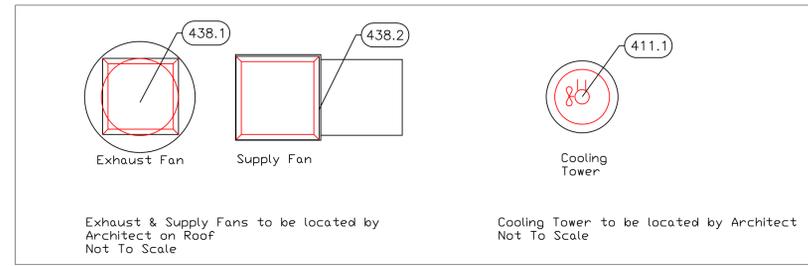


EQUIPMENT SCHEDULE						
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks	
401	Ice Bin	Glastender	IBA-18-ED	1	Existing From Original Order	
402	Underbar Mixology Sink Unit	Glastender	MRS-12	1	Existing From Original Order	
403	Trash Unit	Glastender	DWB-12	1	Existing From Original Order	
404	Bottle Storage Unit	Glastender	LDA-18S	1	Existing From Original Order	
405	Work Center	Glastender	PCB-18	1	Existing From Original Order	
407	Hand Sink	Glastender	DHSB-12	1	Existing From Original Order	
408	Corner Angle Filler	Glastender	IFC-24/24	2	Existing From Original Order - Not Used	
408.1	Drainboard	Glastender	DBC-12	2	Existing From Original Order - Not Used	
409	Back Bar Cabinet, Refrigerated	Glastender	C1SL48	1	Existing From Original Order	
411	Shake Machine	Stoelling	F122-1812	1	Existing From Original Order	
411.1	Cooling Tower	CTS	CCT-457-3	1	Existing From Original Order	
412	Drainboard	Glastender	DBC-12	1	Existing From Original Order	
N413	Corner Angle Filler	Glastender	CIWB-75	1		
N414	Corner Angle Filler	Glastender	CIWB-105	1		
N415	Ice Bin	Glastender	IBA-24-CP10	1		
N416	Underbar Mixology Sink Unit	Glastender	MRS-12	1		
N417	Bottle Storage Unit	Glastender	LDA-18S	1		
N418	Bottle Cooler	Glastender	ST36-S	1		
N419	Trash Unit	Glastender	DWB-14-C	1		
N420	Draft Beer Cooler	Glastender	C1FB84-DD	1		
	Draft Beer / Wine Dispensing Tower	Glastender	BT-4-SS	1		
421	Soiled Dishtable	Advance Tabco	DTU-U60-72R-X	1	Existing From Original Order - Not Used	
N421	Dishable, Soiled "L" Shaped	Advance Tabco	DTU-D30-60R	1		
421.1	Pre-Rinse Faucet Assembly	Krowne	17-108WL	1	Existing From Original Order	
421.2	Dishable Sorting Shelf	Advance Tabco	DT-6R-22	1	Existing From Original Order	
422	Shelving Unit, Wire	Quantum	WR63-1824P	1	Existing From Original Order - Not Used	
423	Dishwasher, Undercounter	Jackson WWS	DISHSTAR HT-E-SEER	1	Existing From Original Order - Not Used	
N423	Dishwasher, Door Type, Ventless	Jackson WWS	TEMPSTAR VENTLESS (VER)	1		
431	Work Table, Stainless Steel Top	Advance Tabco	KMS-249	1	Existing From Original Order - Not Used	
432	Gas Floor Fryer	Imperial	IFS-40	1	Existing From Original Order	
N432	Gas Floor Fryer	Imperial	IFS-40	1		
N432.1	Fryer Dump Station	Imperial	IF-DS	1		
433	Griddle, Gas, Countertop	Star	624MF	1	Existing From Original Order	
433.1	Salamander Broiler, Gas	Turbo Air	TASM-24	1	Existing From Original Order	
434	Hotplate, Countertop, Gas	Star	604HF	1	Existing From Original Order	
435	Charbroiler, Gas, Countertop	Star	6024CBF	1	Existing From Original Order	
436	Equipment Stand, Refrigerated Base	Continental Refrigerator	D72GN	1	Existing From Original Order	
437	Shelving, Wall Mounted	Advance Tabco	DT21-4	1	Existing From Original Order	
438	Exhaust Hood	Captive-Aire	HOOD-4308263	1	Existing From Original Order	
438.1	Exhaust Fan	Captive-Aire	AH-DU180HFA-4308263	1	Existing From Original Order	
438.2	Supply Fan/Curb	Captive-Aire	AH-DMUA18-4308263	1	Existing From Original Order	
440	Three (3) Compartment Sink	Advance Tabco	FC-3-1515	1	Existing From Original Order - Not Used	
N440	Dishable, with Potsinks	Advance Tabco	DTC-3-1620-66L	1		
440.1	Wall / Splash Mount Faucet	Krowne	14-810L	1	Existing From Original Order	
440.2	Overshelf	Advance Tabco	PS-15-48	1	Existing From Original Order - Not Used	
442	Sandwich / Salad Preparation Refrigerator	True Mfg. - General Foodservice	TSSU-72-18-HC	1	Existing From Original Order	
N442	Sandwich / Salad Preparation Refrigerator	True Mfg. - General Foodservice	TSSU-72-18-HC	1		
442.1	Shelving, Wall Mounted	Advance Tabco	WS-12-84	2	Existing From Original Order	
N442.1	Shelving, Wall Mounted	Advance Tabco	WS-12-84	2	Existing From Original Order	
N442.2	Heat Lamp	Nemco	6151-60	2		
N442.2	Heat Lamp	Nemco	6151-24	1		
N443	Reach-In Undercounter Freezer	True Mfg. - General Foodservice	TUC-27F-HC	1		
N444	Table	Custom Fab	TABLE	1		
445	Reach-In Undercounter Freezer	True Mfg. - General Foodservice	TUC-27F-HC	1	Existing From Original Order	
445.1	Shelving, Wall Mounted	Advance Tabco	WS-12-24	4	Existing From Original Order	
N445.1	Shelving, Wall Mounted	Advance Tabco	WS-12-24	2	Existing From Original Order	
446	Undercounter Refrigerator	True Mfg. - General Foodservice	TUC-36-HC	1	Existing From Original Order	
N447	Work Table, with Prep Sink(s)	Advance Tabco	KMS-11B-306L	1		
447.1	Deck Mount Faucet	Krowne	15-408L	1	Existing From Original Order	
N447.2	Shelving, Wall Mounted	Advance Tabco	WS-12-60	1		
448	Grease Interceptor	Klinger's Trading	GT-20	1	Existing From Original Order	
449	Grease Interceptor	Klinger's Trading	GT-70	1	Existing From Original Order	
450	Gas Connector Hose Kit / Assembly	Dormont	RG7548	5	Existing From Original Order	
N451	Dish Cabinet	Advance Tabco	DC-157	2		
999	Freight	UNI	FREIGHT	1		



# EQUIPMENT LAYOUT

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.

