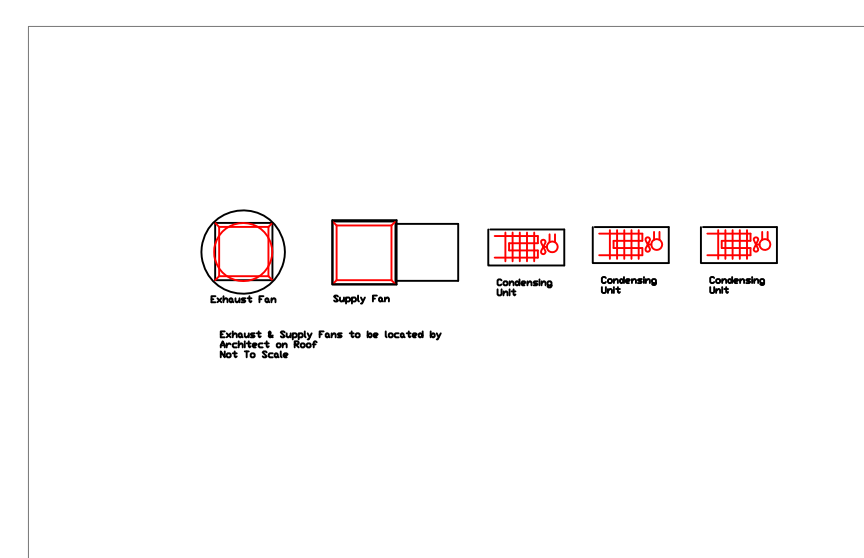
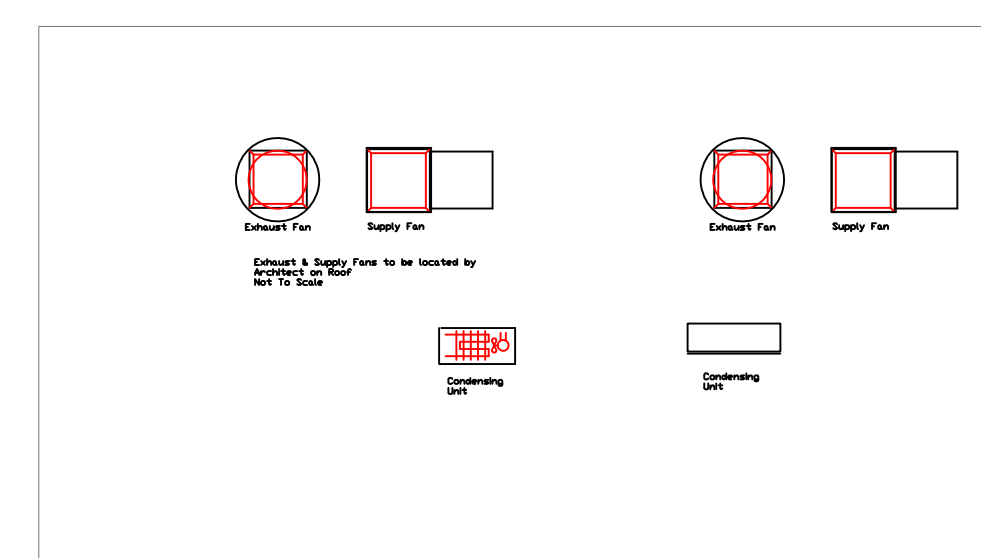


## EQUIPMENT OVERVIEW



## EQUIPMENT LAYOUT

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**A N D A Z**  
**All Kitchens**  
**Providenciales T&C**



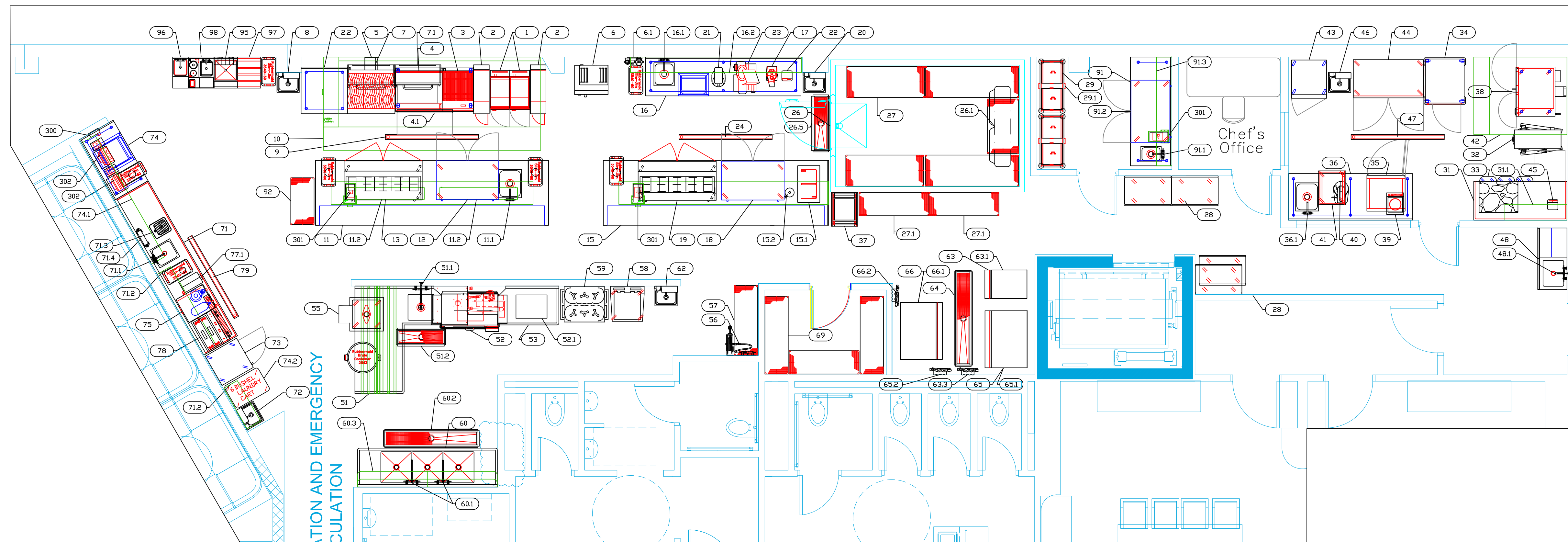
INTERNATIONAL INC.

2055 W 73rd Street, Miami, FL 33016  
 Ph: (305)826-8696 Fax: (305)826-9131

No.	Revision/Issue	Date
12	Update from Hyatt ADS design review	1-31-22
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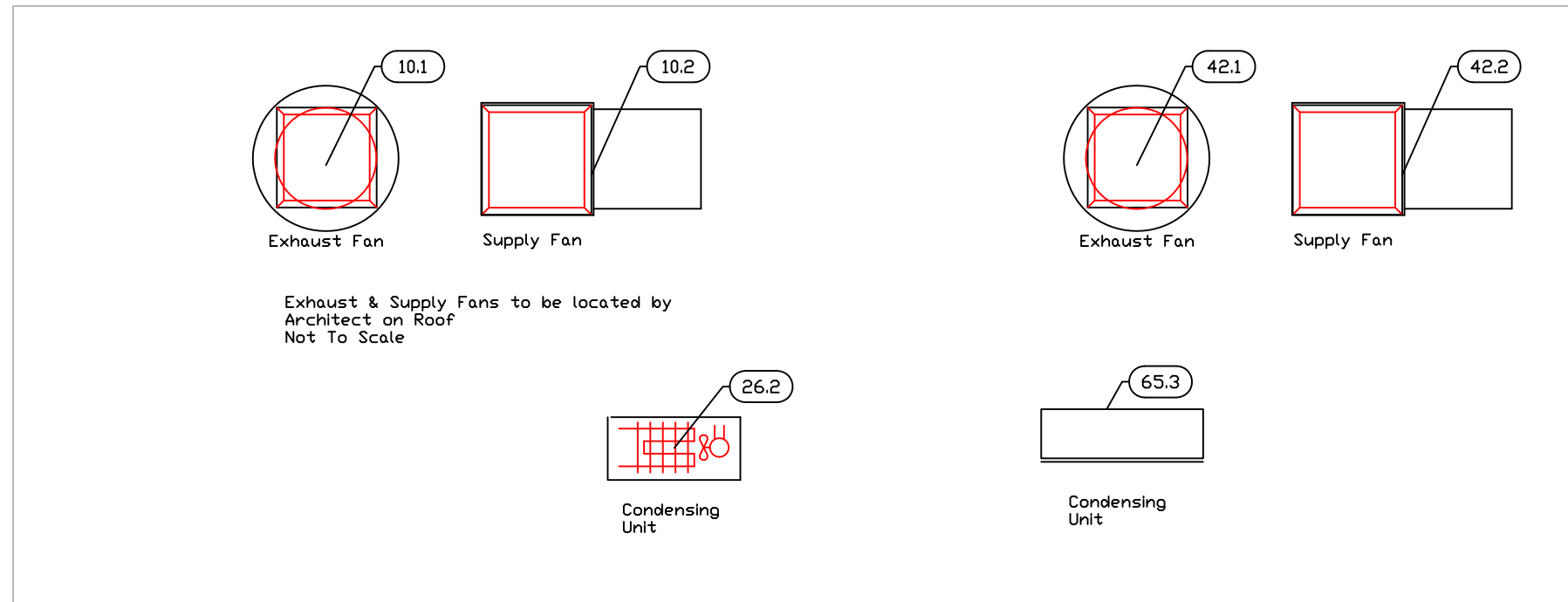
Date  
**Sept 11, 2023**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**1/8" = 1'0"**

Sheet  
**MK-0.0**



## Main Kitchen

Item No.	Category	Manufacturer	Model	Quantity	Equipment Remarks
1	GAS FLUOR TROUGH	ADVANCE TABCO	15008	2	
2	SPREADER TABLE 12"	CUSTOM FAB	01322A-2	2	
3	WORK TABLE STAINLESS STEEL TOP	ADVANCE TABCO	15008	2	
4	CHARBROILER GAS COUNTERTOP	SOUTHBEND	NDC-24	1	
5	GRIDDLE GAS COUNTERTOP	SOUTHBEND	15008	1	
6	EQUIPMENT STAND REFRIGERATED BASE	CONTINENTAL REFRIGERATOR	15008-24M	1	
7	RANGE 36" OPEN BURNERS	SOUTHBEND	428A	1	
8	COMB OVEN ELECTRIC	NATIONAL	CF 30 E 20824W 3 PH (DUM100AE)	1	
9	WATER FILTRATION SYSTEM FOR STEAM EQUIPMENT	EVERPURE	E979750	1	
10	SALAMANDER BROILER GAS	SOUTHBEND	PK404R	1	
11	SALAMANDER BROILER GAS	SOUTHBEND	PK404R	1	
12	HAND SINK	ADVANCE TABCO	72PS-24EC-SP-X	1	
13	FLOOR TROUGH	CUSTOM FAB	01322A-2	1	
14	WASH TUB	CUSTOM FAB	01322A-2	1	
15	EXHAUST FAN	CAPTELAIR	NC4100RFA	1	
16	SUPPLY FAN	CAPTELAIR	CS-610	1	
17	WORK COUNTER	CUSTOM FAB	01322A-11	1	
18	DECK MOUNT FAUCET	AROWNE	15-208	1	
19	BEAT LAMP	TRICO	GR4H-30	2	
20	REFRIGERATED MERCHANDISER	TRUE MFG. - GENERAL FOODSERVICE	110C40-440	2	
21	SANDWICH SALAD PREPARATION REFRIGERATOR	TRUE MFG. - GENERAL FOODSERVICE	115S40-164C	2	
22	SPARE NUMBER				
23	GM WORK TABLE W/ SINK	CUSTOM FAB	01322A-15	1	
24	DEEPER WELL	AROWNE	15-148	1	
25	WORK TABLE STAINLESS STEEL TOP	ADVANCE TABCO	15-308-3010	1	
26	WELDING SINK	ADVANCE TABCO	15-308	1	
27	DECK MOUNT FAUCET	AROWNE	15-208	1	
28	SHELVING WALL MOUNTED	ADVANCE TABCO	15-12-132	1	
29	FOOD PROCESSOR BENCHTOP/COUNTERTOP	BRISTOL SQUARE	15008	1	
30	REFRIGERATED MERCHANDISER	TRUE MFG. - GENERAL FOODSERVICE	110C40-440	2	
31	SANDWICH SALAD PREPARATION REFRIGERATOR	TRUE MFG. - GENERAL FOODSERVICE	115S40-164C	2	
32	HAND SINK	ADVANCE TABCO	72PS-24EC-SP-X	1	
33	PLATE WASH	AROWNE	15-308	1	
34	PORTION SCALE	GLORIO	SPR10	1	
35	FOOD SERVICE ELECTRIC	GLORIO	SPR10	1	
36	FLOOR TROUGH	CUSTOM FAB	01322A-24	1	
37	SPARE NUMBER				
38	WALK-IN	AROWNE	15-308	1	
39	CONDENSER UNIT	AROWNE	15-308	1	
40	FLOOR TROUGH	CUSTOM FAB	01322A-26.5	1	
41	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
42	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
43	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
44	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
45	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
46	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
47	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
48	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
49	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
50	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
51	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
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94	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
95	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
96	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
97	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
98	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
99	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	
100	WIRE SHELVING UNIT	QUANTUM	WR512475P	4	



## EQUIPMENT LAYOUT

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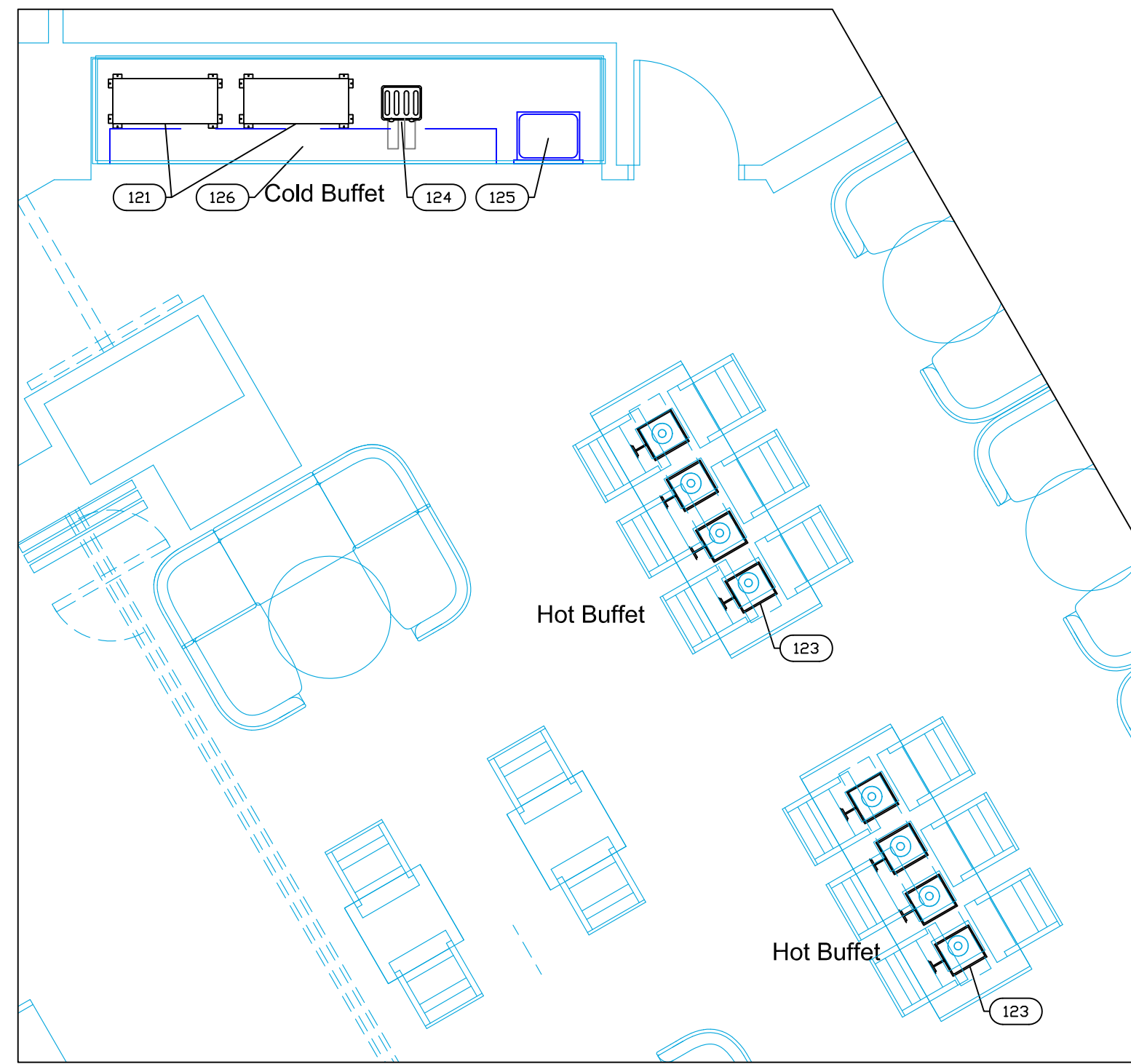
**ANDAZ**  
All Day Dining Kitchen  
Providenciales T&C

**uni-source SUPPLY**  
INTERNATIONAL INC.  
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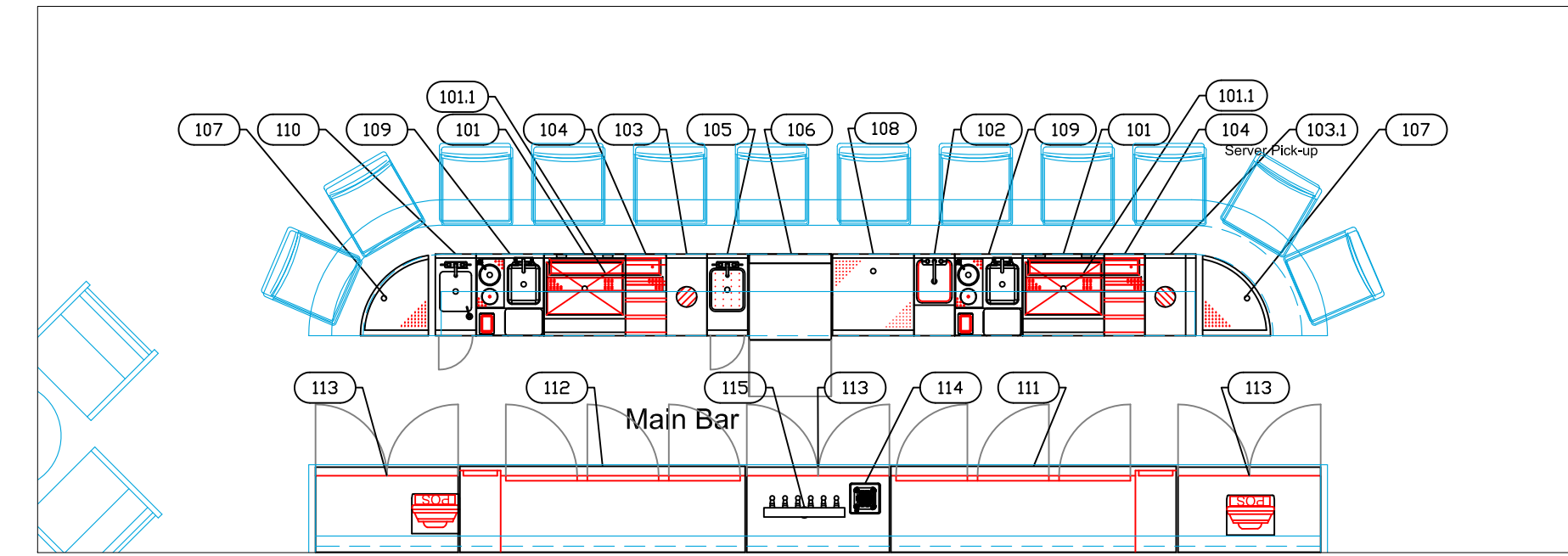
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Sheet  
**MK-1.0**



**Buffet**



**Main Bar**

EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
101	ICE BIN	GLASTENDER	IBA-24	2	
101.1	UNDERBAR MIXOLOGY WELL & DRINK RAIL COMBO	GLASTENDER	DI-MDR36	2	
102	BLENDER STATION	GLASTENDER	BSA-12	1	
103	UNDERBAR ADD-ON UNIT	GLASTENDER	DWB-12	1	
103.1	UNDERBAR ADD-ON UNIT	GLASTENDER	DWB-15R	1	
104	BOTTLE STORAGE UNIT	GLASTENDER	LDA-12S	2	
105	WASTE CABINET	GLASTENDER	SWB-12-C	1	
106	DISHWASHER, UNDERCOUNTER	JACKSON VVWS	DISHSTAR HT-E-SEER	1	
107	UNDERBAR ANGLE FILLER	CUSTOM FAB	Q1322A-107	2	
108	GLASS RACK	GLASTENDER	DBGR-24-RS	1	
109	UNDERBAR MIXOLOGY SINK UNIT	GLASTENDER	MFT-20	2	
110	HAND SINK	GLASTENDER	DHSB-12	1	
111	BACK BAR CABINET, REFRIGERATED	GLASTENDER	C2FB84	1	
112	BACK BAR CABINET, REFRIGERATED	GLASTENDER	C1FB84	1	
113	MILLWORK CABINET	MILLWORK	CABINET	3	
114	GLASS SANITIZER / CHILLER	KROWNE	KR-LC2GF	1	
115	DRAFT BEER / WINE DISPENSING TOWER	MICRO MATIC	HAVANA6-C	1	
117-120	SPARE NUMBER				
121	COLD SHELF	HATCO	CSU-36-F	2	
122	SPARE NUMBER				
123	INDUCTION RANGE, BUILT-IN / DROP-IN	COOKTEK	660801	8	
124	POP-UP TOASTER	HATCO	TPT-120-QS	1	
125	DRAWER	MILLWORK	DRAWER	1	BY MILLWORK
126	PLATE SHELF	MILLWORK	SHELF	1	BY MILLWORK
127-150	SPARE NUMBER				

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**A N d A Z**  
**Main Bar & Buffet**  
**Providenciales T&C**



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**A N d A Z**

**Coffee Shop  
Providenciales T&C**



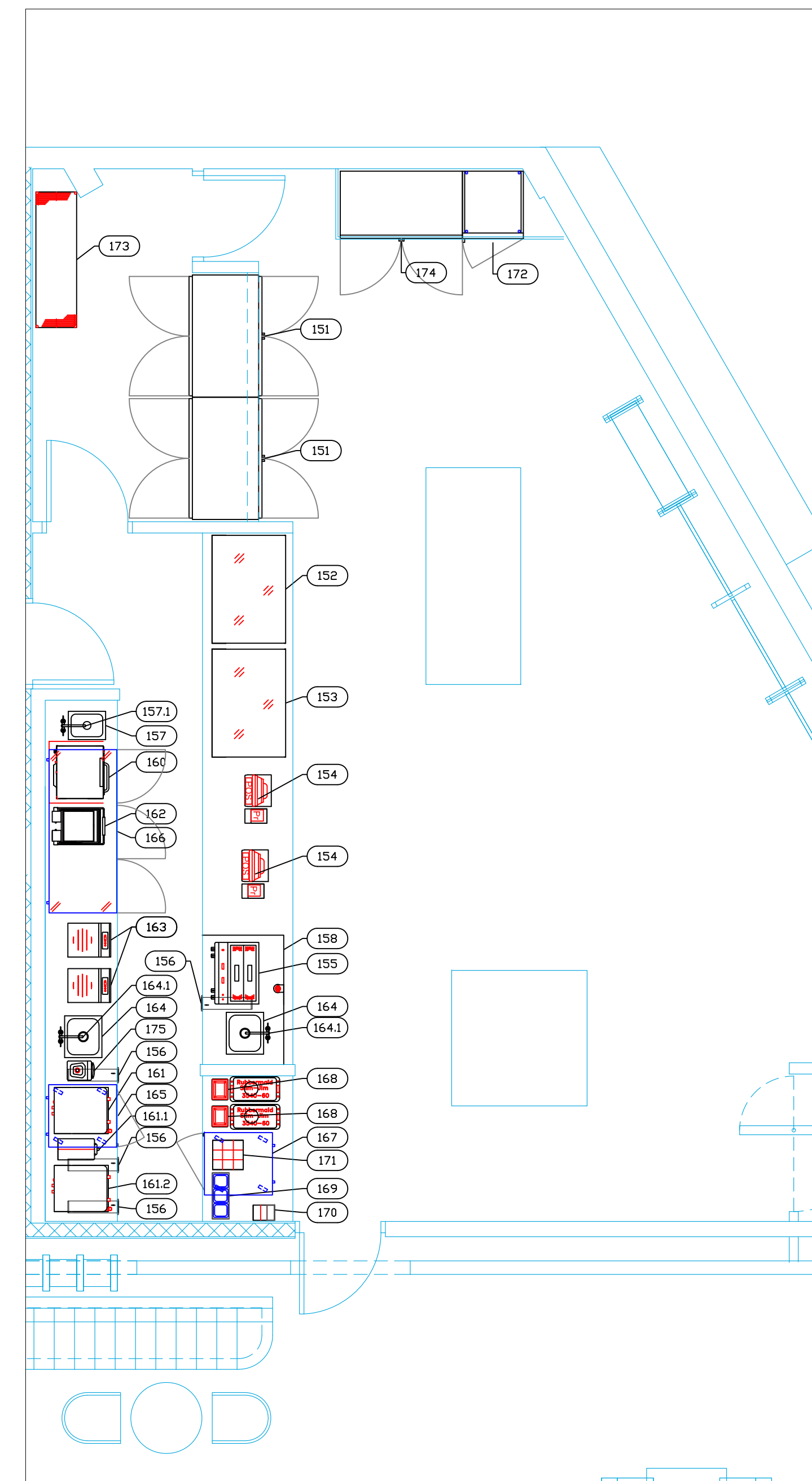
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**Coffee Shop**

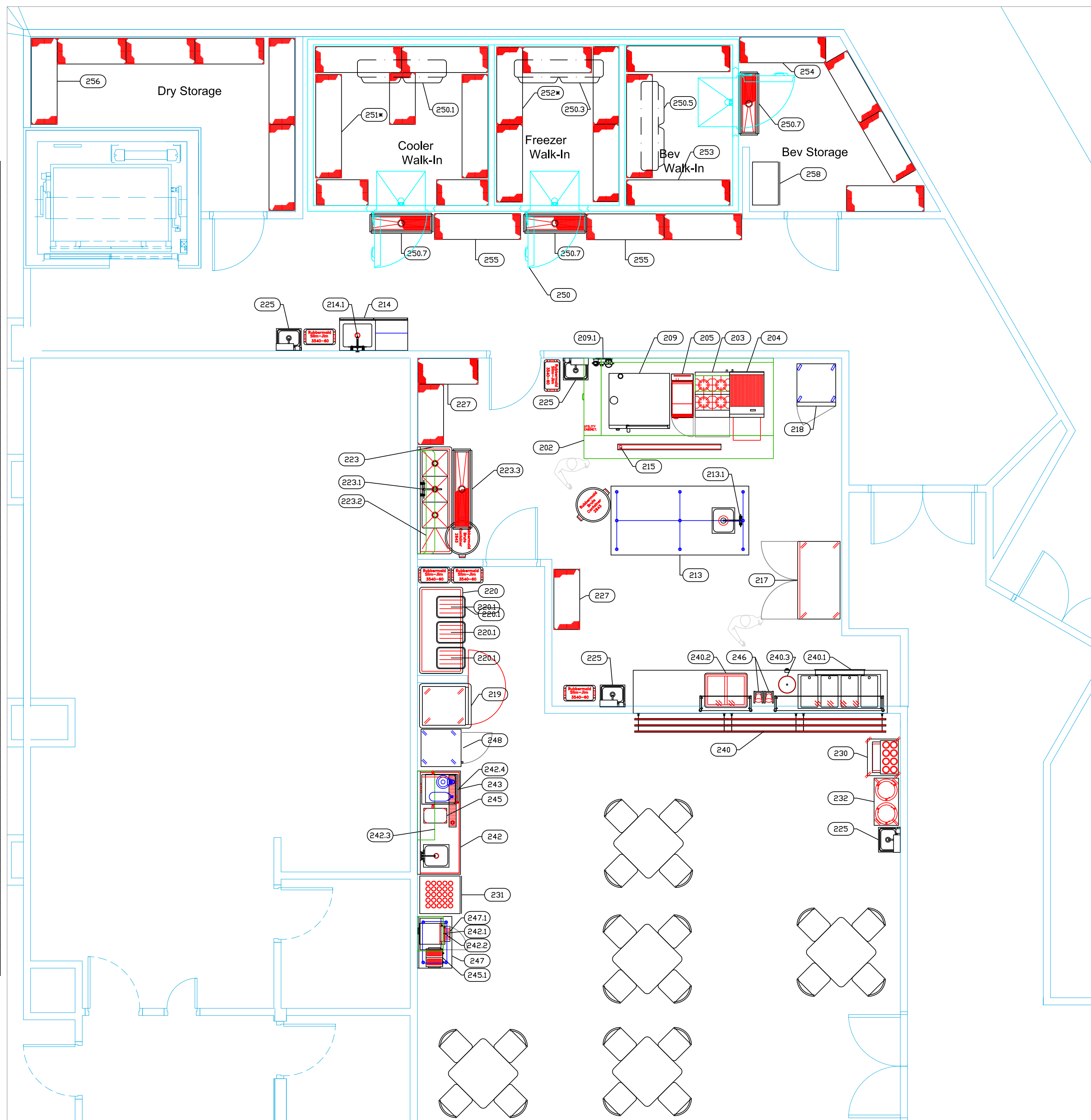
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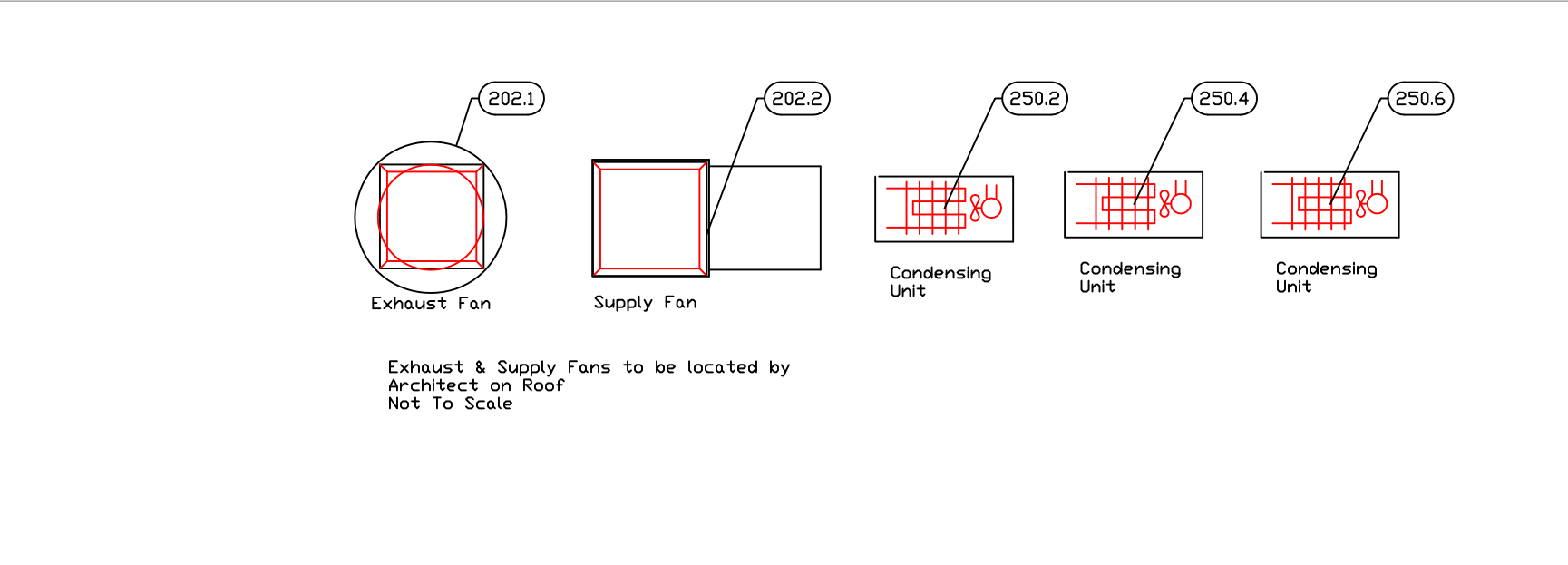
**EQUIPMENT SCHEDULE**

ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
151	REFRIGERATED MERCHANDISER	TRUE MFG. - GENERAL FOODSERVICE	GDM-49RL-HC-TSL01	2	
152	DISPLAY CASE, REFRIGERATED	MVP GROUP	KBF-48	1	
153	DISPLAY CASE, NON-REFRIGERATED BAKERY	MVP GROUP	KBF-48D	1	
154	POS SYSTEM	POS		2	BY OWNER/OPERATOR
155	ESPRESSO CAPPUCCINO MACHINE	ASTRA MANUFACTURING	M2-012	1	
	WATER FILTRATION SYSTEM, FOR ESPRESSO & TEA MACHINES	EVERPURE	EV927570	1	
156	DISPOSABLE CUP DISPENSER	DISPENSE-RITE	ADJ-2F	12	
157	UNDERMOUNT SINK	ADVANCE TABCO	1014A-10A	1	
157.1	DECK MOUNT FAUCET	KROWNE	15-402L	1	
158	MILLWORK SHIELD	MILLWORK	SHIELD	1	
159	SPARE NUMBER				
160	RAPID COOK OVEN	MERRYCHEF	E3	1	
161	COFFEE TEA BREWER	BUNN	52400.0100	1	
161.1	COFFEE GRINDER	BUNN	35600.0020	1	
161.2	COFFEE TEA BREWER	BUNN	52400.0100	1	FUTURE
162	SANDWICH / PANINI GRILL	STAR	GX14IS	1	
163	INDUCTION RANGE, COUNTERTOP	GLOBE	GIR18	2	
164	UNDERMOUNT SINK	ADVANCE TABCO	CO-1416A-10RE	2	
164.1	DECK MOUNT FAUCET	KROWNE	15-402L	2	
165	UNDERCOUNTER REFRIGERATOR	TRUE MFG. - GENERAL FOODSERVICE	TUC-27-HC	1	
166	UNDERCOUNTER REFRIGERATOR	TRUE MFG. - GENERAL FOODSERVICE	TUC-72-HC	1	
167	UNDERCOUNTER REFRIGERATOR	TRUE MFG. - GENERAL FOODSERVICE	TUC-27-HC	1	
168	PAPER NAPKIN DISPENSER	DISPENSE-RITE	CMND-1V	2	
169	CONDIMENT HOLDER	CAL-MIL	3837-3-83	1	
170	FLATWARE HOLDER, UTENSIL HOLDER DISPLAY CADDY	CAL-MIL	3811-83	1	
171	CONDIMENT CADDY	CAL-MIL	3801-83	1	
172	FREZER MERCHANDISER	TRUE MFG. - GENERAL FOODSERVICE	GDM-23F-HC-TSL01	1	
173	WIRE SHELVING UNIT	QUANTUM	WR63-1860P	1	
174	REFRIGERATED MERCHANDISER	TRUE MFG. - GENERAL FOODSERVICE	GDM-49-HC-TSL01	1	
175	BLENDER, BAR	WARING	MX1500TXP	1	
176-199	SPARE NUMBER				

EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
200-201	SPARE NUMBER				
202	EXHAUST HOOD	CAPTIVE-AIRE	EXHAUST HOOD	1	
202.1	EXHAUST FAN	CAPTIVE-AIRE	NCA16HPFA	1	
202.2	SUPPLY FAN	CAPTIVE-AIRE	A1-610	1	
203	RANGE, 24", 4 OPEN BURNERS	SOUTHBEND	S24E	1	
204	CHARBROILER, GAS, COUNTERTOP	SOUTHBEND	HDC-24	1	
205	GAS FLOOR FRYER	SOUTHBEND	SB45S	1	
206-208	SPARE NUMBER				
209	COMBI OVEN, ELECTRIC	RATIONAL	ICP 6-FULL E 208/240V 3 PH (LM100CE)	1	
209.1	WATER FILTRATION SYSTEM, FOR STEAM EQUIPMENT	EVERPURE	EV979750	1	
213	WORK TABLE, STAINLESS STEEL TOP	ADVANCE TABCO	TSS-488	1	
	WELD-IN SINK	ADVANCE TABCO	TA-11J	1	
213.1	DECK MOUNT FAUCET	KROWNE	15-312L	1	
214	MOP SINK CABINET	ADVANCE TABCO	9-OPC-84DR-300	1	
214.1	SERVICE FAUCET	KROWNE	16-127	1	
215	FLOOR TROUGH	CUSTOM FAB	G1322A-215	1	
216	SPARE NUMBER				
217	REACH-IN REFRIGERATOR	TRUE MFG. - GENERAL FOODSERVICE	T-49-HC	1	
218	REACH-IN FREEZER	TRUE MFG. - GENERAL FOODSERVICE	T-23F-HC	1	
219	MOBILE HEATED CABINET	CARTER-HOFFMANN	PH1830	1	
220	DISH TABLE SORTING TABLE	ADVANCE TABCO	SR-90	1	
220.1	BUS BOX / TUB	THUNDER GROUP	PLBT007G	3	
221-222	SPARE NUMBER				
223	THREE (3) COMPARTMENT SINK	ADVANCE TABCO	FC-3-1818-18L	1	
223.1	WALL / SPLASH MOUNT FAUCET	KROWNE	14-812L	1	
223.2	POT RACK	ADVANCE TABCO	SW-72	1	
223.3	FLOOR TROUGH	CUSTOM FAB	G1322A-223.3	1	
224	SPARE NUMBER				
225	HAND SINK	ADVANCE TABCO	7-PS-23-EC-SP-X	4	
226	SPARE NUMBER				
227	WIRE SHELVING UNIT	QUANTUM	WR63-1842P	3	
228-229	SPARE NUMBER				
230	FLATWARE & TRAY CART	PIPER PRODUCTS	AT-ST-OSW8	1	
231	RACK DISPENSERS	PIPER PRODUCTS	AC-ST-2020-14OZ	1	
232	MOBILE PLATE AND DISH DISPENSER	PIPER PRODUCTS	2AT1-ST	1	
233-239	SPARE NUMBER				
240	SERVING COUNTER	CUSTOM FAB	G1322A-240	1	
240.1	HOT FOOD WELL UNIT, DROP-IN, ELECTRIC	WELLS	MOD-400TDM	1	
240.2	COLD FOOD WELL UNIT, DROP-IN, ICE-COOLED	CUSTOM FAB	G1322A-240.2	1	
240.3	HOT FOOD WELL UNIT, DROP-IN, ELECTRIC	WELLS	SS-10TDUI	1	
241	SPARE NUMBER				
242	BEVERAGE COUNTER	CUSTOM FAB	G1322A-242	1	
	DECK MOUNT FAUCET	KROWNE	15-308L	1	
242.1	MICROWAVE OVEN, SHELF	ADVANCE TABCO	MS-18-24	1	
242.2	MICROWAVE OVEN	SHARP	R-21LVF	1	
242.3	SHELVING, WALL MOUNTED	ADVANCE TABCO	WS-12-48	1	
242.4	ICE MAKER WITH BIN, CUBE-STYLE	MANTOWOC	UDE0080A	1	
243	COFFEE TEA BREWER	BUNN	52400.0100	1	
245	BEVERAGE DISPENSER, ELECTRIC (COLD)	GRINDMASTER-UNIC-CRATHCO	D15-4	1	
245.1	DISPLAY CASE, PASTRY, COUNTERTOP	CAL-MIL	1279	1	
246	FLATWARE HOLDER, CYLINDER HOLDER / DISPENSER	CAL-MIL	1283	2	
247	WORK TABLE, STAINLESS STEEL TOP	ADVANCE TABCO	KMS-243	1	
247.1	CONVEYOR TOASTER	HATCO	TQ-10	1	
248	REFRIGERATED MERCHANDISER	TRUE MFG. - GENERAL FOODSERVICE	GDM-23-HC-TSL01	1	
249	SPARE NUMBER				
250	WALK-IN	ARCTIC INDUSTRIES	CUSTOM	1	
250.1	EVAPORATOR	ARCTIC INDUSTRIES	EVAP	1	
250.2	REMOTE CONDENSER UNIT	ARCTIC INDUSTRIES	COND	1	
250.3	EVAPORATOR	ARCTIC INDUSTRIES	EVAP	1	
250.4	REMOTE CONDENSER UNIT	ARCTIC INDUSTRIES	COND	1	
250.5	EVAPORATOR	ARCTIC INDUSTRIES	EVAP	1	
250.6	REMOTE CONDENSER UNIT	ARCTIC INDUSTRIES	COND	1	
250.7	FLOOR TROUGH	ADVANCE TABCO	FFTG-1242	3	
251	WIRE SHELVING UNIT	QUANTUM	WR63-1860P	2	
252	WIRE SHELVING UNIT	QUANTUM	WR63-1848P	1	
253	WIRE SHELVING UNIT	QUANTUM	WR63-1872P	3	
254	WIRE SHELVING UNIT	QUANTUM	WR63-1860P	2	
255	WIRE SHELVING UNIT	QUANTUM	WR63-1854P	2	
256	WIRE SHELVING UNIT	QUANTUM	WR63-1860P	3	
258	DRAFT BEER SYSTEM POWER PACK	MICRO MATIC	MMPP4301-PKG	1	
259-289	SPARE NUMBER				
291-299	SPARE NUMBER				
300	PHONE	POS	PHONE	1	BY OWNER/OPERATOR
301	PRINTER	POS	PRINTER	3	BY OWNER/OPERATOR



