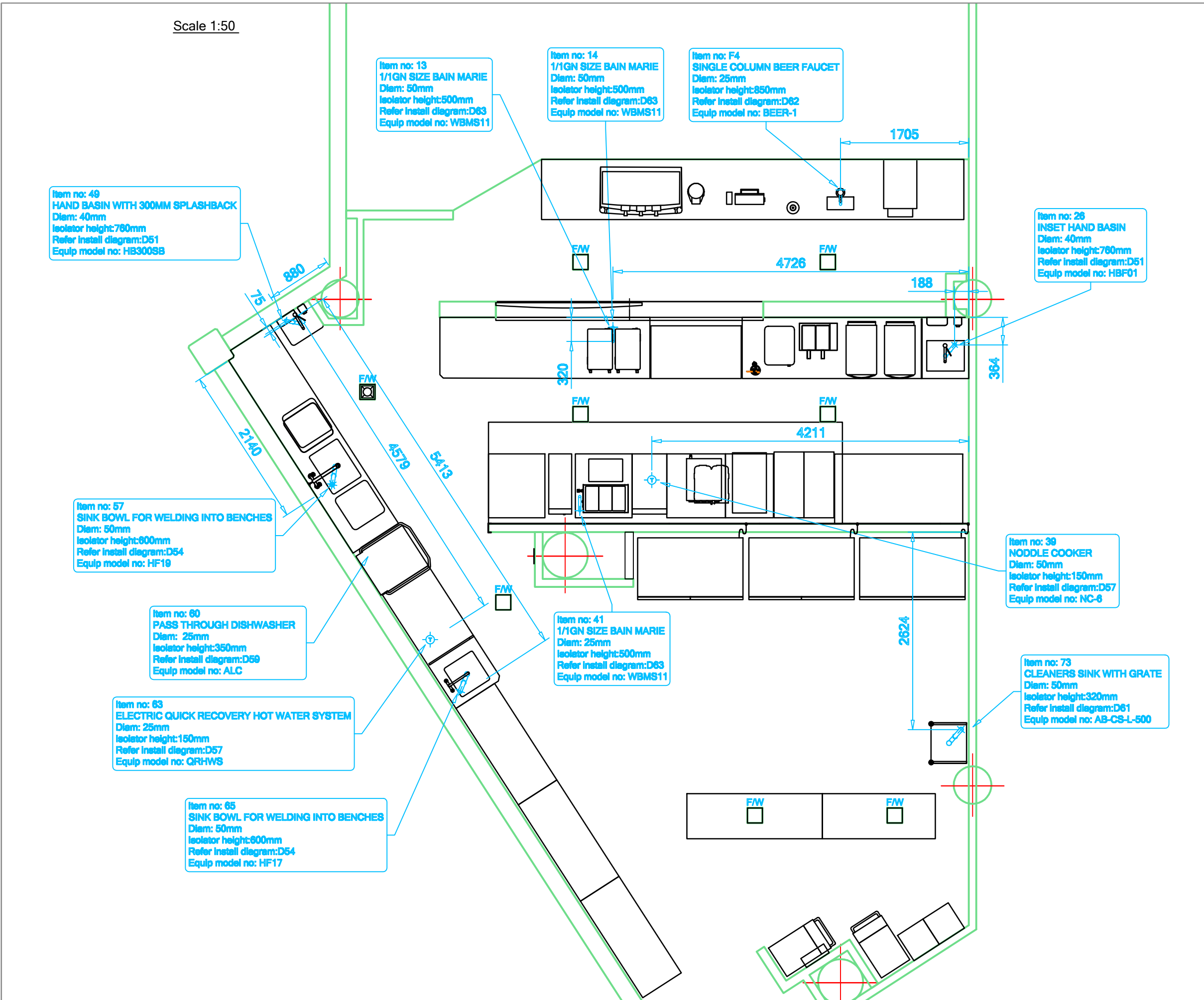
ELECTRONIC DRAWINGS

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

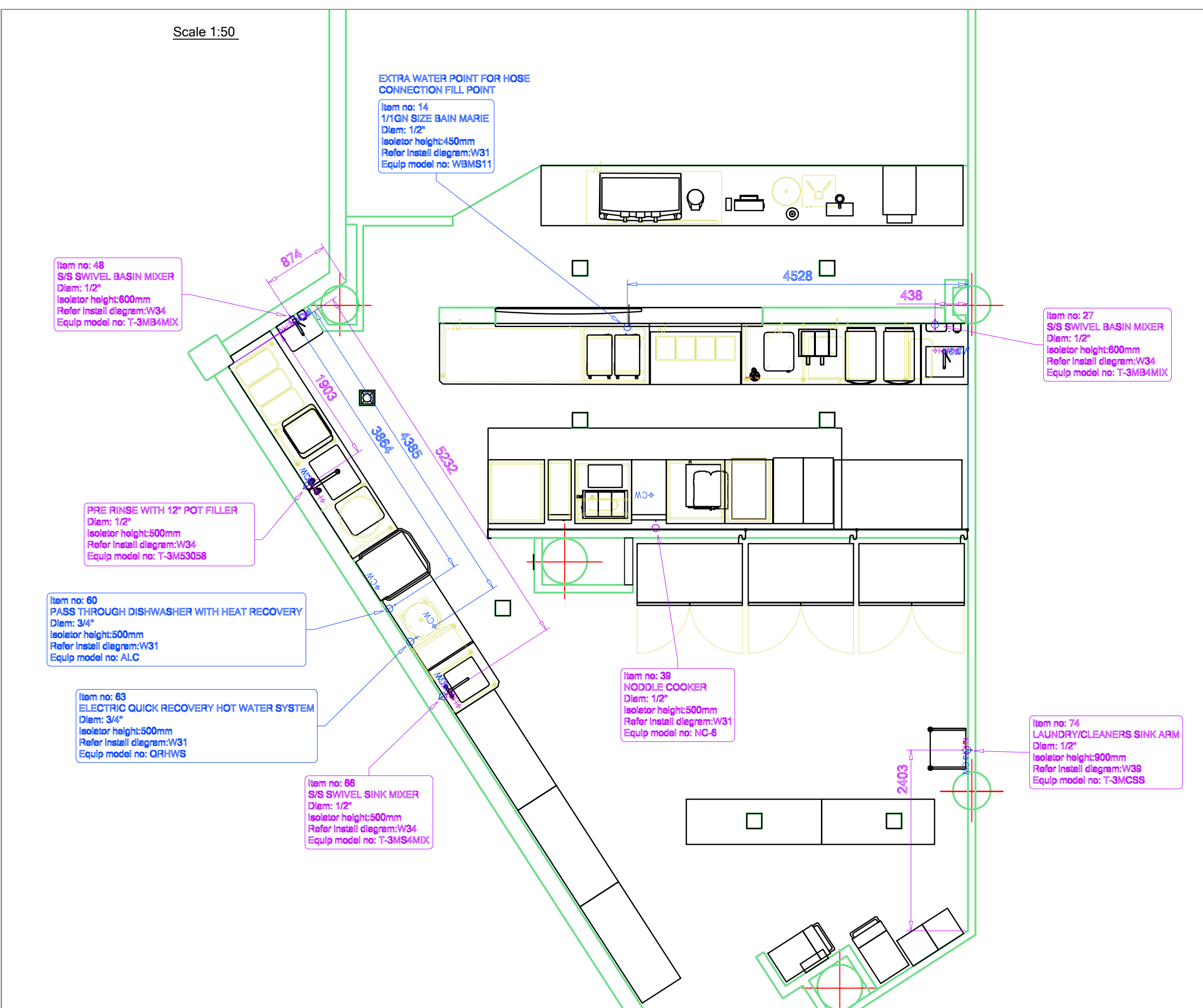
COPYRIGHT

All concepts and information contained in this document are the copyright of Fire & Ice Food Equipment Pty Ltd. Use or copying of this document in whole or in part without the written permission of Fire & Ice constitutes an infringement of copyright.