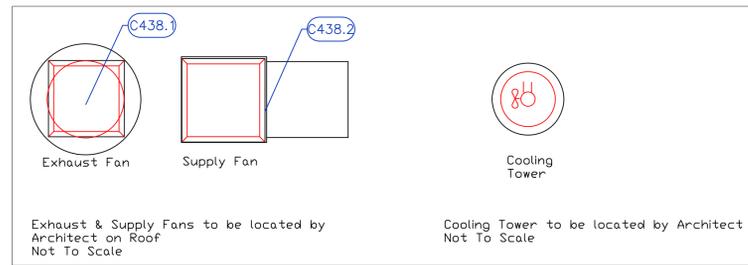
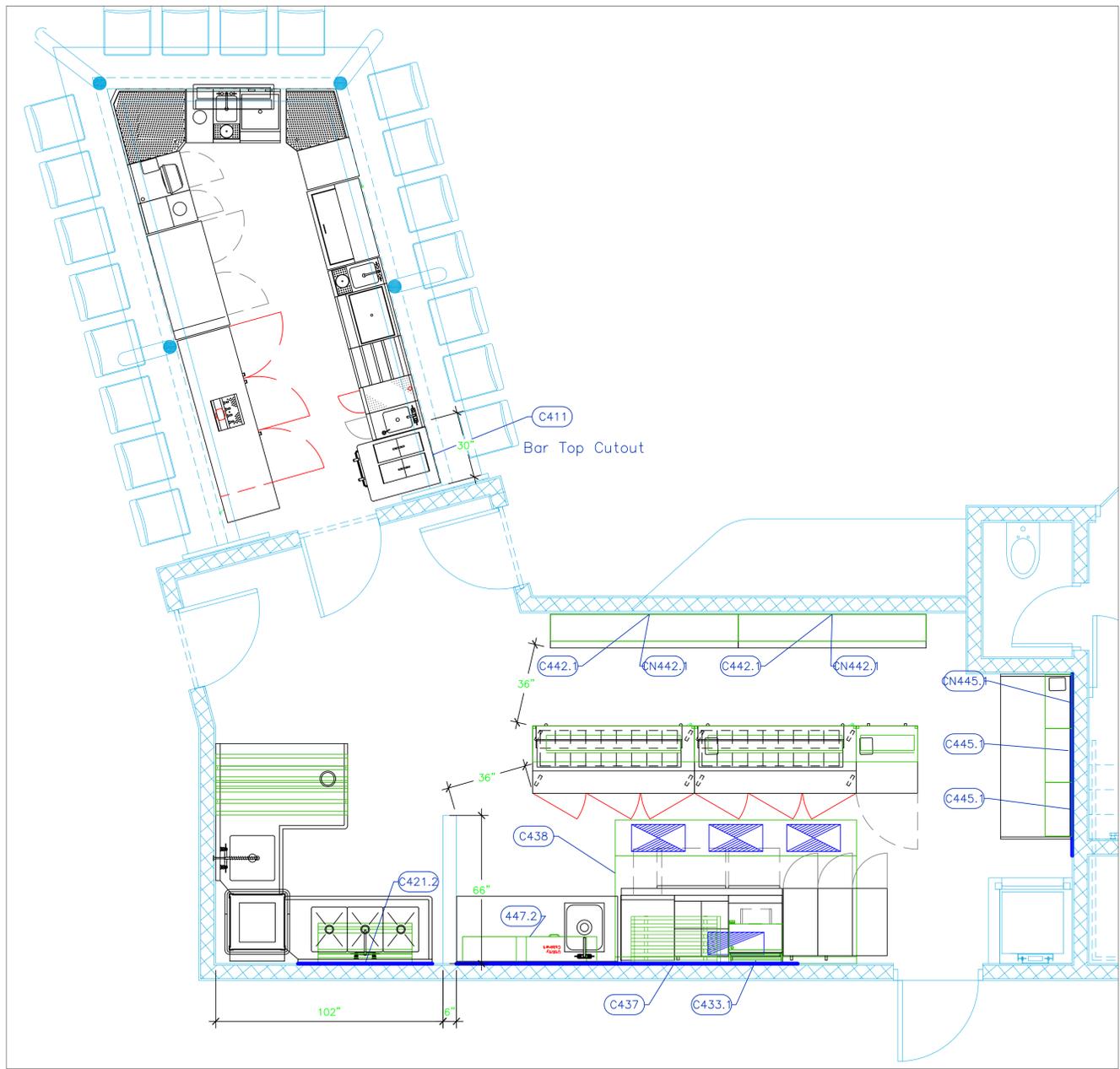
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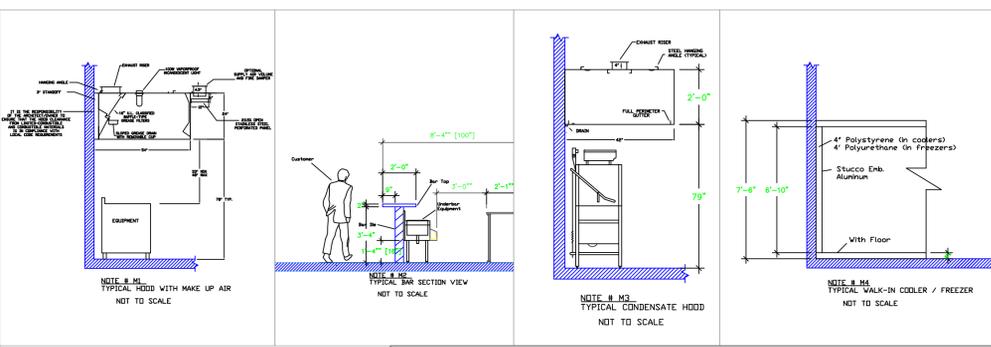
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**BB-1.1**



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

Mechanical Schedule								
ITEM NO.	QTY	DISCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	SUPPLY (L X W)	SUPPLY (CFM)	Ventilation Remarks	Unit
411	1	Shake Machine					Bar Top will need a cutout	ea
421.2	1	Dishable Sorting Shelf					Wall Backing, See Note M9	ea
433.1	1	Salamander Broiler, Gas					Wall Backing, See Note M9	ea
437	1	Shelving, Wall Mounted					Wall Backing, See Note M9	ea
438	1	Exhasut Hood	10"x25"	2646	(3) 12"x24"	1852	Wall Backing, See Note M9, for utility cabinet	ea
438.1	1	Exhaust Fan	26"x26"	2646			Dim is Roof Opening	ea
438.2	1	Supply Fan/Curb			20"x20"	1852	Dim is Roof Opening	ea
442.1	2	Shelving, Wall Mounted					Wall Backing, See Note M9	ea
N442.1	2	Shelving, Wall Mounted					Wall Backing, See Note M9	ea
445.1	4	Shelving, Wall Mounted					Wall Backing, See Note M9	ea
N445.1	2	Shelving, Wall Mounted					Wall Backing, See Note M9	ea
N447.2	1	Shelving, Wall Mounted					Wall Backing, See Note M9	ea