**Support Kitchen**



# EQUIPMENT LAYOUT

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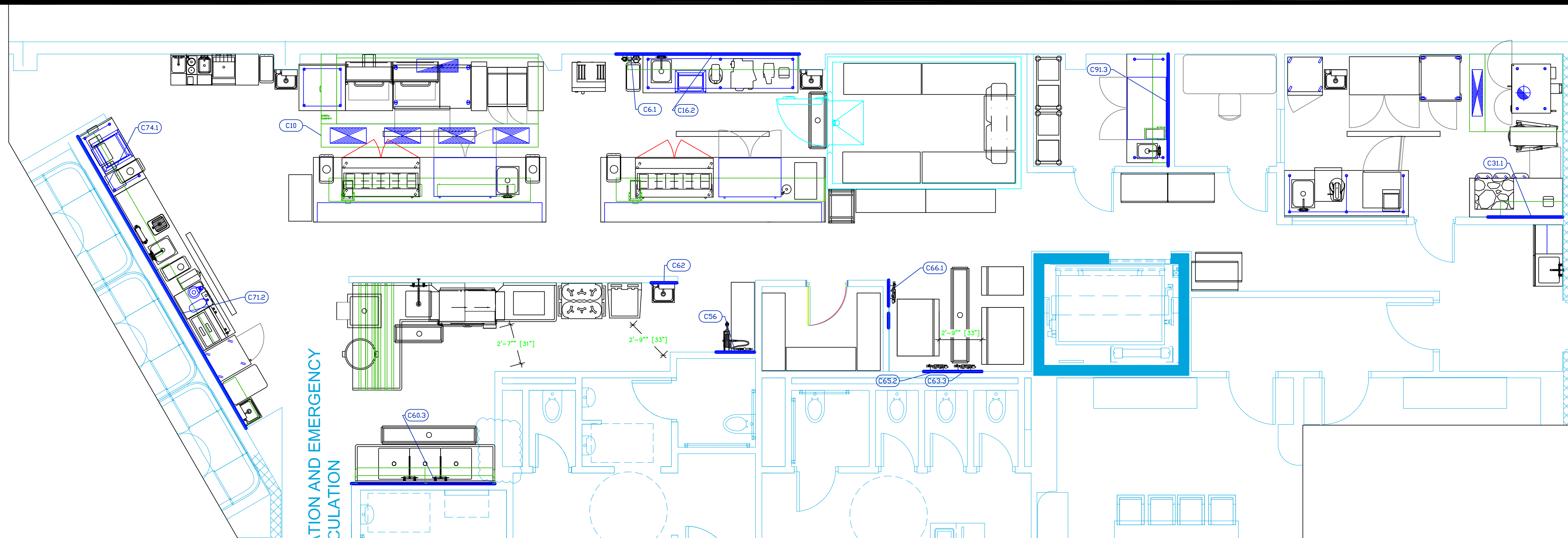
**ANdAZ**  
 Support Kitchen  
 Providenciales T&C

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Date  
**Sept 11, 2023**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**1/4" = 1'0"**

Sheet  
**MK-1.3**

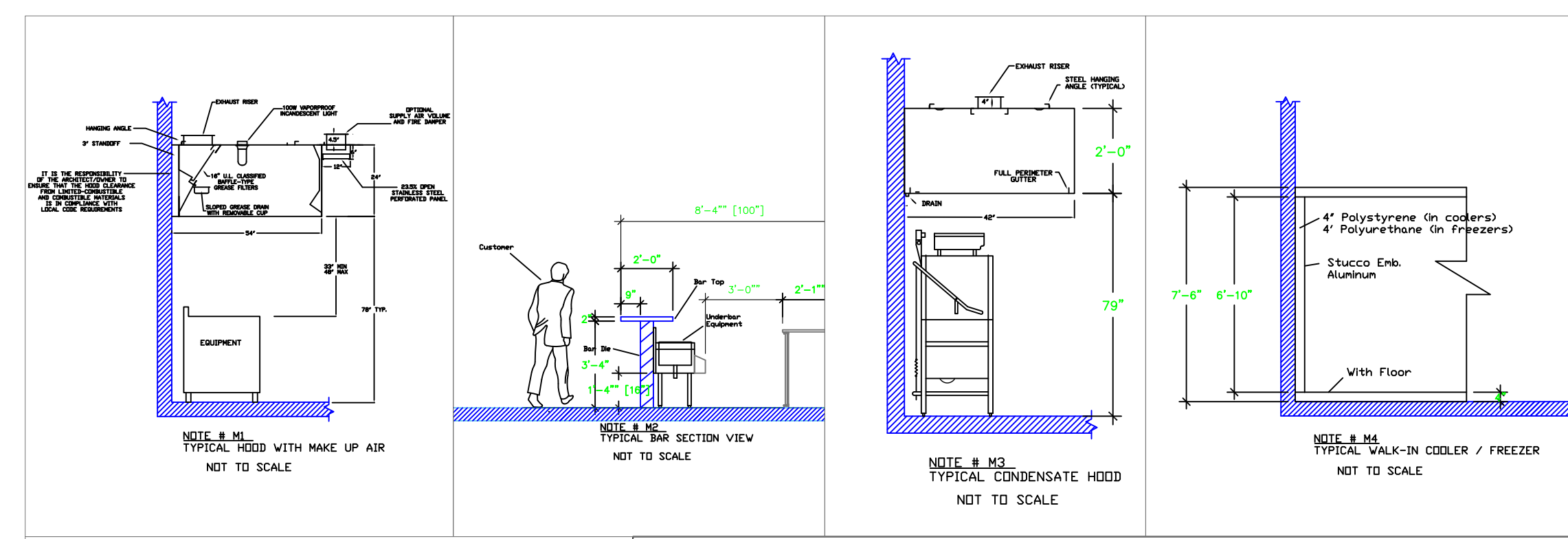
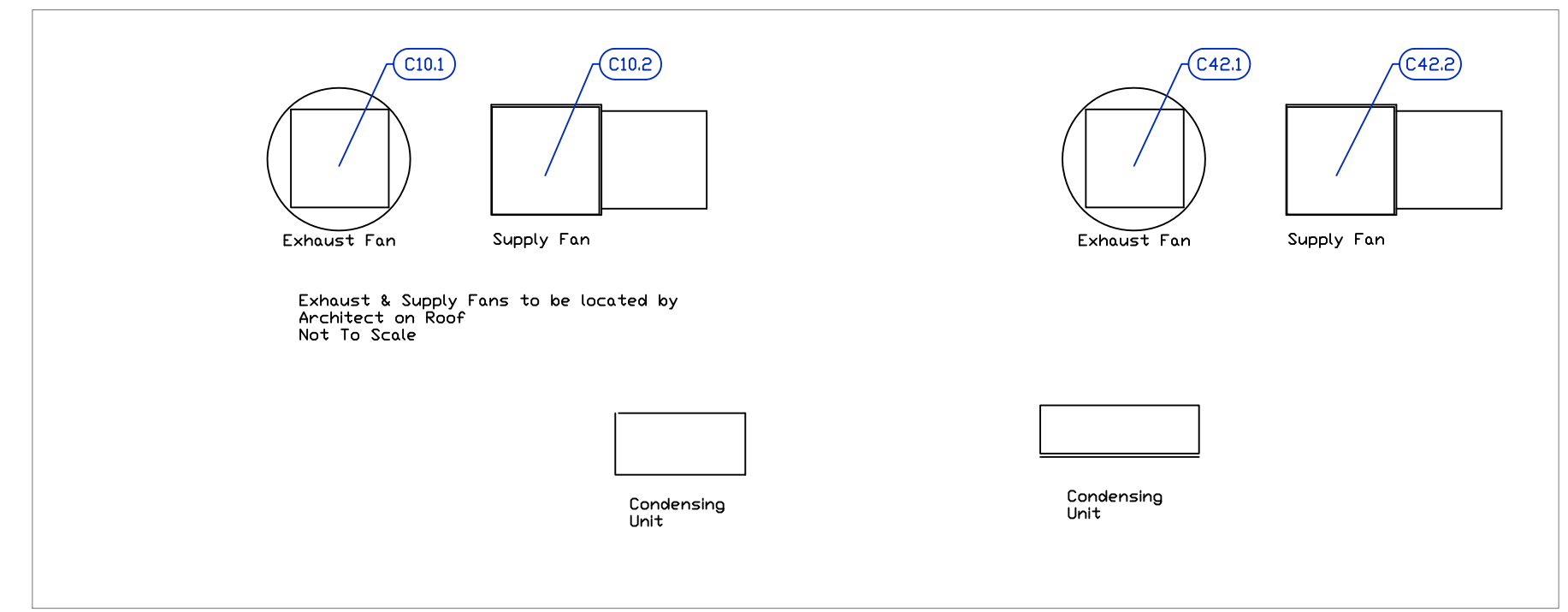


### Main Kitchen

VENTILATION AND EMERGENCY  
CIRCULATION

Mechanical Schedule							
Item No.	QTY	Description	Exhaust (L x W)	Exhaust (CFM)	Supply (L x W)	Supply (CFM)	Ventilation Remarks
6.1	1	WATER FILTRATION SYSTEM, FOR STEAM EQUIPMENT					WALL BACKING, SEE NOTE M9
10	1	MAIN HOOD	10"X32"	3380	(4) 12"X28"	2704	
10.1	1	EXHAUST FAN	24" X 24"	3380			
10.2	1	SUPPLY FAN				2704	
16.2	1	SHELVING, WALL MOUNTED					WALL BACKING, SEE NOTE M9
31.1	2	SHELVING, WALL MOUNTED					WALL BACKING, SEE NOTE M9
42	1	EXHAUST HOOD	10" DIA	750	8"X36"	600	
42.1	1	EXHAUST FAN	17.5" X 17.5"	750			
42.2	1	SUPPLY FAN				600	
60.3	1	POT RACK					WALL BACKING, SEE NOTE M9
63.3	1	WATER FILTRATION SYSTEM, FOR ICE MACHINES					WALL BACKING, SEE NOTE M9
65.2	1	WATER FILTRATION SYSTEM, FOR ICE MACHINES					WALL BACKING, SEE NOTE M9
66.2	1	WATER FILTRATION SYSTEM, FOR ICE MACHINES					WALL BACKING, SEE NOTE M9
71.2	1	SHELVING, WALL MOUNTED					WALL BACKING, SEE NOTE M9
71.4	1	WATER FILTRATION SYSTEM, FOR FOUNTAIN / BEVERAGE MACHINES					WALL BACKING, SEE NOTE M9
74.1	2	SHELVING, WALL MOUNTED					WALL BACKING, SEE NOTE M9
91.3	3	SHELVING, WALL MOUNTED					WALL BACKING, SEE NOTE M9

- LEGEND – MECHANICAL**
- EXHAUST DUCT COLLAR
  - SUPPLY DUCT COLLAR
  - INWALL BACKING FOR WALL SHELVES
  - RECESSED FLOOR
  - RAISED EQUIPMENT PAD



**Equipment MECHANICAL Service Requirements**

All Dimensions to be verified on the job site. Actual locations for floor drains, and any ventilating equipment to be determined by Engineer. Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer. Remote Condensing Units to be located by Architect. Exhaust & Supply Fans to be located by Architect.

**NOTE # M5:** ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY.

**NOTE # M6:** ARCHITECT OR ENGINEER TO SIZE AND LOCATE CONTRACTOR TO PROVIDE ALL OPENINGS FOR DUCTS, PLUMBING LINES, ELECTRICAL LINES, AND REFRIGERATION LINES, AS REQUIRED BY EQUIPMENT.

**NOTE # M7:** SUPPLY FANS TO BE LOCATED A MINIMUM OF 10' FROM EXHAUST FANS.

**NOTE # M8:** SHOP DRAWING WILL BE PROVIDED BY MANUFACTURER FOR HOOD, EXHAUST FANS, & SUPPLY FANS, UNCE ORDER IS PLACE WITH.

**NOTE # M9:** GENERAL CONTRACTOR TO PROVIDE 2" PLYWOOD WALL BACKING FROM 48" TO 78" AFF FOR ALL WALL MOUNTED EQUIPMENT.

**NOTE # M10:** CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLEARANCE FOR EQUIPMENT.

**NOTE # M11:** REFRIGERATION CONTRACTOR TO HANG EVAPORATORS FOR WALK-IN, RUN & CHARGE LINES BETWEEN EVAP. & CONDENSING UNIT.

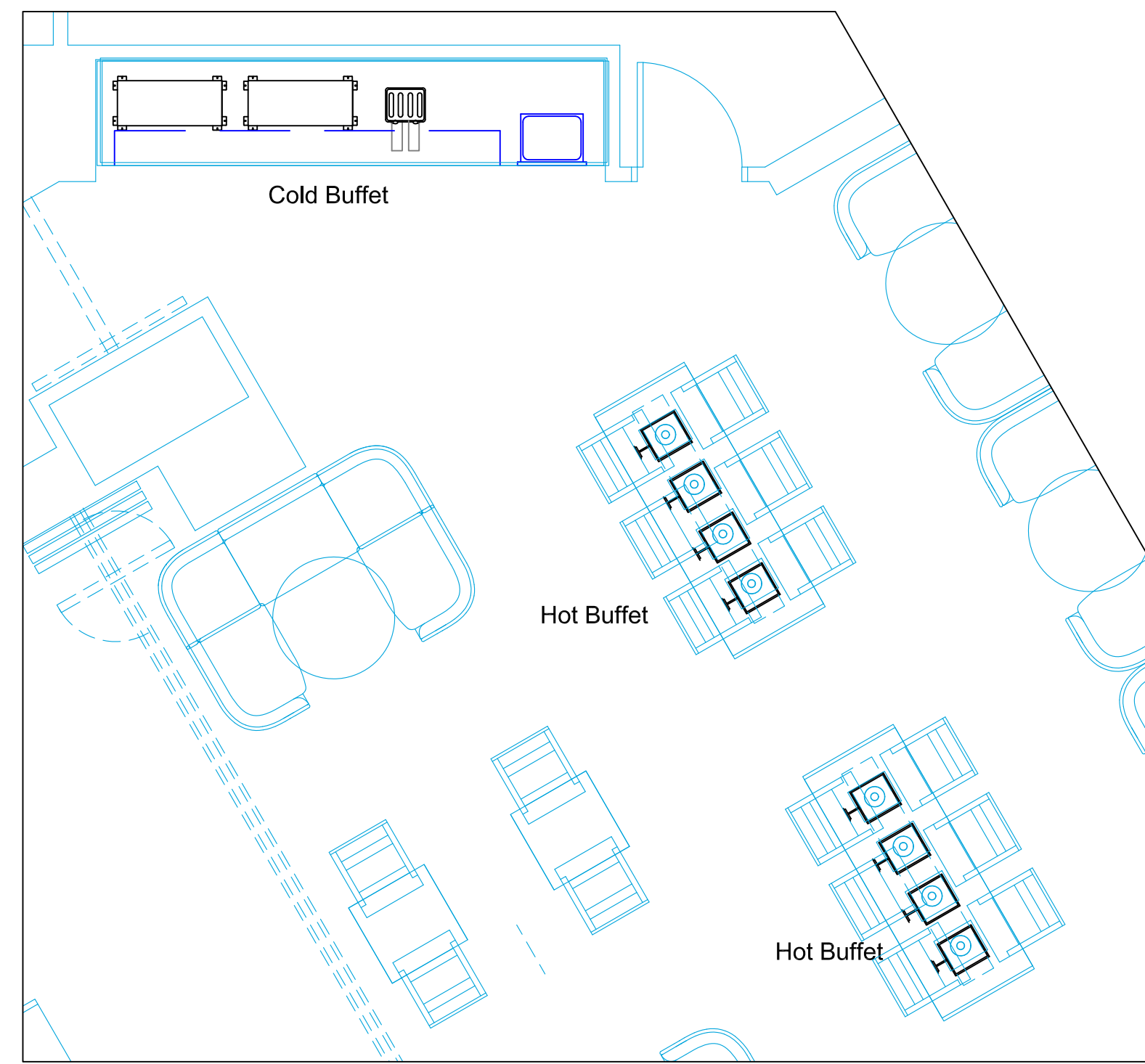
**ANdAZ**  
All Day Dining Kitchen  
Providenciales T&C

**uni-source SUPPLY**  
INTERNATIONAL INC.  
2055 W 73rd Street, Miami, FL 33016  
Ph:(305)826-8696 Fax:(305)826-9131

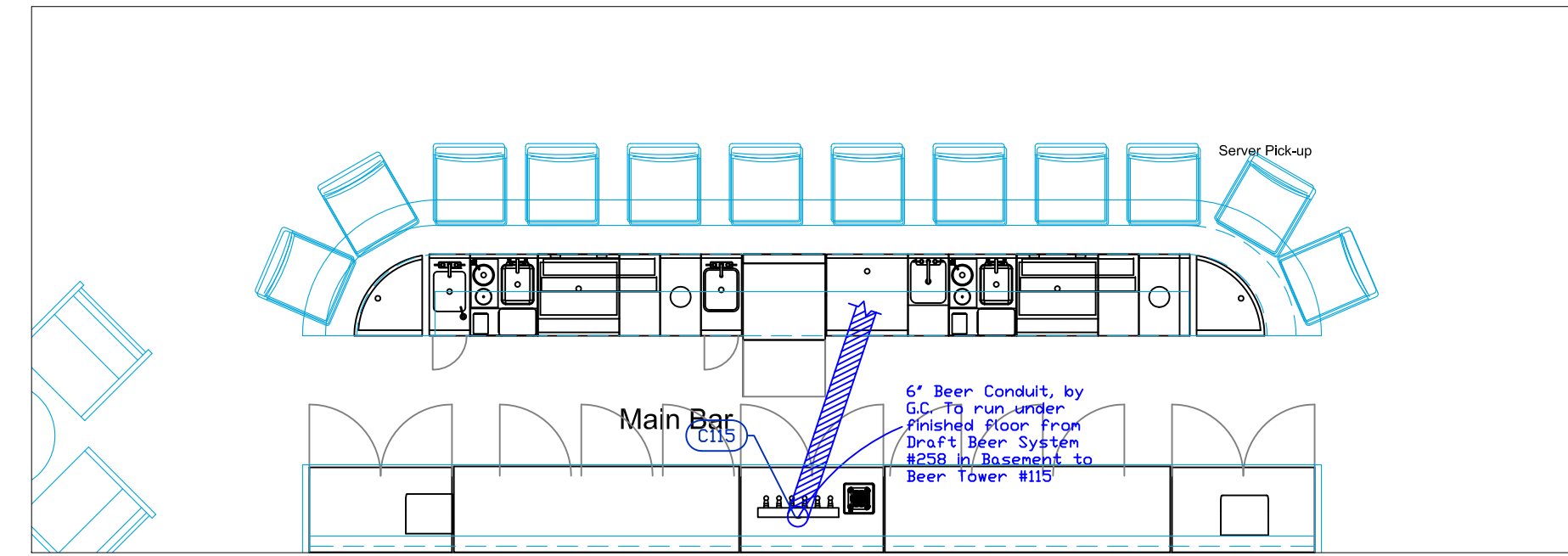
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Drawn By  
**Dayne Gauntlett**  
Scale  
**1/4" = 1'0"**

Sheet  
**MK-2.0**



**Buffet**

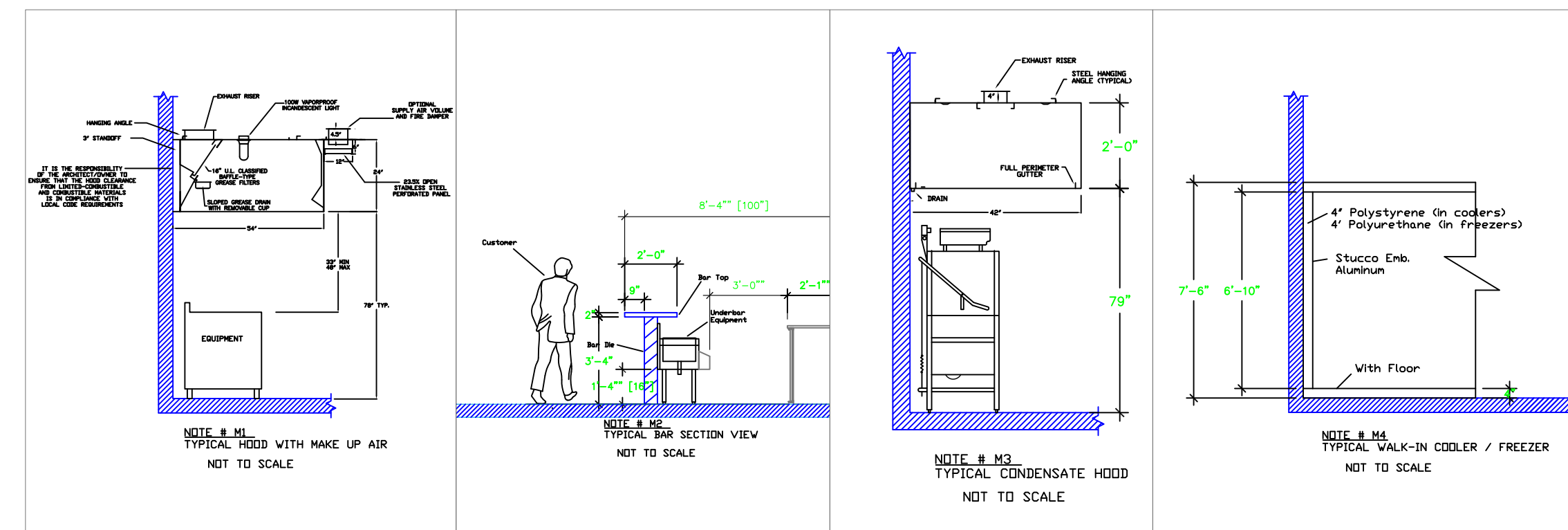


**Main Bar**

Mechanical Schedule					
Item No.	QTY	Description	Exhaust (L x W)	Exhaust (CFM)	Ventilation Remarks
115	1	DRAFT BEER / WINE DISPENSING TOWER			6" BEVERAGE CONDUIT

**LEGEND – MECHANICAL**

- EXHAUST DUCT COLLAR
- SUPPLY DUCT COLLAR
- INWALL BACKING FOR WALL SHELVES
- RECESSED FLOOR
- RAISED EQUIPMENT PAD



**Equipment MECHANICAL Service Requirements**

All Dimensions to be verified on the job site. Actual locations for floor drains, and any ventilating equipment to be determined by Engineer. Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer. Remote Condensing Units to be located by Architect. Exhaust & Supply Fans to be located by Architect.

**NOTE # M1:** TYPICAL HOOD WITH MAKE UP AIR. NOT TO SCALE.

**NOTE # M2:** TYPICAL BAR SECTION VIEW. NOT TO SCALE.

**NOTE # M3:** TYPICAL CONDENSATE HOOD. NOT TO SCALE.

**NOTE # M4:** TYPICAL WALK-IN COOLER / FREEZER. NOT TO SCALE.

**NOTE # M5:** ALL SHOP DRAWING WILL BE PROVIDED BY MANUFACTURER FOR HOOD, EXHAUST FANS, & SUPPLY FANS, UNLESS OTHERWISE SPECIFIED.

**NOTE # M6:** ARCHITECT OR ENGINEER TO SIZE AND LOCATE, CONTRACTOR TO PROVIDE ALL OPENINGS FOR DUCTS, PLUMBING LINES, ELECTRICAL LINES, AND REFRIGERATION LINES, AS REQUIRED BY EQUIPMENT.

**NOTE # M7:** SUPPLY FANS TO BE LOCATED A MINIMUM OF 10' FROM EXHAUST FANS.

**NOTE # M8:** CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLEARANCE FOR EQUIPMENT.

**NOTE # M9:** GENERAL CONTRACTOR TO PROVIDE 2" PLYWOOD WALL BACKING FROM 48" TO 78" AFF FOR ALL WALL MOUNTED EQUIPMENT.

**NOTE # M10:** REFRIGERATION CONTRACTOR TO HANG EVAPORATORS FOR WALK-IN, RUN & CHARGE LINES BETWEEN EVAP. & CONDENSING UNIT.

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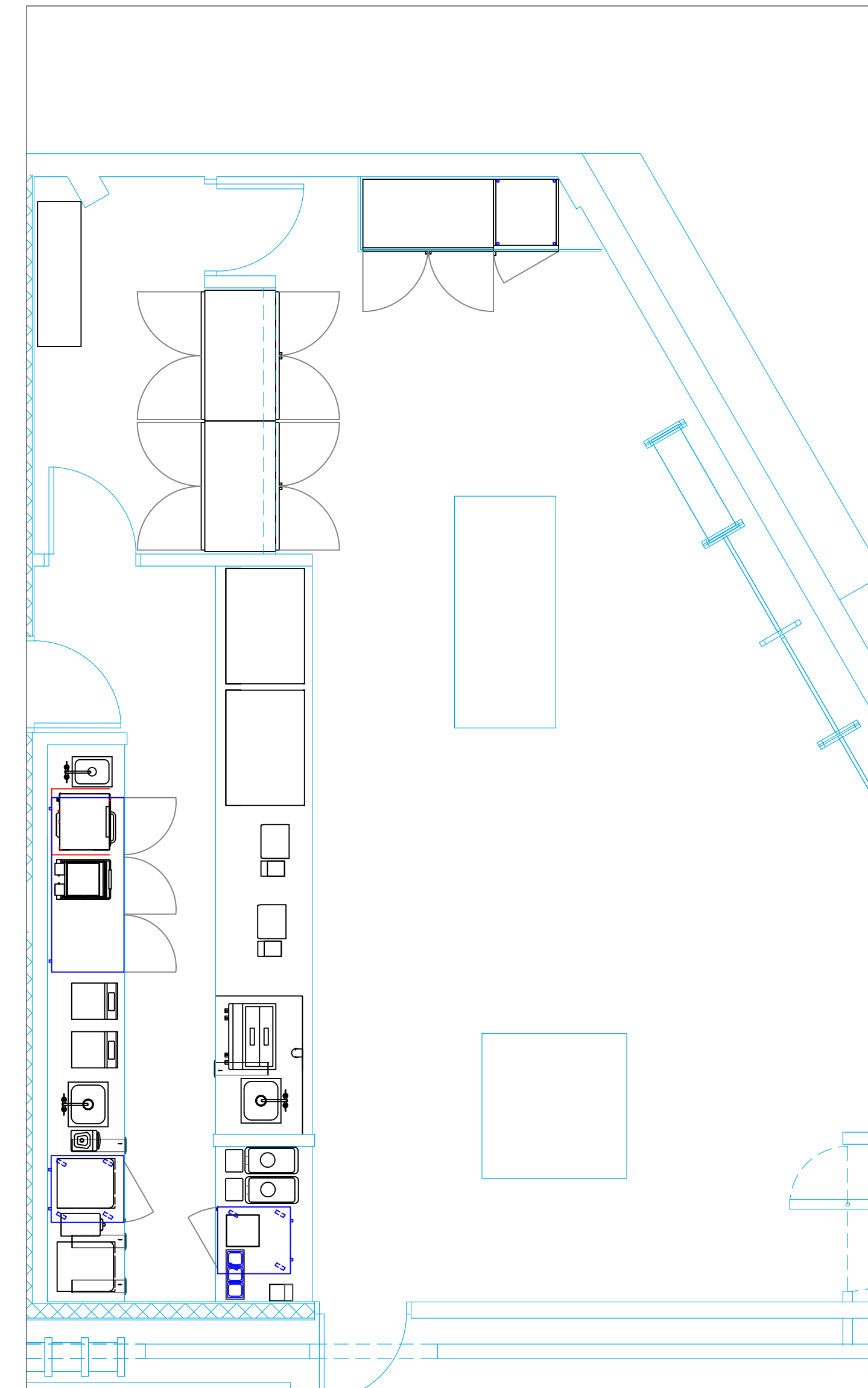
**A N d A Z**  
**Main Bar & Buffet**  
**Providenciales T&C**

**uni-source**  
**SUPPLY**  
 INTERNATIONAL INC.  
 2055 W 73rd Street, Miami, FL 33016  
 Ph:(305)826-8696 Fax:(305)826-9131

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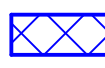

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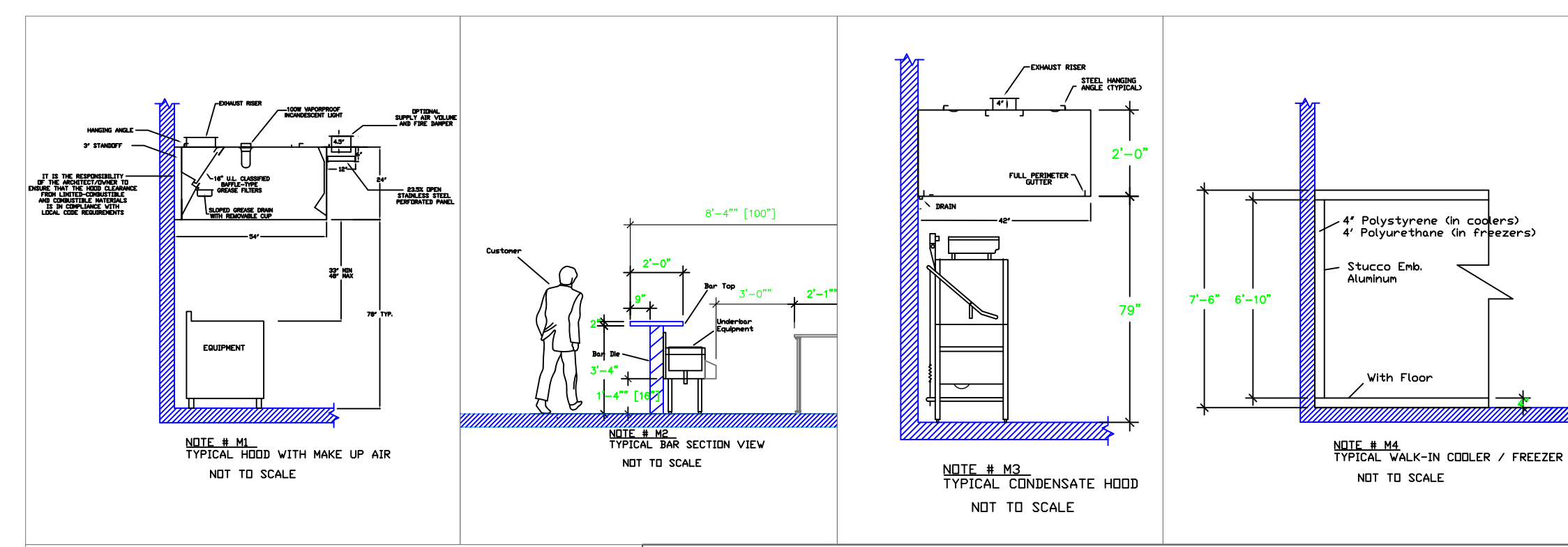
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**Coffee Shop**

**LEGEND – MECHANICAL**

-  EXHAUST DUCT COLLAR
-  SUPPLY DUCT COLLAR
-  INWALL BACKING FOR WALL SHELVES
-  RECESSED FLOOR
-  RAISED EQUIPMENT PAD



**NOTE # M5**  
SHOP DRAWING WILL BE PROVIDED BY MANUFACTURER FOR HOOD, EXHAUST FANS, & SUPPLY FANS, ONCE ORDER IS PLACED WITH ARCHITECT OR ENGINEER TO SIZE AND LOCATE. CONTRACTOR TO PROVIDE ALL OPENINGS FOR DUCTS, PLUMBING LINES, ELECTRICAL LINES, AND REFRIGERATION LINES, AS REQUIRED BY EQUIPMENT.

**NOTE # M6**  
SUPPLY FANS TO BE LOCATED A MINIMUM OF 10' FROM EXHAUST FANS.

**NOTE # M7**  
CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLEARANCE FOR EQUIPMENT.

**NOTE # M8**  
REFRIGERATION CONTRACTOR TO HANG EVAPORATORS FOR WALK-IN, RUN & CHARGE LINES BETWEEN EVAP. & CONDENSING UNIT.

**Equipment  
MECHANICAL  
Service Requirements**

All Dimensions to be verified on the job site. Actual locations for floor drains, and any ventilating equipment to be determined by Engineer. Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer. Exhaust & Supply Fans to be located by Architect.

**A N d A Z**  
**Coffee Shop**  
**Providenciales T&C**



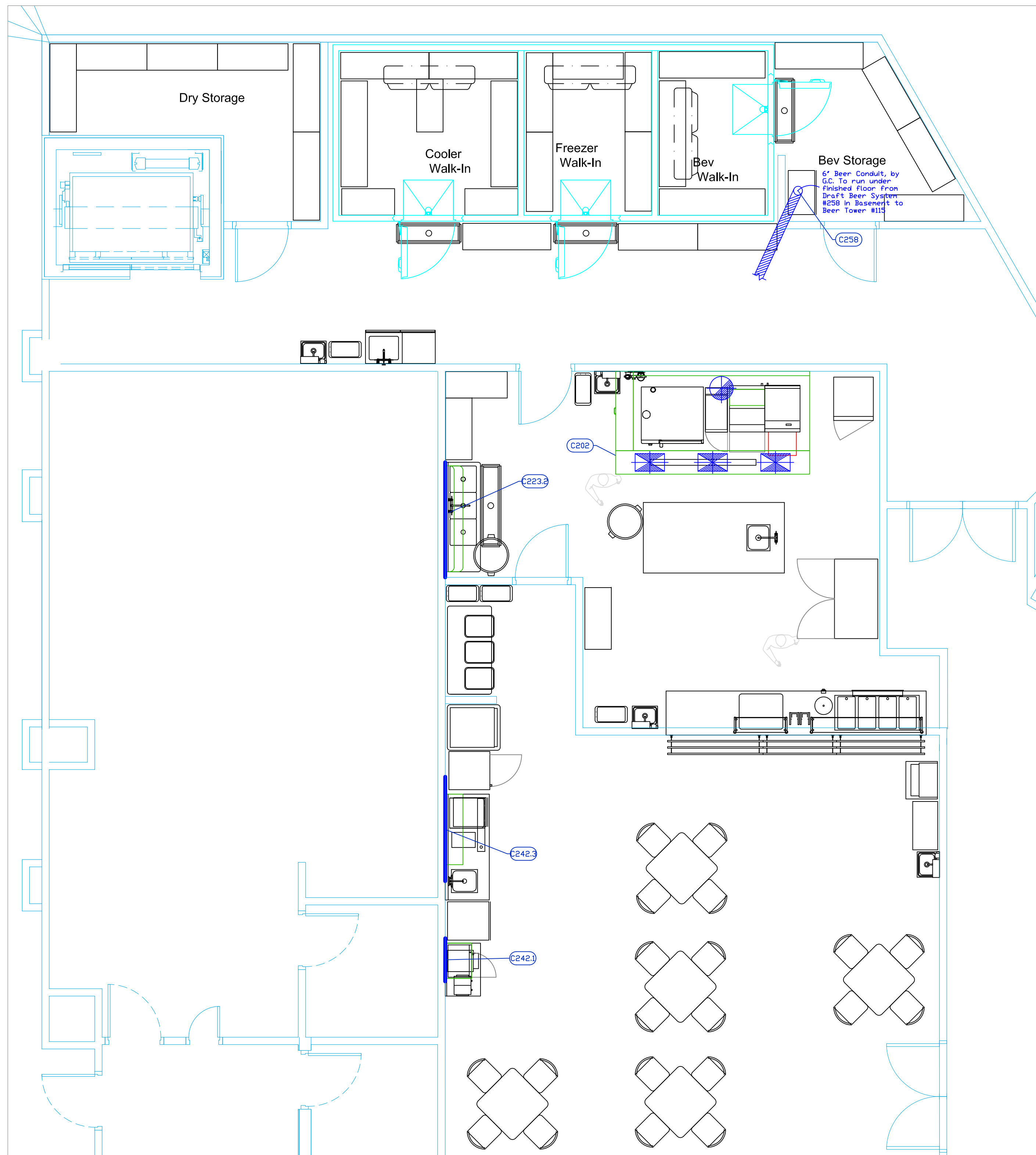
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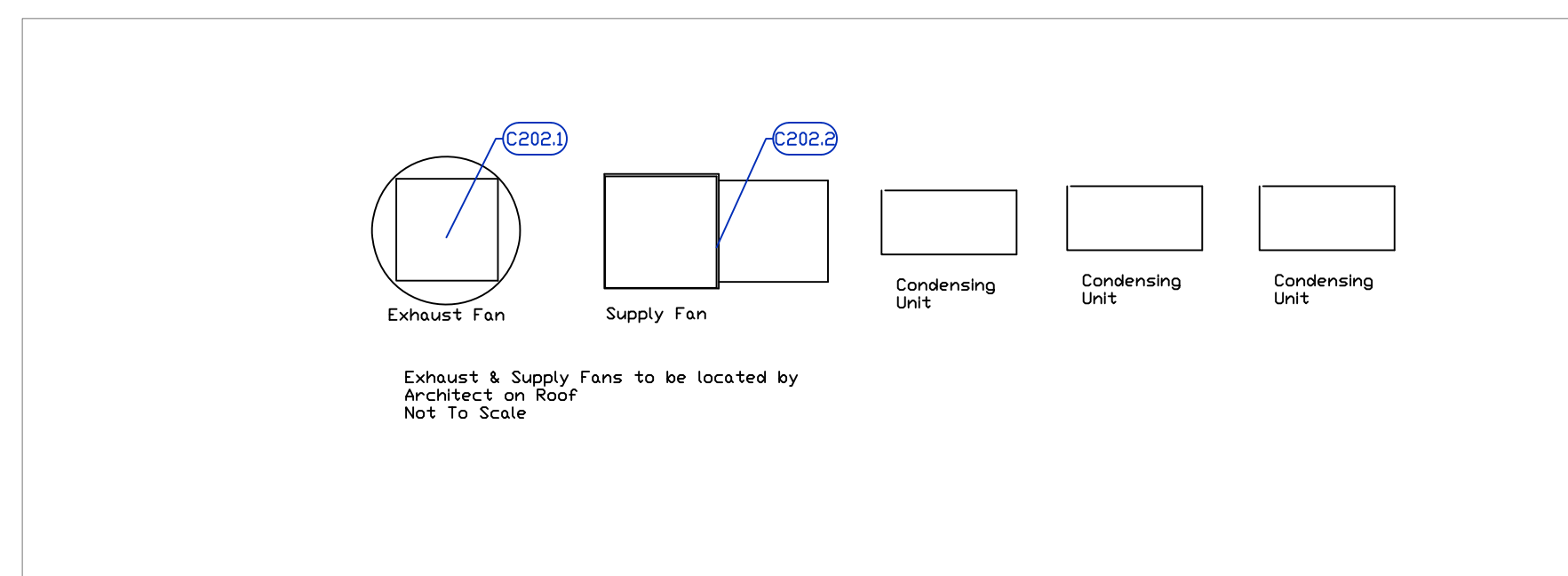
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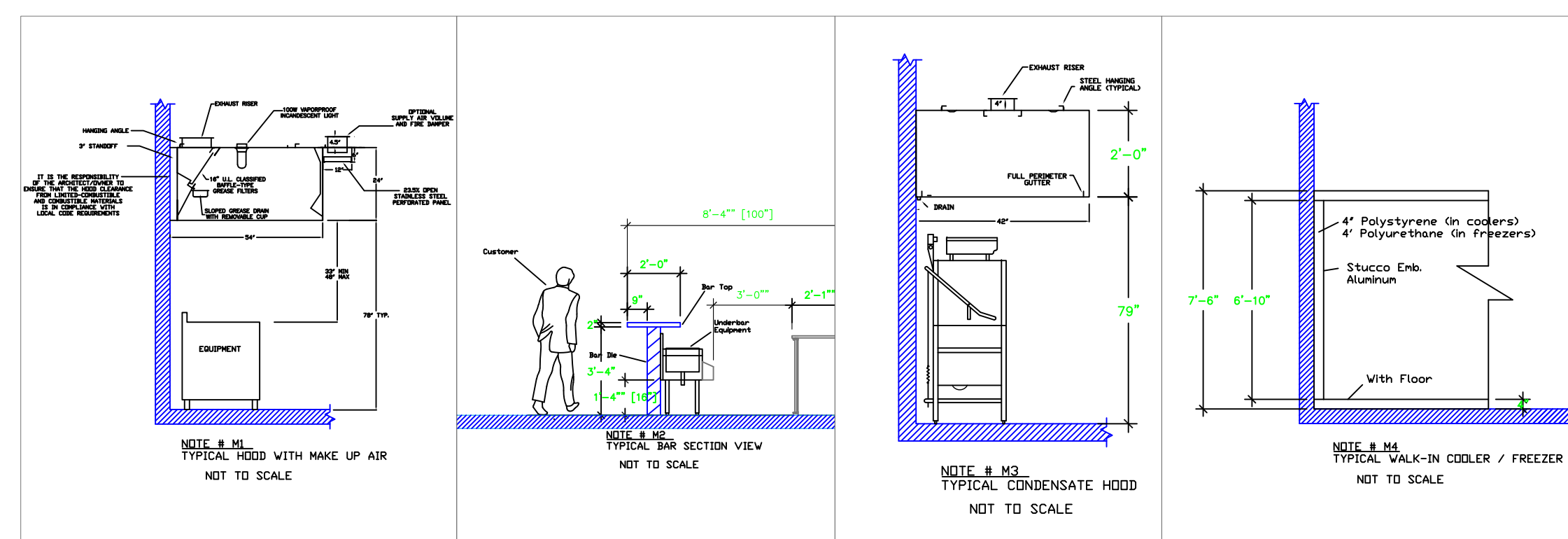
**Support Kitchen**

Mechanical Schedule							
Item No.	QTY	Description	Exhaust (L x W)	Exhaust (CFM)	Supply (L x W)	Supply (CFM)	Ventilation Remarks
202		EXHAUST HOOD	14" DIA	2012	(3) 12"X20"	1610	
202.1	1	EXHAUST FAN	24" X 24"	2795			
202.2	1	SUPPLY FAN				1610	
209.1	1	WATER FILTRATION SYSTEM, FOR STEAM EQUIPMENT					WALL BACKING, SEE NOTE M9
223.2	1	POT RACK					WALL BACKING, SEE NOTE M9
242.3	1	SHELVING, WALL MOUNTED					WALL BACKING, SEE NOTE M9
258	1	DRAFT BEER SYSTEM POWER PACK					6" BEVERAGE CONDUIT



**LEGEND - MECHANICAL**

- EXHAUST DUCT COLLAR
- SUPPLY DUCT COLLAR
- INWALL BACKING FOR WALL SHELVES
- RECESSED FLOOR
- RAISED EQUIPMENT PAD



NOTE # M5  
TYPICAL HOOD WITH MAKE UP AIR  
NOT TO SCALE

NOTE # M6  
TYPICAL BAR SECTION VIEW  
NOT TO SCALE

NOTE # M3  
TYPICAL CONDENSATE HOOD  
NOT TO SCALE

NOTE # M4  
TYPICAL WALK-IN COOLER / FREEZER  
NOT TO SCALE

NOTE # M5  
SHEP DRAWING WILL BE PROVIDED BY MANUFACTURER FOR HOOD, EXHAUST FANS, & SUPPLY FANS, UNLESS OTHERWISE SPECIFIED.