DRAIN ISOLATION POINTS



WATER ISOLATION POINTS



SCHEDULE OF DRAIN ISOLATION POINTS

POS	Q.	DESCRIPTION	MODEL	SUPPLIER	DRAIN ISOLATION POINTS					
					DIAM.	HEIGHT	TYPE	DIAM.	HEIGHT	TYPE
		01-FOH								
F4	1	SINGLE COLUMN BEER FAUCET	BEER-1	BY BEER CO	25mm	850	D62			
F6	1	200MM SQUARE FLOOR WASTE WITH BUCKET TRAP 304	FW-200BS-304	3MONKEEZ						
F7	1	200MM SQUARE FLOOR WASTE WITH BUCKET TRAP 304	FW-200BS-304	3MONKEEZ						
		2-COOKING								
12	1	200MM SQUARE FLOOR WASTE WITH BUCKET TRAP 304	FW-200BS-304	3MONKEEZ						
13	1	1/1GN SIZE BAIN MARIE	WBMS11	WOODSON	50mm	500	D63			
14	1	1/1GN SIZE BAIN MARIE	WBMS11	WOODSON	50mm	500	D63			
26	1	INSET HAND BASIN	HBF-1	3MONKEEZ	40mm	760	D51			
32	1	200MM SQUARE FLOOR WASTE WITH BUCKET TRAP 304	FW-200BS-304	3MONKEEZ						
39	1	NODDLE COOKER	NC-6	B&S	50mm	150	D57			
41	1	1/1GN SIZE BAIN MARIE	WBMS11	WOODSON	25mm	500	D63			
		3-WASH UP								
49	1	HAND BASIN WITH 300MM SPLASHBACK	HB300SB	3MONKEEZ	40mm	760	D51			
55	1	200MM SQUARE FLOOR WASTE WITH BUCKET TRAP 304	FW-200BS-304	3MONKEEZ						
57	1	SINK BOWL FOR WELDING INTO BENCHES	HF19	3MONKEEZ	50mm	600	D54			
60	1	PASS THROUGH DISHWASHER WITH HEAT RECOVERY	ALC	MOFFAT	25mm	350	D59			
63	1	ELECTRIC QUICK RECOVERY HOT WATER SYSTEM	QRHWS	BY PLUMBER	25mm	150	D57			
64	1	200MM SQUARE FLOOR WASTE WITH BUCKET TRAP 304	FW-200BS-304	3MONKEEZ						
65	1	SINK BOWL FOR WELDING INTO BENCHES	HF17	3MONKEEZ	50mm	600	D54			
		4-BOH								
73	1	CLEANERS SINK WITH GRATE AND ADJUSTABLE LEGS	AB-CS-L-500	3MONKEEZ	50mm	320	D61			
75	1	200MM SQUARE FLOOR WASTE WITH BUCKET TRAP 304	FW-200BS-304	3MONKEEZ						
76	1	200MM SQUARE FLOOR WASTE WITH BUCKET TRAP 304	FW-200BS-304	3MONKEEZ						