**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.

## Equipment MECHANICAL Service Requirements

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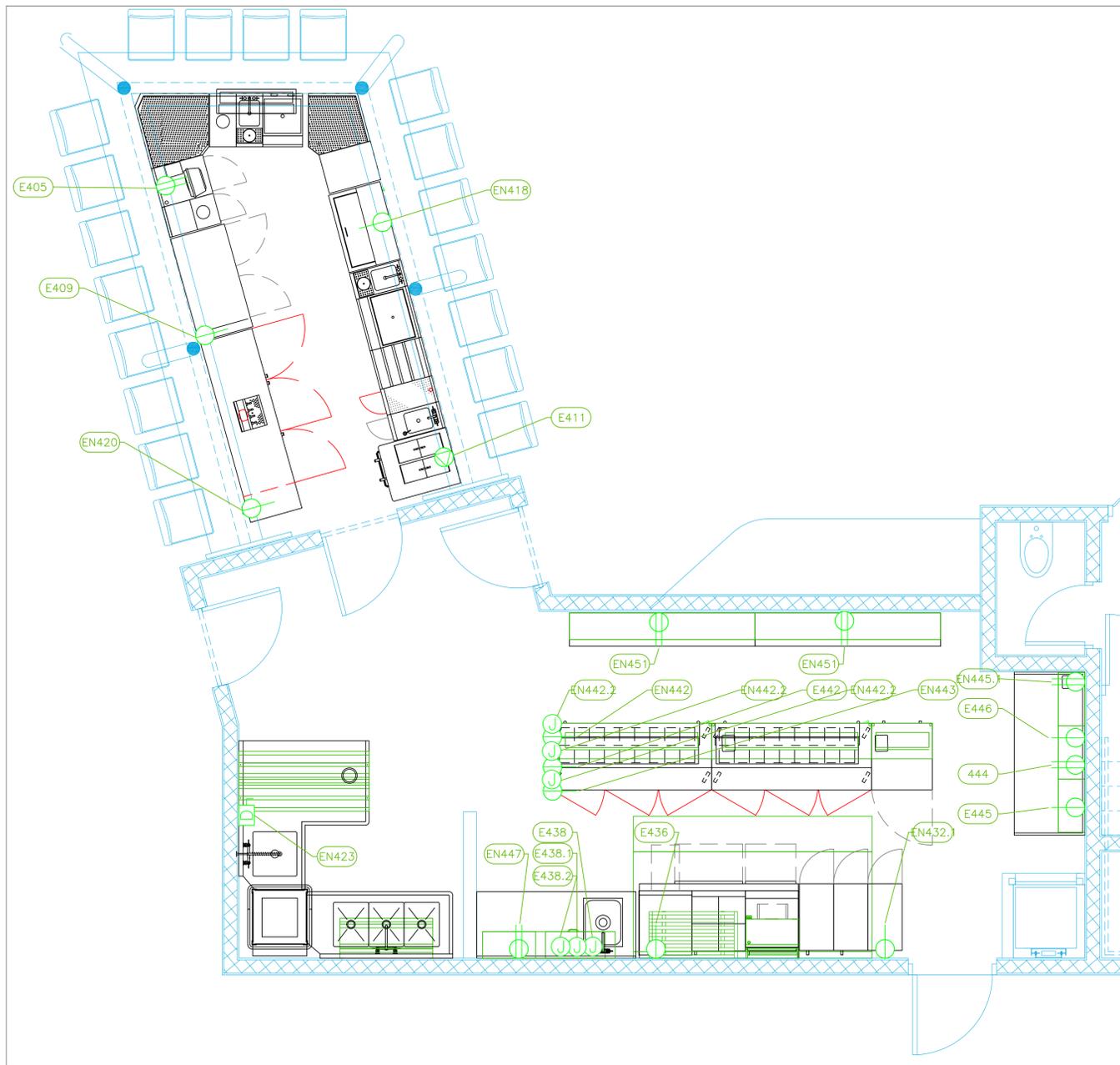
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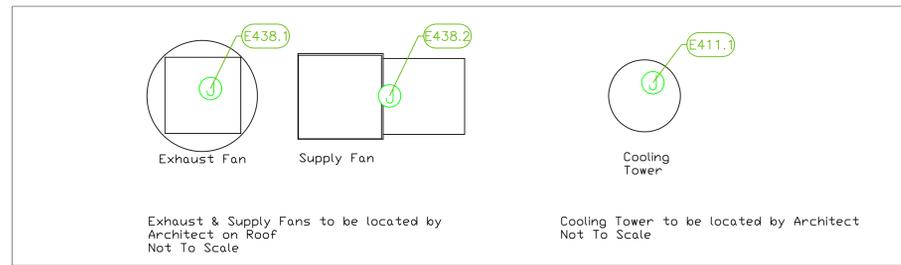
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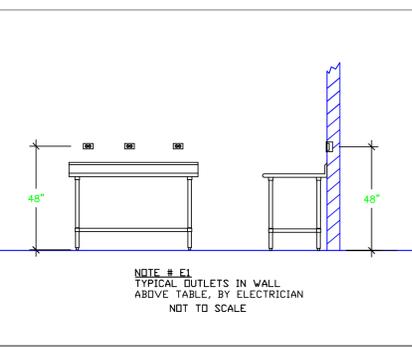


ELECTRICAL SCHEDULE												
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks	Unit
405	Work Center	115	60	1	15			Duplex	14"	1	Connecting for POS station	ea
409	Back Bar Cabinet, Refrigerated	120	60	1	2.75	1/8	5-15P	Simplex	18"	1		ea
411	Shake Machine	208-240	60	1	14.5		6-20P	Special	18"	1		ea
411.1	Cooling Tower	120/208	60	1		1/6		J-Box	18"	1	Fan Motor	ea
N418	Bottle Cooler	120	60	1	4.5	1/8	5-15P	Simplex	18"	1		ea
N420	Draft Beer Cooler	120	60	1	7.0	1/4	5-15P	Simplex	18"	1		ea
423	Dishwasher, Undercounter	208	60	1	24.7	1		J-Box	18"	1	Verify	ea
N423	Dishwasher, Door Type, Ventless	208	60	3	45.6			Disconnect	18"	1	Disconnect for Wet Locations	ea
N432.1	Fryer Dump Station	120	60	1	5.0			Simplex	18"	1	Power connected through Fire Shunt Trip by Elec.	ea
436	Equipment Stand, Refrigerated Base	115	60	1	4.2	1/4	5-15P	Simplex	18"	1	Power connected through Fire Shunt Trip by Elec.	ea
438	Exhaust Hood	115	60	1	15			J-Box	108"	1	Elec for Lights at Control Box	ea
438.1	Exhaust Fan	230	60	1	6.0	1.5		J-Box	108"	1	Elec at Control Box	ea
438.2	Supply Fan/Curb	230	60	1	1.8	.333		J-Box	108"	1	Elec at Control Box	ea
442	Sandwich / Salad Preparation Refrigerator	115	60	1	7.2	1/2	5-15P	Simplex	Ceiling	1	Power from Above, Elec to install a power pole	ea
N442	Sandwich / Salad Preparation Refrigerator	115	60	1	7.2	1/2	5-15P	Simplex	Ceiling	1	Power from Above, Elec to install a power pole	ea
N442.2	Heat Lamp	120	60	1	11.7			J-Box	Ceiling	2	Power from Above, Elec to install a power pole	ea
	Heat Lamp	120	60	1	4.2			J-Box	Ceiling	1	Power from Above, Elec to install a power pole	ea
N443	Reach-In Undercounter Freezer	115	60	1	2.3	1/4	5-15P	Simplex	Ceiling	1	Power from Above, Elec to install a power pole	ea
N444	Table	115	60	1	15			Duplex	48"	1	Convenience Outlets, See Note E1	ea
445	Reach-In Undercounter Freezer	115	60	1	2.3	1/4	5-15P	Simplex	18"	1		ea
N445.1	Shelving, Wall Mounted	115	60	1	15			Duplex	60"	2		ea
446	Undercounter Refrigerator	115	60	1	2	1/6	5-15P	Simplex	18"	1		ea
N447	Work Table, with Prep Sink(s)	115	60	1	15			Duplex	48"	1	Convenience Outlets, See Note E1	ea
N451	Dish Cabinet	115	60	1	15			Duplex	48"	2	Convenience Outlets, See Note E1	ea



**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 DISHMACHINE TO EXHAUST FAN FOR DISHMACHINE SO THAT THE FAN RUNS WHEN THE DISHMACHINE 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 DDBR HEATER FOR WALK-IN FREEZER.