NOTE # M6  
ARCHITECT OR ENGINEER TO SIZE AND LOCATE, CONTRACTOR TO PROVIDE ALL OPENINGS FOR DUCTS, PLUMBING LINES, ELECTRICAL LINES, AND REFRIGERATION LINES, AS REQUIRED BY EQUIPMENT.

NOTE # M7  
SUPPLY FANS TO BE LOCATED A MINIMUM OF 10' FROM EXHAUST FANS.

NOTE # M8  
CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLEARANCE FOR EQUIPMENT.

NOTE # M9  
REFRIGERATION CONTRACTOR TO HANG EVAPORATORS FOR WALK-IN, RUN & CHARGE LINES BETWEEN EVAP. & CONDENSING UNIT.

**Equipment MECHANICAL Service Requirements**

All Dimensions to be verified on the job site. Actual locations for floor drains, and any ventilating equipment to be determined by Engineer. Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer. Remote Condensing Units to be located by Architect. Exhaust & Supply Fans to be located by Architect.

**A N D A Z**  
**Support Kitchen**  
**Providenciales T&C**

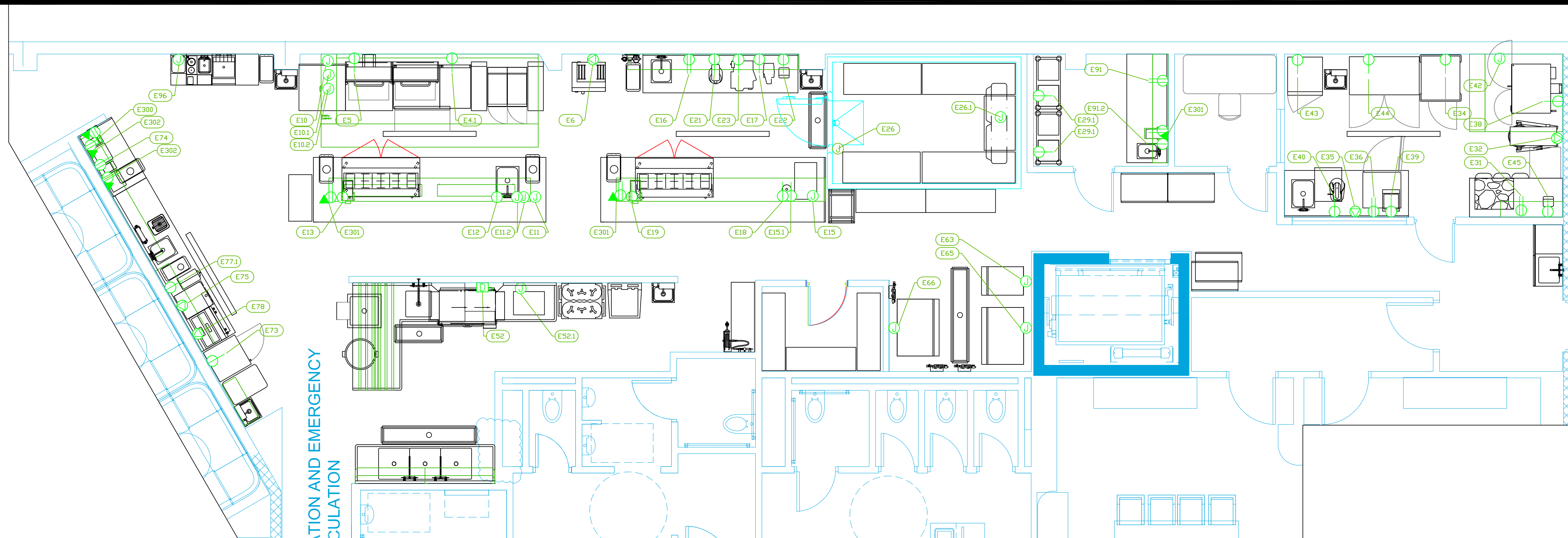


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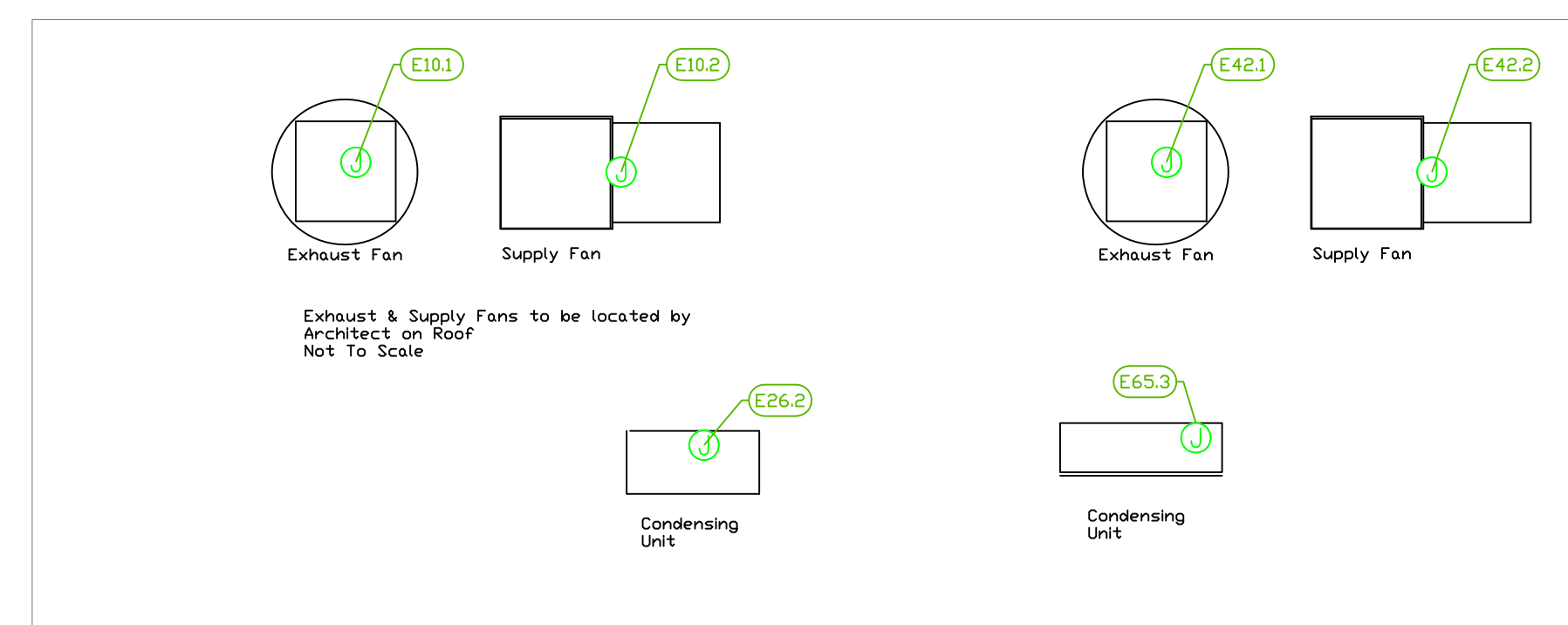
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### Main Kitchen

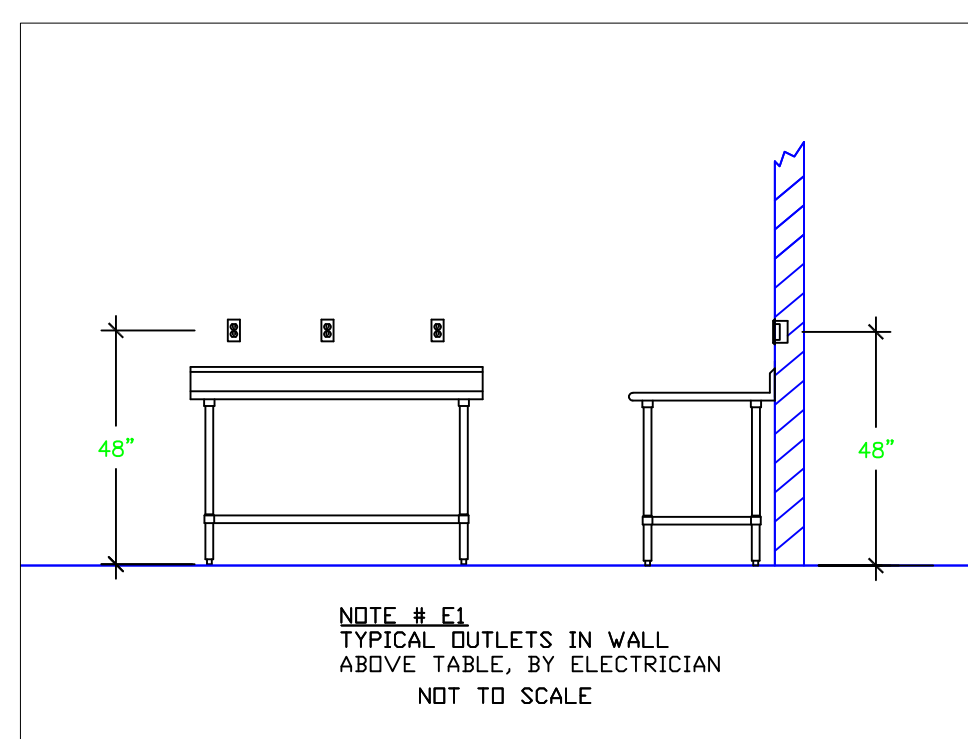
ATION AND EMERGENCY  
CULATION

ITEM No.	DESCRIPTION	VOLTS	CYCLE	PHASE	AMPS	HP	NEMA	CONNECTION	ROUGH-IN AFF	QTY	ELECTRICAL REMARKS
4.1	EQUIPMENT STAND, REFRIGERATED BASE	115	60	1	4.2	1/4	5-15P	SIMPLEX	18"	1	
5	RANGE, 36", 6 OPEN BURNERS	115	60	1	5.9			SIMPLEX	18"	1	
6	COMBI OVEN, ELECTRIC	208/240	60	3	27.4			SPECIAL	48"	1	SPECIAL OUTLET BY GC
10	MAIN HOOD	115	60	1	15.0			J-BOX	108"	1	ELEC. FOR LIGHTS IN HOOD
10.1	EXHAUST FAN	208	60	3	5.0	1-1/2		J-BOX	108"	1	ELEC. AT HOOD CONTROL BOX
10.2	SUPPLY FAN	208	60	3	3.9	1		J-BOX	108"	1	ELEC. AT HOOD CONTROL BOX
11	WORK COUNTER	120/208	60	1	VERIFY			J-BOX	FLOOR	1	
11.2	HEAT LAMP	120	60	1	14.2			J-BOX	FLOOR	2	
12	REACH-IN UNDERCOUNTER FREEZER	115	60	1	3.2	1/2	5-15P	SIMPLEX	FLOOR	1	
13	SANDWICH / SALAD PREPARATION REFRIGERATOR	115	60	1	6.5	1/3	5-15P	SIMPLEX	FLOOR	1	
15	GM WORK TABLE W/ SINK	120/208	64	1	VERIFY			J-BOX	FLOOR	1	
15.1	DROP-IN FREEZER	115	60	1	2.0	1/4	5-15P	SIMPLEX	FLOOR	1	ELEC. SUPPLY PREWIRED FROM #11 ELEC. PANEL
16	WORK TABLE, STAINLESS STEEL TOP	115	60	1	15			DUPLEX	48"	1	CONVENIENCE OUTLET. SEE NOTE E1
17	FOOD PROCESSOR, BENCHTOP / COUNTERTOP	120	60	1	13	2	5-15P	SIMPLEX	48"	1	
18	REACH-IN UNDERCOUNTER FREEZER	115	60	1	3.2	1/2	5-15P	SIMPLEX	FLOOR	1	
19	SANDWICH / SALAD PREPARATION REFRIGERATOR	115	60	1	6.5	1/3	5-15P	SIMPLEX	FLOOR	1	
21	PLANETARY MIXER	120	60	1	4.16	1-3/10		SIMPLEX	48"	1	
22	PORTION SCALE	115	60	1			1-15P	SIMPLEX	48"	1	
23	FOOD SLICER, ELECTRIC	115	60	1	3.0	1/2	5-15P	SIMPLEX	48"	1	
26	WALK-IN	115	60	1	15			J-BOX	CEILING	1	ELEC. FOR LIGHTS IN WALK-IN
26.1	EVAPORATOR	115	60	1	1.8			J-BOX	CEILING	1	INTERCONNECT WITH CONDENSER #77.2
26.2	REMOTE CONDENSER UNIT	208	60	1	15			J-BOX	18"	1	LOCATION BY ARCHITECT
29	CABINET, HAND LIFT	120	60	1	2.5			SIMPLEX	N/A	6	CABINETS CONNECT TO CART #29.1
29.1	DOLLY CART	120	60	1	15			SIMPLEX	18"	1	
31	BAKERS TABLE	115	60	1	15			DUPLEX	48"	1	CONVENIENCE OUTLET. SEE NOTE E1
32	PLANETARY MIXER	208-240	60	1	14	1-1/2	6-20P	SPECIAL	48"	1	SPECIAL OUTLET BY GC
34	HEATED HOLDING PROOFING CABINET, MOBILE	120	60	1	17.5		5-20P	SIMPLEX	18"	1	
35	BLAST CHILLER/SHOCK FREEZER	208	60	1	7		6-15P	SPECIAL	18"	1	
36	WORK TABLE W/ SINK	115	60	1	15			DUPLEX	48"	1	CONVENIENCE OUTLET. SEE NOTE E1
38	CONVECTION OVEN, GAS	120	60	1	7.9	1/2	5-15P	SIMPLEX	48"	1	
39	INDUCTION RANGE, COUNTERTOP	120	60	1	15		5-16P	SIMPLEX	48"	1	
40	PLANETARY MIXER	120	60	1	4.16	1.3		SIMPLEX	48"	1	
42	EXHAUST HOOD	115	60	1	15			J-BOX	108"	1	ELEC. FOR LIGHTS IN HOOD
42.1	EXHAUST FAN	115	60	1	4.4	1/4		J-BOX	48"	1	ELEC. AT HOOD SWITCH
42.2	SUPPLY FAN	115	60	1	10.2			J-BOX	48"	1	ELEC. AT HOOD SWITCH
43	REACH-IN FREEZER	115	60	1	3.7	1/2	5-15P	SIMPLEX	18"	1	
44	REACH-IN REFRIGERATOR	115	60	1	5.4	1/2	5-15P	SIMPLEX	18"	1	
45	PORTION SCALE	115	60	1			5-15P	SIMPLEX	48"	1	
52	DISHWASHER, CONVEYOR TYPE, VENTLESS	208	60	3	57.1	2-1/15		DISCONNECT	18"	1	DISCONNECT FOR WET LOCATION
52.1	BOOSTER HEATER, ELECTRIC	208	60	3	75.0			J-BOX	18"	1	
63	ICE FLAKER	115	60	1	10.8			J-BOX	48"	1	
65	ICE MAKER, CUBE-STYLE	115	60	1	11.5			J-BOX	48"	1	
66	ICE MAKER, CUBE-STYLE	115	60	1	11.5			J-BOX	48"	1	
73	REFRIGERATED MERCHANDISER	115	60	1	5.4	1/3	5-15P	SIMPLEX	18"	1	
74	WORK TABLE, STAINLESS STEEL TOP	115	60	1	15			DUPLEX	48"	1	CONVENIENCE OUTLET. SEE NOTE E1
75	COFFEE TEA BREWER	120/240	60	1	25			SPECIAL	48"	1	
77.1	COFFEE GRINDER	120	60	1	11	3/4	5-15P	SIMPLEX	48"	1	
78	ESPRESSO CAPPUCCINO MACHINE	220	60	1	30.0			SPECIAL	48"	1	
91	WORK TABLE, STAINLESS STEEL TOP	115	60	1	15			DUPLEX	48"	1	CONVENIENCE OUTLET. SEE NOTE E1
91.2	UNDERCOUNTER REFRIGERATOR	115	60	1	3	1/5	5-15P	SIMPLEX	18"	1	
96	BLENDER STATION	115	60	1	15			J-BOX	14"	1	CONNECT TO OUTLET ON EQUIPMENT



#### LEGEND - ELECTRICAL CONNECTIONS

- ⊖ DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- ⊖ SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- ⊖ SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
- ⊕ JUNCTION BOX, DIRECT CONNECTION
- ⊖ DISCONNECT SWITCH, DIRECT CONNECTION
- ⊖ FLOOR/CEILING RECEPTACLE AS INDICATED
- ▲ (2) Telephone + (2) Data
- FIELD CONNECTIONS
- HARD WIRE CONNECTION POINT AT MACHINE



NOTE # E1  
TYPICAL OUTLETS IN WALL  
ABOVE TABLE, BY ELECTRICIAN  
NOT TO SCALE

## Equipment ELECTRICAL Service Requirements

All Dimensions to be verified on the job site. Actual locations for floor drains, and any ventilating equipment to be determined by Engineer. Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer. Remote Condensing Units to be located by Architect. Exhaust & Supply fans to be located by Architect.

NOTE # E2. ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY.  
NOTE # E3. ALL ELECTRICAL CONNECTIONS AND HARDWARE REQUIRED TO BE PROVIDED BY ELECTRICAL CONTRACTOR.  
NOTE # E4. ALL JUNCTION BOXES, OUTLETS, ETC. TO BE LOCATED SO AS TO NOT INTERFERE WITH EQUIPMENT.  
NOTE # E5. ALL RELAYS, CONTRACTORS, STARTERS, AND SWITCHES REQUIRED FOR EXHAUST & SUPPLY FANS TO BE PROVIDED BY ELECTRICAL CONTRACTOR UNLESS SPECIFIED.  
NOTE # E6. ELECTRICAL CONTRACTOR TO INTERCONNECT DISHWASHER TO EXHAUST FAN FOR DISHWASHER SO THAT THE FAN RUNS WHEN THE DISHWASHER IS IN OPERATION.  
NOTE # E7. ELECTRICAL CONTRACTOR TO INSTALL TABLE LIMIT SWITCH TO END OF CLEAN DISHTABLE TO THAT MACHINE STOPS WHEN SWITCH IS DEPRESSED.  
NOTE # E8. ELECTRICAL CONTRACTOR TO CONNECT DRAIN LINE HEATER, PAN HEATER AND DOOR HEATER FOR WALK-IN FREEZER.

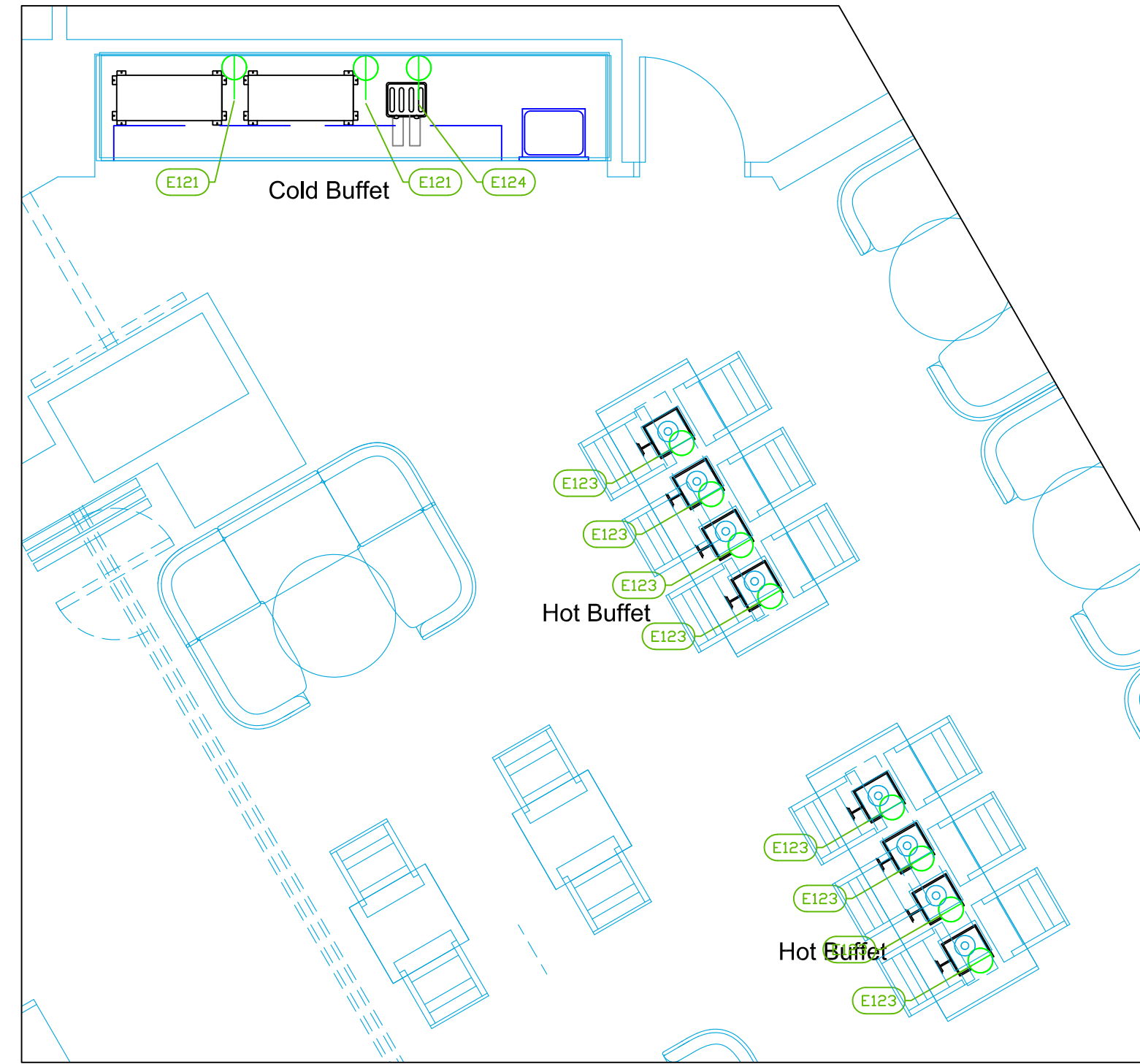
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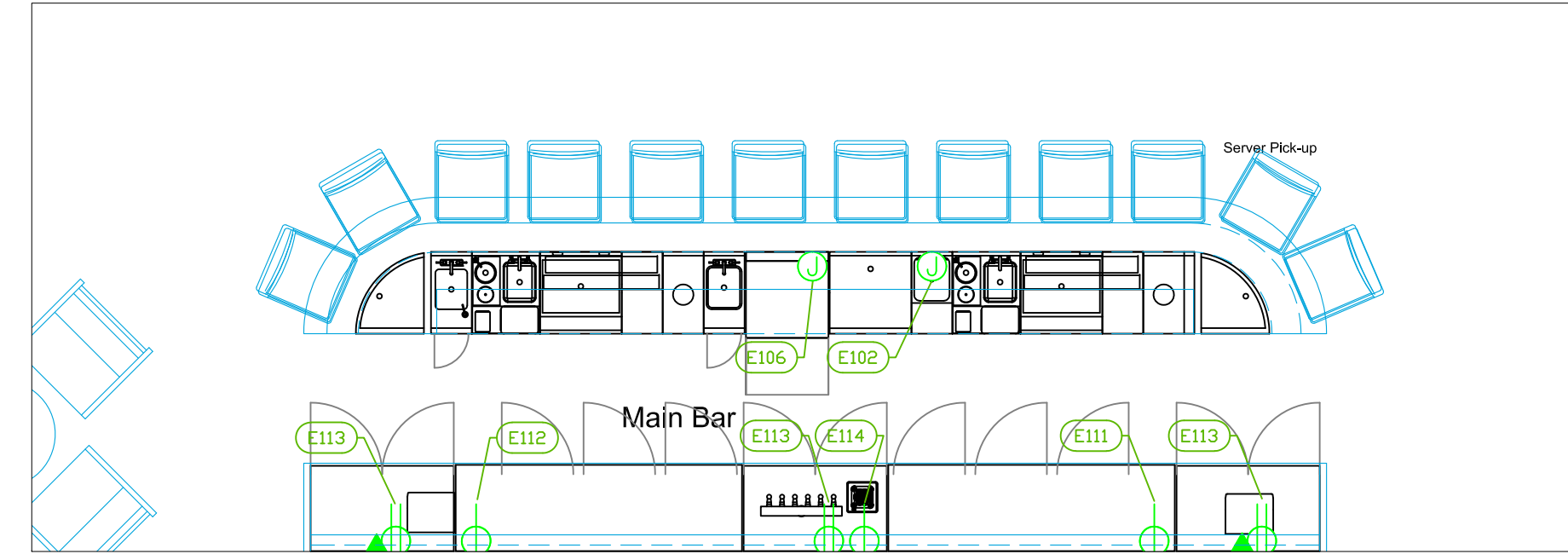
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**Dayne Gauntlett**  
Scale  
**1/4" = 1'0"**

Sheet  
**MK-3.0**



**Buffet**

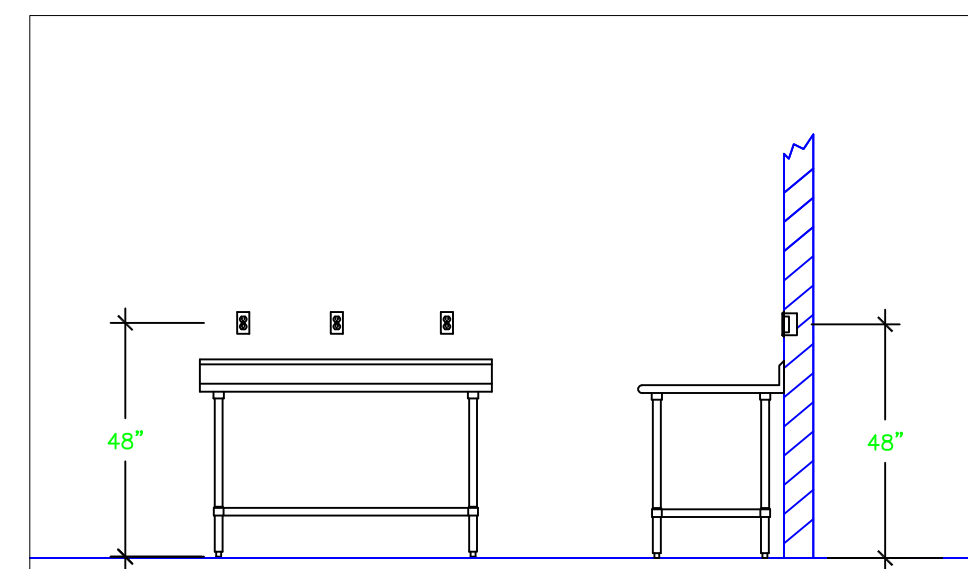


**Main Bar**

ELECTRICAL SCHEDULE											
ITEM No.	DESCRIPTION	VOLTS	CYCLE	PHASE	AMPS	HP	NEMA	CONNECTION	ROUGH-IN AFF	QTY	ELECTRICAL REMARKS
102	BLENDER STATION	115	60	1	15			J-BOX	14"	1	CONNECT TO OUTLET ON EQUIPMENT
106	DISHWASHER, UNDERCOUNTER	208	60	1	24.7	1		J-BOX	14"	1	
111	BACK BAR CABINET, REFRIGERATED	120	60	1	7	1/4	5-15P	SIMPLEX	18"	1	
112	BACK BAR CABINET, REFRIGERATED	120	60	1	7	1/4	5-15P	SIMPLEX	18"	1	
113	MILLWORK CABINET	115	60	1	15			DUPLEX	18"	3	CONFIRM REQUIREMENTS WITH OWNER
114	GLASS SANITIZER / CHILLER	100-240	60	1	0.4			SIMPLEX	18"	1	
121	COLD SHELF	120	60	1	6.7	1/5	5-15P	SIMPLEX	18"	2	
123	INDUCTION RANGE, BUILT-IN / DROP-IN	100-120	50/60	1	6.0		5-15P	SIMPLEX	18"	8	
124	POP-UP TOASTER	120	60	1	15.0		5-15P	SIMPLEX	48"	1	

**LEGEND -- ELECTRICAL CONNECTIONS**

- DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
- JUNCTION BOX, DIRECT CONNECTION
- DISCONNECT SWITCH, DIRECT CONNECTION
- FLOOR/CEILING RECEPTACLE AS INDICATED
- (2) Telephone + (2) Data
- FIELD CONNECTIONS
- HARD WIRE CONNECTION POINT AT MACHINE



**NOTE # E2**  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

**NOTE # E3**  
ALL ELECTRICAL CONNECTIONS AND HARDWARE REQUIRED TO BE PROVIDED BY ELECTRICAL CONTRACTOR

**NOTE # E4**  
ALL JUNCTION BOXES, OUTLETS, ETC. TO BE LOCATED SO AS TO NOT INTERFERE WITH EQUIPMENT

**NOTE # E5**  
ALL RELAYS, CONTRACTORS, STARTERS, AND SWITCHES REQUIRED FOR EXHAUST & SUPPLY FANS TO BE PROVIDED BY ELECTRICAL CONTRACTOR UNLESS SPECIFIED

**NOTE # E6**  
ELECTRICAL CONTRACTOR TO INTERCONNECT DISHWASHER TO EXHAUST FAN FOR DISHWASHER SO THAT THE FAN RUNS WHEN THE DISHWASHER IS IN OPERATION.

**NOTE # E7**  
ELECTRICAL CONTRACTOR TO INSTALL TABLE LIMIT SWITCH TO END OF CLEAN DISHTABLE TO THAT MACHINE STOPS WHEN SWITCH IS DEPRESSED.

**NOTE # E8**  
ELECTRICAL CONTRACTOR TO CONNECT DRAIN LINE HEATER, PAN HEATER AND DDDR HEATER FOR WALK-IN FREEZER.

## Equipment ELECTRICAL Service Requirements

All Dimensions to be verified on the job site. Actual locations for floor drains, and any ventilating equipment to be determined by Engineer. Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer. Remote Condensing Units to be located by Architect. Exhaust & Supply fans to be located by Architect.

**A N d A Z**  
**Main Bar & Buffet**  
**Providenciales T&C**



INTERNATIONAL INC.  
2055 W 73rd Street, Miami, FL 33016  
Ph:(305)826-8696 Fax:(305)826-9131

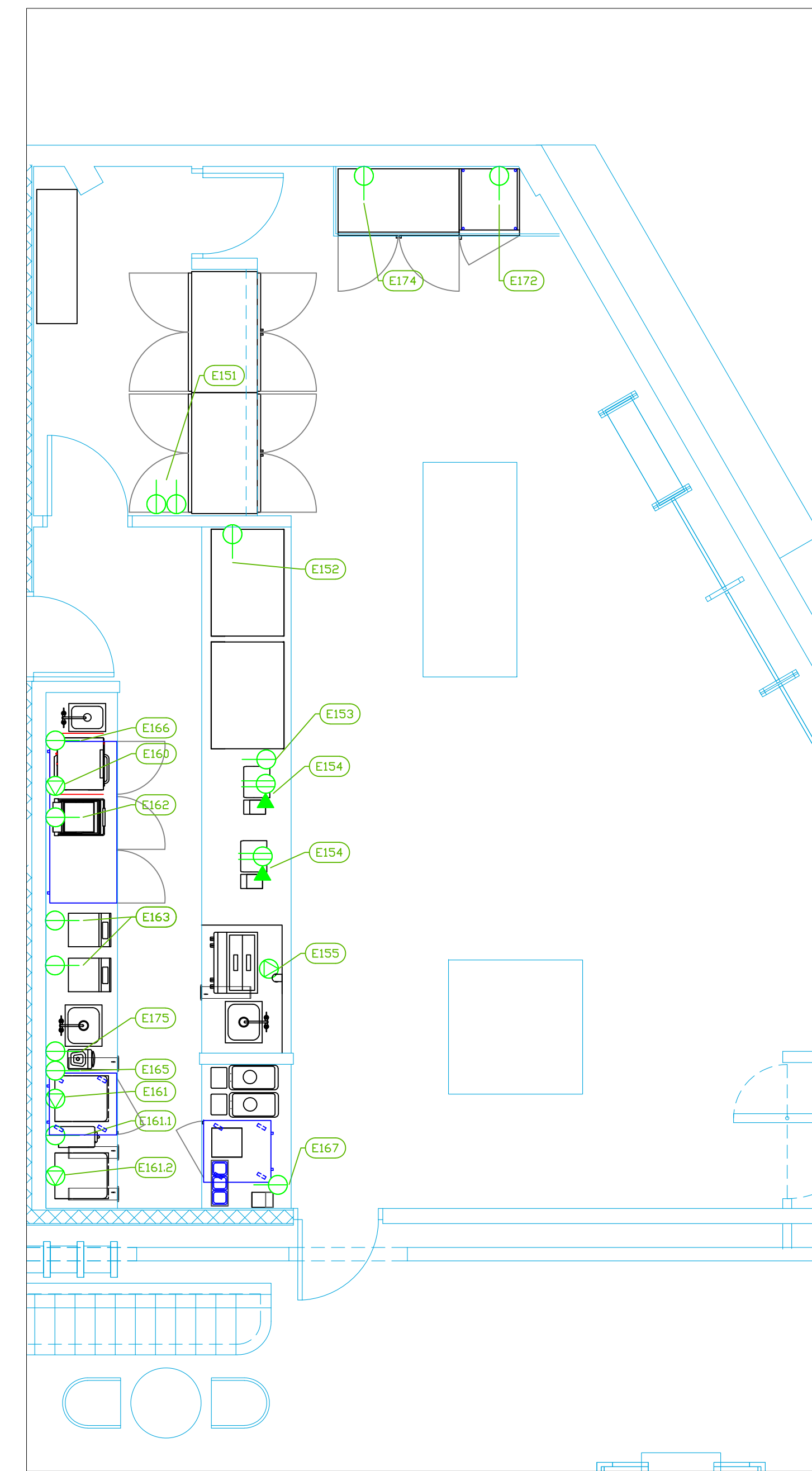
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Date  
**Sept 11, 2023**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**1/4" = 1'0"**

Sheet  
**MK-3.1**



INTERNATIONAL INC.  
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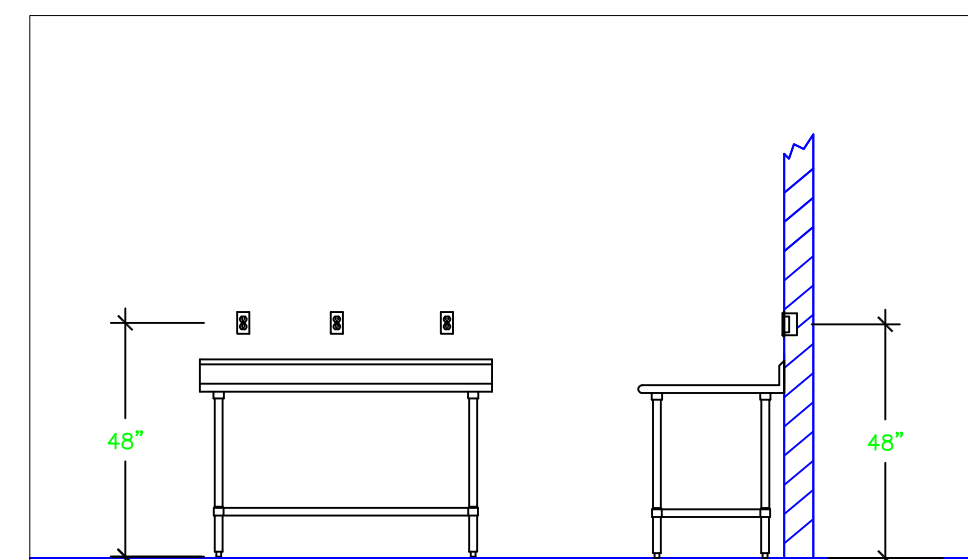


**Coffee Shop**

ELECTRICAL SCHEDULE											
ITEM No.	DESCRIPTION	VOLTS	CYCLE	PHASE	AMPS	HP	NEMA	CONNECTION	ROUGH-IN AFF	QTY	ELECTRICAL REMARKS
151	REFRIGERATED MERCHANDISER	115	60	1	8.5	1/2	5-15P	SIMPLEX	80"	2	
152	DISPLAY CASE, REFRIGERATED	110	60	1	9	1/3	5-15P	SIMPLEX	18"	1	
153	DISPLAY CASE, NON-REFRIGERATED BAKERY	110	60	1	.35		5-15P	SIMPLEX	18"	1	
154	POS SYSTEM	115	60	1	15			DUPLEX	48"	2	CONFIRM REQUIREMENTS WITH OWNER
		N/A	N/A	N/A	N/A			DATA	48"	2	CONFIRM REQUIREMENTS WITH OWNER
155	ESPRESSO CAPPUCCINO MACHINE	220			30.0			SPECIAL	18"	1	MILLWORK TO CUT HOLE IN COUNTERTOP FOR ELEC
160	RAPID COOK OVEN	208/240	60	1	30.0		6-30P	SPECIAL	18"	1	MILLWORK TO CUT HOLE IN COUNTERTOP FOR ELEC
161	COFFEE TEA BREWER	120/240	60	1	25			SPECIAL	18"	1	MILLWORK TO CUT HOLE IN COUNTERTOP FOR ELEC
161.1	COFFEE GRINDER	120	60	1	11	3/4	5-15P	SIMPLEX	18"	1	MILLWORK TO CUT HOLE IN COUNTERTOP FOR ELEC
161.2	COFFEE TEA BREWER	120/240	60	1	25			SPECIAL	18"	1	MILLWORK TO CUT HOLE IN COUNTERTOP FOR ELEC
162	SANDWICH / PANINI GRILL	120	60	1	15		5-15P	SIMPLEX	18"	1	MILLWORK TO CUT HOLE IN COUNTERTOP FOR ELEC
163	INDUCTION RANGE, COUNTERTOP	120	60	1	15		5-15P	SIMPLEX	18"	2	MILLWORK TO CUT HOLE IN COUNTERTOP FOR ELEC
165	UNDERCOUNTER REFRIGERATOR	115	60	1	2	1/6	5-15P	SIMPLEX	18"	1	
166	UNDERCOUNTER REFRIGERATOR	115	60	1	4	1/4	5-15P	SIMPLEX	18"	1	
167	UNDERCOUNTER REFRIGERATOR	115	60	1	2	1/6	5-15P	SIMPLEX	18"	1	
172	FREEZER MERCHANDISER	115	60	1	9.5	1	5-15P	SIMPLEX	18"	1	
174	REFRIGERATED MERCHANDISER	115	60	1	8.5	1/2	5-15P	SIMPLEX	18"	1	
175	BLENDER, BAR	120	60	1	13	3-1/2	5-15P	SIMPLEX	18"	1	MILLWORK TO CUT HOLE IN COUNTERTOP FOR ELEC

**LEGEND -- ELECTRICAL CONNECTIONS**

- DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
- JUNCTION BOX, DIRECT CONNECTION
- DISCONNECT SWITCH, DIRECT CONNECTION
- FLOOR/CEILING RECEPTACLE AS INDICATED
- (2) Telephone + (2) Data
- FIELD CONNECTIONS
- HARD WIRE CONNECTION POINT AT MACHINE



NOTE # E1  
TYPICAL OUTLETS IN WALL ABOVE TABLE, BY ELECTRICIAN  
NOT TO SCALE

NOTE # E2  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

NOTE # E3  
ALL ELECTRICAL CONNECTIONS AND HARDWARE REQUIRED TO BE PROVIDED BY ELECTRICAL CONTRACTOR

NOTE # E4  
ALL JUNCTION BOXES, OUTLETS, ETC. TO BE LOCATED SO AS TO NOT INTERFERE WITH EQUIPMENT

NOTE # E5  
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NOTE # E6  
ELECTRICAL CONTRACTOR TO INTERCONNECT DISHMACHINE TO EXHAUST FAN FOR DISHMACHINE SO THAT THE FAN RUNS WHEN THE DISHMACHINE IS IN OPERATION.