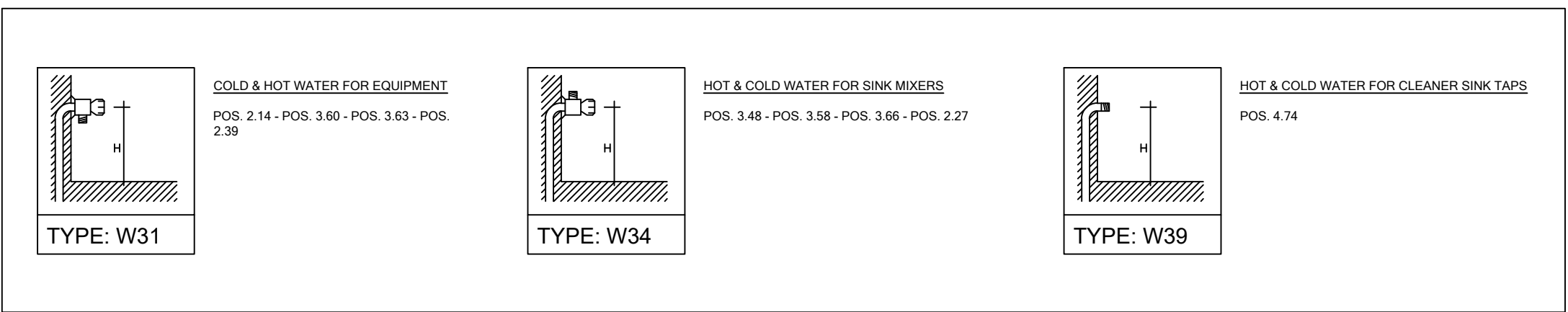
PLUMBING ISOLATION POINTS OF CONNECTION

HYDRAULIC LEGEND	
	Sink waste or direct equipment connection point suggested position of penetration through floor with allowance made for trap seag
	Sink waste with food catching bucket trap waste suggested position of penetration through floor with allowance made for trap seag
	Floor waste - complete with bucket trap
	Tundish for equipment or condensate discharge plumbing sub-contractor to connect from unit to tundish
	Floor through/gully waste with bucket trap
	Hot water isolation point. Plumber to connect to fixture
	Cold water isolation point. Plumber to connect to fixture
	Cold water & filter isolation point. Plumber to connect to fixture
	Hot & cold water isolations (combination). Plumber to connect
NOTES:	
FLOOR WASTE POSITIONS ARE INDICATIVE ONLY. REFER TO FORMALISE CONSULTANT'S DRAWINGS FOR ACTUAL LOCATIONS.	
SERVICES SHOWN ARE SUGGESTED FINAL CONNECTION POINTS ONLY. PENETRATIONS TO BE CHECKED FOR SUITABILITY ON SITE BY OTHERS.	
DO NOT CUT HOLES IN EQUIPMENT OR BENCHES UNLESS IT HAS BEEN CHECKED CHECKED WITH THE SUPPLIER OR ST/STEEL CONTRACTOR FIRST	
REFER TO INSTALLATION EXAMPLE DRAWINGS FOR GUIDE ON INSTALLATION. USA PROPOSED. HOWEVER PLUMBER SHOULD RETAINING BEST SOLUTION ON SITE.	
	Refrigeration lines- provide 50mm penetration
	Beer lines conduit straight run - provide 150mm penetration
	Beer lines conduit non-direct run - provide 250mm penetration
	Post mix lines conduit straight run - provide 150mm penetration
	Post mix lines conduit non-direct run - provide 250mm penetration
	Steel isolation point - Fitter to connect to fixture