**Equipment ELECTRICAL Service Requirements**

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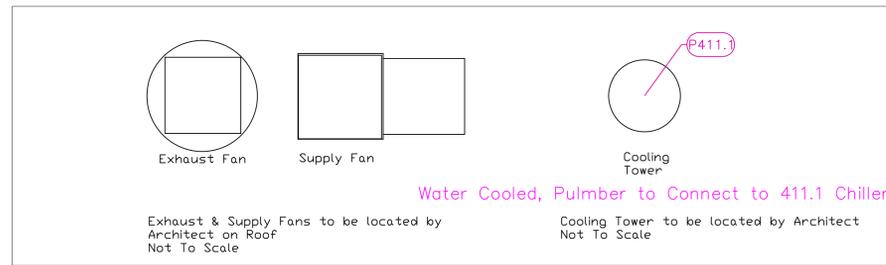
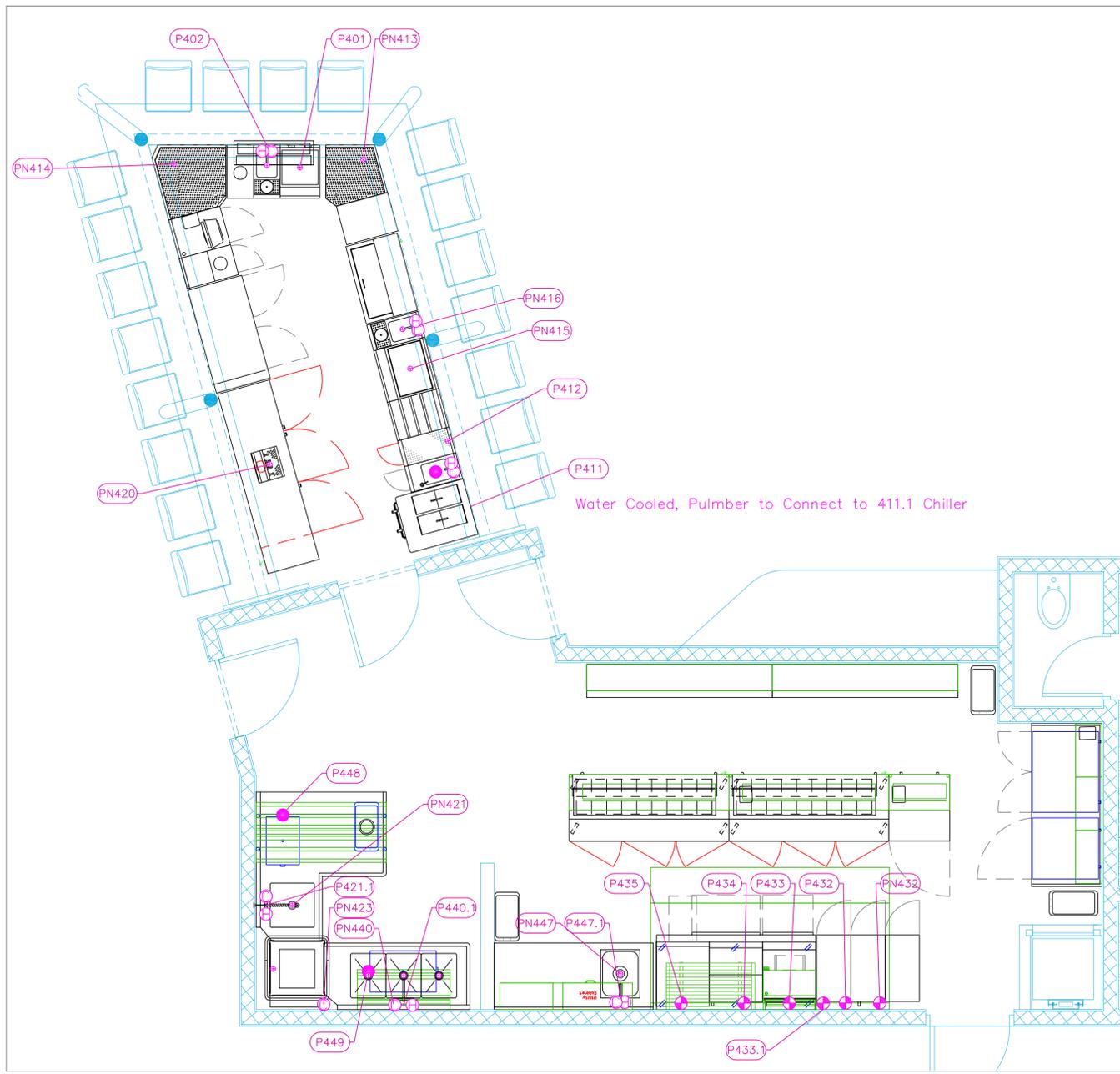
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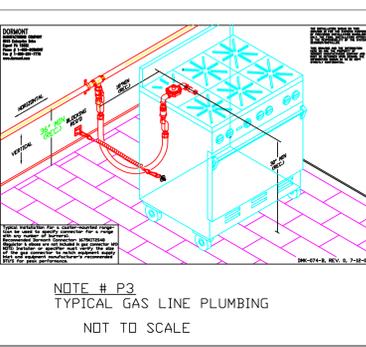
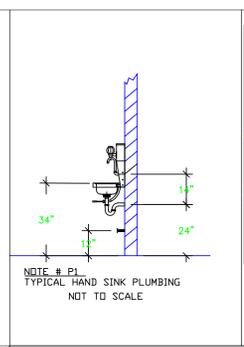
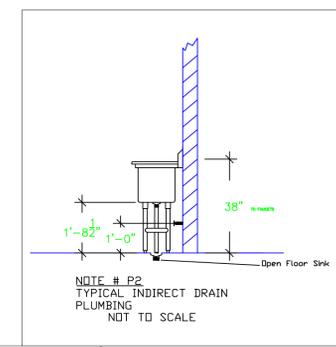
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Water Cooled, Pulmer to Connect to 411.1 Chiller