NOTE # E7  
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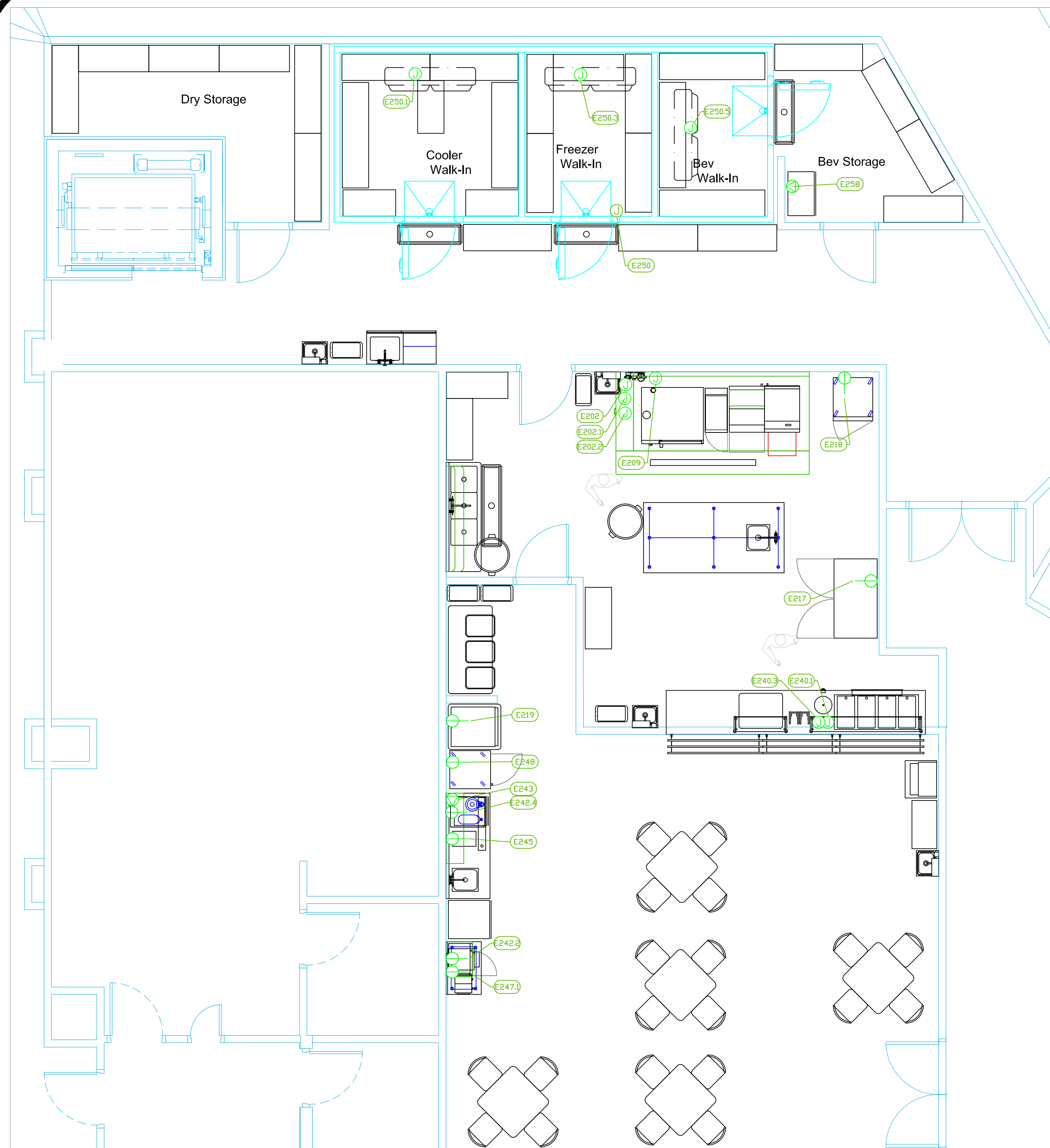
## Equipment ELECTRICAL Service Requirements

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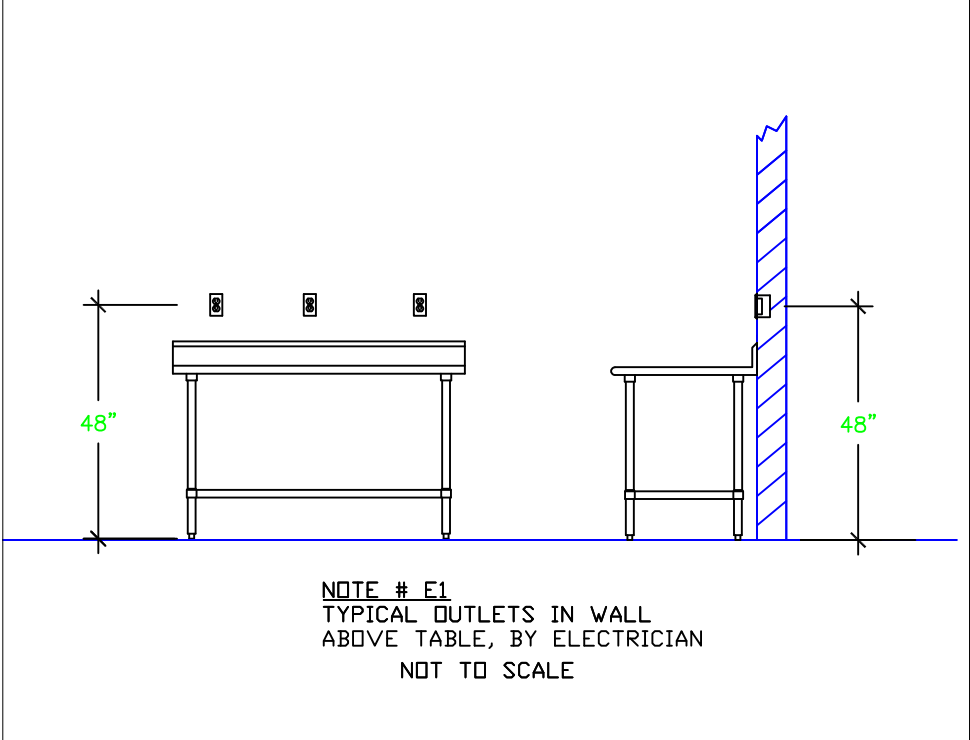
Date  
**Sept 11, 2023**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**1/4" = 1'0"**

Sheet  
**MK-3.2**



### Support Kitchen

- LEGEND -- ELECTRICAL CONNECTIONS**
- DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
  - SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
  - SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
  - JUNCTION BOX, DIRECT CONNECTION
  - DISCONNECT SWITCH, DIRECT CONNECTION
  - FLOOR/CEILING RECEPTACLE AS INDICATED
  - (2) Telephone + (2) Data
  - FIELD CONNECTIONS
  - HARD WIRE CONNECTION POINT AT MACHINE



**NOTE # E2**  
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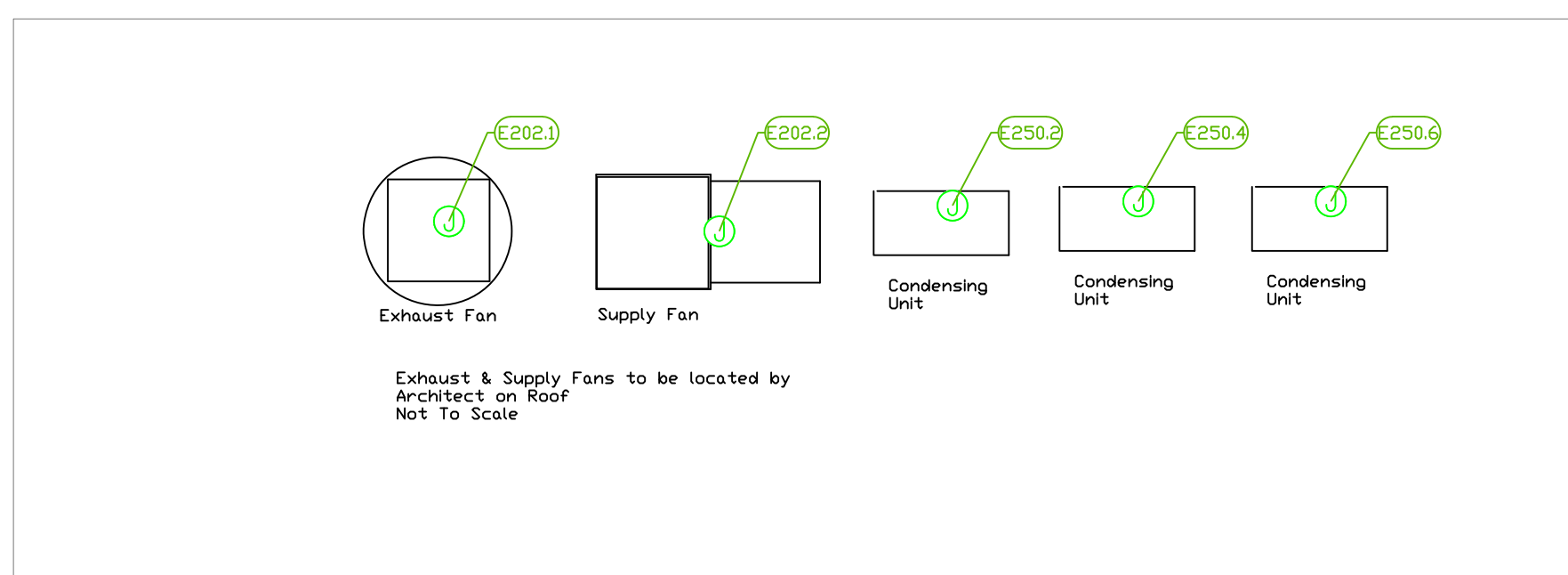
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## Equipment ELECTRICAL Service Requirements

All Dimensions to be verified on the job site. Actual locations for floor drains, and any ventilating equipment to be determined by Engineer. Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer. Remote Condensing Units to be located by Architect. Exhaust & Supply fans to be located by Architect.

ELECTRICAL SCHEDULE											
ITEM No.	DESCRIPTION	VOLTS	CYCLE	PHASE	AMPS	HP	NEMA	CONNECTION	ROUGH-IN AFF	QTY	ELECTRICAL REMARKS
202	EXHAUST HOOD	115	60	1	15			J-BOX	108"	1	ELEC. FOR LIGHTS IN HOOD
202.1	EXHAUST FAN	208	60	3	5.0	1-1/2		J-BOX	108"	1	ELEC. AT HOOD CONTROL BOX
202.2	SUPPLY FAN	208	60	3	3.9	1		J-BOX	108"	1	ELEC. AT HOOD CONTROL BOX
209	COMBI OVEN, ELECTRIC	208/240	60	3	35.9			J-BOX	48"	1	
217	REACH-IN REFRIGERATOR	115	60	1	5.4	1/2	5-15P	SIMPLEX	18"	1	
218	REACH-IN FREEZER	115	60	1	3.7	1/2	5-15P	SIMPLEX	18"	1	
219	MOBILE HEATED CABINET	120	60	1	13.7			5-15P	18"	1	
240.1	HOT FOOD WELL UNIT, DROP-IN, ELECTRIC	208	60	3	13.9			J-BOX	FLOOR	1	FIELD CONVERTIBLE TO 1-PH
240.3	HOT FOOD WELL UNIT, DROP-IN, ELECTRIC	120	60	1	7			J-BOX	FLOOR	1	
242.2	MICROWAVE OVEN	120	60	1	14			5-15P	70"	1	
242.4	ICE MAKER WITH BIN, CUBE-STYLE	115	60	1	5.2			5-15P	48"	1	
243	COFFEE TEA BREWER	120/240	60	1	25			SPECIAL	48"	1	
245	BEVERAGE DISPENSER, ELECTRIC (COLD)	115	60	1	2.8	1/6	5-15P	SIMPLEX	48"	1	
247.1	CONVEYOR TOASTER	120	60	1	15			5-15P	48"	1	
248	REFRIGERATED MERCHANDISER	115	60	1	5.4	1/3	5-15P	SIMPLEX	18"	1	
250	WALK-IN	115	60	1	15			J-BOX	CEILING	1	ELEC. FOR LIGHTS IN WALK-IN
250.1	EVAPORATOR	115	60	1	1.8			J-BOX	CEILING	1	INTERCONNECT WITH CONDENSER #77.2
250.2	REMOTE CONDENSER UNIT	208	60	1	15			J-BOX	18"	1	LOCATION BY ARCHITECT
250.3	EVAPORATOR	115	60	1	1.8			J-BOX	CEILING	1	INTERCONNECT WITH CONDENSER #77.2
250.4	REMOTE CONDENSER UNIT	208	60	1	15			J-BOX	18"	1	LOCATION BY ARCHITECT
250.5	EVAPORATOR	115	60	1	1.8			J-BOX	CEILING	1	INTERCONNECT WITH CONDENSER #77.2
250.6	REMOTE CONDENSER UNIT	208	60	1	15			J-BOX	18"	1	LOCATION BY ARCHITECT
258	DRAFT BEER SYSTEM POWER PACK	115	60	1	17.7	1/3	L5-30P	SPECIAL	18"	1	COMPRESSOR HP
300	PHONE	115	60	1	15			DUPLEX	48"	1	CONFIRM REQUIREMENTS WITH OWNER
		115	60	1	15			DATA	48"	1	CONFIRM REQUIREMENTS WITH OWNER
301	PRINTER	115	60	1	15			DUPLEX	60"	3	CONFIRM REQUIREMENTS WITH OWNER
		115	60	1	15			DATA	60"	3	CONFIRM REQUIREMENTS WITH OWNER



**A N D A Z**

**Support Kitchen**  
**Providenciales T&C**

**uni-source**  
SUPPLY

INTERNATIONAL INC.

2055 W 73rd Street, Miami, FL 33016  
Ph: (305) 826-8696 Fax: (305) 826-9131

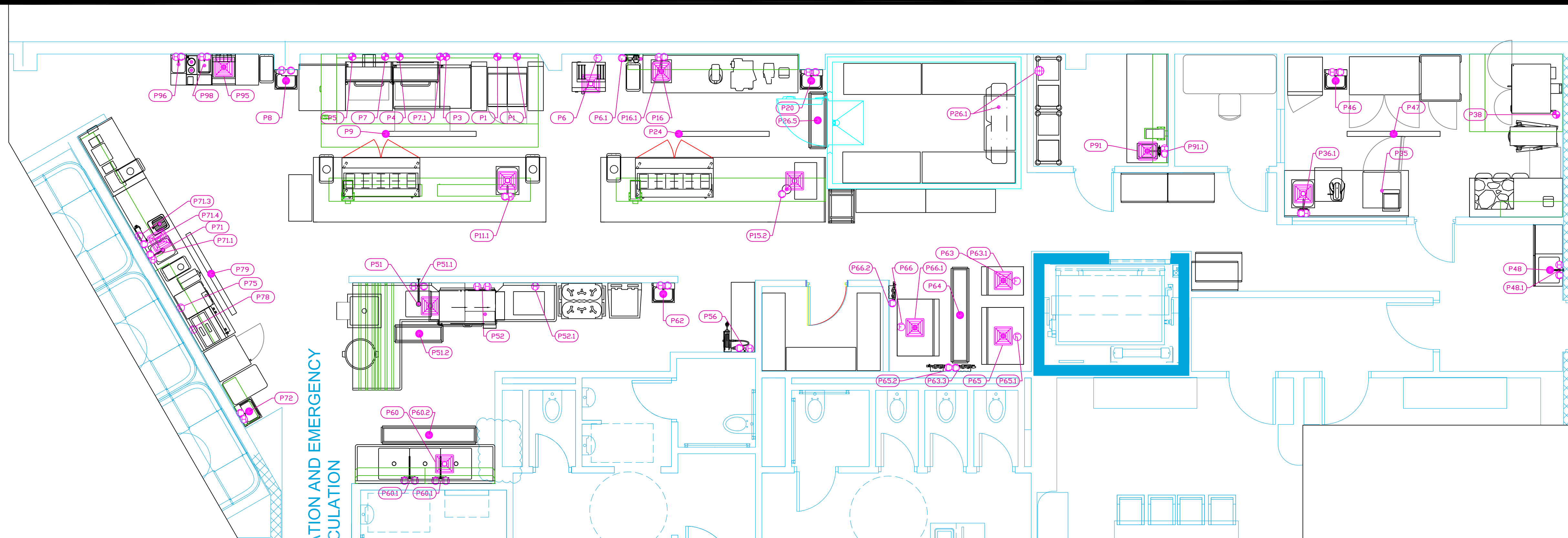
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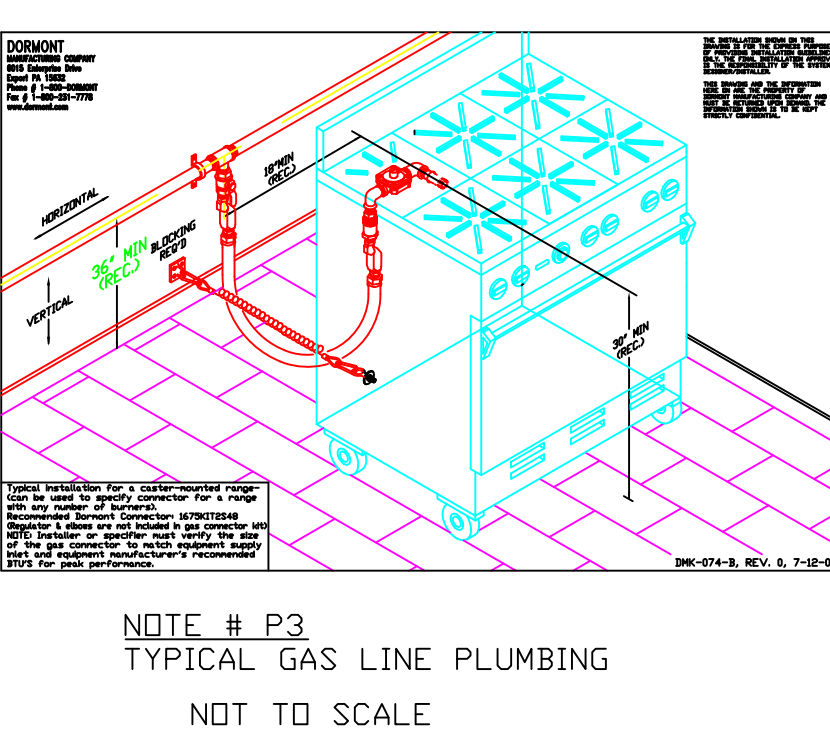
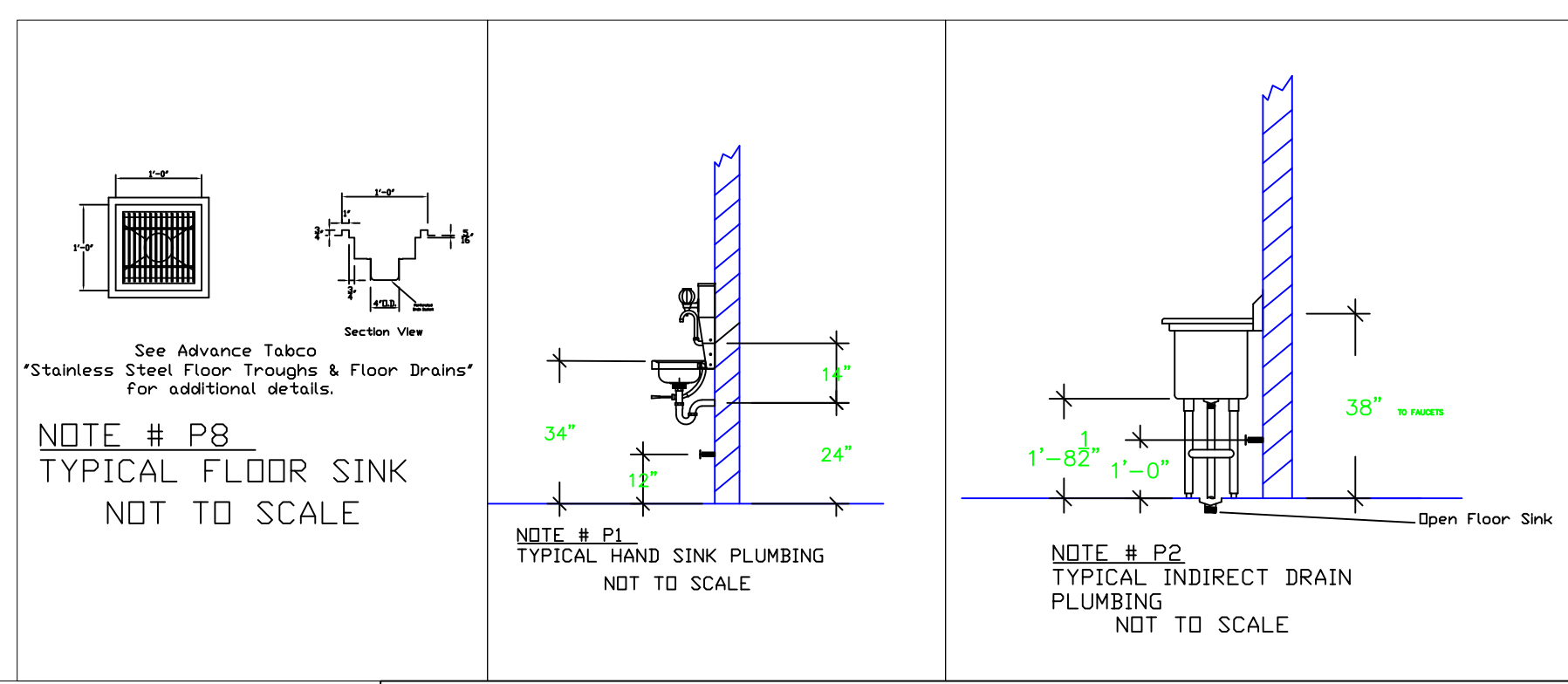
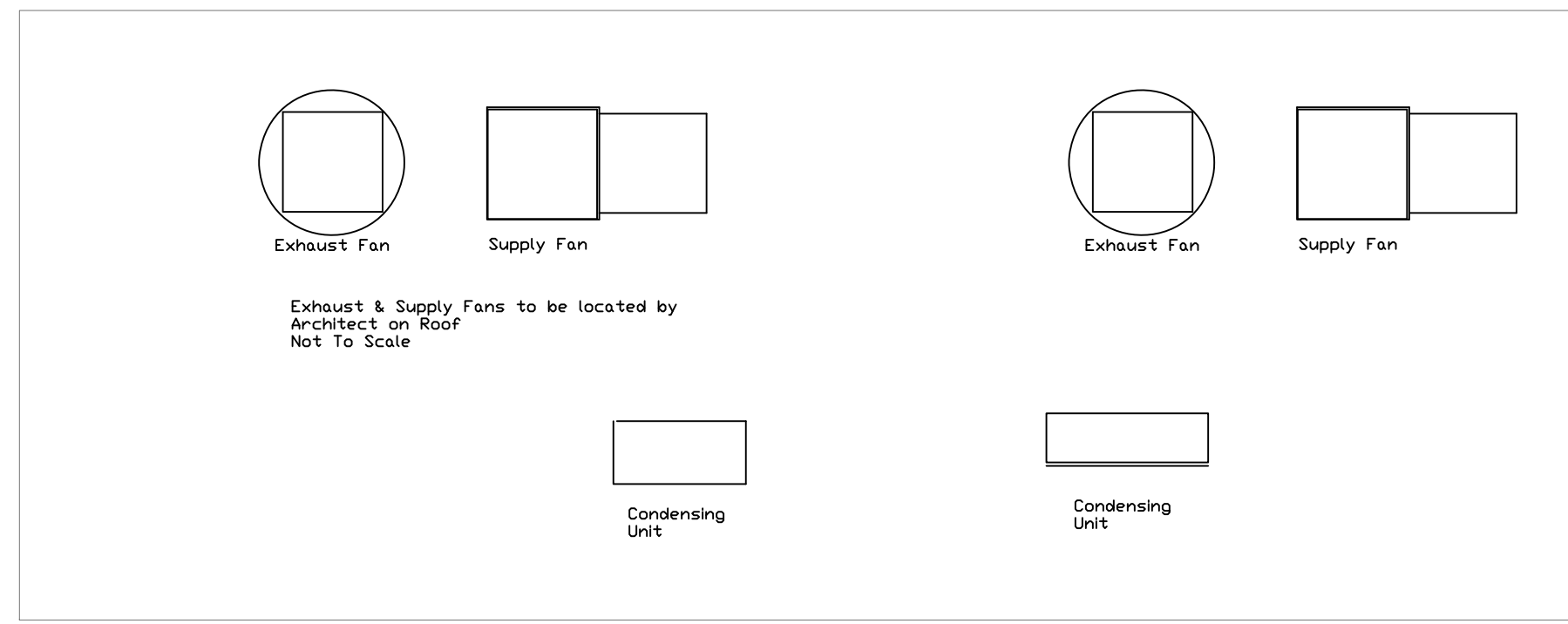
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### Main Kitchen

PLUMBING SCHEDULE											
ITEM No.	QTY	DESCRIPTION	Cold Water Size	Hot Water Size	H&C Rough-in	Direct Waste Size	Direct Waste Aff	Indirect Waste Size	Gas Size (in)	Gas MBTU	Plumbing Remarks
1	2	GAS FLOOR FRYER							3/4"	122.0	
3	1	CHARBROILER GAS, COUNTERTOP							3/4"	80.0	
4	1	GRIDDLE GAS, COUNTERTOP							3/4"	60.0	
5	1	RANGE, 36", 6 OPEN BURNERS							3/4"	194.0	
6	1	COMBI OVEN, ELECTRIC	3/4"	N/A			2"				WASTE TO FLOOR SINK, WATER FROM FILTER
6.1	1	WATER FILTRATION SYSTEM, FOR STEAM EQUIPMENT	3/8"	1/2"							WATER TO #6 OVEN
7	1	SALAMANDER BROILER, GAS							3/4"	40.0	SEE NOTE #P3
7.1	1	SALAMANDER BROILER, GAS							3/4"	40.0	SEE NOTE #P3
8	1	HAND SINK	1/2"	1/2"	12"	1-1/2"	24"				SEE NOTE #P1
9	1	FLOOR TROUGH				2"	FLOOR				INSTALLED BY PLUMBER
11.1	1	DECK MOUNT FAUCET	1/2"	1/2"	FLOOR						
15.2	1	DIPPER WELL	1/2"	1/2"	FLOOR			1-1/2"			
16	1	WORK TABLE, STAINLESS STEEL TOP									
16.1	1	WELD-IN SINK						1-1/2"			WASTE TO FLOOR SINK
16.1	1	DECK MOUNT FAUCET	1/2"	1/2"	12"						
20	1	HAND SINK	1/2"	1/2"	12"	1-1/2"	24"				SEE NOTE #P1
24	1	FLOOR TROUGH				2"	FLOOR				INSTALLED BY PLUMBER
26.1	1	EVAPORATOR						1"			INTERCONNECT REFRIG WITH #77.2
26.2	1	REMOTE CONDENSER UNIT									INTERCONNECT REFRIG WITH #77.1
26.5	1	FLOOR TROUGH				4"	FLOOR				INSTALLED BY PLUMBER
35	1	BLAST CHILLER/SHOCK FREEZER						1"			WASTE TO FLOOR SINK
36.1	1	DECK MOUNT FAUCET	1/2"	1/2"	12"						
38	1	CONVECTION OVEN, GAS							3/4"	54.0	SEE NOTE #P1
46	1	HAND SINK	1/2"	1/2"	12"	1-1/2"	24"				SEE NOTE #P1
47	1	FLOOR TROUGH				2"	FLOOR				INSTALLED BY PLUMBER
48	1	MOP SINK CABINET				2"	FLOOR				
48.1	1	SERVICE FAUCET	1/2"	1/2"	12"						
51	1	DISHTABLE, SOILED "L" SHAPED	1/2"	1/2"	12"			1-1/2"			
51.1	1	PRE-RINSE FAUCET ASSEMBLY	1/2"	1/2"	12"						
51.2	1	FLOOR TROUGH				4"	FLOOR				INSTALLED BY PLUMBER
52	1	DISHWASHER CONVEYOR TYPE, VENTLESS				(2) 1/2"	12"	1-1/2"			WASTE TO FLOOR SINK
52.1	1	BOOSTER HEATER, ELECTRIC		3/4"	12"						3/4" HOT WATER OUTLET SIZE
55	1	SOAK SINK						2"			
56	1	HOSE REEL	1/2"	1/2"	48"						
60	1	THREE (3) COMPARTMENT SINK						(3) 1-1/2"			(2) SETS OF 1/2" FAUCET HOLES, 8" OC
60.1	2	WALL / SPLASH MOUNT FAUCET	1/2"	1/2"	12"						
60.2	1	FLOOR TROUGH				4"	FLOOR				INSTALLED BY PLUMBER
62	1	HAND SINK	1/2"	1/2"	12"	1-1/2"	24"				SEE NOTE #P1
63	1	ICE FLAKER						3/4"			INCOMING WATER FROM FILTER
63.1	1	ICE BIN FOR ICE MACHINES						3/4"			WASTE TO FLOOR SINK
63.3	1	WATER FILTRATION SYSTEM, FOR ICE MACHINES	3/4"	60"							
64	1	FLOOR TROUGH				4"	FLOOR				INSTALLED BY PLUMBER
65	1	ICE MAKER, CUBE-STYLE	1/2"	N/A				3/4"			INCOMING WATER FROM FILTER
65.1	1	ICE BIN FOR ICE MACHINES						3/4"			WASTE TO FLOOR SINK
65.2	1	WATER FILTRATION SYSTEM, FOR ICE MACHINES	3/4"	60"							
66	1	ICE MAKER, CUBE-STYLE	1/2"	N/A				3/4"			INCOMING WATER FROM FILTER
66.1	1	ICE BIN FOR ICE MACHINES						3/4"			WASTE TO FLOOR SINK
66.2	1	WATER FILTRATION SYSTEM, FOR ICE MACHINES	3/4"	60"							
71	1	BEVERAGE COUNTER	1/2"	1/2"	12"			1-1/2"			WASTE TO FLOOR SINK
71.1	1	DECK MOUNT FAUCET	1/2"	1/2"	12"						WASTE TO FLOOR SINK
71.3	1	GLASS FILLER STATION	1/2"	1/2"	12"			1-1/2"			WASTE TO FLOOR SINK
71.4	1	WATER FILTRATION SYSTEM, FOR FOUNTAIN / BEVERAGE MACHINES	3/8"	12"				1-1/2"			WASTE TO FLOOR SINK
72	1	HAND SINK	1/2"	1/2"	12"	1-1/2"	24"				SEE NOTE #P1
75	1	COFFEE TEA BREWER	3/8"	48"							
76	1	ESPRESSO CAPPUCCINO MACHINE	3/8"	48"				3/4"			
79	1	FLOOR TROUGH				2"	FLOOR				INSTALLED BY PLUMBER
91	1	WORK TABLE, STAINLESS STEEL TOP									
91.1	1	WELD-IN SINK BOWL						1-1/2"			WASTE TO FLOOR SINK
95	1	ICE BIN						1-1/2"			WASTE TO FLOOR SINK
96	1	BLENDER STATION	3/8"	3/8"	12"			1-1/2"			WASTE TO FLOOR SINK
98	1	UNDERBAR MIXOLOGY SINK UNIT	3/8"	12"				1-1/2"			DIPPER FAUCET, SINK WASTE
1	1		3/8"	12"				1-1/2"			GLASS RINSER, DIPPER FAUCET WASTE

- LEGEND - PLUMBING CONNECTIONS**
- HW-HOT WATER, OR CW-COLD WATER
  - GAS
  - WASTE, DIRECT-CONNECTED
  - WASTE, INDIRECT to Floor Sink, or Floor Drain
  - FUNNEL FLOOR DRAIN Josam 30000-E3
  - FLOOR DRAIN Josam 30000-A3
  - FLOOR SINK Zurn FD-2370-y-PV4-F
  - FILTERED WATER, at machine.



**NOTE # P4:** ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

**NOTE # P5:** ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR

**NOTE # P6:** PLUMBING CONTRACTOR TO VERIFY THAT ALL EQUIPMENT IS INSTALLED WITH THE APPROPRIATE GAS PRESSURE AND REGULATORS

**NOTE # P7:** ALL WASTE LINES AND CONDENSATE LINES TO BE EXTEND FROM EQUIPMENT TO FLOOR DRAINS BY PLUMBING CONTRACTOR.

## Equipment PLUMBING Service Requirements

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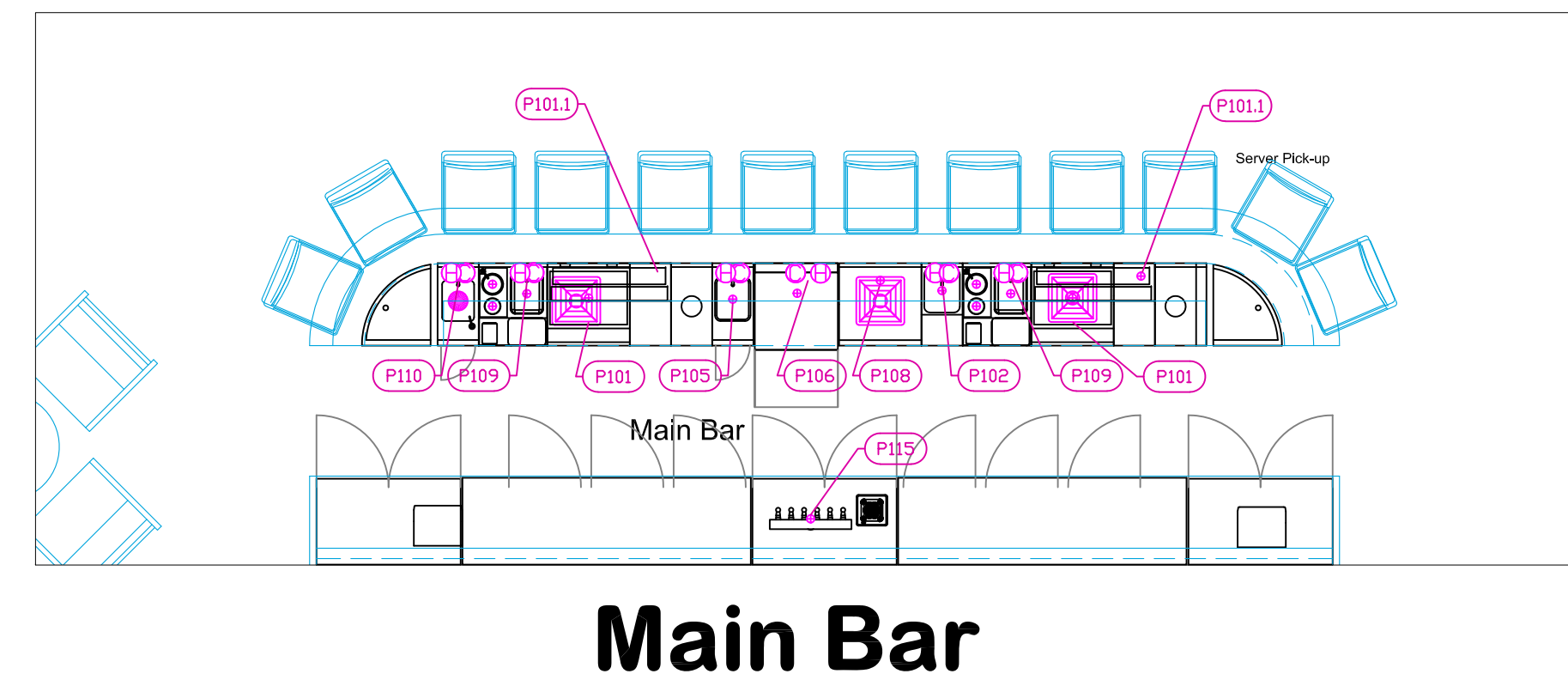
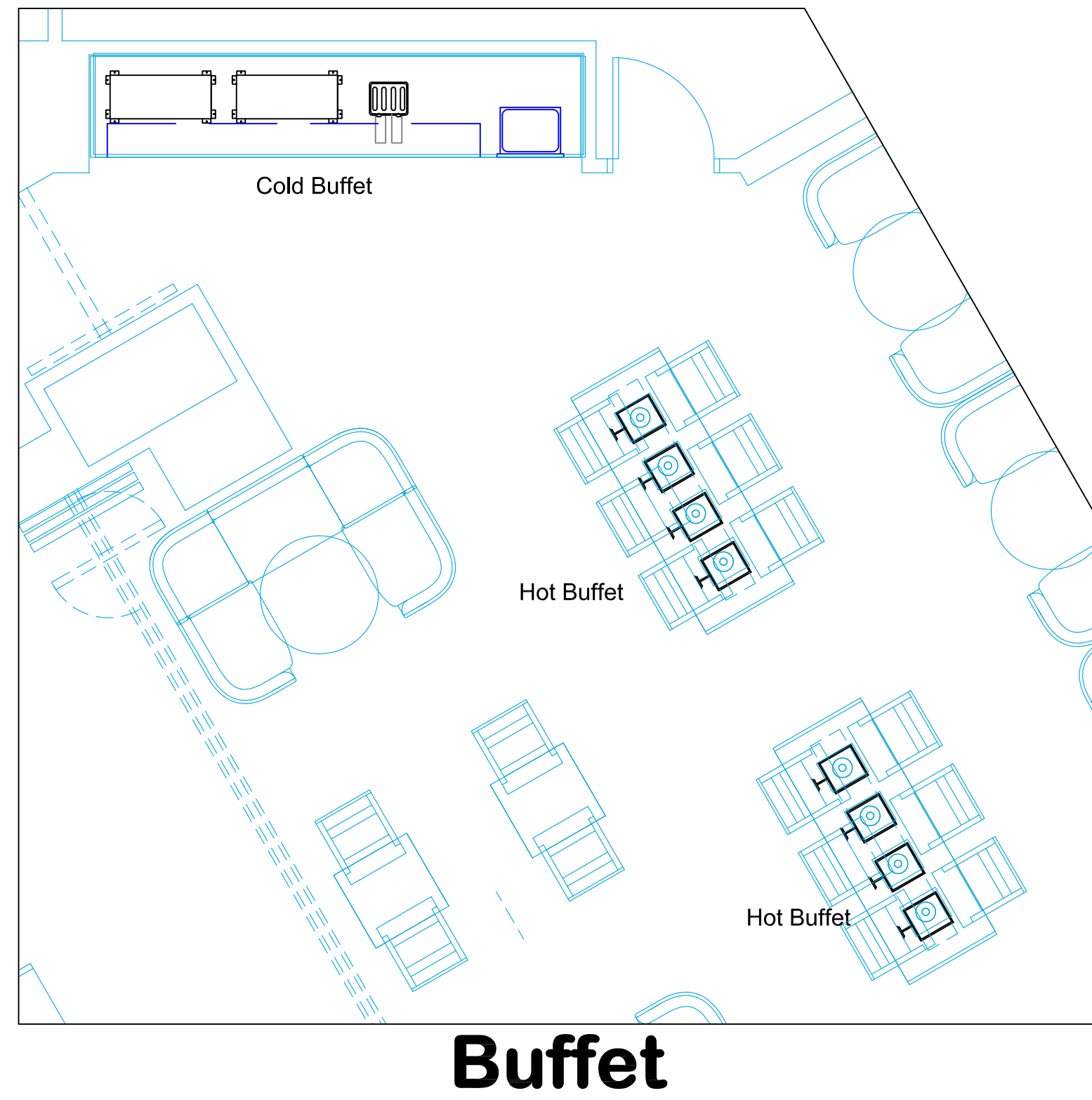
**ANDAZ**  
All Day Dining Kitchen  
Providenciales T&C

**uni-source SUPPLY**  
INTERNATIONAL INC.  
2055 W 73rd Street, Miami, FL 33016  
Ph: (305)826-8696 Fax: (305)826-9131

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No.	Revision/Issue	Date

Date  
**Sept 11, 2023**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**1/4" = 1'0"**

