Section 26 60 61 – Food Service Electrical Installations

General

1. “Washdown areas” referenced herein shall include all cooking, food prep, serving, and dishwashing areas.

2. All exposed conduit exposed in washdown areas shall be galvanized rigid conduit (GRC).

3. Conduits serving food service equipment shall be one size larger than required by the original conductors (does not apply to flexible equipment connection).

4. Surface mounted or exposed boxes in washdown areas shall be die cast weatherproof with gasketed stainless steel “In-Use” covers.

5. All exposed electrical raceway, enclosures, and equipment in washdown areas shall be installed with ½” minimum standoff, mounted with all stainless steel supports, strut, and hardware. Do not use stacked washers.

6. Panelboards for food service equipment shall be located within the food service occupancy, but shall not be located within washdown areas. Panelboards shall not be located on the back side of walls surrounding food prep areas unless installed in 12” CMU wall. Where panelboards must be located in washdown areas, stainless steel covers shall be specified. In no case shall surface mounted panelboards be installed in washdown areas.

7. For equipment with hardwired connections, install circuit breakers in the panelboard with integral locking hasps; do not install disconnects at equipment connections. NEC 422.34 provision for Unit Switch as a disconnecting means shall not be acceptable. Where circumstances dictate that a disconnect is required at the equipment, a stainless steel enclosure shall be specified.

8. Convenience receptacles shall be located above work surfaces on maximum 4’ centers. No more than two convenience outlets shall be on a 20/1 circuit.

9. Each piece of food service equipment shall be served by a dedicated circuit sized per the equipment nameplate and/or manufacturer’s recommendations.

10. All equipment connections up to and including 60 amps shall be made with straight blade receptacle devices. Equipment 30 amps and above shall be provided with a nominal 6’ long 500W cord with right angle plug.

11. At hardwired equipment outlets, utilize cast covers with threaded openings and waterproof metallic flexible conduit. Note that covers are a long lead time item; proceed accordingly.
12. Drop cords through ceilings shall be SOOW with Kellums strain relief. Conduit shall be extended through ceiling, terminated with an insulated bushing.

13. Route two spare 1" conduits to all islands from the nearest electrical panelboard.

14. Floor outlets for cash register and equipment islands shall be mounted in horizontal cast boxes on a rigid conduit stem at least 1" above the floor. Flush floor boxes shall not be installed in any area subject to wash down areas.

15. Outlets shall be GFCI protected per NEC. GFCI protected wall outlets may be utilized only where the outlet is readily accessible for reset without moving equipment, covers, etc. Where outlets will not be accessible, standard wall outlets shall be utilized and protected by GFCI circuit breakers in the panel. Outlets protected by GFCI circuit breakers shall homerun in separate conduits to the panel.

16. Lighting fixtures shall be rated for “Damp” or “Wet” locations as required. “Damp” location fixtures shall be installed in food prep and serving areas. “Wet” location rated fixtures shall be utilized in dishwashing and can wash areas. Surface or stem mounted fixtures shall be installed in accordance with the manufacturer’s instructions utilizing appropriate hardware to maintain “Damp” or “Wet” ratings of the installation. Lighting fixtures installed in lay-in ceilings shall be equipped with sealed and gasketed aluminum doors with prismatic lenses installed smooth side down.