ITEM NO.	DESCRIPTION	COLD WATER SIZE	HOT WATER SIZE	H&C Rough-In	PLUMBING SCHEDULE			GAS SIZE(IN)	GAS MBTU	QTY	PLUMBING REMARKS	Unit
					DIRECT WASTE SIZE	DIRECT WASTE AFF.	INDIRECT WASTE SIZE					
401	Ice Bin						1-1/2"		1		Waste to Floor Sink	ea
402	Underbar Mixology Sink Unit	3/8"		12"			1-1/2"		1		Glass rinser, Sink waste	ea
407	Hand Sink	3/8"	3/8"	12"	1-1/2"	24"			1			ea
411	Shake Machine								1		Water Cooled, Plumber to Connect to 411.1 Chiller	ea
411.1	Cooling Tower								1		Plumber to connect to 411 (3/8" NPT)	ea
412	Drainboard						1/2"		1		Waste to Floor Sink	ea
N413	Corner Angle Filler						1/2"		1		Waste to Floor Sink	ea
N414	Corner Angle Filler						1/2"		1		Waste to Floor Sink	ea
N415	Ice Bin						3/4"		1		Waste to Floor Sink	ea
N416	Underbar Mixology Sink Unit	3/8"	3/8"	12"			1-1/2"		1		Glass rinser, Sink waste	ea
N420	Draft Beer Cooler								1		Waste to Floor Sink	ea
N421	Draft Beer / Wine Dispensing Tower						1/2"		1		Waste to Floor Sink	ea
N421.1	Dishable, Soiled "L" Shaped						1-1/2"		1		Waste to Floor Sink	ea
421.1	Pre-Rinse Faucet Assembly	1/2"	1/2"	12"			1-1/2"		1		Waste to Floor Sink	ea
N423	Dishwasher, Door Type, Ventless	3/4"		12"					1		See Note P3	ea
432	Gas Floor Fryer							3/4"	105.0	1	See Note P3	ea
N432	Gas Floor Fryer							3/4"	105.0	1	See Note P3	ea
433	Griddle, Gas, Countertop							3/4"	56.6	1	See Note P3	ea
433.1	Salamander Broiler, Gas							3/4"	25.0	1	See Note P3	ea
434	Hotplate, Countertop, Gas							3/4"	100	1	See Note P3	ea
435	Charbroiler, Gas, Countertop							3/4"	80.0	1	See Note P3	ea
N440	Dishable, with Potsinks						1-1/2"		1		Waste to Floor Sink	ea
440.1	Wall / Splash Mount Faucet	1/2"	1/2"	12"					1		Waste to Floor Sink	ea
N447	Work Table, with Prep Sink(s)						1-1/2"		1		Waste to Floor Sink	ea
447.1	Deck Mount Faucet	1/2"	1/2"	12"					1		Installed by Plumber	ea
448	Grease Interceptor								1		Installed by Plumber	ea
449	Grease Interceptor								1		Installed by Plumber	ea



**LEGEND — PLUMBING CONNECTIONS**

- HW-HOT WATER, OR CW-COLD WATER
- GAS
- WASTE, DIRECT-CONNECTED
- WASTE, INDIRECT to Floor Sink, or Floor Dr
- ⊕ FUNNEL FLOOR DRAIN Josam 30000-E3
- ⊙ FLOOR DRAIN Josam 30000-A3
- ⊕ FLOOR SINK Zurn FD-2370-y-PV4-F
- ⊙ FILTERED WATER, at machine.
- ⊕ CHILL WATER SUPPLY & RETURN

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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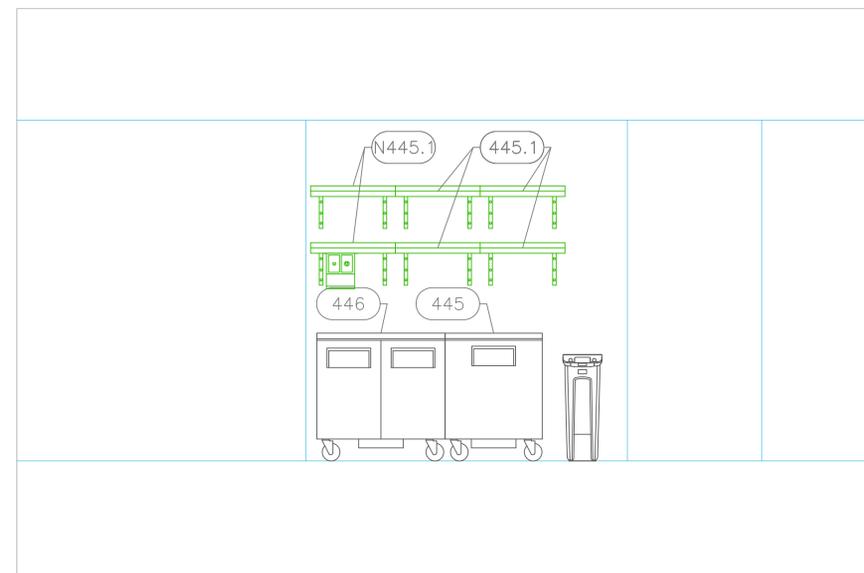
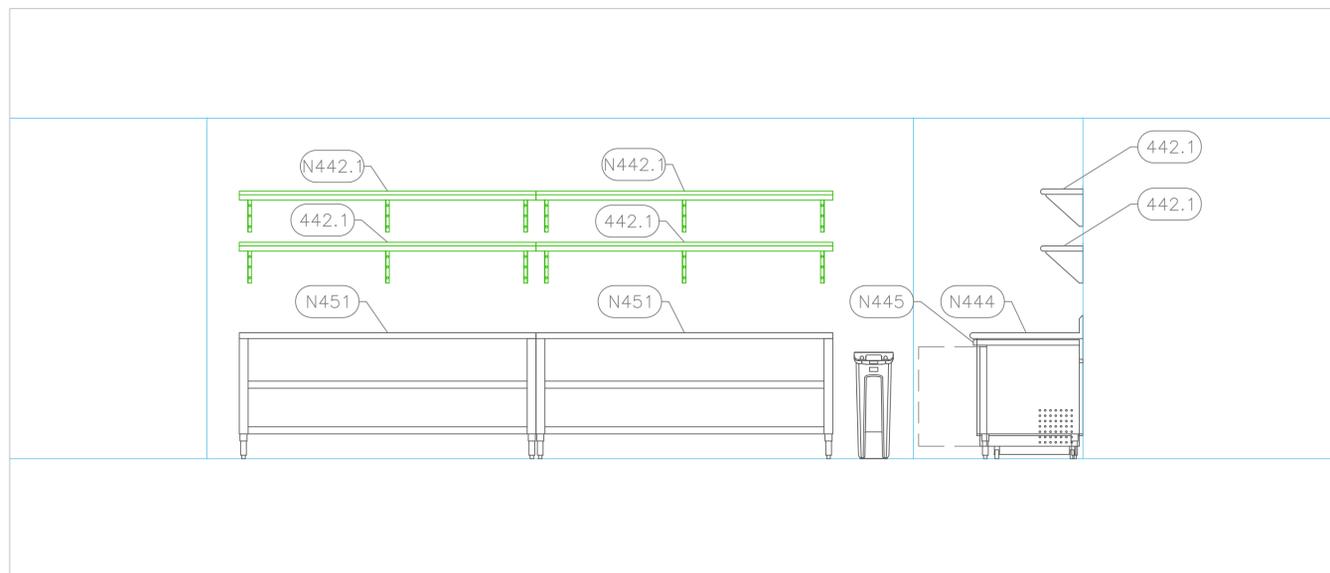
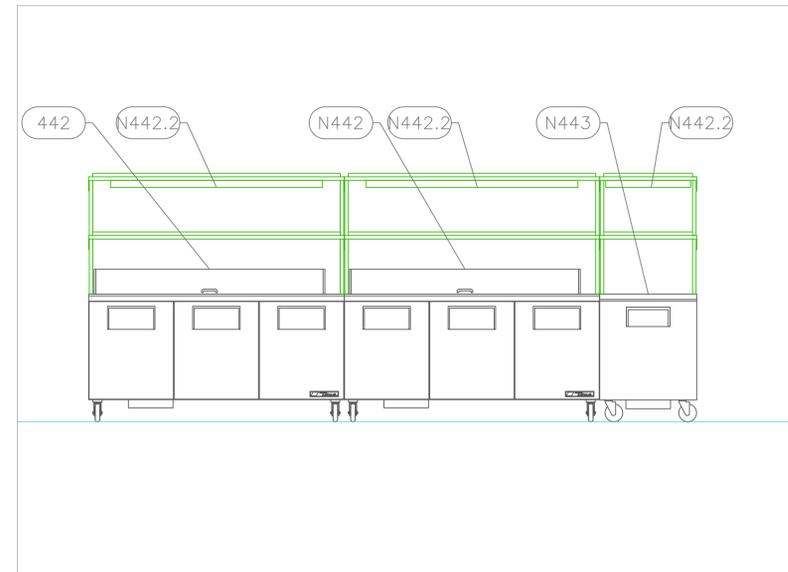
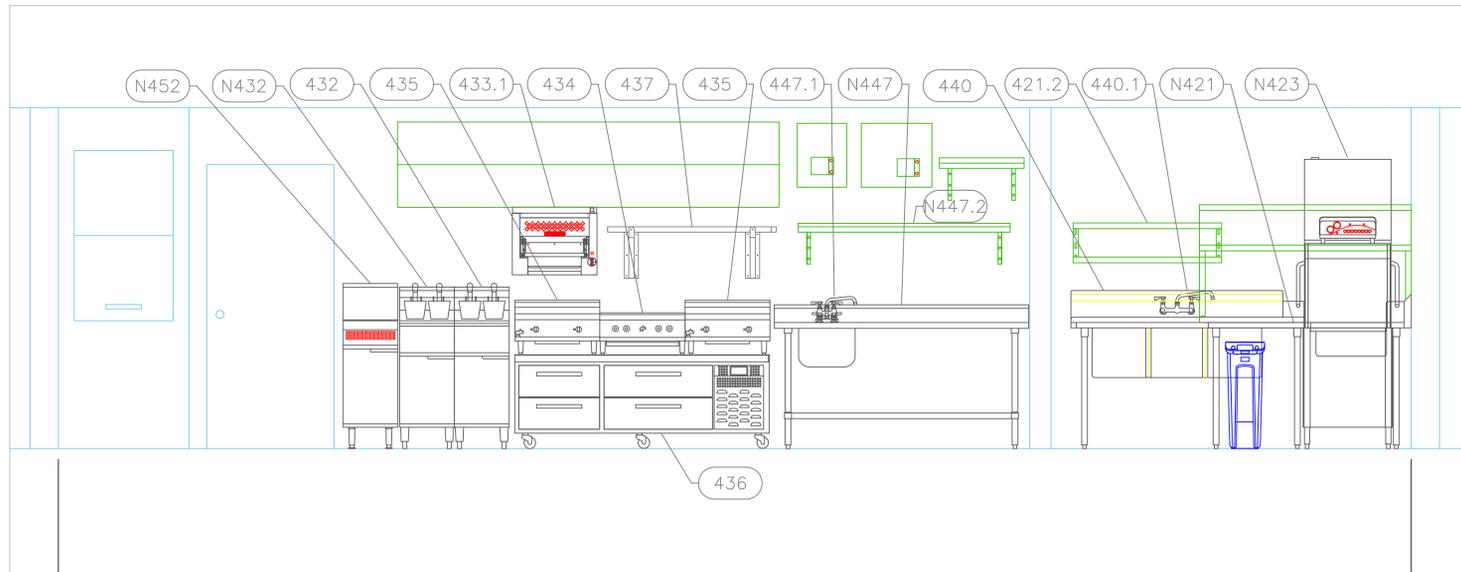