Sheet  
**MK-4.0**



**A N d A Z**  
Main Bar & Buffet  
Providenciales T&C



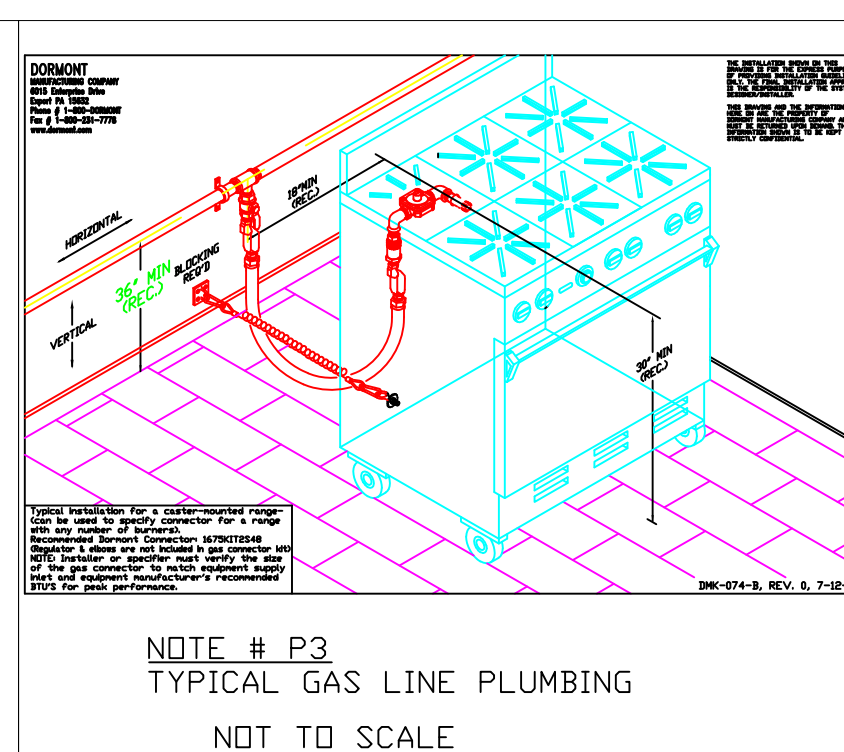
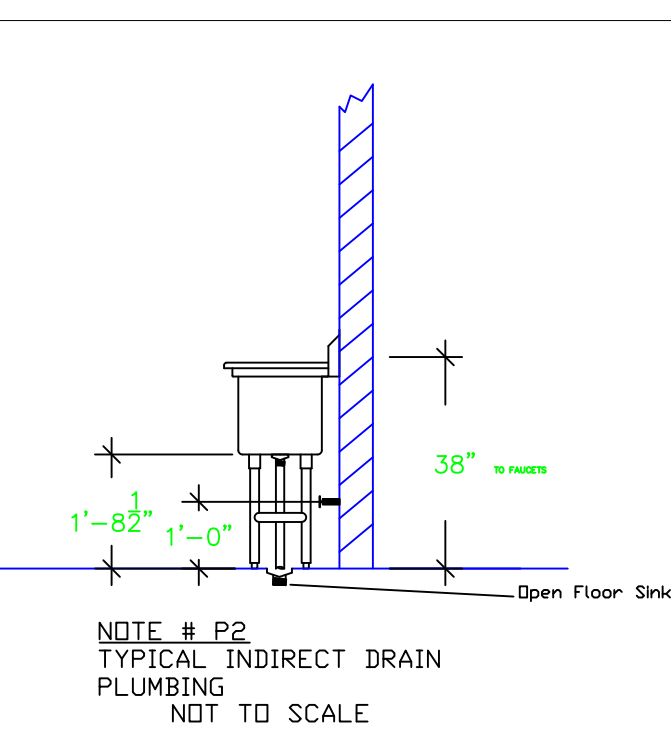
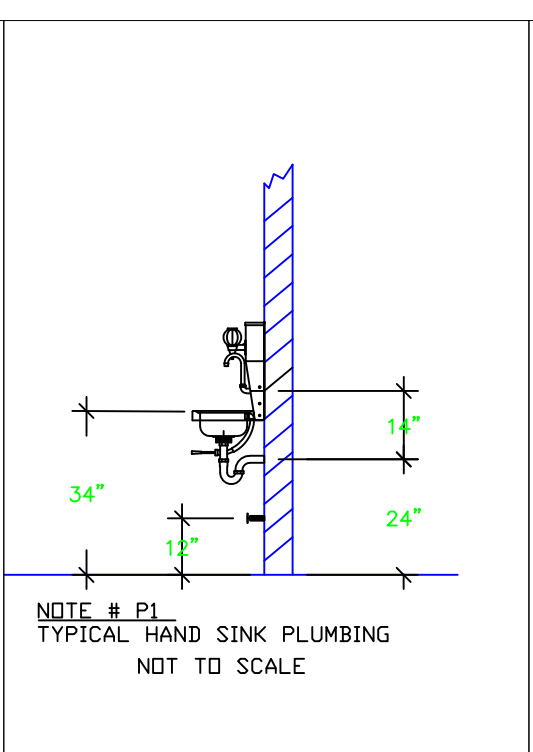
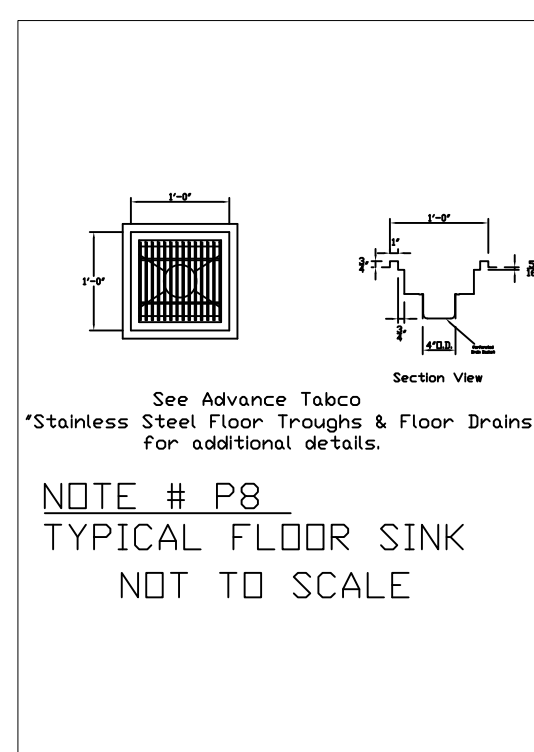
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PLUMBING SCHEDULE											
ITEM No.	QTY	DESCRIPTION	Cold Water Size	Hot Water Size	H&C Rough-in	Direct Waste Size	Direct Waste AFF	Indirect Waste Size	Gas Size(in)	Gas MBTU	Plumbing Remarks
	1		3/8"	3/8"	12"						SINK FAUCET
101	2	ICE BIN						1-1/2"			
101.1	2	UNDERBAR MIXOLOGY WELL & DRINK RAIL COMBO						1/2"			
102	1	BLENDER STATION	3/8"	3/8"	12"			1-1/2"			WASTE TO FLOOR SINK
105	1	WASTE CABINET	3/8"	3/8"	12"			1-1/2"			WASTE TO FLOOR SINK
106	1	DISHWASHER, UNDERCOUNTER	3/4"		12"			1-3/8" OD			WATER SIZE NOTE: 3/4" MALE GHT (CONNECT TO TRUE 1/2" ID LINE)
108	1	GLASS RACK						1/2"			WASTE TO FLOOR SINK
109	2	UNDERBAR MIXOLOGY SINK UNIT	3/8"		12"			1-1/2"			DIPPER FAUCET, SINK WASTE
	2		3/8"		12"			1-1/2"			GLASS RINSER, DIPPER FAUCET WASTE
	2		3/8"	3/8"	12"						SINK FAUCET
110	1	HAND SINK	3/8"	3/8"	12"	1-1/2"	24"				
115	1	DRAFT BEER / WINE DISPENSING TOWER						1/2"			

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**LEGEND -- PLUMBING CONNECTIONS**

- HW-HOT WATER, OR CW-COLD WATER
- GAS
- WASTE, DIRECT-CONNECTED
- WASTE, INDIRECT to Floor Sink, or Floor Drain
- FLOOR DRAIN Josam 30000-E3
- FLOOR DRAIN Josam 30000-A3
- FLOOR SINK Zurn FD-2370-y-PV4-F
- FILTERED WATER, at machine.

NOTE # P4.  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

NOTE # P5.  
ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR

NOTE # P6.  
PLUMBING CONTRACTOR TO VERIFY THAT ALL EQUIPMENT IS INSTALLED WITH THE APPROPRIATE GAS PRESSURE AND REGULATORS

NOTE # P7.  
ALL WASTE LINES AND CONDENSATE LINES TO BE EXTEND FROM EQUIPMENT TO FLOOR DRAINS BY PLUMBING CONTRACTOR.

## Equipment PLUMBING Service Requirements

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**A N d A Z**  
**Coffee Shop**  
**Providenciales T&C**

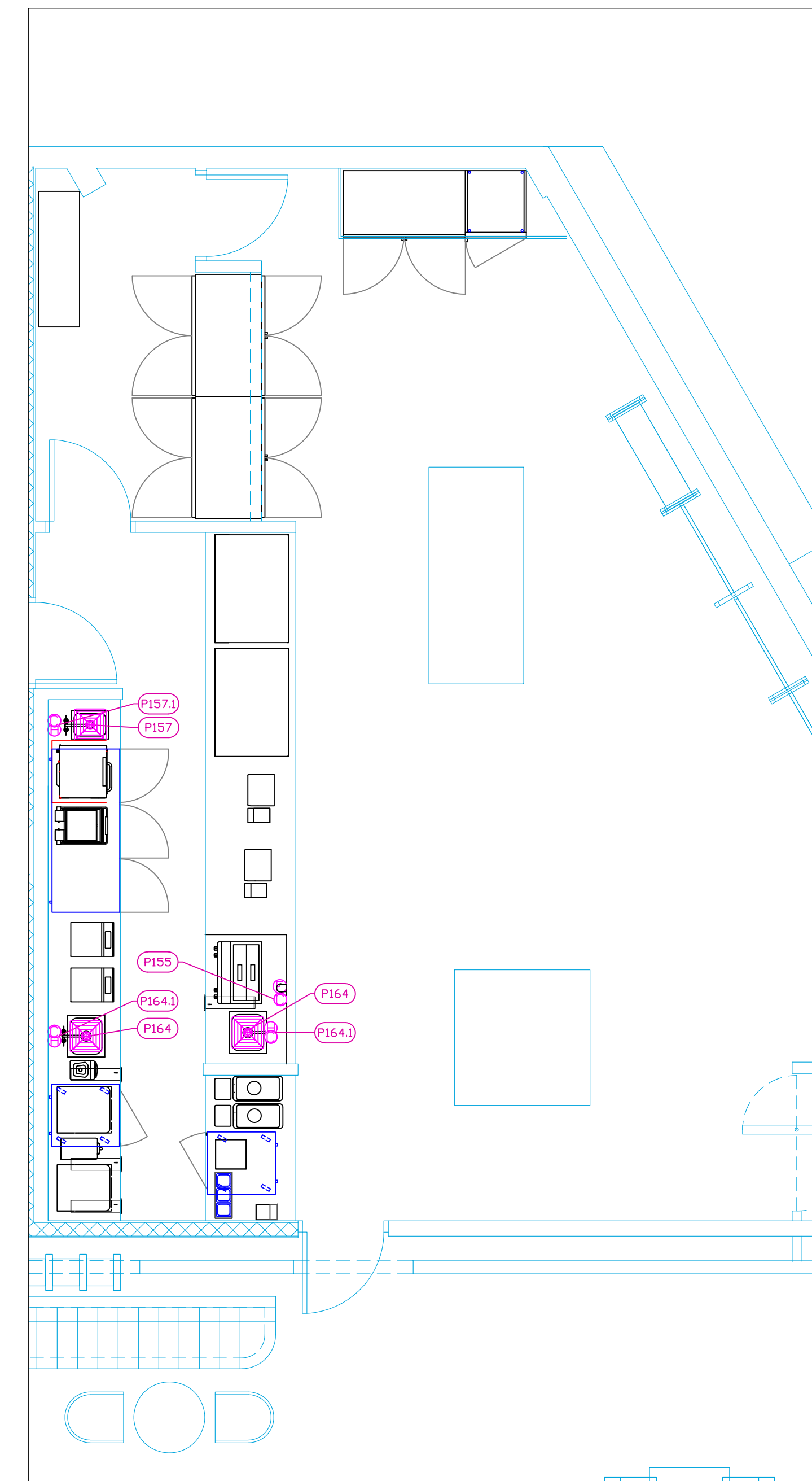


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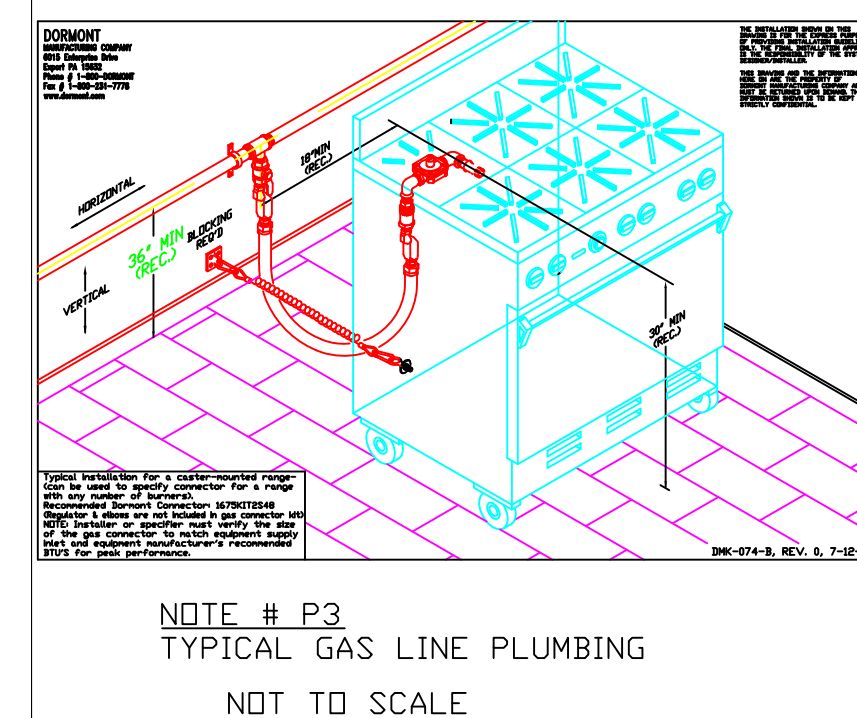
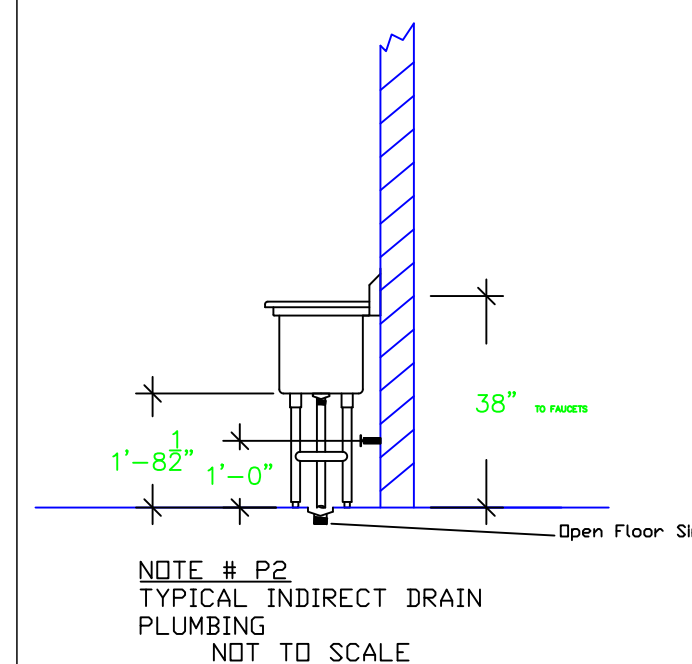
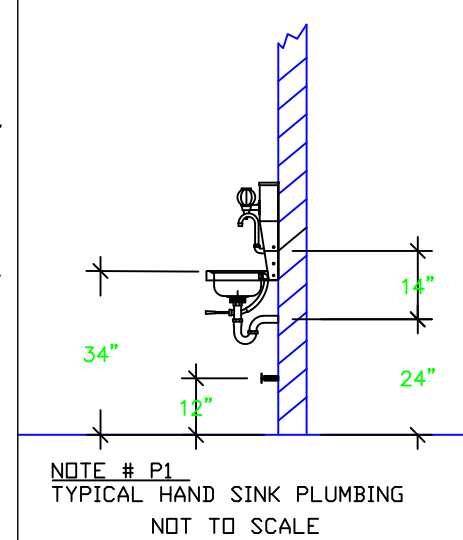
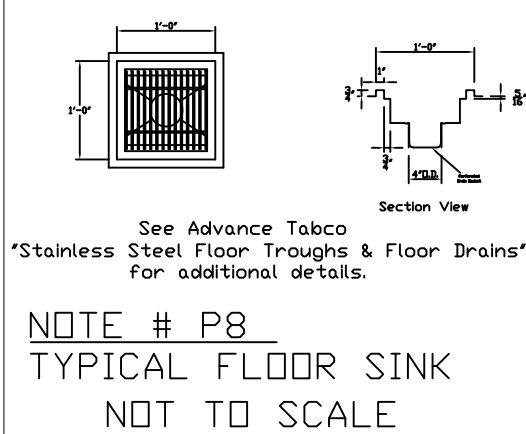
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**MK-4.2**



**Coffee Shop**

**PLUMBING SCHEDULE**

ITEM No.	QTY	DESCRIPTION	Cold Water Size	Hot Water Size	H&C Rough-In	Direct Waste Size	Direct Waste AFF	Indirect Waste Size	Gas Size(in)	Gas MBTU	Plumbing Remarks
155	1	ESPRESSO CAPPUCCINO MACHINE	3/8"		18"			3/4"			MILLWORK TO CUT HOLE IN COUNTERTOP FOR PLUMB
	1	WATER FILTRATION SYSTEM, FOR ESPRESSO & TEA MACHINES	3/8"								
157	1	UNDERMOUNT SINK						1-1/2"			WASTE TO FLOOR SINK
157.1	1	DECK MOUNT FAUCET	1/2"	1/2"	12"						
161	1	COFFEE TEA BREWER	3/8"		18"						MILLWORK TO CUT HOLE IN COUNTERTOP FOR PLUMB
161.2	1	COFFEE TEA BREWER	3/8"		18"						MILLWORK TO CUT HOLE IN COUNTERTOP FOR PLUMB
164	2	UNDERMOUNT SINK						1-1/2"			WASTE TO FLOOR SINK
164.1	2	DECK MOUNT FAUCET	1/2"	1/2"	12"						



**LEGEND -- PLUMBING CONNECTIONS**

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- FILTERED WATER, at machine.

NOTE # P4.  
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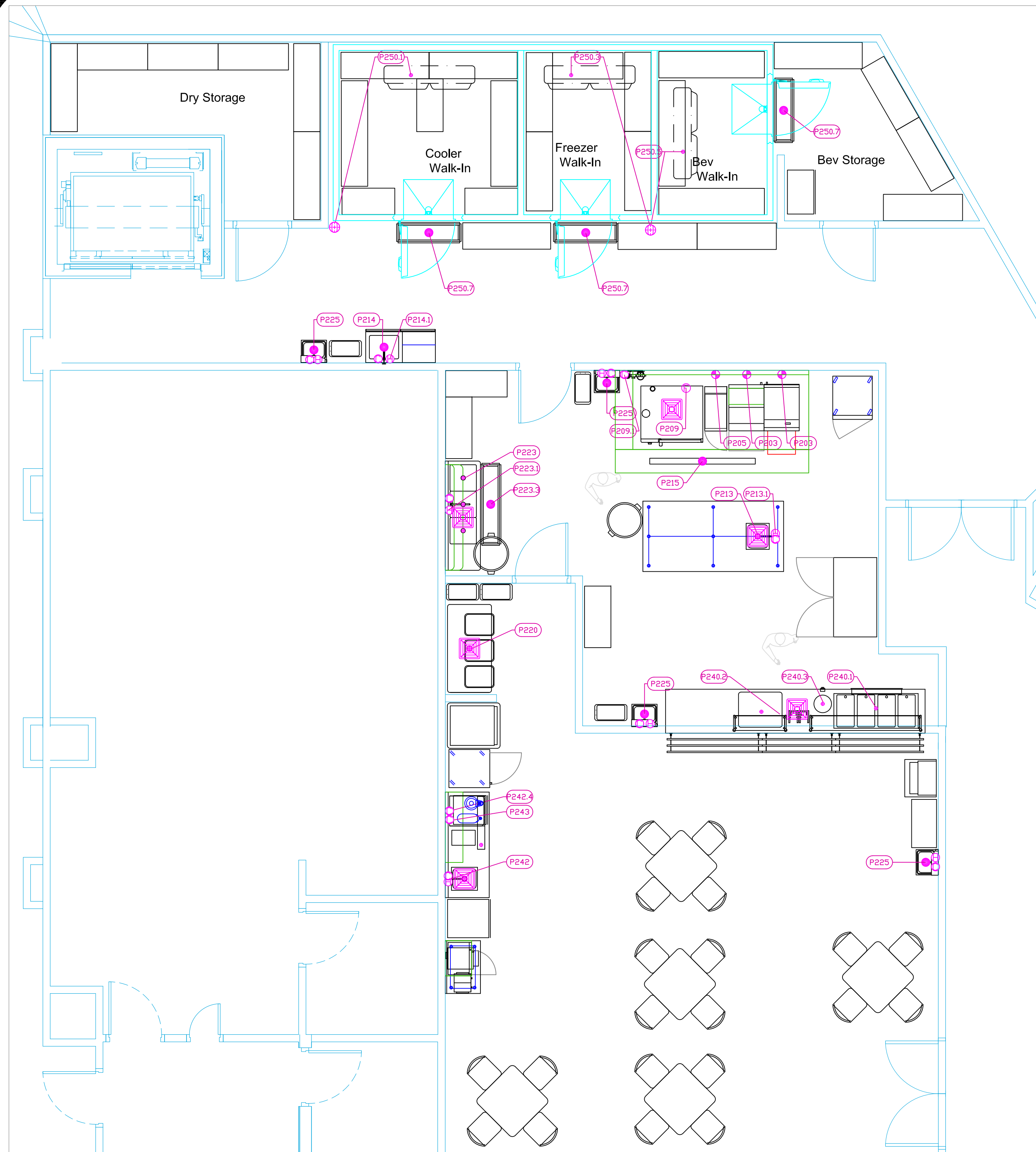
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NOTE # P7.  
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**Equipment PLUMBING Service Requirements**

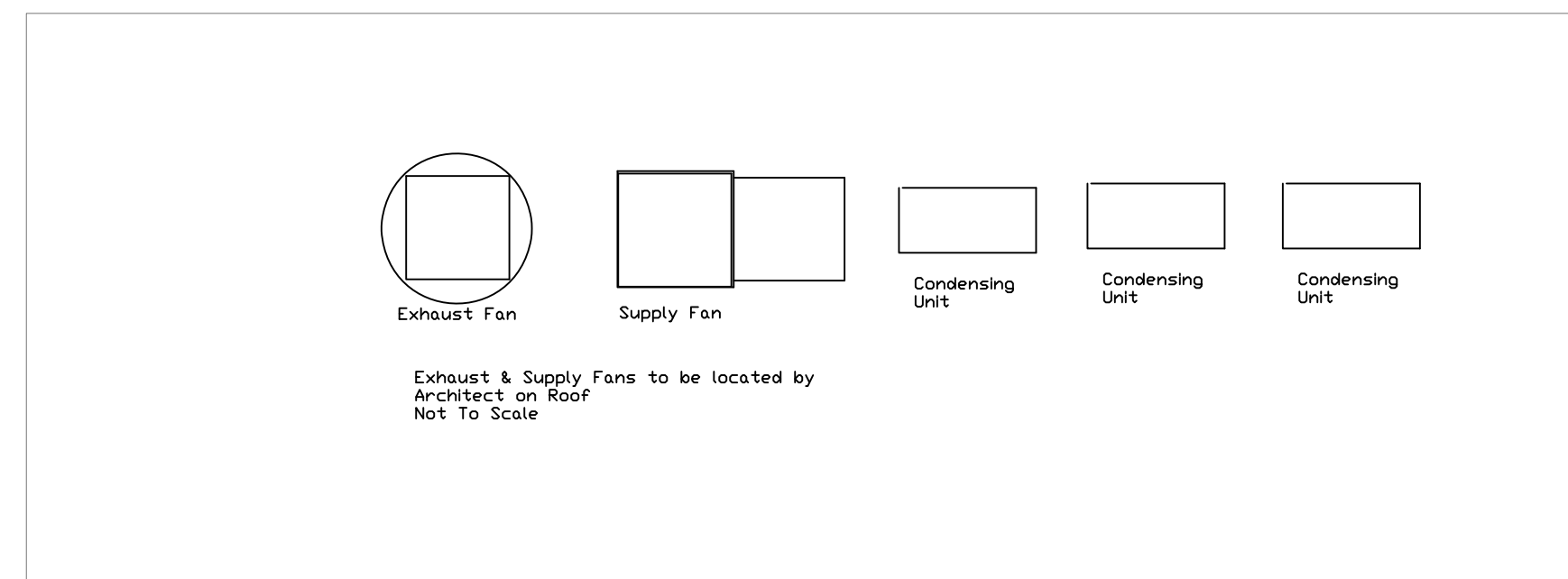
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**Support Kitchen**

PLUMBING SCHEDULE											
ITEM No.	QTY	DESCRIPTION	Cold Water Size	Hot Water Size	HAC Rough-in	Direct Waste Size	Direct Waste APF	Indirect Waste Size	Gas Size(in)	Gas MBTU	Plumbing Remarks
203	1	RANGE 24" 4 OPEN BURNERS							3/4"	147.0	
204	1	CHARBROILER, GAS, COUNTERTOP							3/4"	80.0	
205	1	GAS FLOOR FRYER							3/4"	122.0	
209	1	COMBI OVEN, ELECTRIC	3/4"		N/A			2"			WATER FROM FILTER
209-1	1	WATER FILTRATION SYSTEM FOR STEAM EQUIPMENT	3/8"		12"						WATER TO #209 OVEN
213	1	WORK TABLE, STAINLESS STEEL TOP									WASTE TO FLOOR SINK
213.1	1	DECK MOUNT FAUCET	1/2"	1/2"	12"			1-1/2"			
214	1	MOP SINK CABINET									
214.1	1	SERVICE FAUCET	1/2"	1/2"	36"	2"	FLOOR				INSTALLED BY PLUMBER
215	1	FLOOR TROUGH				2"	FLOOR				WASTE TO FLOOR SINK
220	1	DISHABLE SORTING TABLE						2"			WASTE TO FLOOR SINK
223	1	THREE (3) COMPARTMENT SINK						(3) 1-1/2"			(1) SET OF 1/2" FAUCET HOLES, 8" OC
223.1	1	WALL / SPLASH MOUNT FAUCET	1/2"	1/2"	12"						
223.3	1	FLOOR TROUGH				4"	FLOOR				INSTALLED BY PLUMBER
225	4	HAND SINK	1/2"	1/2"	12"	1-1/2"	24"				SEE NOTE #P1
240.1	1	HOT FOOD WELL UNIT, DROP-IN, ELECTRIC						1/2"			
240.2	1	COLD FOOD WELL UNIT, DROP-IN, ICE-COOLED						3/4"			
240.3	1	HOT FOOD WELL UNIT, DROP-IN, ELECTRIC						1/2"			
242	1	BEVERAGE COUNTER	1/2"	1/2"	12"			1-1/2"			
242.4	1	DECK MOUNT FAUCET	1/2"	1/2"	12"						
242.4	1	ICE MAKER WITH BIN, CUBE-STYLE	3/8"		12"						
243	1	COFFEE TEA BREWER	3/8"		48"						
250.1	1	EVAPORATOR						1"			INTERCONNECT REFRIG WITH #77.2
250.2	1	REMOTE CONDENSER UNIT						1"			INTERCONNECT REFRIG WITH #77.1
250.3	1	EVAPORATOR						1"			INTERCONNECT REFRIG WITH #77.2
250.4	1	REMOTE CONDENSER UNIT						1"			INTERCONNECT REFRIG WITH #77.1
250.5	1	EVAPORATOR						1"			INTERCONNECT REFRIG WITH #77.2
250.6	1	REMOTE CONDENSER UNIT						1"			INTERCONNECT REFRIG WITH #77.1
250.7	3	FLOOR TROUGH				4"	FLOOR				INSTALLED BY PLUMBER



**A N D A Z**  
**Support Kitchen**  
**Providenciales T&C**

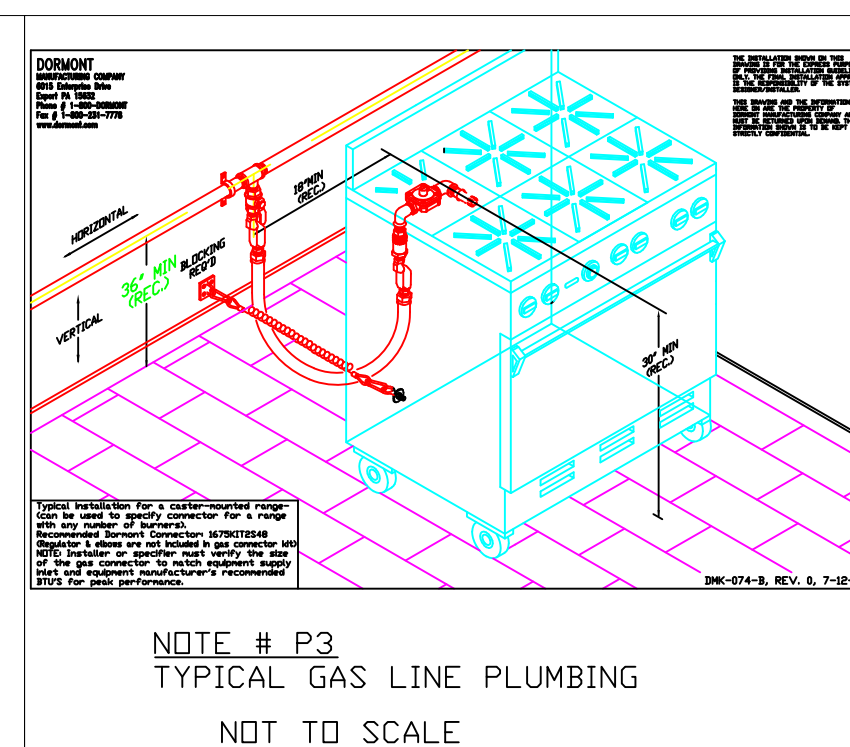
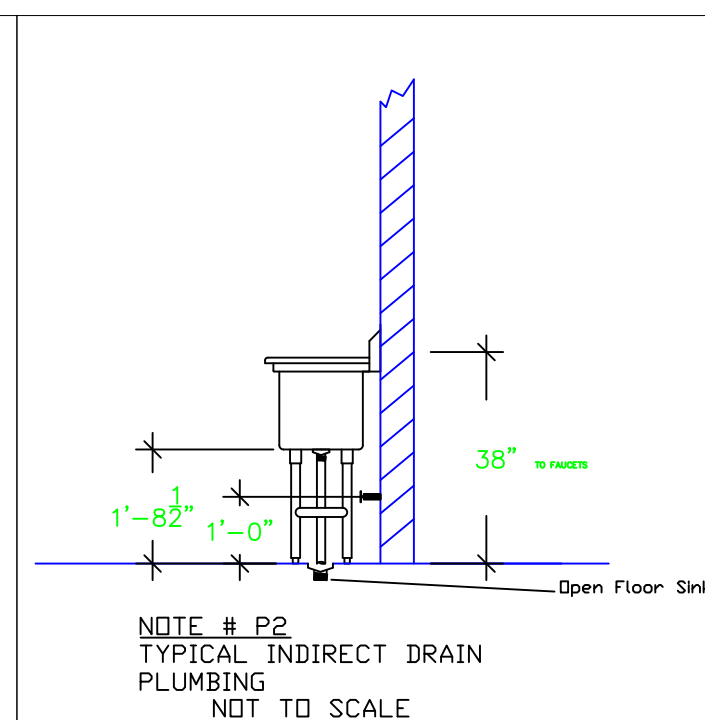
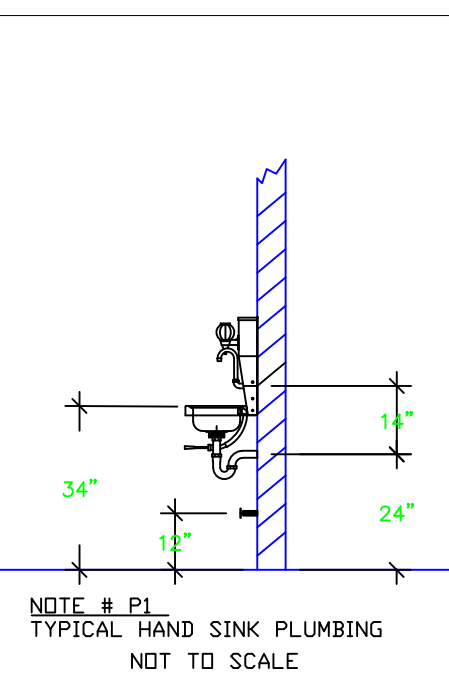
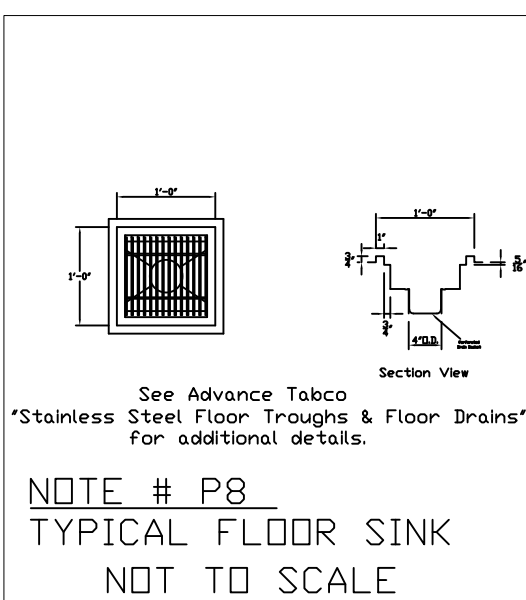


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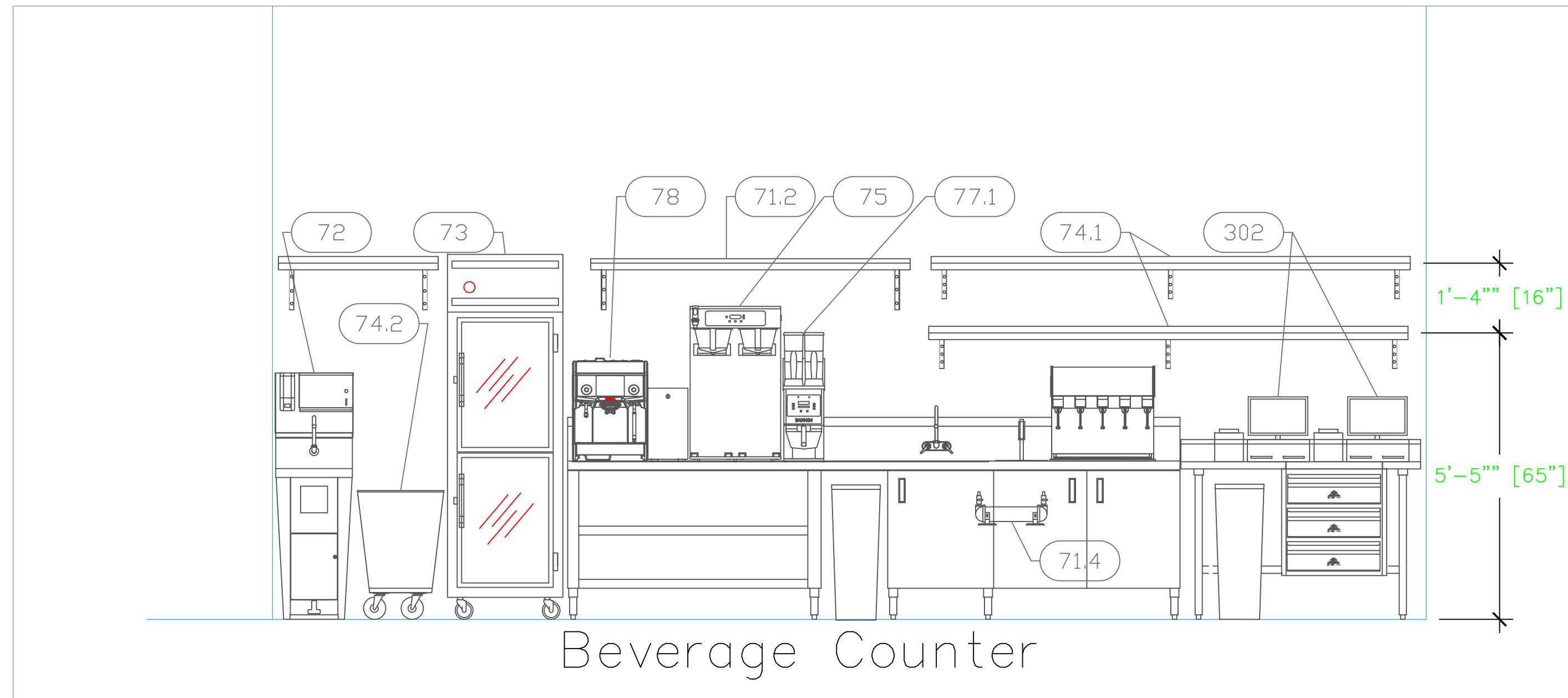
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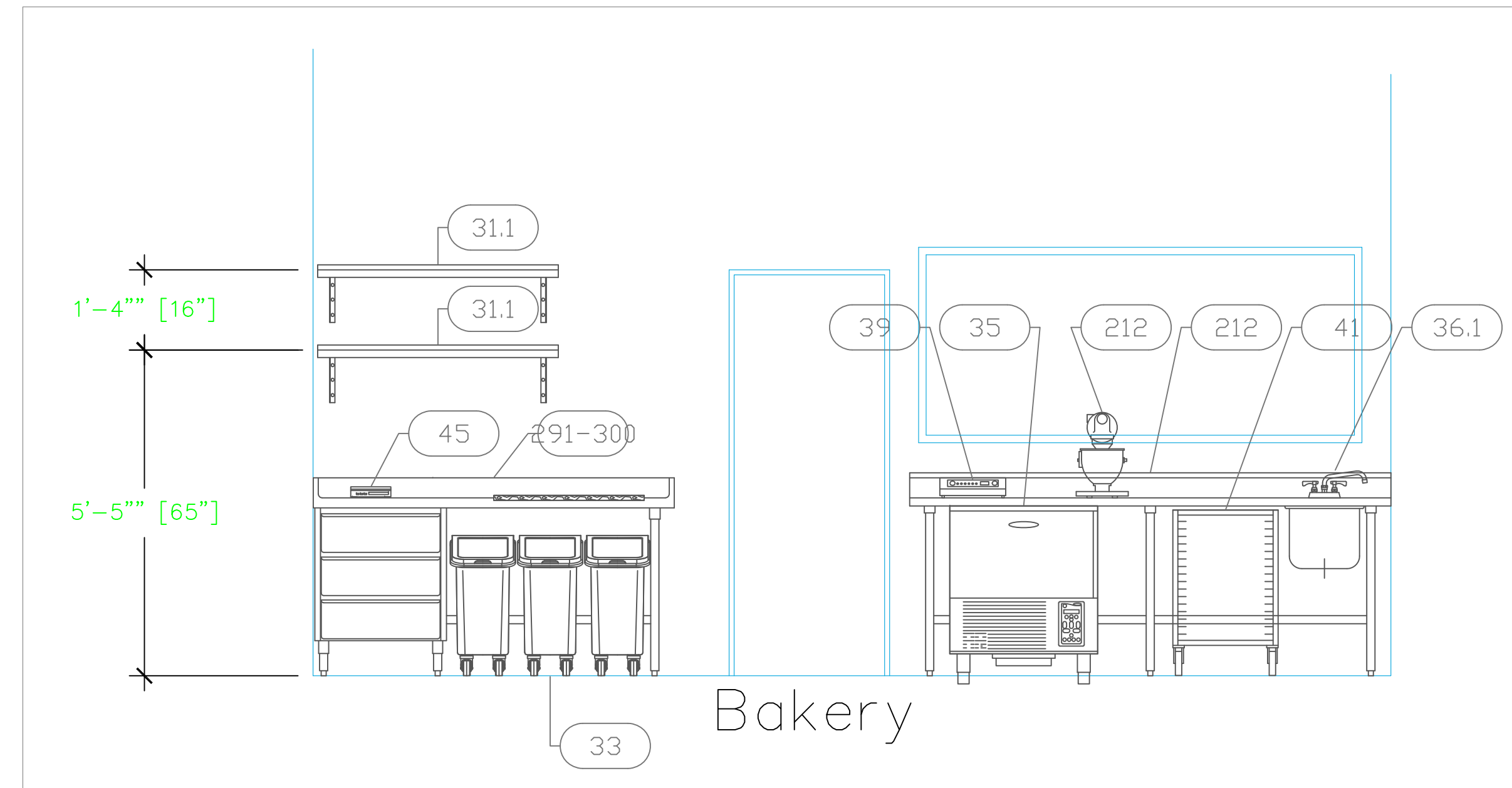
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**Equipment PLUMBING Service Requirements**