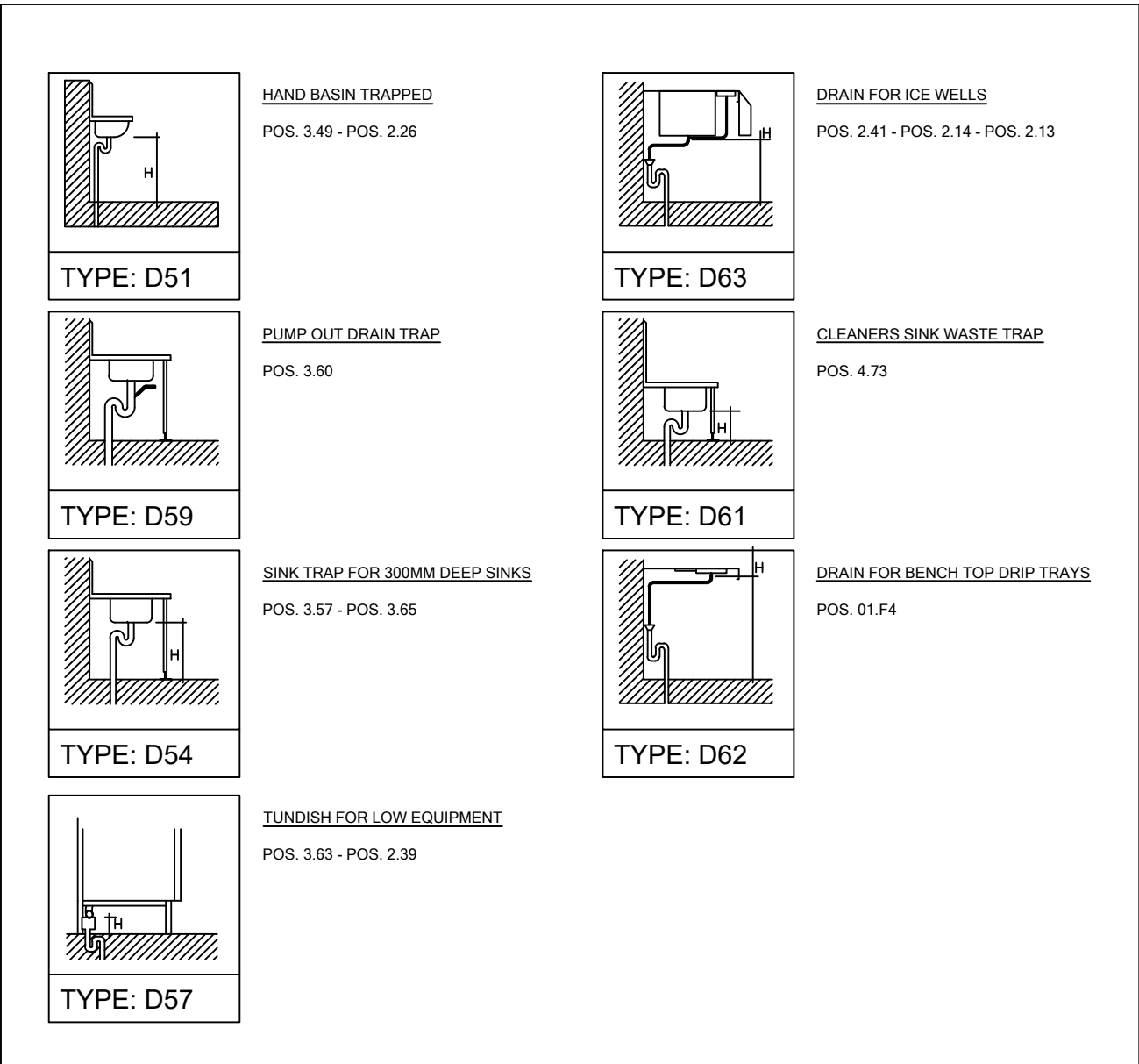
SCHEDULE OF WATER ISOLATION POINTS

POS	Q.	DESCRIPTION	MODEL	SUPPLIER	HOT WATER ISOLATOR			COLD WATER ISOLATOR		
					DIAM.	HEIGHT	TYPE	DIAM.	HEIGHT	TYPE
		2-COOKING								
14	1	1/1GN SIZE BAIN MARIE	WBMS11	WOODSON				1/2"	450	W31
27	1	S/S SWIVEL BASIN MIXER	T-3MB4MIX	3MONKEEZ	1/2"	600	W34			
39	1	NODDLE COOKER	NC-6	B&S	1/2"	500	W31			
		3-WASH UP								
48	1	S/S SWIVEL BASIN MIXER	T-3MB4MIX	3MONKEEZ	1/2"	600	W34			
58	1	S/S DUAL HOB MOUNT PRE RINSE WITH 12" POT FILLER	T-3MS3058	3MONKEEZ	1/2"	500	W34			
60	1	PASS THROUGH DISHWASHER WITH HEAT RECOVERY	ALC	MOFFAT				3/4"	500	W31
63	1	ELECTRIC QUICK RECOVERY HOT WATER SYSTEM	QRHWS	BY PLUMBER				3/4"	500	W31
66	1	S/S SWIVEL SINK MIXER	T-3MS4MIX	3MONKEEZ	1/2"	500	W34			
		4-BOH								
74	1	LAUNDRY/CLEANERS SINK ARM	T-3MCSS	3MONKEEZ	1/2"	900	W39			

INSTALLATION EXAMPLES REFER TO TYPE COLUMN ABOVE



INSTALLATION EXAMPLES REFER TO TYPE COLUMN ADJACENT



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 PLUMBING
ISOLATION POINTS

DWG NO.

MMR-09 (DT.SER)

ISSUE NO.

A

SCALE

1:50 on A1

02/08/2021

KITCHEN FLOOR PLAN FOR
DISCUSSION AND REVIEW

14/08/2021

KITCHEN DESIGN FOR
COUNCIL FOOD PREMISES
DESIGN SUBMISSION



7/1147 Southpine Road, Arana Hills Q. 4054
Ph: 07 3855 9956 Fax: 3337 9817
Mob: 0432 068 237
sales@fire-ice.com.au | www.fire-ice.com.au

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.

COPYRIGHT

All concepts and information contained in this document are the copyright of Fire & Ice Food Equipment Pty Ltd. Use or copying of this document in whole or in part without the written permission of Fire & Ice constitutes an infringement of copyright.