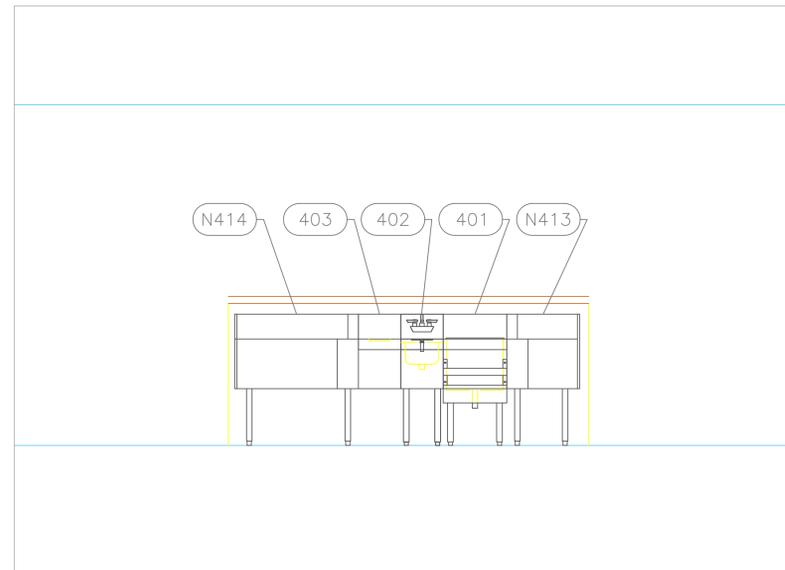
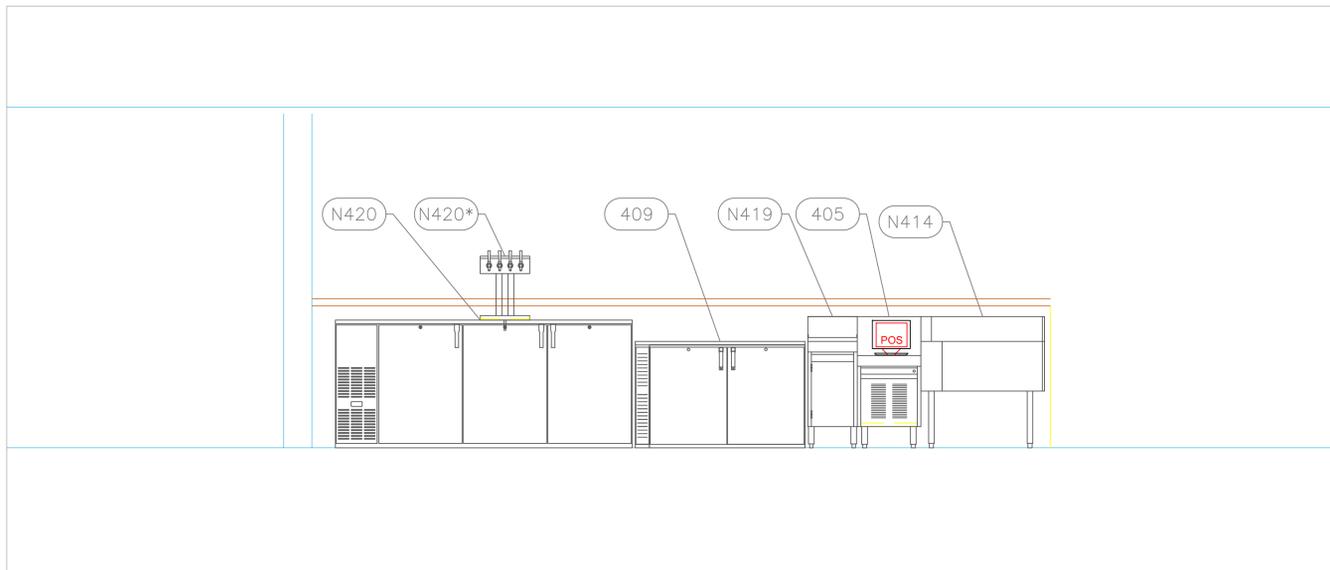
INTERNATIONAL INC.  
 2055 W 73rd Street, Miami, FL 33016  
 Ph: (305)826-8696 Fax: (305)826-9131