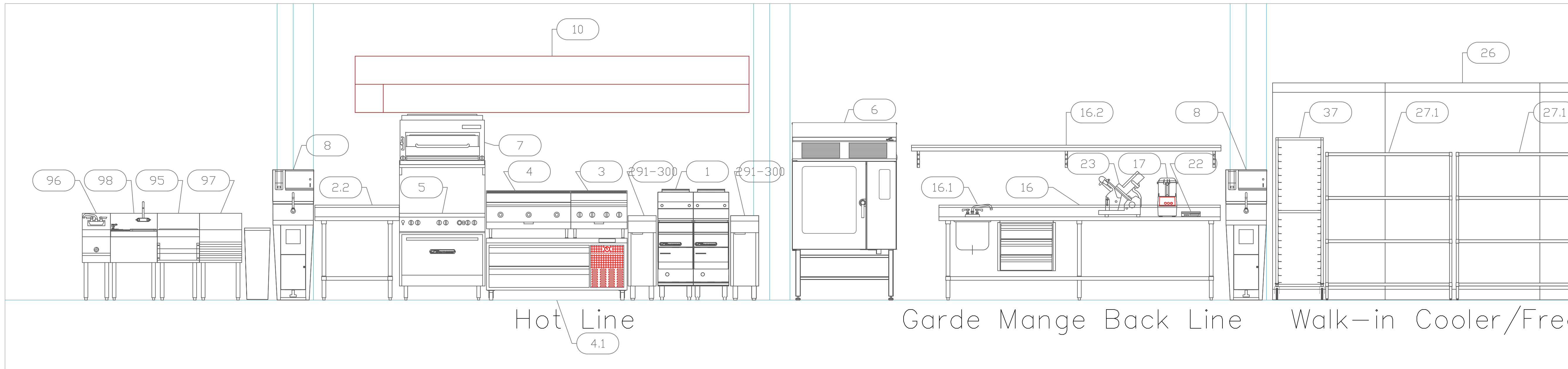
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Beverage Counter



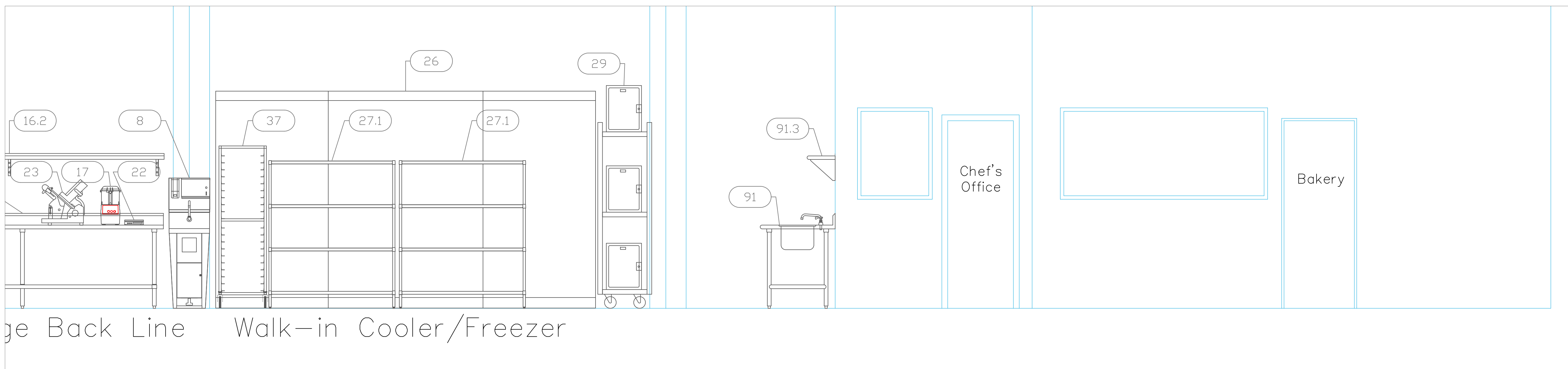
Bakery



Hot Line

Garde Mange Back Line

Walk-in Cooler/Freezer



Garde Mange Back Line

Walk-in Cooler/Freezer

**ANDAZ**  
 All Day Dining Kitchen  
 Providenciales T&C



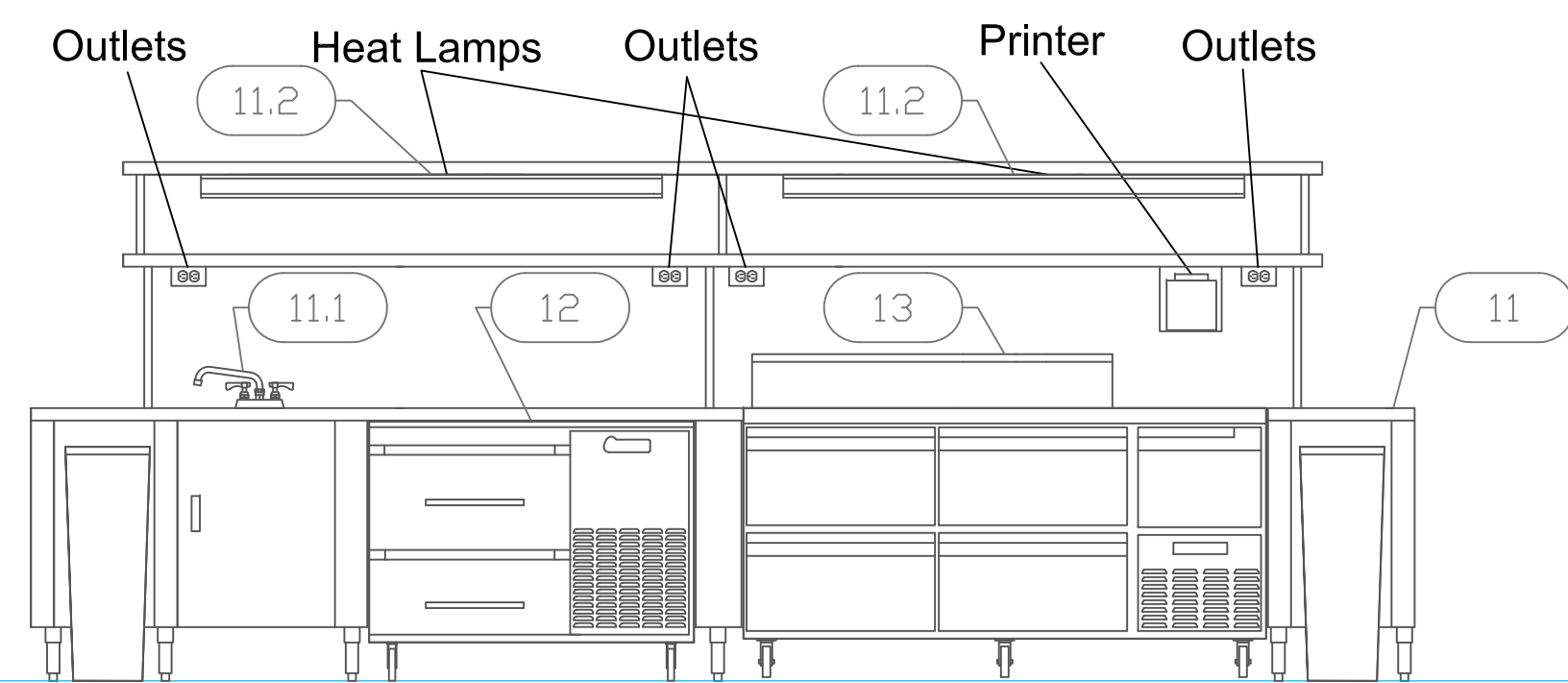
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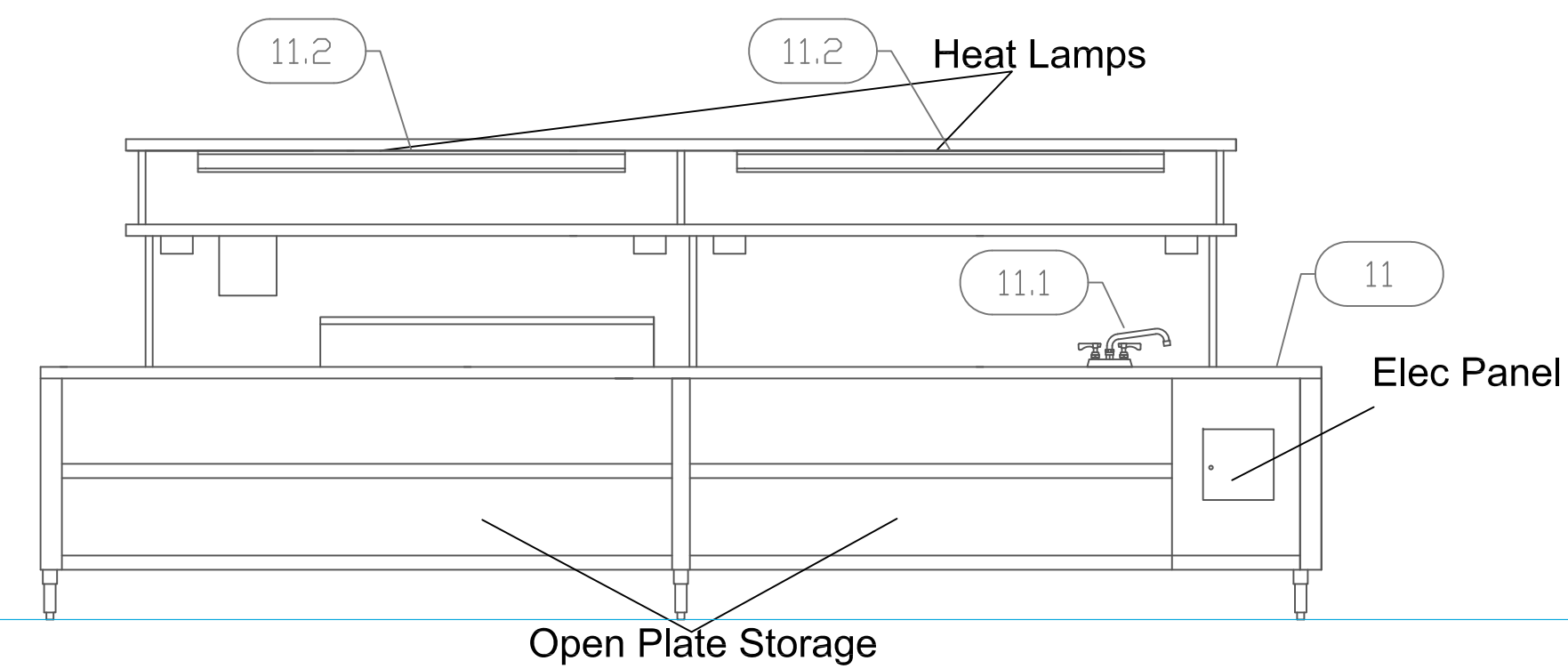
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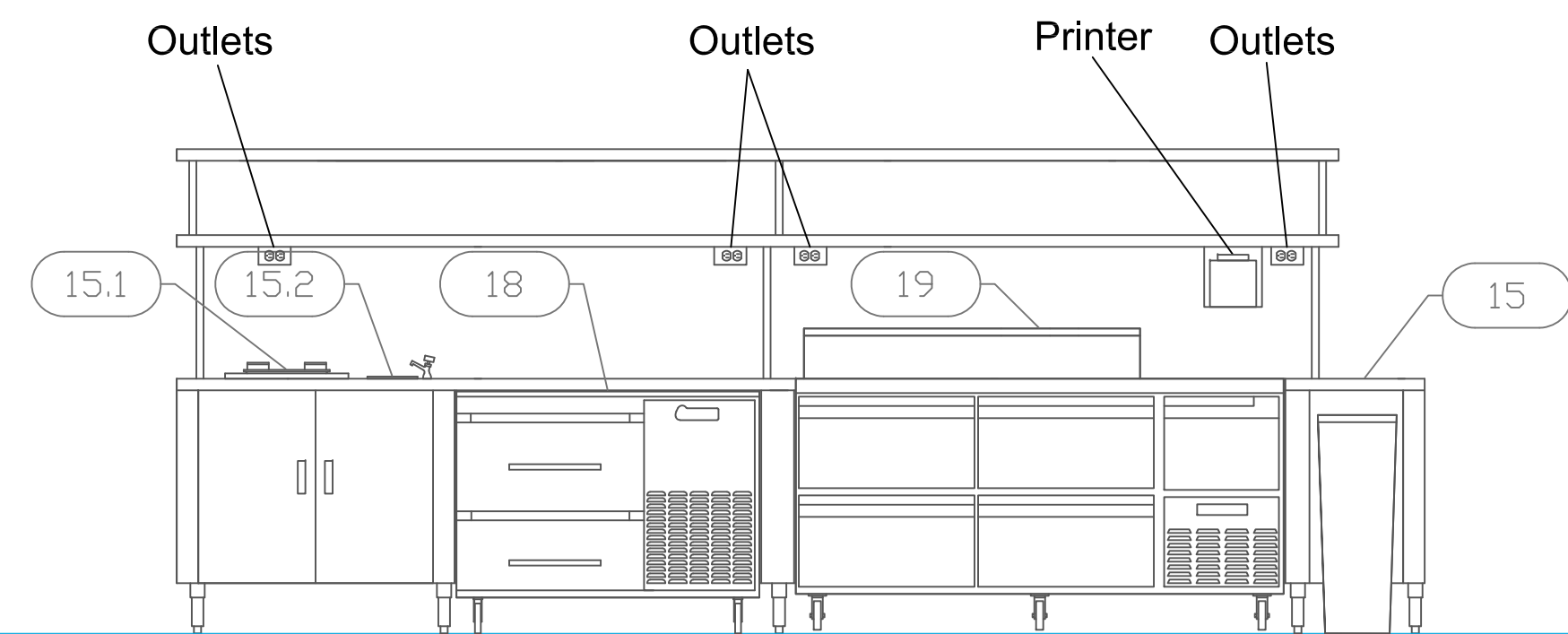
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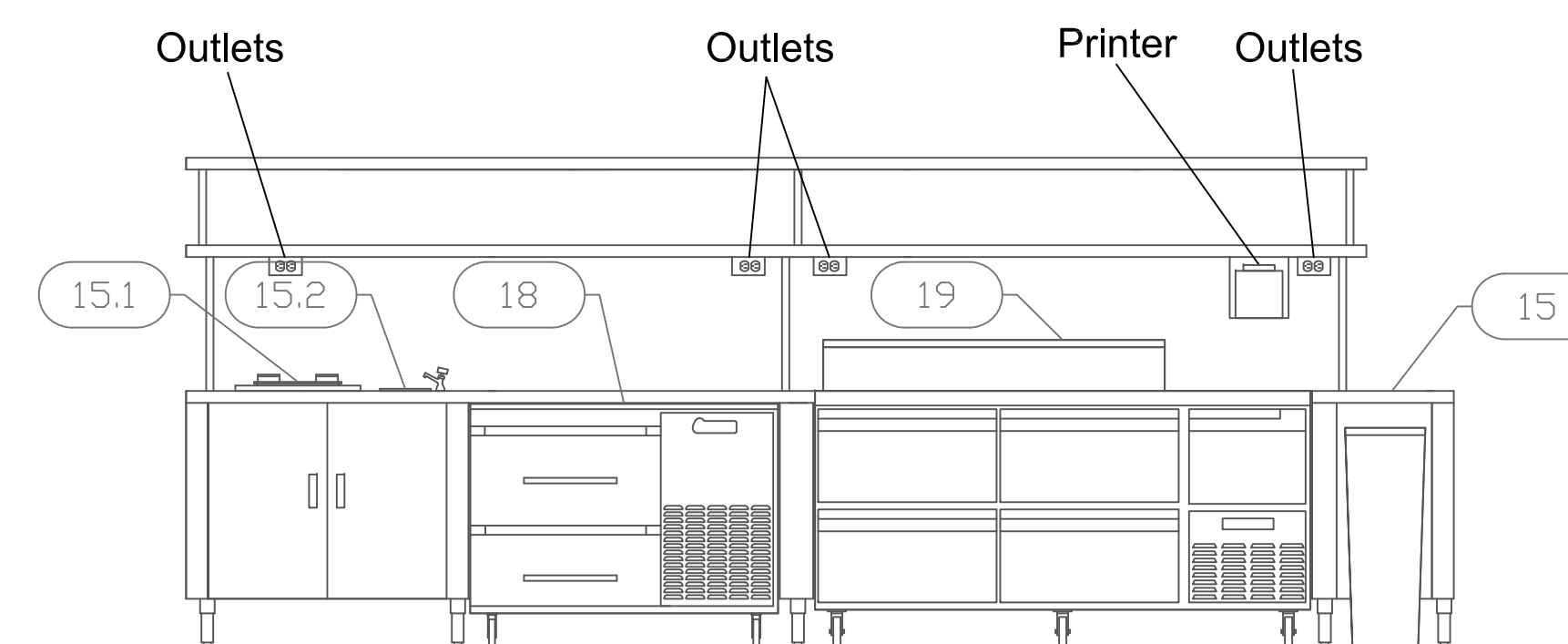
Chef's Table - Chef's Side



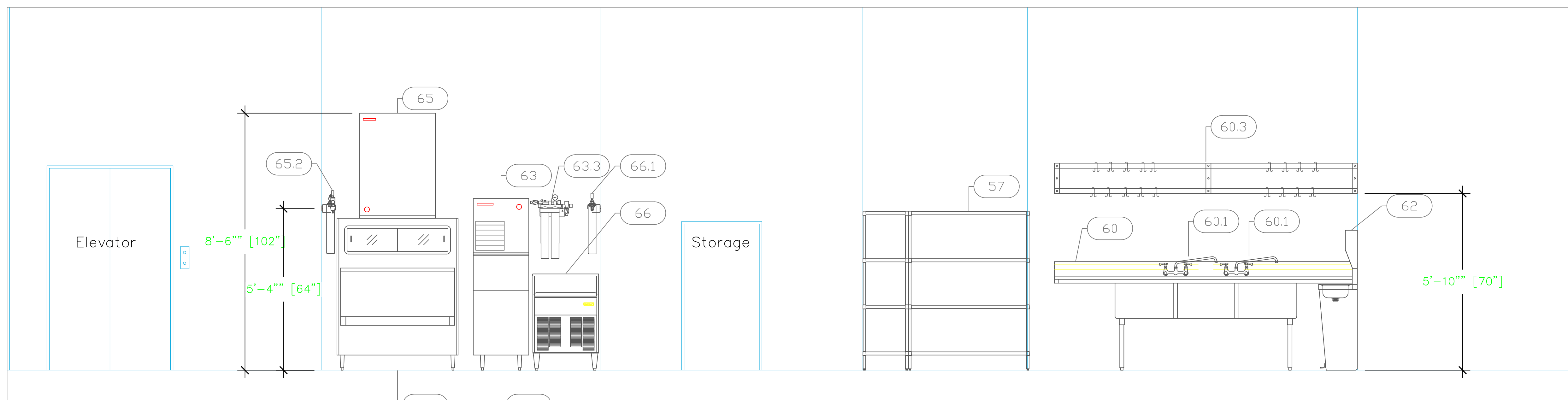
Chef's Table - Wait Staff Side



Garde Mange Table - Chef's Side



Garde Mange Table - Chef's Side



**A N D A Z**  
**All Day Dining Kitchen**  
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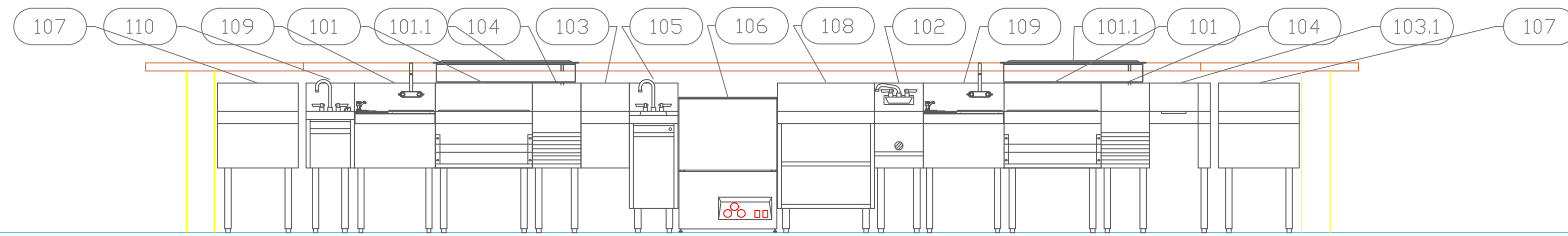


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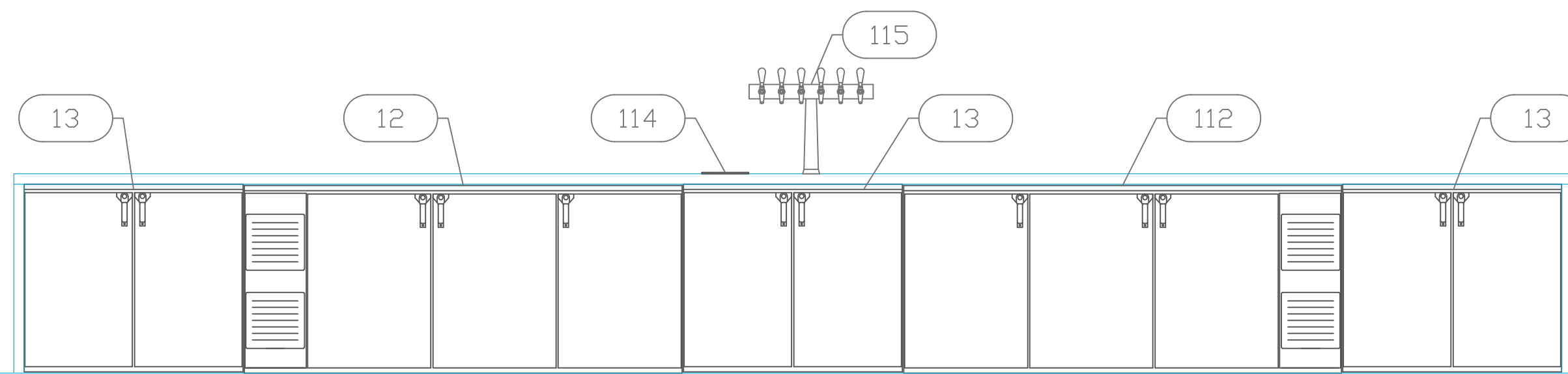
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Underbar



Back Bar

**A N d A Z**

**Main Bar  
Providenciales T&C**

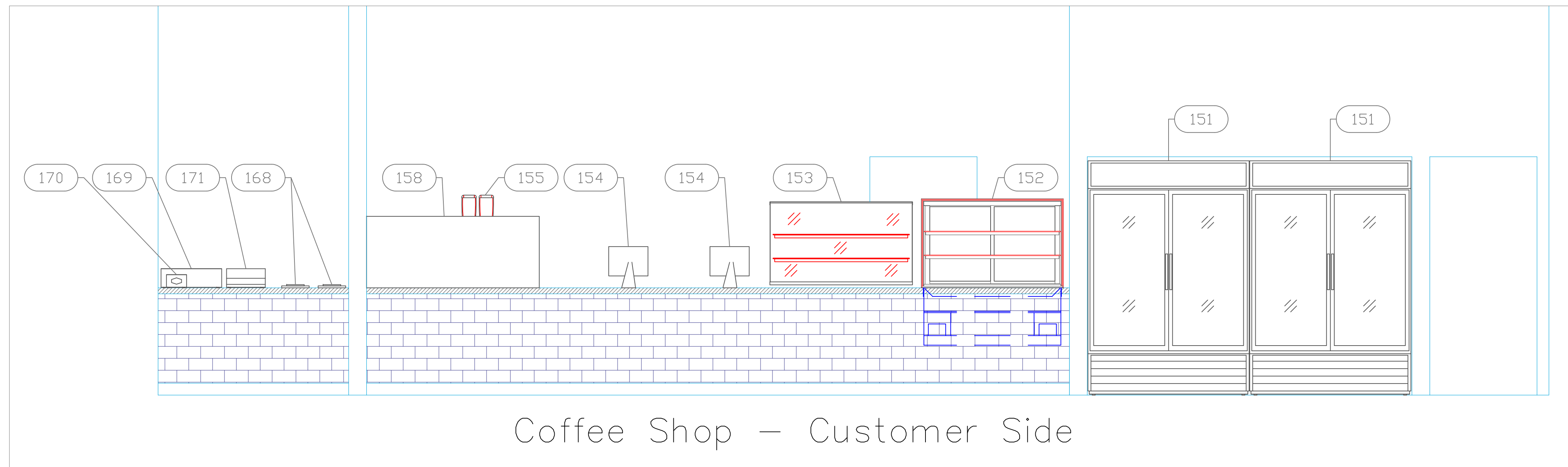
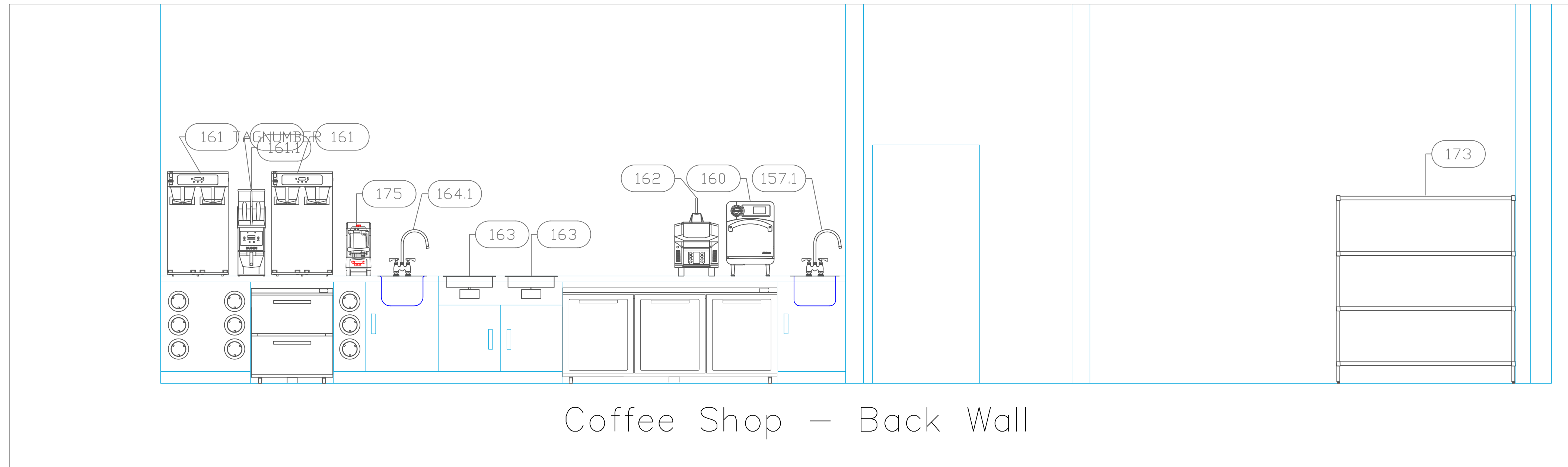


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**A N d A Z**  
Cafe  
Providenciales T&C



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**MK-5.3**

**HOOD INFORMATION - JOB#3721673**

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP DEG	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S)					TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG		
										WIDTH	LENG	HEIGHT	DIA	CFM			VEL	SP	END TO
1	10	5424	ADVANCED HOOD	13' 0"	600 DEG	I	HEAVY	260	3380	10'	32'	4'	3380	1521	-0.899"	2704	430 SS WHERE EXPOSED	ALDNE	ALDNE
2	42	6024	ADVANCED HOOD	5' 0"	700 DEG	II	N/A	150	750		4'	10'	750	1375	-0.113"	600	430 SS 100%	ALDNE	ALDNE
3	202	5424	ADVANCED HOOD	10' 0"	600 DEG	I	HEAVY	230	2300		4'	16'	2300	1647	-0.770"	1840	430 SS WHERE EXPOSED	ALDNE	ALDNE

**PATENT NUMBERS**

AC-PSP (UNITED STATES) - US PATENT 7963830 BR.  
 AC-PSP (CANADA) - CA PATENT 2820509  
 AC-PSP (ISLAND CANADA) - CA PATENT 2520330

**HOOD INFORMATION**

HOOD NO	TAG	TYPE	FILTER(S)		EFFICIENCY @ 7 MICRONS	DTY	LIGHT(S)		FIRE SYSTEM		ELECTRICAL		SWITCHES QUANTITY	FIRE SYSTEM HANGING PIPING WEIGHT		
			QTY	HEIGHT			LENGTH	TYPE	SIZE	MODEL #						
1	10	CAPTRATE SOLID FILTER	9	20"	16"	85% SEE FILTER SPEC	4	L55 SERIES E26	NO	LEFT	12"x54"x24"	ANSUL R-102	3.0/3.0	DCV-1111	1 LIGHT 1 FAN	YES 916 LBS
2	42					0										NO 256 LBS
3	202	CAPTRATE SOLID FILTER	7	20"	16"	85% SEE FILTER SPEC	3	L55 SERIES E26	NO	LEFT	12"x54"x24"	ANSUL R-102	3.0	DCV-1111	1 LIGHT 1 FAN	YES 697 LBS

**HOOD OPTIONS**

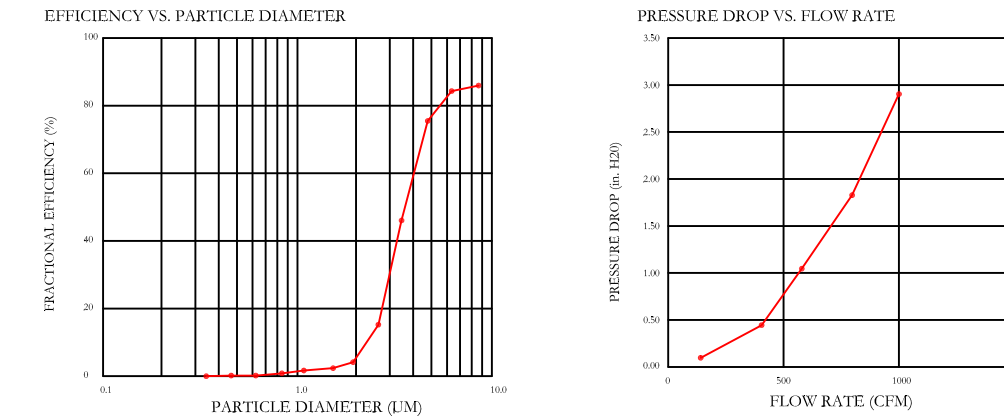
HOOD NO	TAG	OPTION
1	10	FIELD WRAPPER 18.00" HIGH FRONT, LEFT, RIGHT. BACKSPLASH 80.00" HIGH X 168.00" LONG 430 SS VERTICAL.
2	42	FIELD WRAPPER 18.00" HIGH FRONT, RIGHT. BACKSPLASH 80.00" HIGH X 60.00" LONG 430 SS VERTICAL. LEFT SIDESPLASH 80.00" HIGH X 60.00" LONG 430 SS VERTICAL.
3	202	FIELD WRAPPER 18.00" HIGH FRONT, LEFT, RIGHT. BACKSPLASH 80.00" HIGH X 132.00" LONG 430 SS VERTICAL. RISER SENSOR INSTALL 3IN DBL.

**PERFORATED SUPPLY PLENUM(S)**

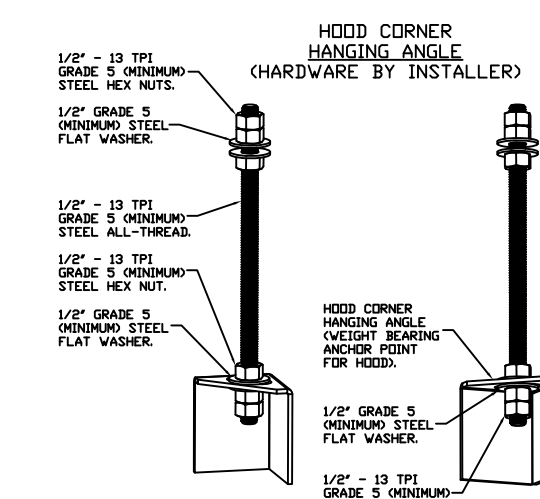
HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)		
							WIDTH	LENG	DIA
1	10	Front	168"	18"	6"	MUA	12"	28"	675 0.173"
2	42	Front	60"	12"	6"	MUA	12"	28"	675 0.173"
3	202	Front	132"	16"	6"	MUA	12"	28"	613 0.202"

**SPECIFICATION CAPTRATE GREASE-STOP SOLID FILTER**

THE CAPTRATE GREASE-STOP SOLID FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY. FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S). UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED. GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE. THE CAPTRATE GREASE-STOP SOLID WAS TESTED TO ASTM STANDARD ASTM F2919-05 MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.

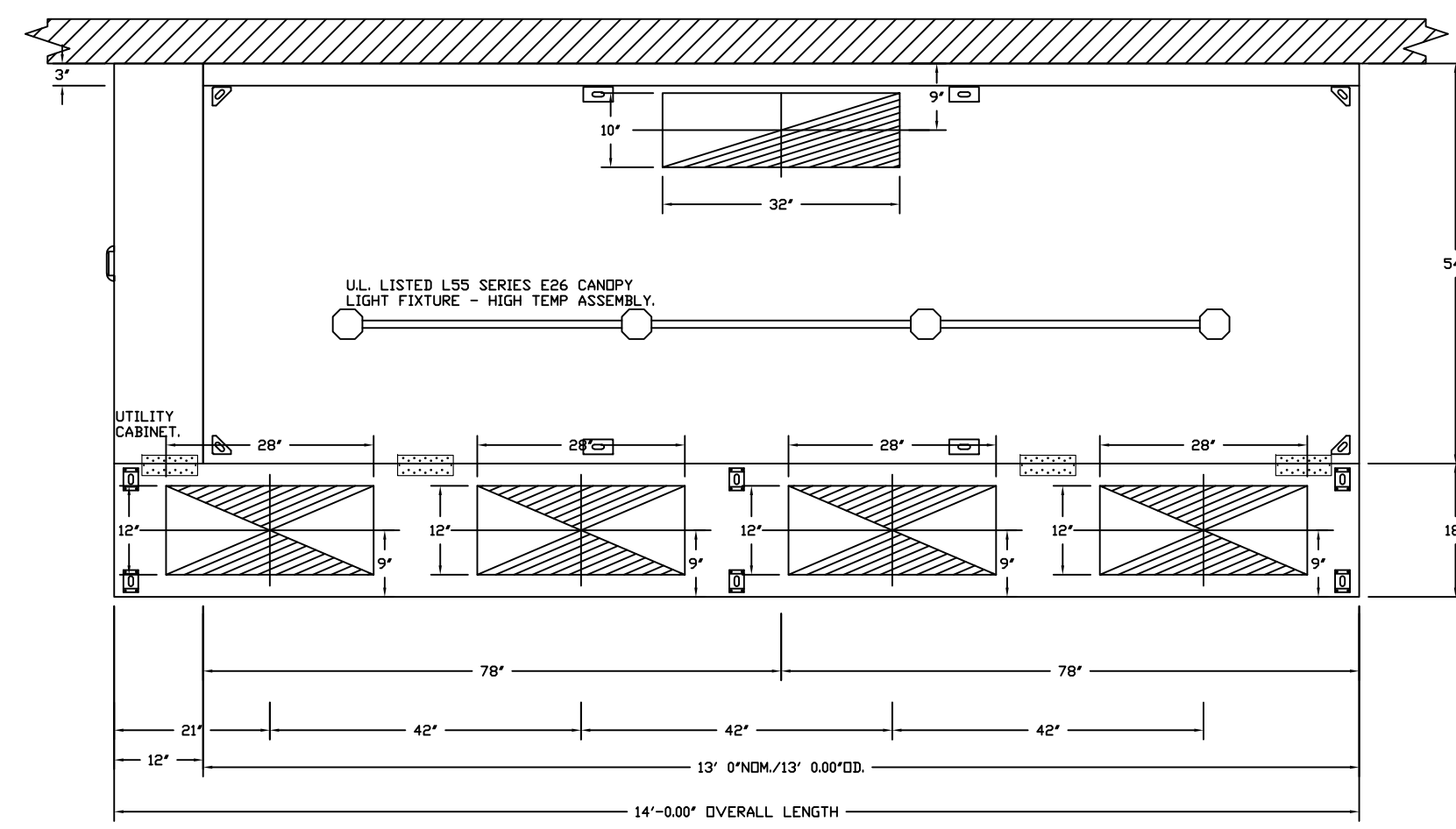


CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:  
 NFPA #96  
 NSF STANDARD #2  
 UL STANDARD #1046  
 INT. MCH. CODE (M.C.)  
 UL-C-5649

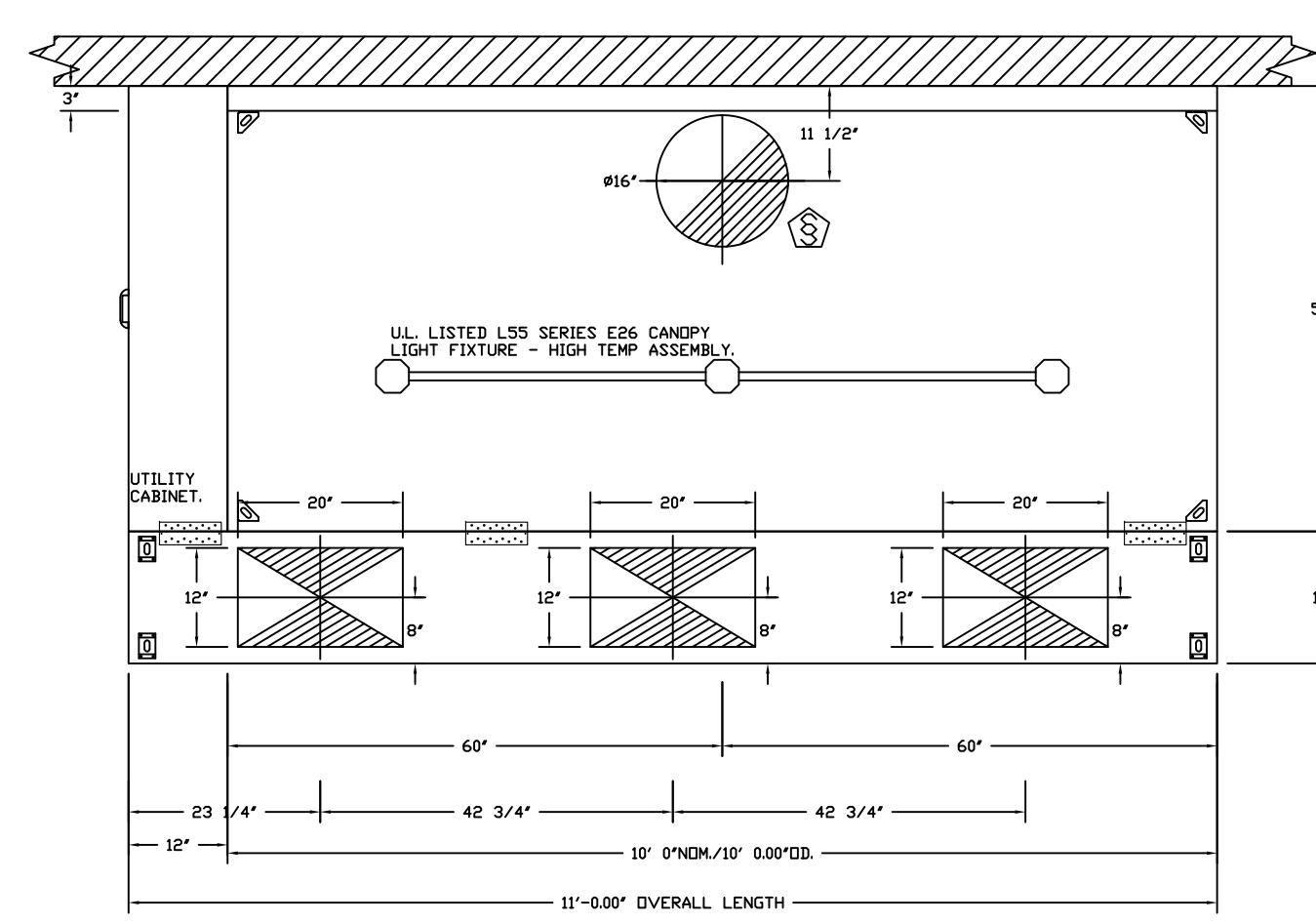


**ASSEMBLY INSTRUCTIONS**

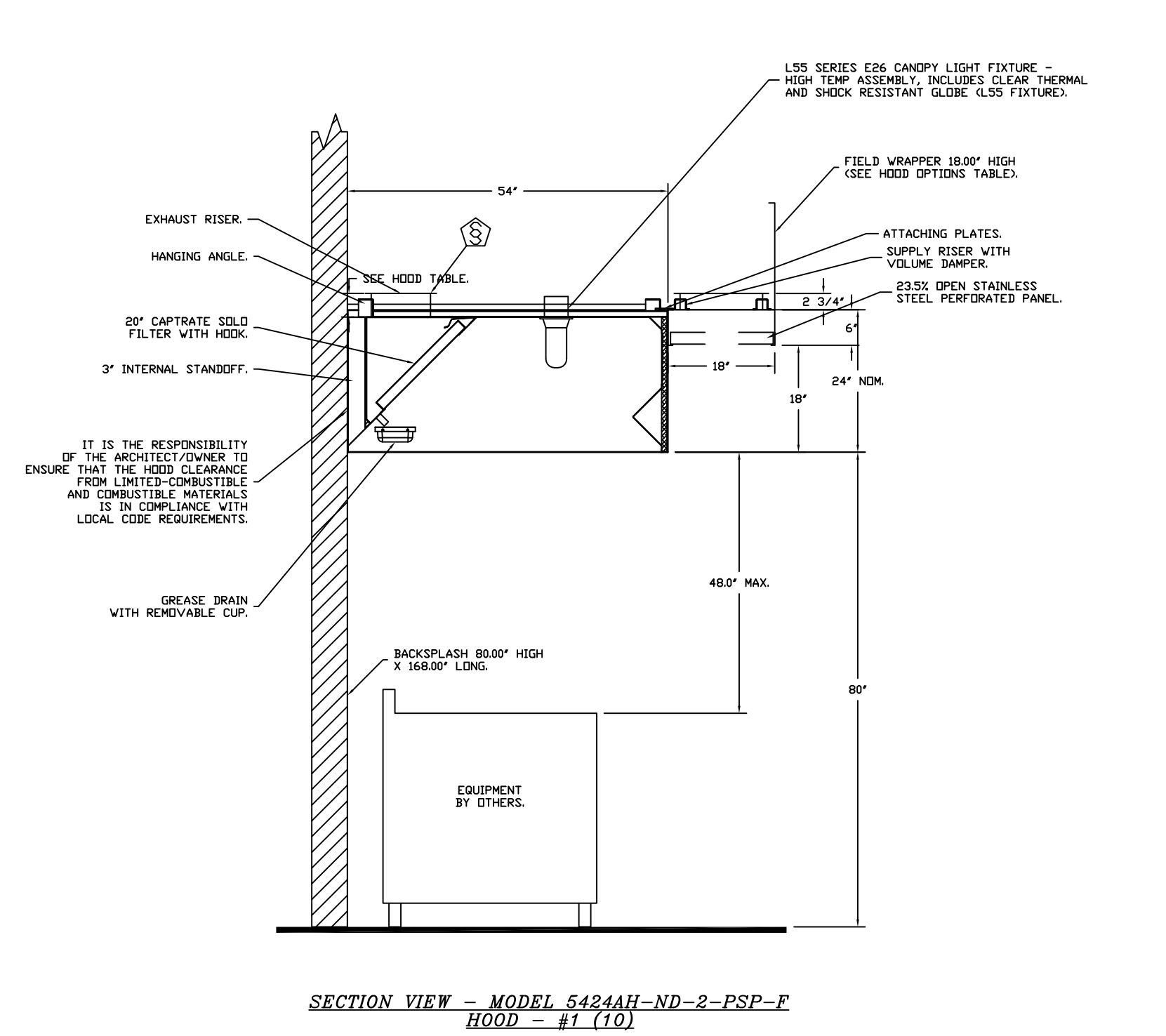
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 MINIMUM ALL-THREAD SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" - 13 TPI GRADE 5 MINIMUM STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 MINIMUM HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



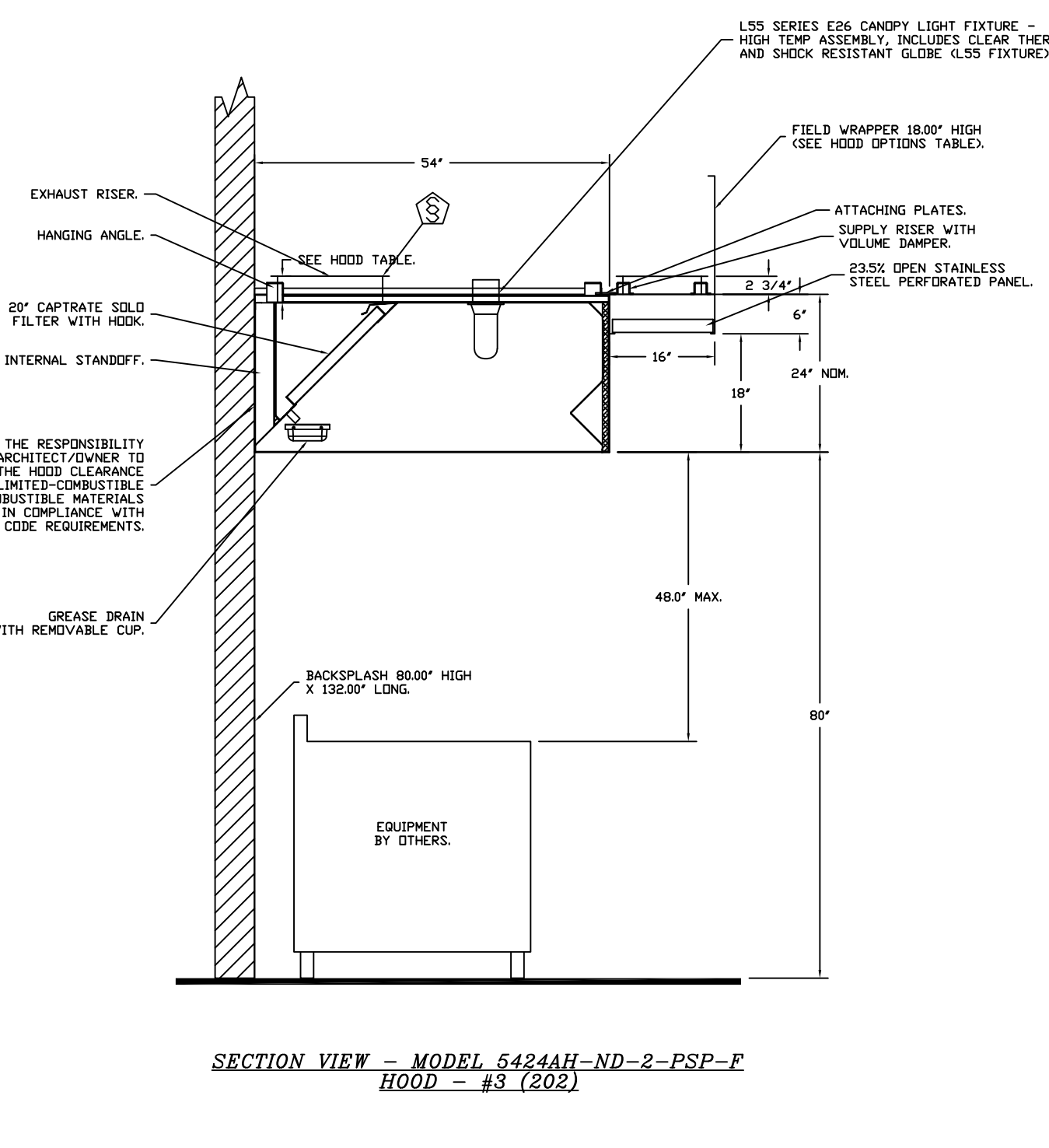
**PLAN VIEW - HOOD #1 (10)**  
 13' 0.00" LONG 5424AH-ND-2-PSP-F  
 NOTE: ADDITIONAL HANGING ANGLES PROVIDED FOR HOODS 12" AND LONGER.



**PLAN VIEW - HOOD #3 (202)**  
 10' 0.00" LONG 5424AH-ND-2-PSP-F



**SECTION VIEW - MODEL 5424AH-ND-2-PSP-F**  
 HOOD - #1 (10)



**SECTION VIEW - MODEL 5424AH-ND-2-PSP-F**  
 HOOD - #3 (202)

REVISIONS	DESCRIPTION	DATE

**ADVANCED HOOD SYSTEMS**  
 Advanced Hood Systems, LLC  
 .FL. PHONE: FAX: (919) 227-5974 EMAIL: jmg@advancedhoodsystems.com

ANDAZ PROVO  
 MIAMI, FL.

DATE: 1/25/2023  
 DWG.#: 3721673  
 DRAWN BY:  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING  
 SHEET NO. 1

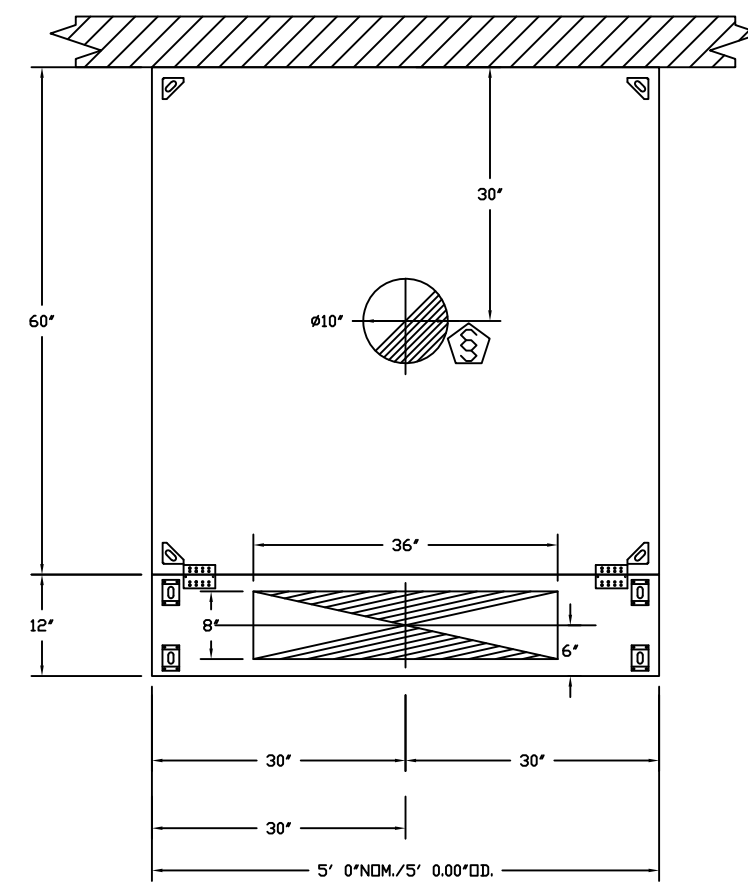
**ANDAZ**  
 All Kitchens  
 Providenciales T&C

**uni-source SUPPLY**  
 INTERNATIONAL INC.  
 2055 W 73rd Street, Miami, FL 33016  
 Ph:(305)826-8696 Fax:(305)826-9131

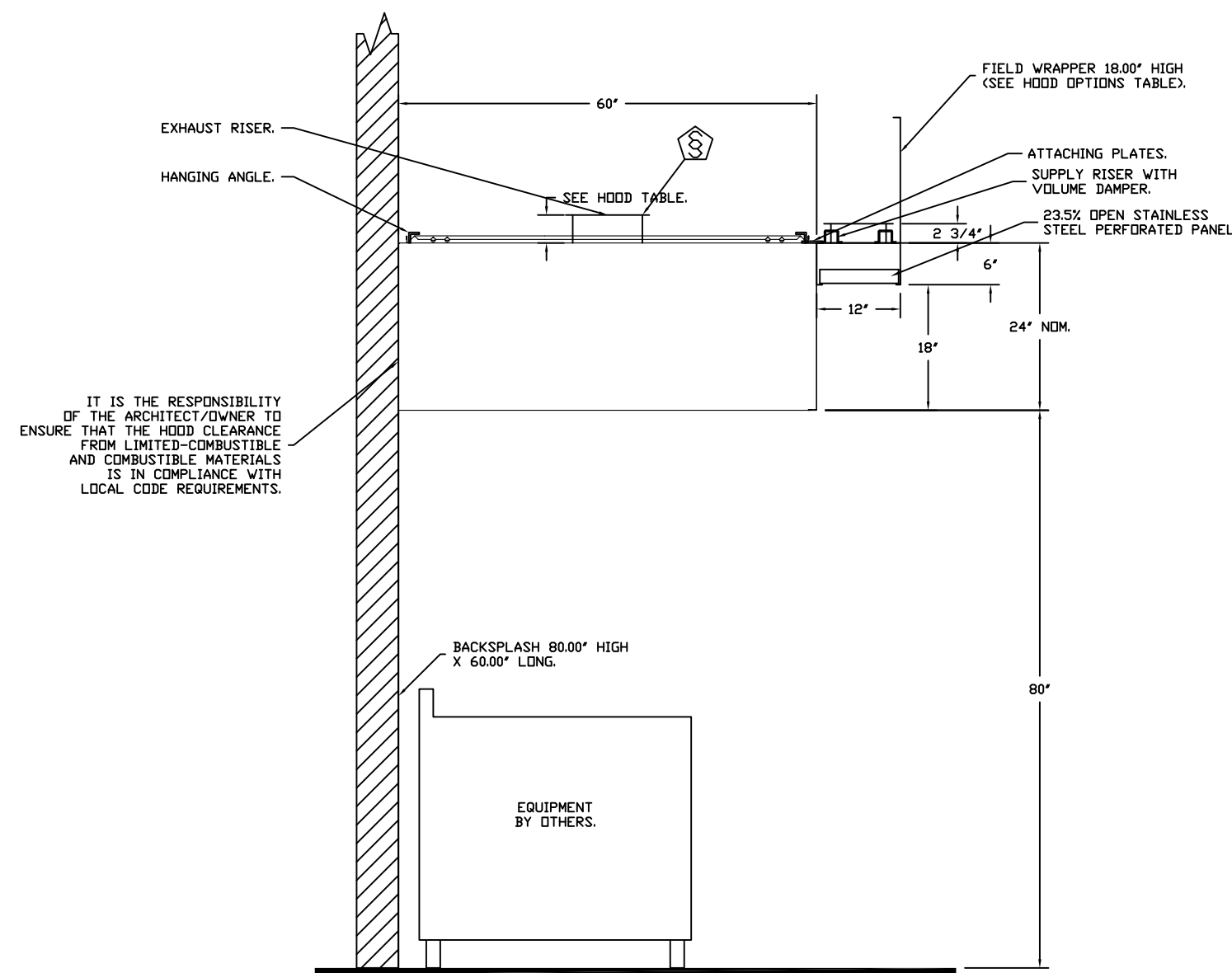
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14	Update after Budget Review	1-26-23
15	Adjusted #60 Sink to fit, and #27 Walk-in to fit IRD.	1-26-23

Date  
**Sept 11, 2023**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**NTS**

Sheet  
**MK-6.0**



PLAN VIEW - HOOD #2 (42)  
5' 0.00" LONG 6024AH-VHB-PSP-F



SECTION VIEW - MODEL 6024AH-VHB-PSP-F  
HOOD - #2 (42)

REVISIONS	
DESCRIPTION	DATE

**ADVANCED HOOD SYSTEMS**  
Advanced Hood Systems, LLC  
... FL PHONE: FAX: (813) 227-5974 EMAIL: JH@advancedhoodsystems.com

ANDAZ PROVID  
MIAMI, FL,

DATE: 1/25/2023

DWG.#: 3721673

DRAWN BY:

SCALE: 3/4" = 1'-0"

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**ANDAZ**  
All Kitchens  
Providenciales T&C



2055 W 73rd Street, Miami, FL 33016  
Ph:(305)826-8696 Fax:(305)826-9131

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Date  
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Drawn By  
**Dayne Gauntlett**  
Scale  
**NTS**

Sheet  
**MK-6.1**

**EXHAUST FAN INFORMATION - JOB#3721673**

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL.	HP	BHP	PHASE	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SONES
1	KEF-10	1	AH-DUB0HFA	ADVANCED HOOD	3380	1.300	1341	DDP-PREMIUM	2.000	1.2960	3	208	6.1	781 FPM	194	20.1
3	KEF-42	1	AH-DU33HFA	ADVANCED HOOD	750	0.500	1335	DDP	0.333	0.1620	1	115	5.6	371 FPM	103	12.3
5	KEF-202	1	AH-DUB0HFA	ADVANCED HOOD	2300	1.250	1087	DDP-PREMIUM	1.500	0.9960	3	208	6.6	531 FPM	212	11.8

**MUA FAN INFORMATION - JOB#3721673**

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP	RPM	MOTOR ENCL.	HP	BHP	PHASE	VOLT	FLA	MCA	MDCP	WEIGHT (LBS)	SONES
2	KSF-10	1	AH-A2-20D	20MF-2-MDD	A2	1500	2704	0.650	1103	DDP-PREMIUM	1.000	0.7760	3	208	3.8	4.8A	15A	524	10.9
4	KSF-42	1	AH-A1-G10D	G10D	A1	-	600	0.300	624	TEAD-ECM	1.000	0.1940	1	115	11.6	14.5A	25A	339	9.3
6	KSF-202	1	AH-A1-15D	15MF-1-MDD	A1	-	1840	0.650	1815	DDP-PREMIUM	1.500	0.9880	3	208	4.4	5.5A	15A	398	23.3

**FAN OPTIONS**

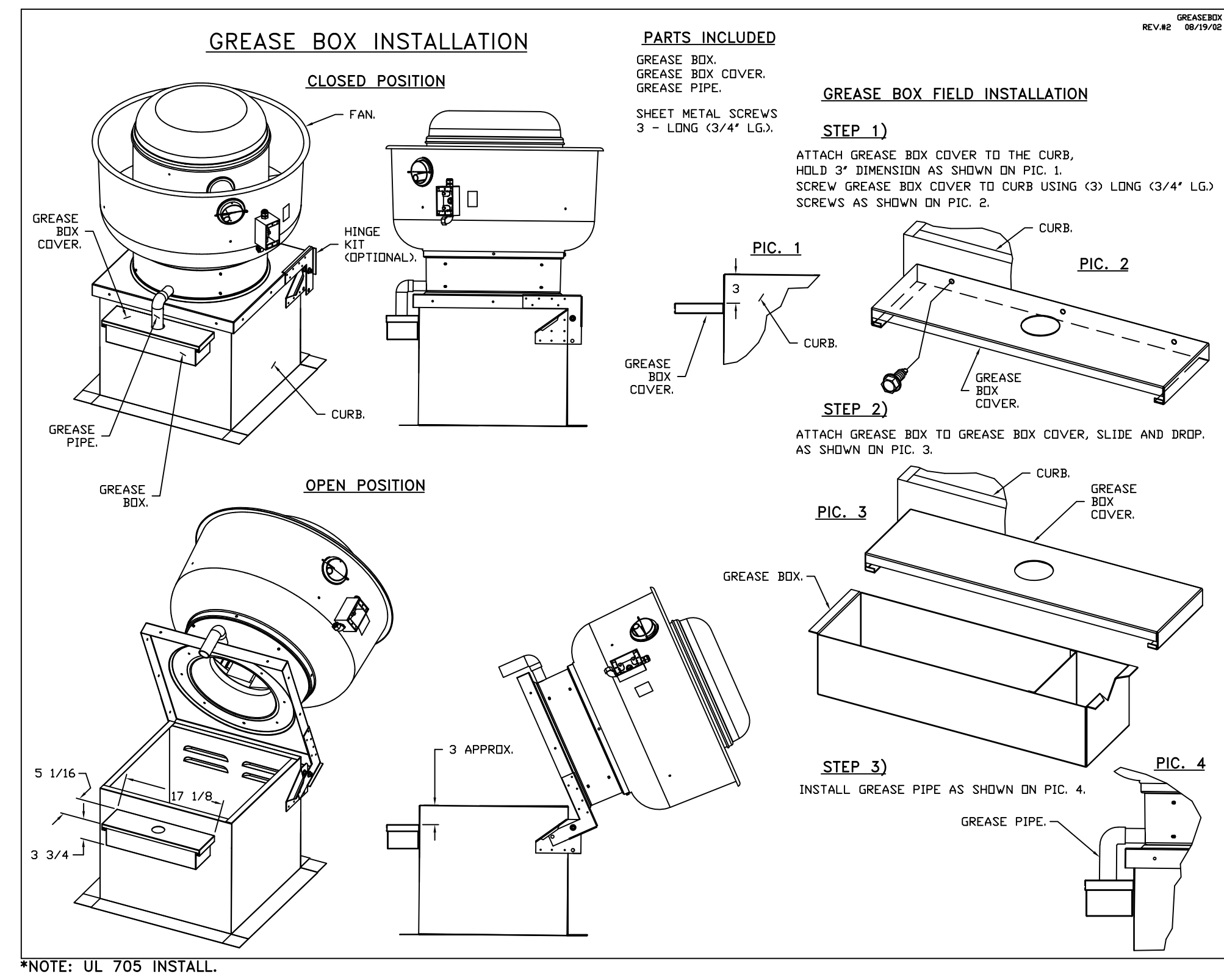
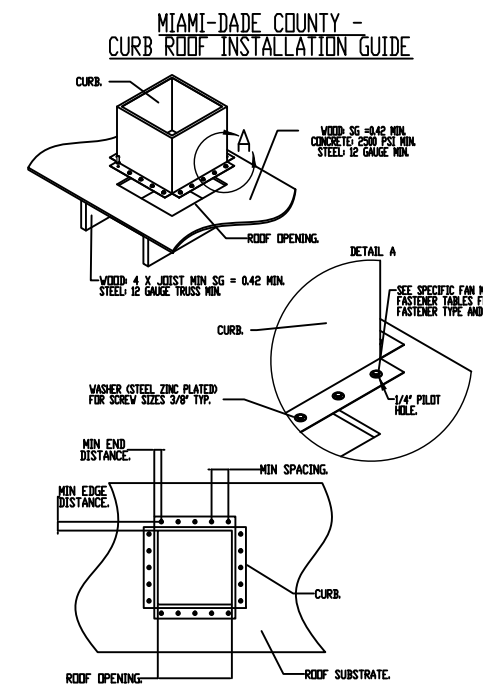
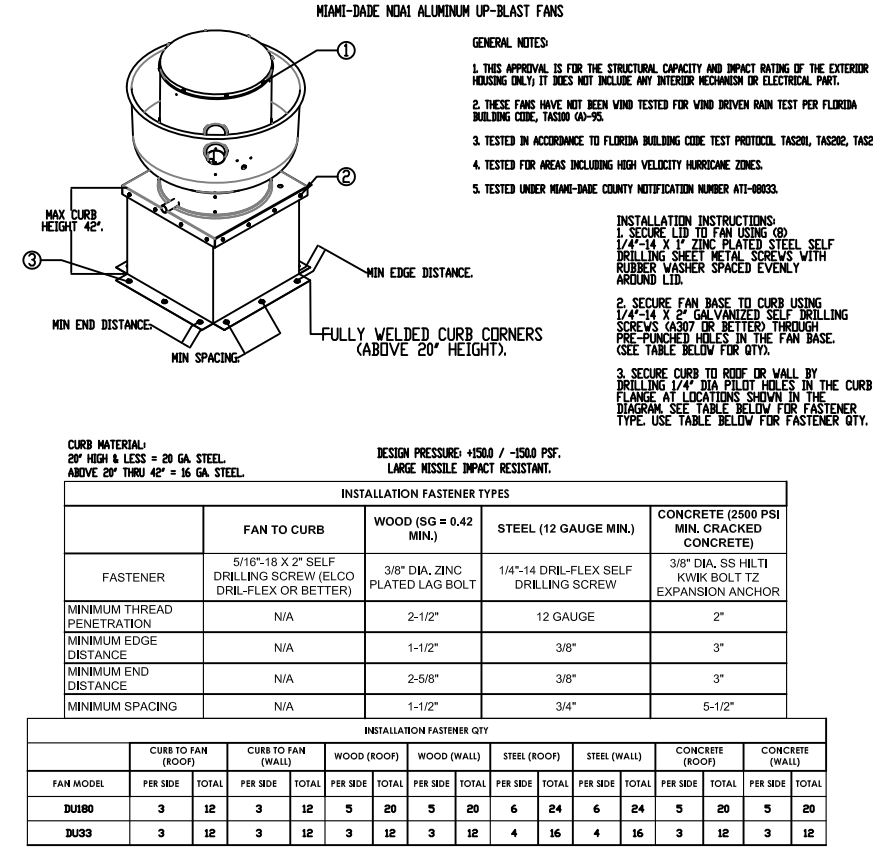
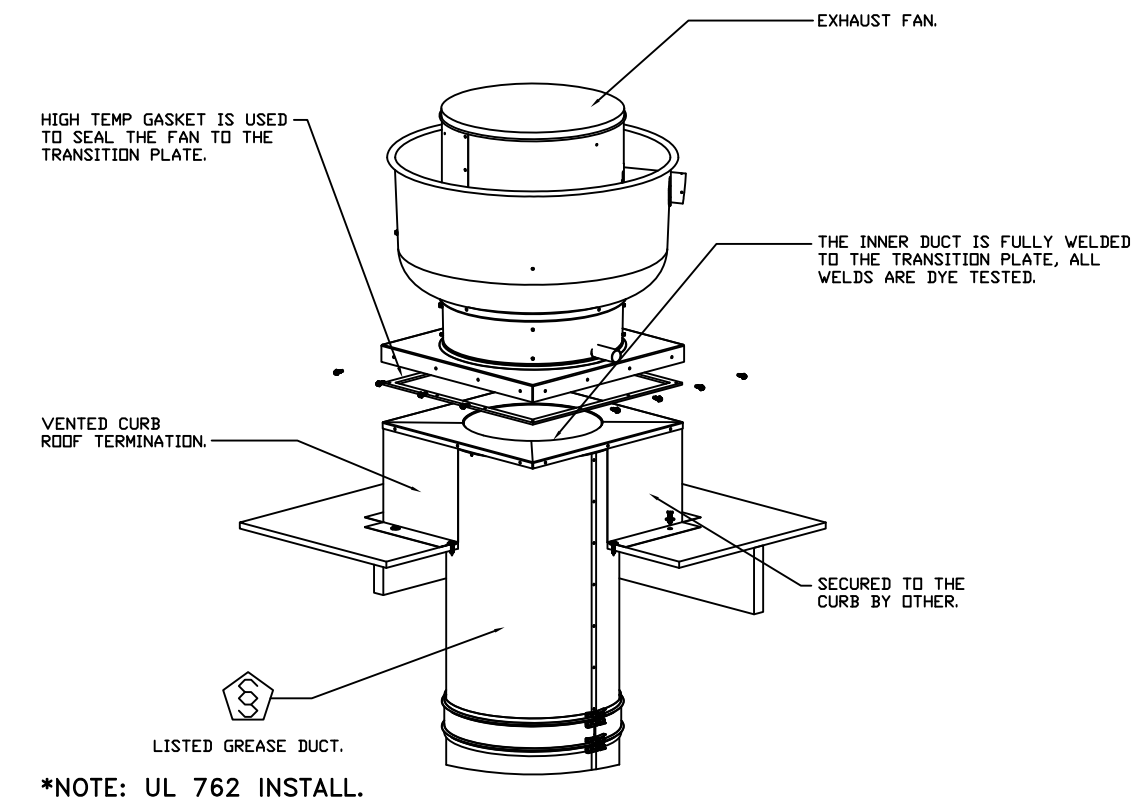
FAN UNIT NO	TAG	QTY	DESCRIPTION
1	KEF-10	1	GREASE BOX
		1	FULL CRATING FOR EXHAUST FANS
		1	MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST
2	KSF-10	1	WALL MOUNT CONSTRUCTION 18/20 (D60 ISOLATORS), 70LB MOTOR MAX FOR WALL MOUNTING
		1	2 YEAR PARTS WARRANTY
		1	FULL CRATING FOR UNTEMPERED FANS
3	KEF-42	1	INSULATION OPTION FOR V-BANK FILTER SECTION
		1	A2 INDOOR HANGING OPTION - INCLUDES 2 HSA125 HANGING SPRING ISOLATORS PER UNI-STRUT
		1	2 YEAR PARTS WARRANTY
4	KSF-42	1	FULL CRATING FOR EXHAUST FANS
		1	MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST
		1	WALL MOUNT CONSTRUCTION FOR FAN
5	KEF-202	1	2 YEAR PARTS WARRANTY
		1	FULL CRATING FOR UNTEMPERED FANS
		1	INSULATION OPTION FOR V-BANK FILTER SECTION
6	KSF-202	1	A1 INDOOR HANGING OPTION - INCLUDES 2 HSA125 HANGING SPRING ISOLATORS PER UNI-STRUT
		1	ECM WIRING PACKAGE-SUPPLY - MANUAL DR 0-10VDC REFERENCE SPEED CONTROL (TELCO MOTOR), CCW ROTATION
		1	2 YEAR PARTS WARRANTY

**FAN ACCESSORIES**

FAN UNIT NO	TAG	EXHAUST			SUPPLY		
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1	KEF-10	YES					
2	KSF-10				YES		
3	KEF-42						
4	KSF-42				YES		
5	KEF-202	YES					
6	KSF-202				YES		

**CURB ASSEMBLIES**

ND	DN FAN	TAG	WEIGHT	ITEM	SIZE
1	# 1	KEF-10	55 LBS	CURB	26.500"W X 26.500"L X 9.000"H ALONG LENGTH, RIGHT HINGED 16 GAUGE.
3	# 3	KEF-42	30 LBS	CURB	19.500"W X 19.500"L X 9.000"H ALONG LENGTH, RIGHT 16 GAUGE.
5	# 5	KEF-202	55 LBS	CURB	26.500"W X 26.500"L X 9.000"H ALONG LENGTH, RIGHT HINGED 16 GAUGE.



**REVISIONS**

NO.	DESCRIPTION	DATE

**ADVANCED HOOD SYSTEMS**  
Advanced Hood Systems, LLC  
MIAMI, FL  
PHONE: (305) 227-5974 EMAIL: info@advancedhoodsystems.com

**ANDAZ PROVO**  
MIAMI, FL

DATE: 1/25/2023  
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DRAWN BY:  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING

SHEET NO. 3

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Ph:(305)826-8696 Fax:(305)826-9131

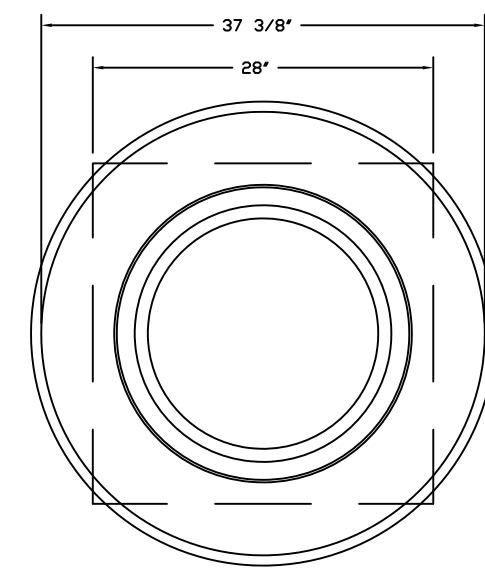
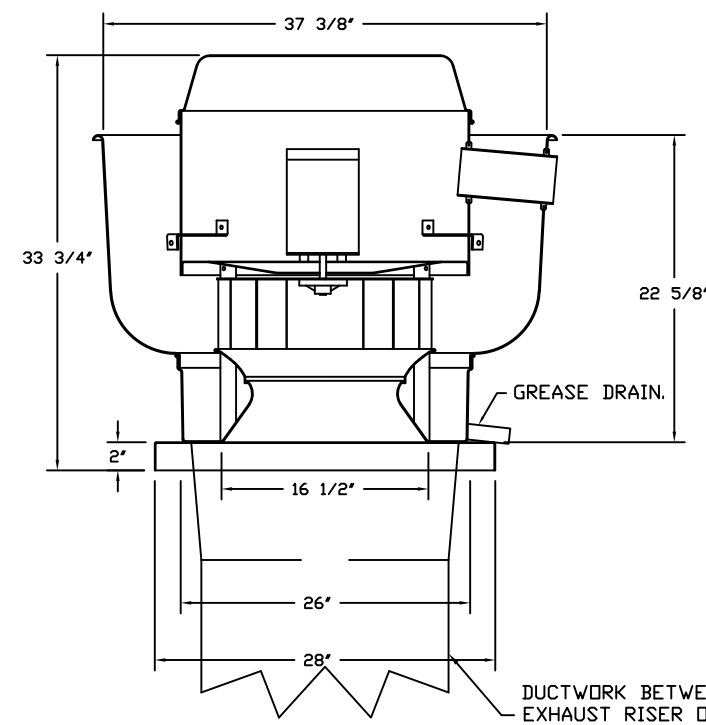
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Date  
**Sept 11, 2023**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**NTS**

Sheet  
**MK-6.2**



FANS #1 (KCF-10), #5 (KCF-202) - AH-RUBBERA EXHAUST FAN



TOP VIEW

**FEATURES:**

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PALLEYS).
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL705 AND UL768 AND UL6-5645
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION 300°F (149°C).
- GREASE CLASSIFICATION TESTING.
- NEMA 3R SAFETY DISCONNECT SWITCH.

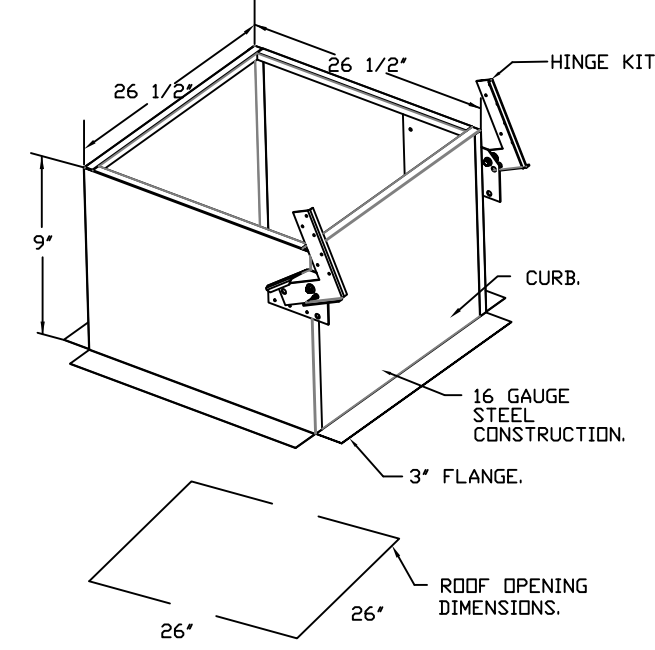
**NORMAL TEMPERATURE TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**ABNORMAL FLARE-UP TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

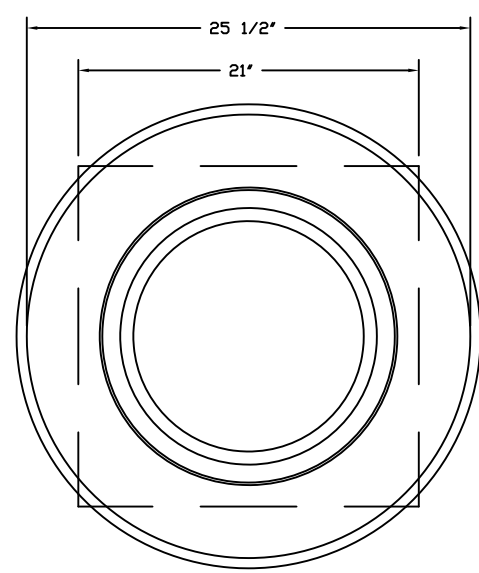
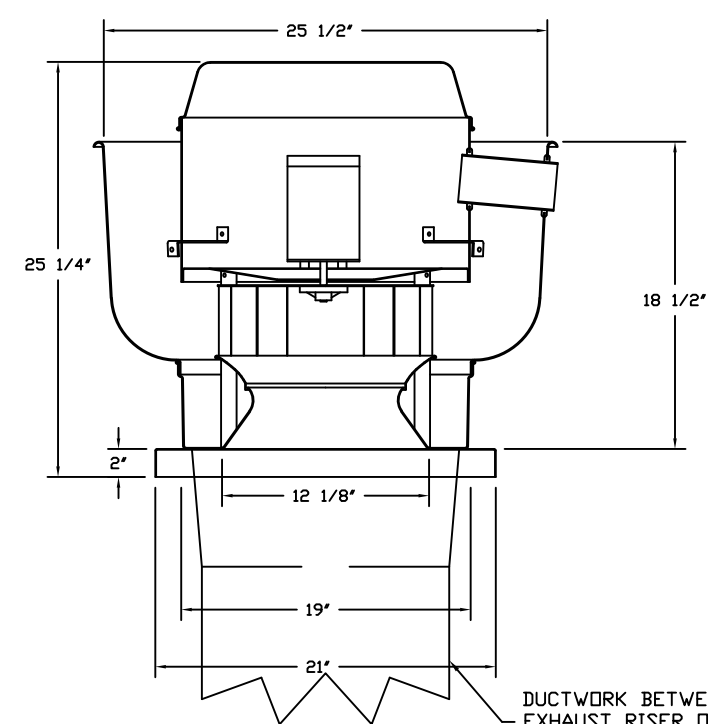
**OPTIONS:**

- GREASE BOX.
- FULL CRATING FOR EXHAUST FANS.
- NEMA DANCE CERTIFICATION - NEMA-1 ALUMINUM UPPLAST.
- WALL MOUNT CONSTRUCTION (B/C/D) (SEE ISOLATING, 70.8 MOTOR MAX FOR WALL MOUNTING).
- 5 YEAR PARTS WARRANTY.

DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS).



FAN #3 AH-DUGRFA - EXHAUST FAN (KCF-40)



TOP VIEW

**FEATURES:**

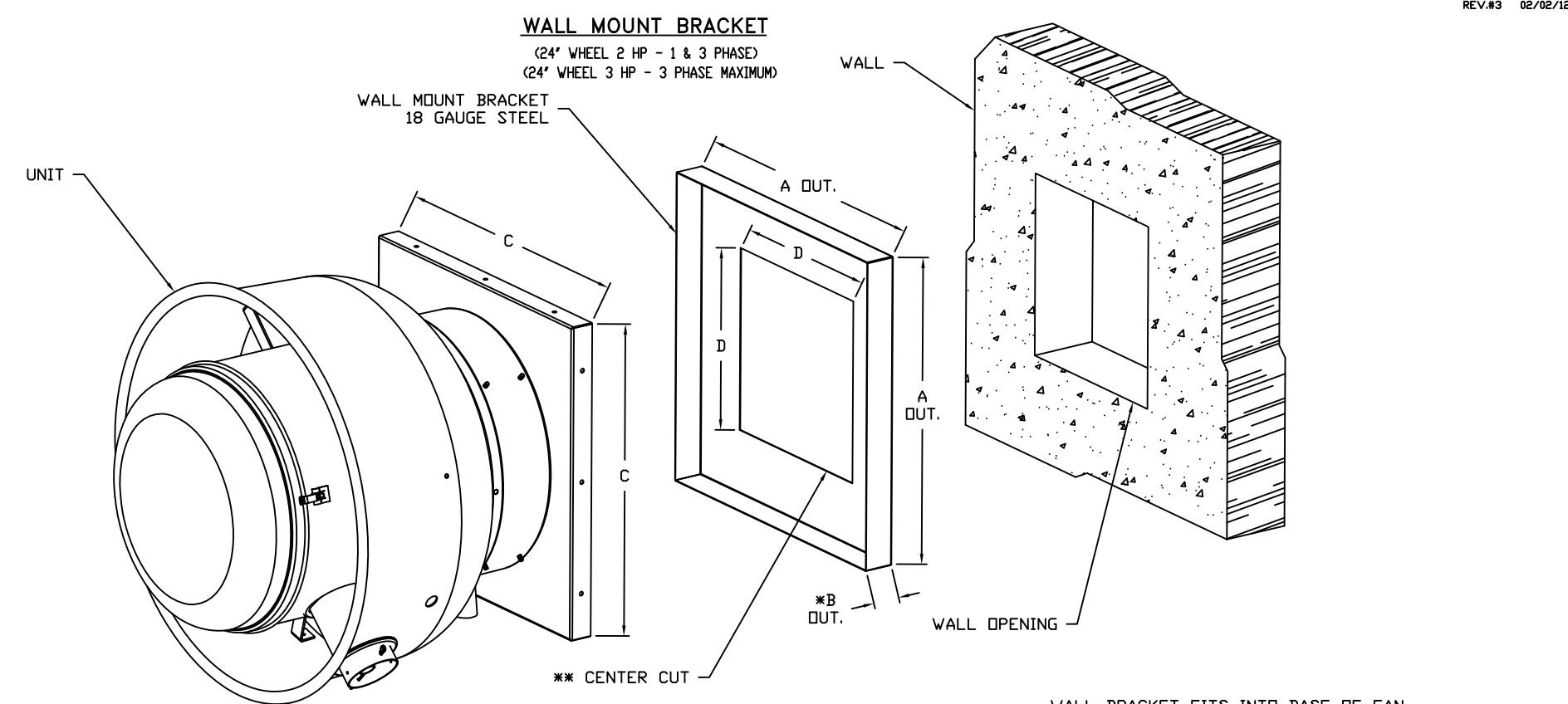
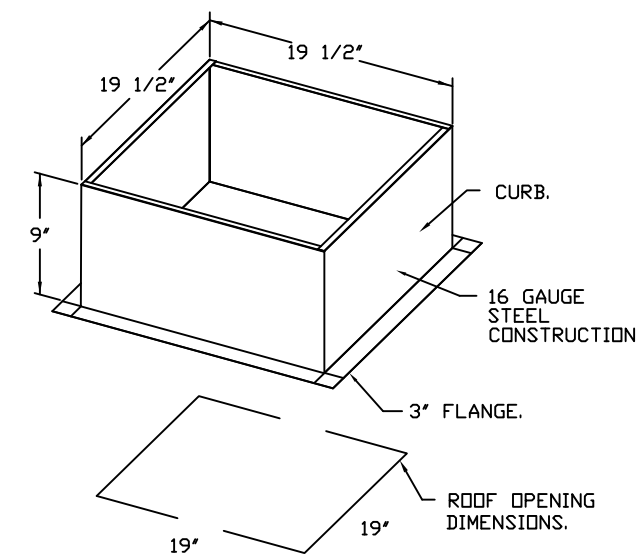
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PALLEYS).
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL705
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION 300°F (149°C).
- NEMA 3R SAFETY DISCONNECT SWITCH.