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12	Minor adjustments, added elevations	2-26-25
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No.	Revision/Issue	Date

Date  
**March 27, 2025**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**1/2" = 1'**

Sheet  
**BB-5.1**





**A N d A Z**  
**Beach Bar & Restaurant**  
**Providenciales T&C**



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**HOOD INFORMATION - Job#4308263**

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	TYPE	APPLIANCE DUTY	DESIGN CFM/F4	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S)				TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD END TO END	HOOD CONFIG.	
									WIDTH	LENG.	HEIGHT	DIA.					
1		4812 AH-SND-2-PSP-F	9' 0"	600 Deg	I	Heavy	294	2646	10'	25"	4"	2646	1524	-0.875"	1852	304 SS Where Exposed	ALDNE

**HOOD INFORMATION**

HOOD NO.	TAG	TYPE	FILTER(S)				LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM	HOOD HANGING WT
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM	SIZE	ELECTRICAL MODEL #		
1		Captrate Solo Filter	6	20"	16"	85% See Filter Spec.	5	Recessed	ND						ND	449 LBS

**PERFORATED SUPPLY PLENUM(S)**

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)			S.P.
							WIDTH	LENG.	DIA.	
1		Front	108"	16"	6"	MUA	12"	24"	617	0.171"
						MUA	12"	24"	617	0.171"
						MUA	12"	24"	617	0.171"

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH UL 710 AND NFPA 96 AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:  
ETL SANITATION LISTED  
ETL LISTED FILE# 3054804-001

**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 F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.

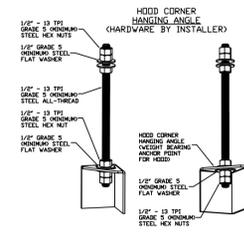
EFFICIENCY VS. PARTICLE DIAMETER



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:

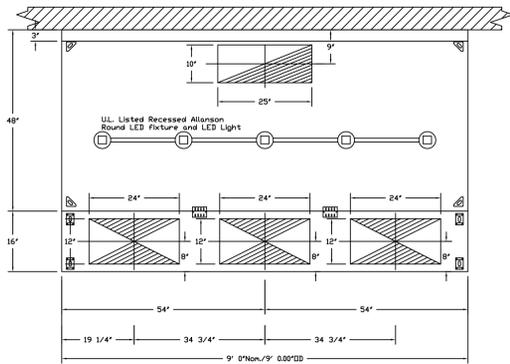
- NFPA 96
- NSF STANDARD #2
- UL STANDARD #1046
- INT. MECH. CODE (MCC)
- ULC-5649

PRESSURE DROP VS. FLOW RATE



**ASSEMBLY INSTRUCTIONS**

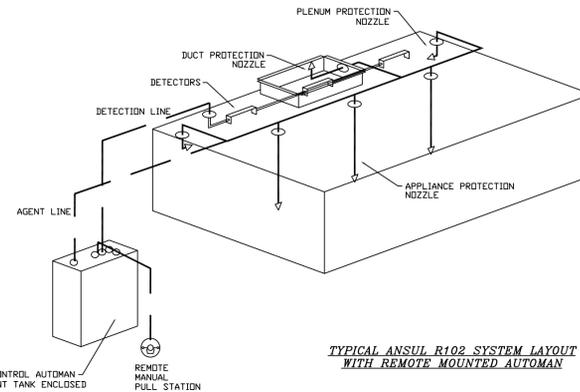
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" - 13 TPI (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES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



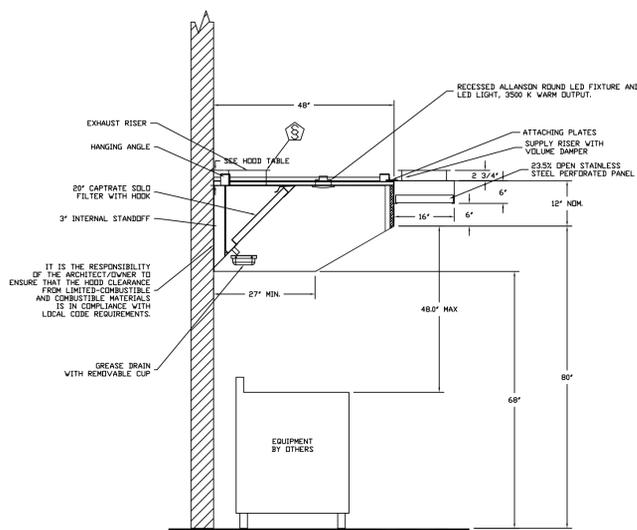
PLAN VIEW - HOOD #1  
9' 0.00" LONG 4812AH-SND-2-PSP-F

**Fire System Information - Job#4308263**

FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLDW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		Ansul R102	3.0	0	Wall Mount Right	N/A



TYPICAL ANSUL R102 SYSTEM LAYOUT WITH REMOTE MOUNTED AUTOMAN



SECTION VIEW - MODEL 4812AH-SND-2-PSP-F  
HOOD - #1

**CAPTIVE**  
 Advanced Hoods Systems, LLC  
 www.captivehoods.com  
 FL PHONE: EMAIL: jph@captivehoods.com

REVISIONS	DESCRIPTION	DATE

ANDAZ PROVO CONTAINER KITCHEN  
 PROVIDENCIALES, TCI

DATE: 3/26/2020  
 DWG.#: 4308263  
 DRAWN BY:  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING  
 SHEET NO. 1

**ANDAZ**  
 Beach Bar & Restaurant  
 Providenciales T&C

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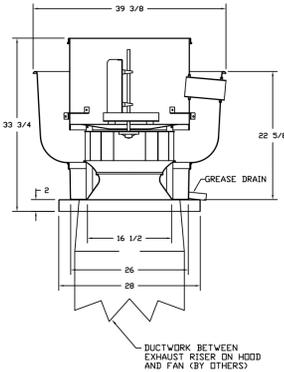
Date  
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**Dayne Gauntlett**  
 Scale  
**NTS**

Sheet  
**BB-6.1**

**EXHAUST FAN INFORMATION - Job#4308263**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	#	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SDNES
1		AH-NCA16FA	2646	1.200	1146	1.500	1.0440	1	230	6.0	611 FPM	171	14.2

FAN #1 AH-NCA16FA - EXHAUST FAN



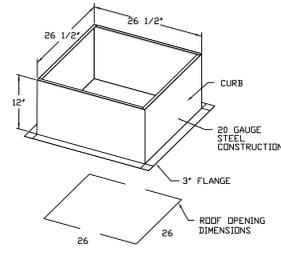
**FEATURES:**

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL786 AND UL-504S
- AHCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