**NORMAL TEMPERATURE TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**OPTIONS:**

- FULL CRATING FOR EXHAUST FANS.
- NEMA DANCE CERTIFICATION - NEMA-1 ALUMINUM UPPLAST.
- WALL MOUNT CONSTRUCTION FOR FAN.
- 2 YEAR PARTS WARRANTY.

DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS).



A OUT.	B OUT.	C	D
18 1/2	2	19	13
20 1/2	2	21	16
21 1/2	2	22	16
24 1/4	2	24 3/4	20
25 1/2	2	26	20
27 1/2	2	28	24
32 1/2	2	33	28

WALL BRACKET FITS INTO BASE OF FAN  
SELF DRILLING SCREWS SHOULD BE USED FOR UNIT ATTACHMENT TO WALL MOUNT BRACKET  
\* "B" DIMENSION = 5" WHEN USED WITH DAMPER  
\*\* CENTERED IN WALL MOUNT

REVISIONS	DESCRIPTION	DATE

**ADVANCE HOOD SYSTEMS**  
Advanced Hood Systems, LLC  
...FL PHONE: FAX: EMAIL: [info@advancedhoodsystems.com](mailto:info@advancedhoodsystems.com)

ANDAZ PROVD  
MIAMI, FL,

DATE: 1/25/2023  
DWG.#: 37E1673  
DRAWN BY:  
SCALE: 3/4" = 1'-0"  
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**ANDAZ**  
All Kitchens  
Providenciales T&C

**uni-source**  
SUPPLY  
INTERNATIONAL INC.

2055 W 73rd Street, Miami, FL 33016  
Ph:(305)826-8696 Fax:(305)826-9131

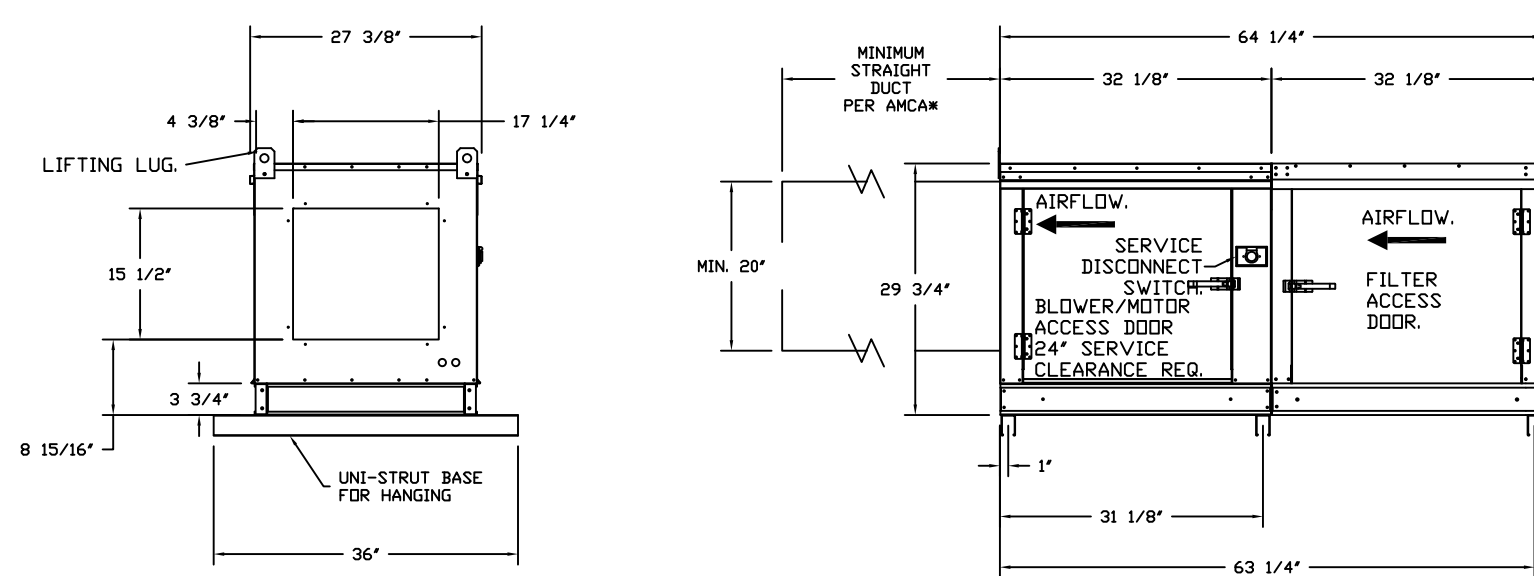
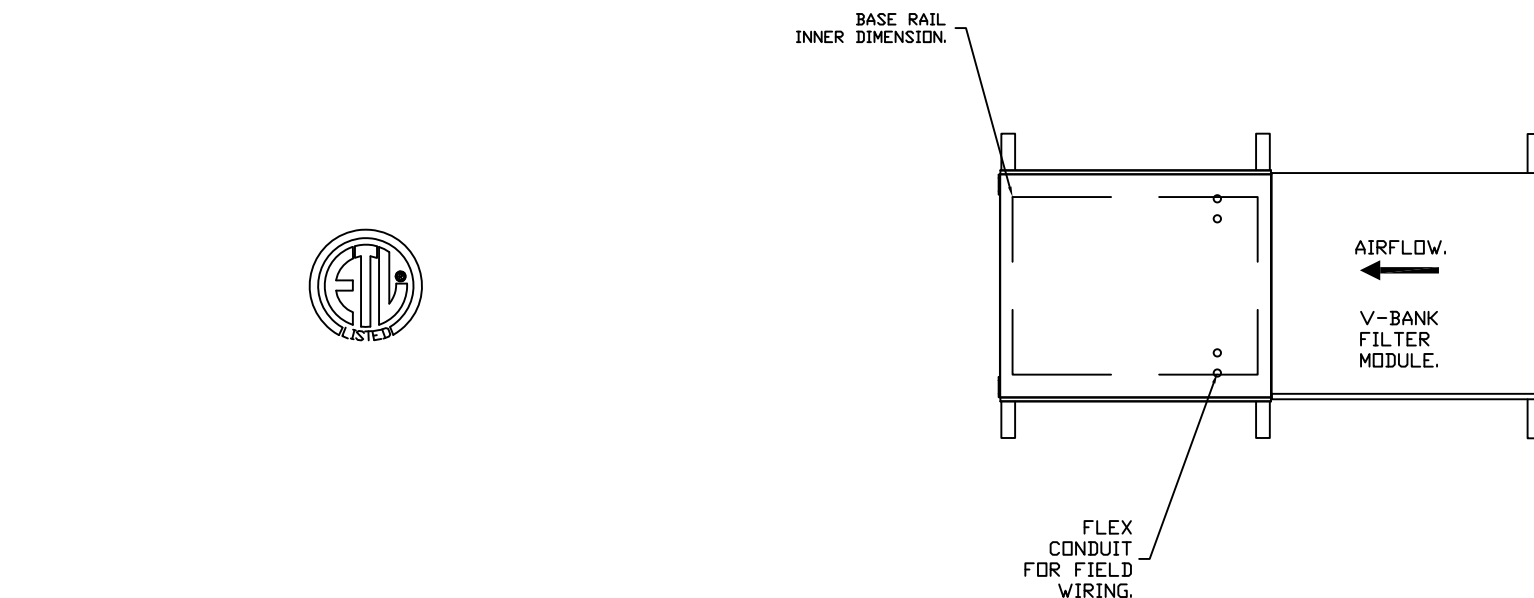
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**NTS**

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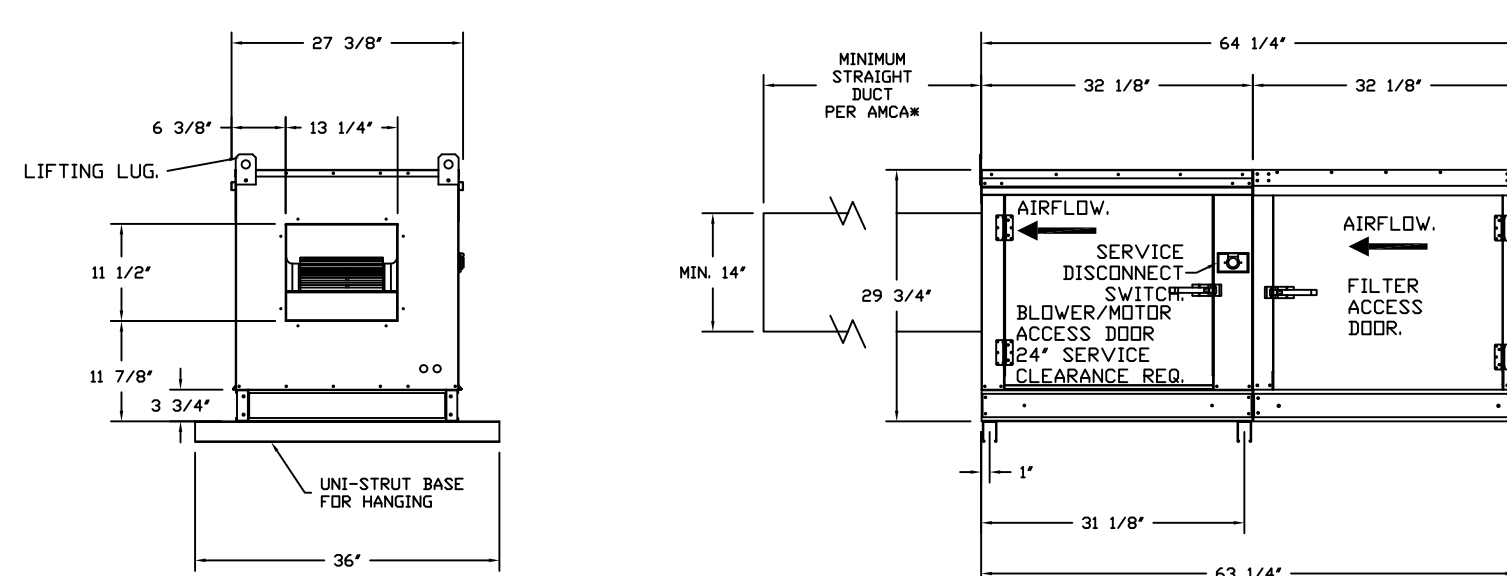
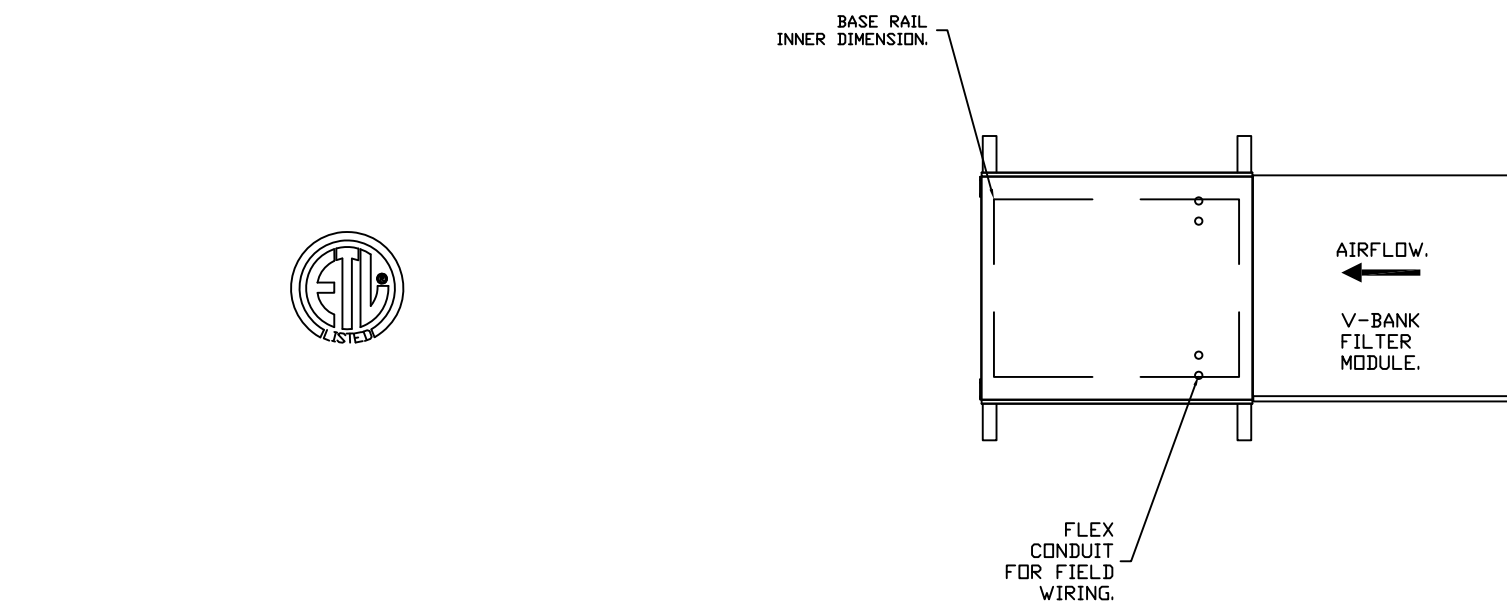
- FAN #6 AH-A1-15D - SUPPLY FAN (K5F-20D)  
 1. UNTEMPERED SUPPLY UNIT WITH 15" MIXED FLOW DIRECT DRIVE FAN IN SIZE #1 HOUSING.  
 2. V-BANK EZ FILTERS - INDOOR.  
 3. SIDE DISCHARGE - AIR FLOW RIGHT -> LEFT.  
 4. FULL COATING FOR UNTEMPERED FANS FOR SHIPPING.  
 5. "INSULATION" FOR V-BANK INTAKE OPTION.  
 6. INDOOR HANGING CHABLE FOR THE SIZE 1 UNTEMPERED UNIT. 2 HSAZS HANGING ISOLATORS PER UNI-STRUT INCLUDED.  
 7. HINGED DOUBLE WALL INSULATED DOOR ASSEMBLY (BURNER/BLOWER SECTION).  
 8. 2 YEAR PARTS WARRANTY.

NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 200. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRAMATICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 20" x 20".



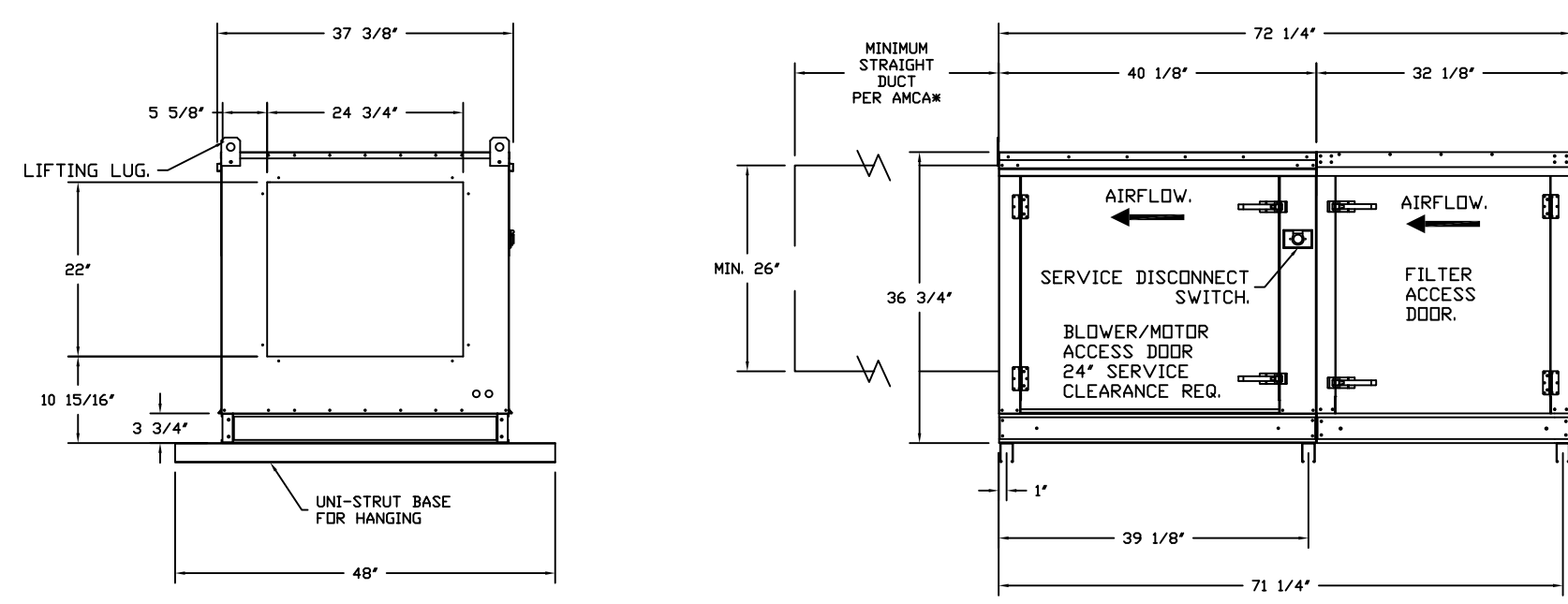
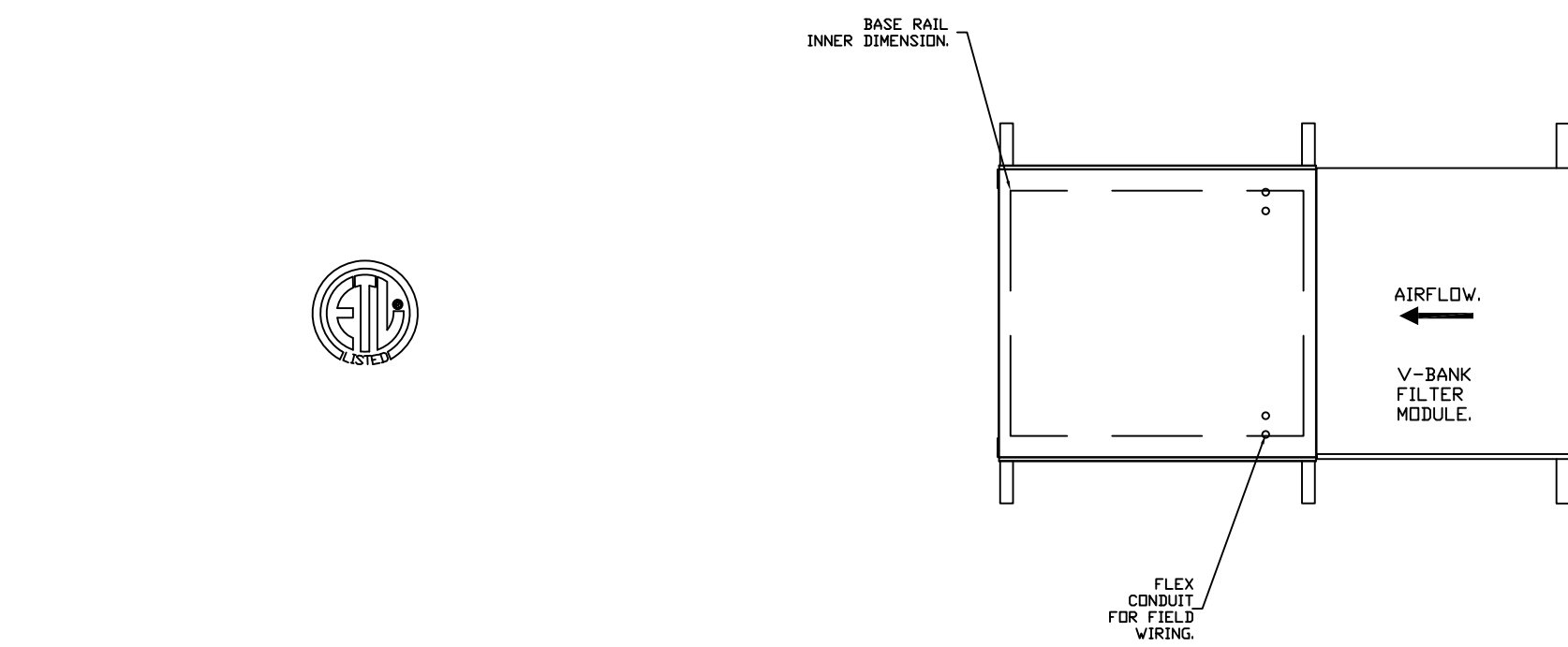
- FAN #4 AH-A1-00D - SUPPLY FAN (K5F-4D)  
 1. DIRECT DRIVE UNTEMPERED SUPPLY UNIT WITH 10" BLOWER IN SIZE #1 HOUSING WITH SPEED CONTROL, DISCONNECT SWITCH.  
 2. V-BANK EZ FILTERS - INDOOR.  
 3. SIDE DISCHARGE - AIR FLOW RIGHT -> LEFT.  
 4. FULL COATING FOR UNTEMPERED FANS FOR SHIPPING.  
 5. "INSULATION" FOR V-BANK INTAKE OPTION.  
 6. INDOOR HANGING CHABLE FOR THE SIZE 1 UNTEMPERED UNIT. 2 HSAZS HANGING ISOLATORS PER UNI-STRUT INCLUDED.  
 7. ECM WIRING PACKAGE AND MANUAL OR 3-DIGIT CONTROL FOR SUPPLY EC MOTORS. RTC CONTROLLER \*\*ADD NOT ORDER UNDER WARRANTY. SEE PART NUMBER "ECM-VCU-RTC\*\*.  
 8. HINGED DOUBLE WALL INSULATED DOOR ASSEMBLY (BURNER/BLOWER SECTION).  
 9. 2 YEAR PARTS WARRANTY.

NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 200. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRAMATICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 14" x 14".



- FAN #2 AH-A2-20D - SUPPLY FAN (K5F-10)  
 1. UNTEMPERED SUPPLY UNIT WITH 20" MIXED FLOW DIRECT DRIVE FAN IN SIZE #2 HOUSING.  
 2. V-BANK EZ FILTERS - INDOOR.  
 3. SIDE DISCHARGE - AIR FLOW RIGHT -> LEFT.  
 4. FULL COATING FOR UNTEMPERED FANS FOR SHIPPING.  
 5. "INSULATION" FOR V-BANK INTAKE OPTION.  
 6. INDOOR HANGING CHABLE FOR THE SIZE 2 UNTEMPERED UNIT. 2 HSAZS HANGING ISOLATORS PER UNI-STRUT INCLUDED.  
 7. HINGED DOUBLE WALL INSULATED DOOR ASSEMBLY (BURNER/BLOWER SECTION).  
 8. 2 YEAR PARTS WARRANTY.

NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 200. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRAMATICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 26" x 26".



REVISIONS	DESCRIPTION	DATE

**ADVANCED HOOD SYSTEMS**  
 HOOD SYSTEMS  
 Advanced Hood Systems, LLC  
 FL PHONE: FAX: (313) 227-5074 EMAIL: jiff@advancedhoodsystems.com

ANDAZ PROVO  
 MIAMI, FL,

DATE: 1/25/2023  
 DWG.#: 3721673  
 DRAWN BY:  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING

SHEET NO. 5

**ANDAZ**  
 All Kitchens  
 Providenciales T&C

**uni-source SUPPLY**  
 INTERNATIONAL INC.  
 2055 W 73rd Street, Miami, FL 33016  
 Ph:(305)826-8696 Fax:(305)826-9131

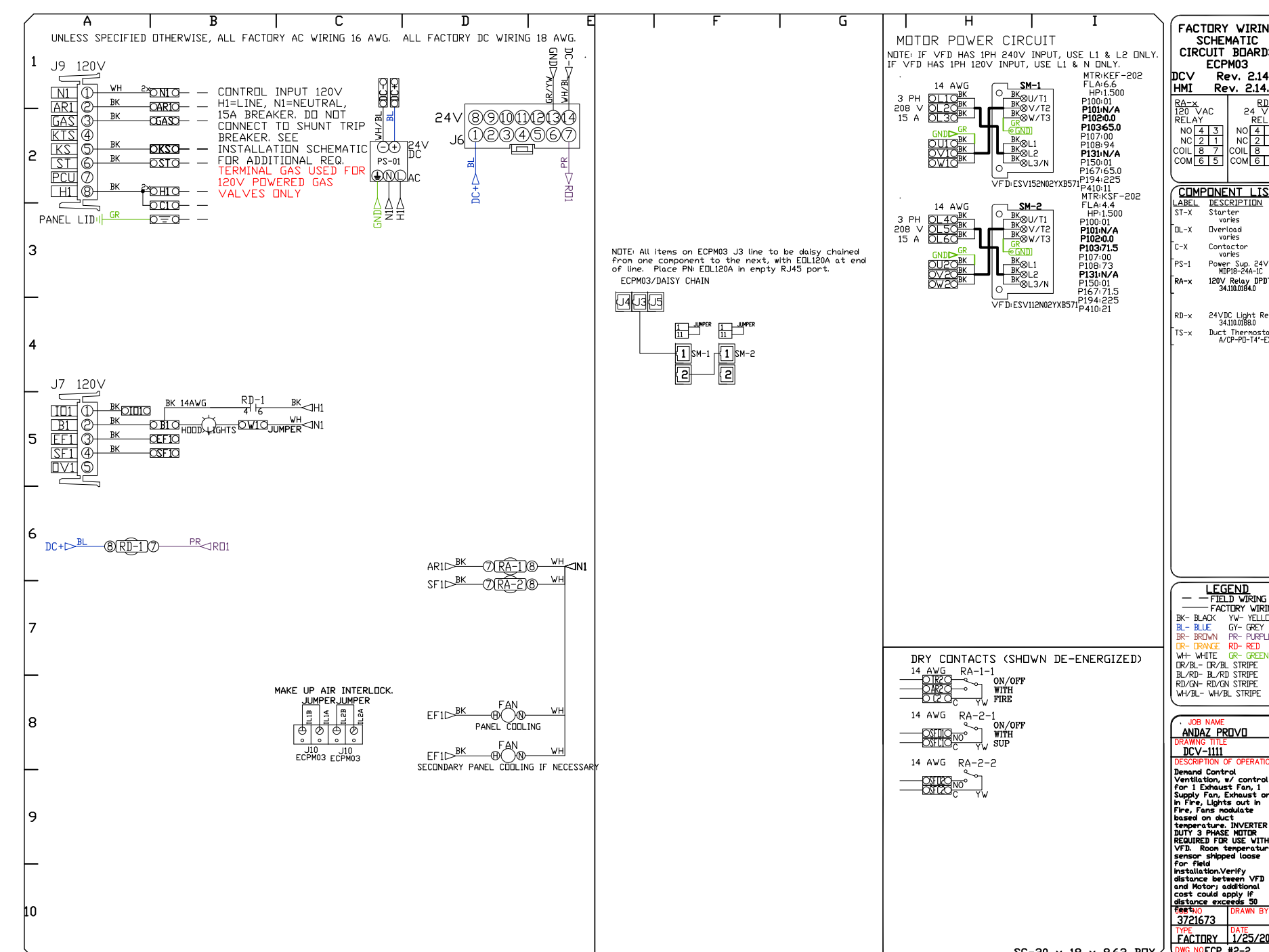
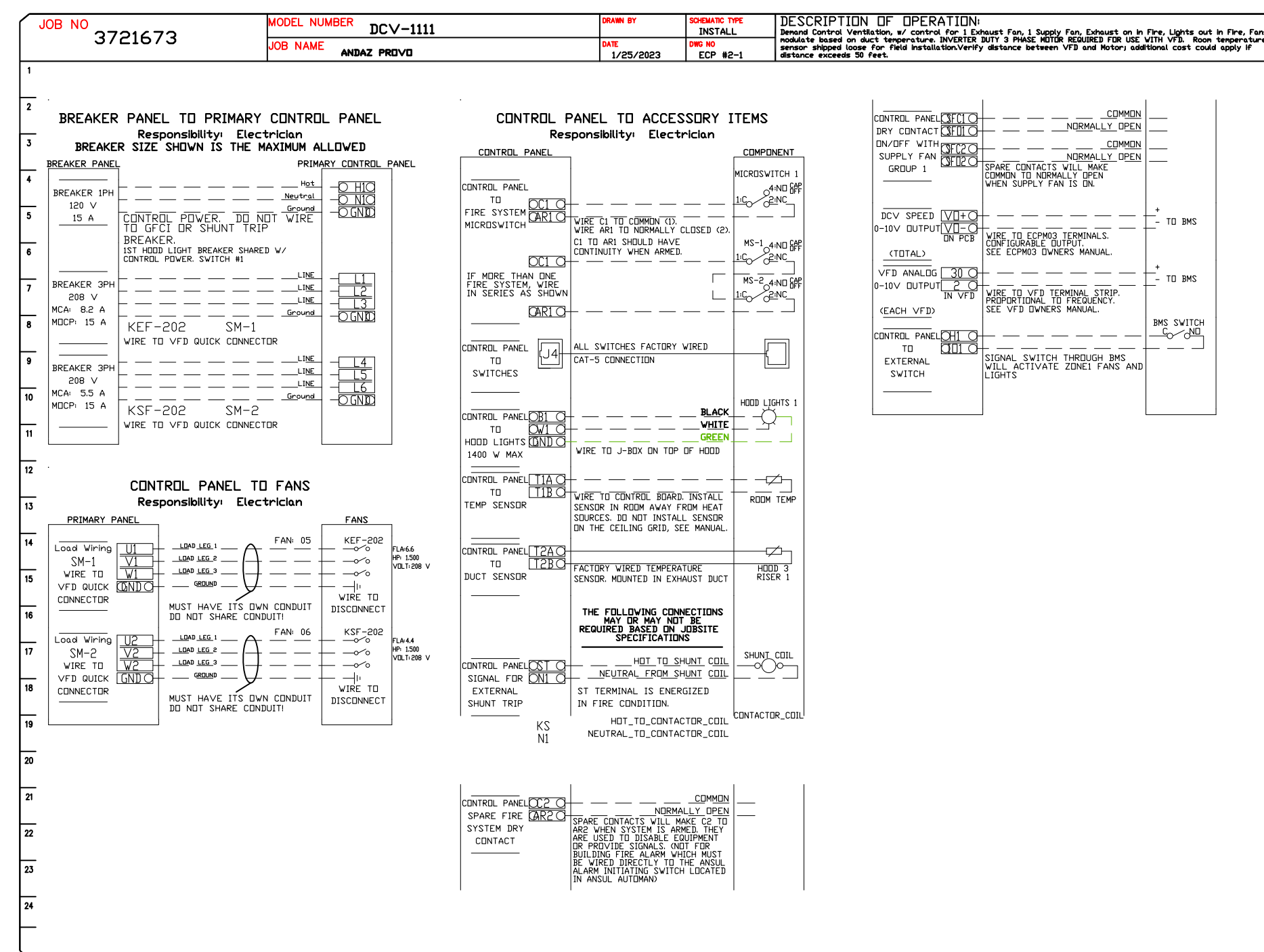
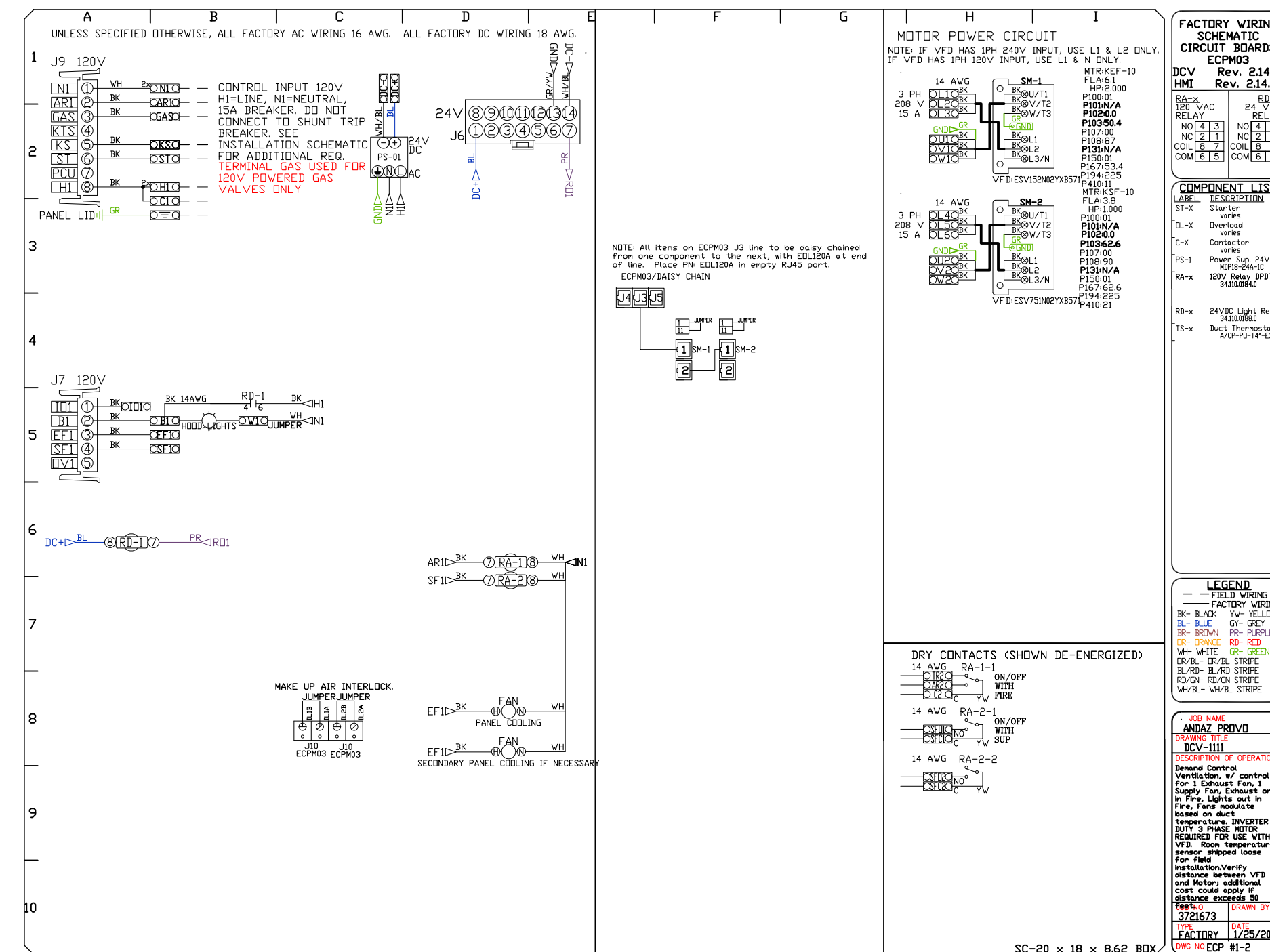
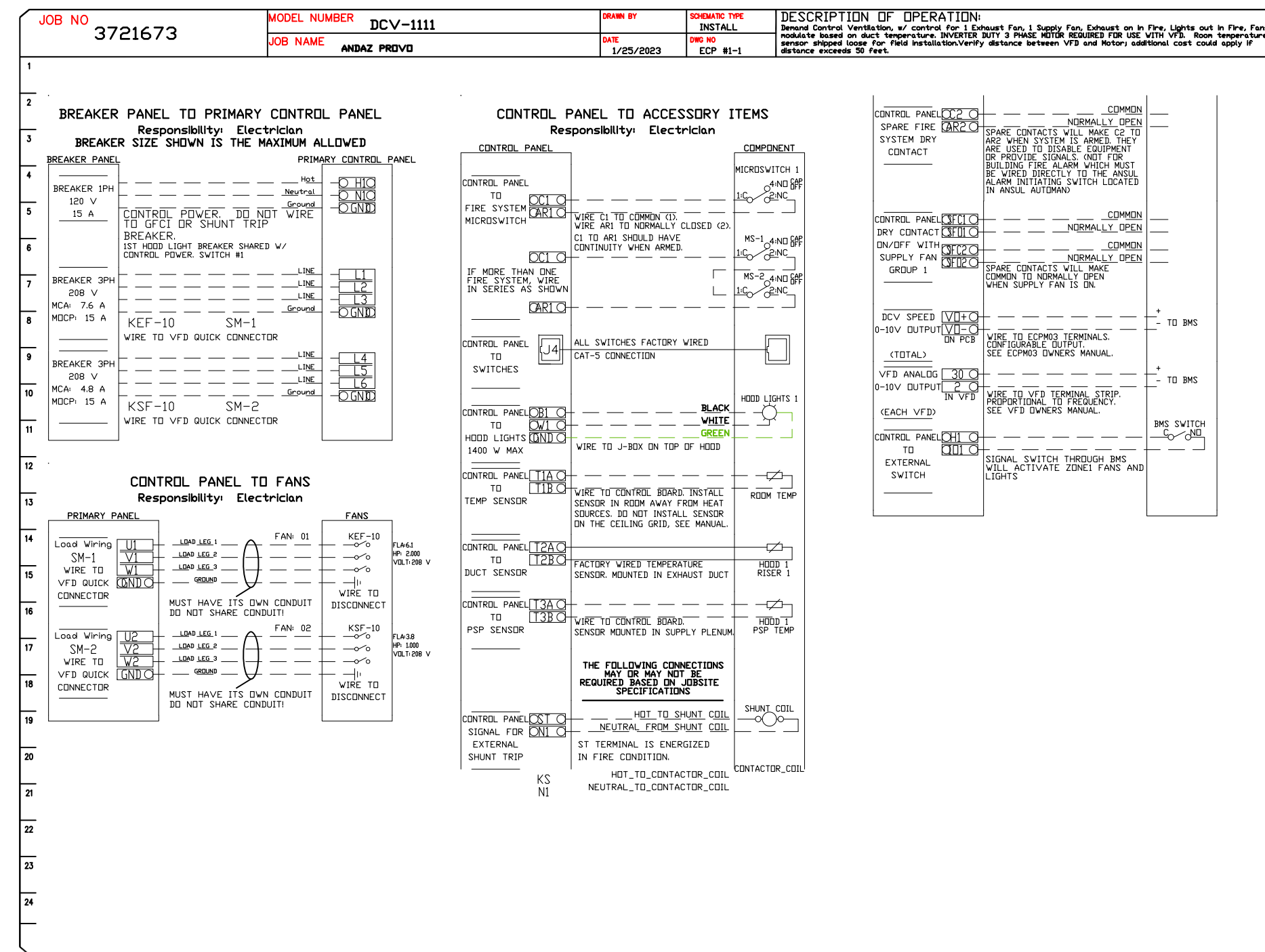
No.	Revision/Issue	Date
12	Update from Hyatt ADS design review	1-31-22
13	Update after Budget Review	12-6-22
14	Update after Budget Review	1-26-23
15	Adjusted #60 Sink to fit, and #27 Walk-in to fit IRD.	1-26-23

Date  
**Sept 11, 2023**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**NTS**

Sheet  
**MK-6.4**

**ELECTRICAL PACKAGE -- JOB#3721673**

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	#	HP	VOLT	FLA
1	10	DCV-1111	UTILITY CABINET LEFT	UTILITY CABINET LEFT	1 LIGHT	SMART CONTROLS DCV	KEF-10	EXHAUST	3	2.000	208	6.1
				HOOD # 1	1 FAN		KSF-10	SUPPLY	3	1.000	208	3.8
2		DCV-1111	UTILITY CABINET LEFT	UTILITY CABINET LEFT	1 LIGHT	SMART CONTROLS DCV	KEF-202	EXHAUST	3	1.500	208	6.6
				HOOD # 3	1 FAN		KSF-202	SUPPLY	3	1.500	208	4.4



NO.	DESCRIPTION	DATE

**ADVANCE HOOD SYSTEMS LLC**  
 HOOD SYSTEMS  
 Advanced Hood Systems, LLC  
 HOOD SYSTEMS  
 10000 SW 15th Ave, Suite 100  
 Miami, FL 33185  
 TEL: (305) 274-2274 FAX: (305) 274-2274

**ANDAZ**  
**All Kitchens**  
**Providenciales T&C**

**uni-source SUPPLY**  
 INTERNATIONAL INC.  
 2055 W 73rd Street, Miami, FL 33016  
 Ph: (305) 826-8696 Fax: (305) 826-9131

ANDAZ PRVDO  
 MIAMI, FL

DATE: 1/25/2023  
 DWG.#: 3721673  
 DRAWN BY:  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING

SHEET NO. 6

No.	Revision/Issue	Date
12	Update from Hyatt ADS design review	1-31-22
13	Update after Budget Review	12-6-22
14	Update after Budget Review	1-26-23
15	Adjusted #60 Sink to fit, and #27 Walk-in to fit IRD.	1-26-23

Date  
**Sept 11, 2023**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**NTS**

Sheet  
**MK-6.5**