**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  
MIAMI BASE CERTIFICATION - MDA-1 ALUMINUM UPBLAST.

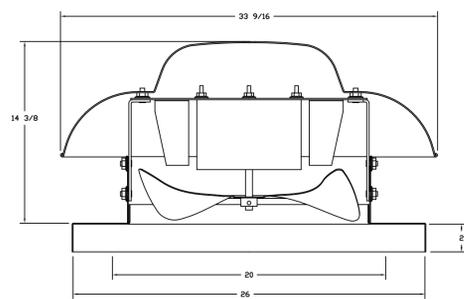


PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.  
SPECIFY PITCH  
EXAMPLE: 7/12 PITCH = 30° SLOPE

**MUA FAN INFORMATION - Job#4308263**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP.	RPM	H.P.	B.H.P.	#	VOLT	FLA	MCA	MDCP	WEIGHT (LBS.)	SDNES
2		DMUA18FA	DMUA-18-W	DMUA-18	-	1723	0.400	1075	0.333	0.3300	1	230	18	2.3A	15A	64	N/A

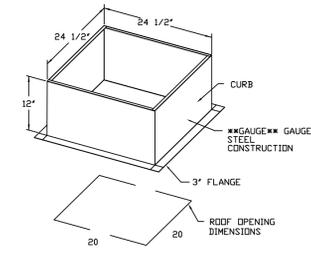
FAN #2 DMUA18FA - SUPPLY FAN



**FEATURES:**

- ROOF MOUNTED FANS
- THERMAL OVERLOAD PROTECTION
- STANDARD BIRD SCREEN
- SAFETY DISCONNECT

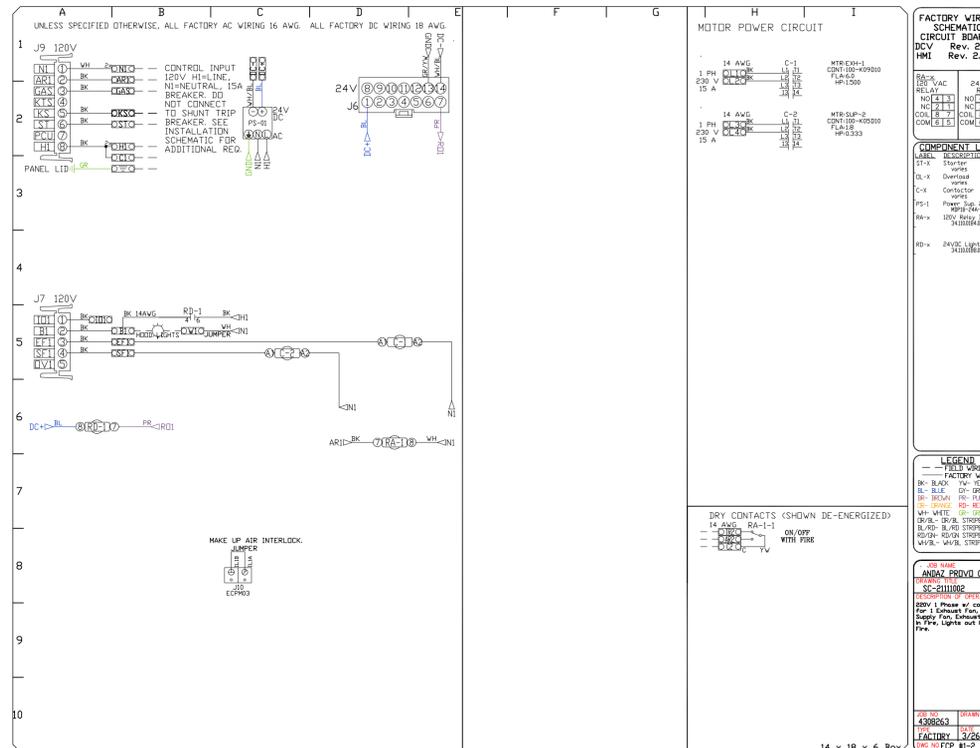
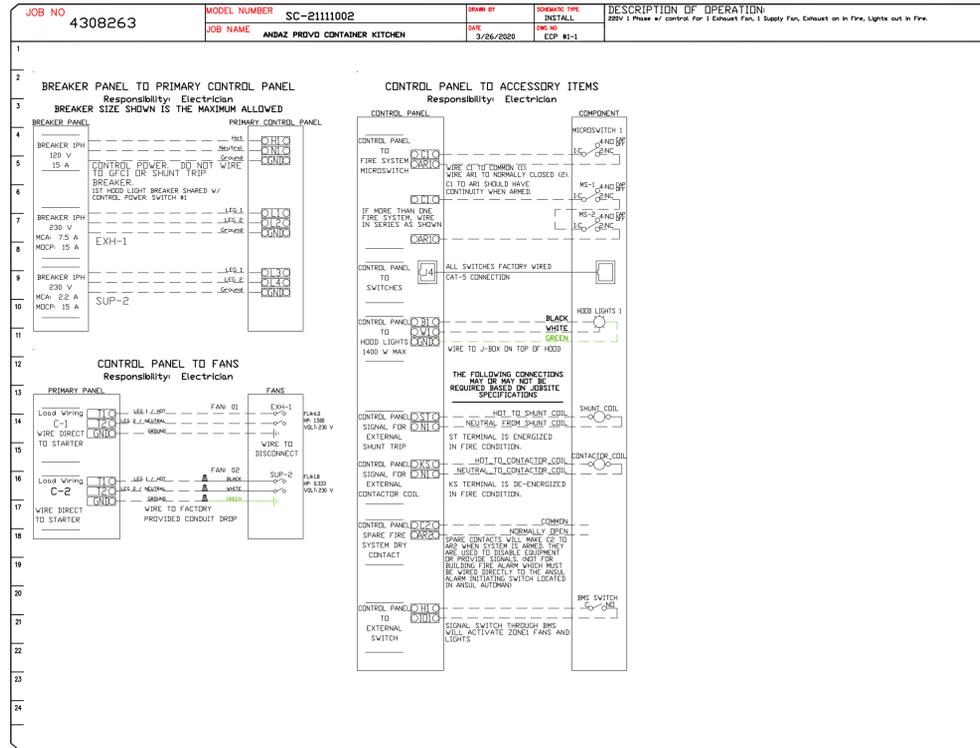
**OPTIONS:**  
MIAMI BASE CERTIFICATION.



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.  
SPECIFY PITCH  
EXAMPLE: 7/12 PITCH = 30° SLOPE

**ELECTRICAL PACKAGE - Job#4308263**

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		TYPE	#	H.P.	VOLT	FLA	
1		SC-2111002	Wall Mount In SS Box	05 - SS Wall Mount Box	1 Light	Smart Controls Basic	Exhaust	1	1500	230	6.0	



**REVISIONS**

NO.	DESCRIPTION	DATE
1		
2		
3		
4		

**CAPTIVE**  
Advanced Hoops Systems, LLC  
www.captivehoops.com  
FL PHONE: EMAIL: jpf@captivewhoops.com

ANDAZ PROVO CONTAINER KITCHEN  
PROVIDENCIALES, TCI

DATE: 3/26/2020  
DWG.#: 4308263  
DRAWN BY:  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING

SHEET NO. 2

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**uni-source SUPPLY**  
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