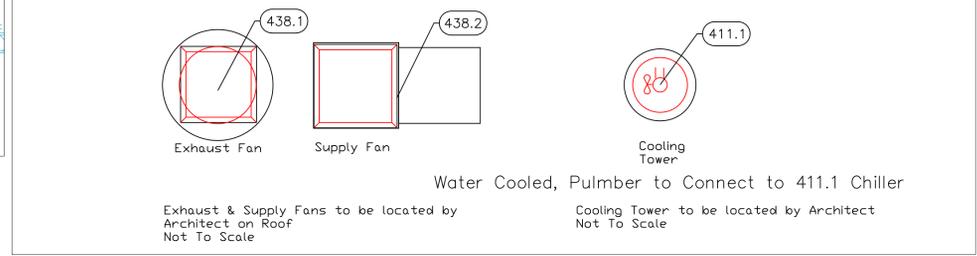
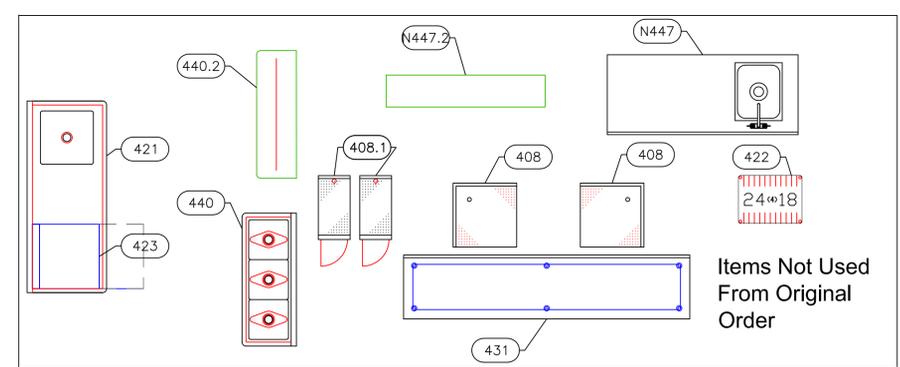
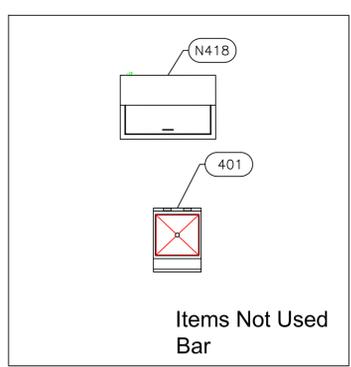


EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
401	Ice Bin	Glastender	IBA-18-ED	1	Existing From Original - Not Used
402	Underbar Mixology Sink Unit	Glastender	MRS-12	1	Existing From Original Order
403	Trash Unit	Glastender	DWB-12	1	
404	Bottle Storage Unit	Glastender	LDA-18S	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	Stoelting	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	Existing From Original - Not Used
N419	Underbar Add-On Unit	Glastender	DWB-14-C	1	
N420	Back Bar Cabinet, Refrigerated	Glastender	C1FB84	1	
N421	Soiled Dishtable	Advance Tabco	DTLU-U60-72R-X	1	Existing From Original Order - Not Used
N421.1	Dishtable, Soiled "L" Shaped	Advance Tabco	DTS-D30-60R	1	
421.1	Pre-Rinse Faucet Assembly	Krowne	17-108WLL	1	Existing From Original Order
421.2	Dishtable 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	
N424	Glass Rack	Glastender	DBG-24-RS	1	
N425	Ice Bin	Glastender	IBA-30-ED	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	Dishtable, 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-12-24	2	Existing From Original Order
N442.1	Shelving, Wall Mounted	Advance Tabco	WS-12-24	2	Existing From Original Order
442.2	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	Q1921-N444	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	1	Existing From Original Order
N445.1	Shelving, Wall Mounted	Advance Tabco	WS-12-24	1	Existing From Original Order
N445.1	Shelving, Wall Mounted	Advance Tabco	WS-12-24-X	5	
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-304R	1	Existing From Original - Not Used
447.1	Deck Mount Faucet	Krowne	15-408L	1	Existing From Original Order
N447.2	Shelving, Wall Mounted	Advance Tabco	WS-12-60	1	Existing From Original - Not Used
N447.2	Shelving, Wall Mounted	Advance Tabco	WS-12-48	1	Existing From Original - Not Used
448	Grease Interceptor	Klinger's Trading	GT-20	1	Existing From Original Order
449	Grease Interceptor	Klinger's Trading	GT-70	2	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	



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.

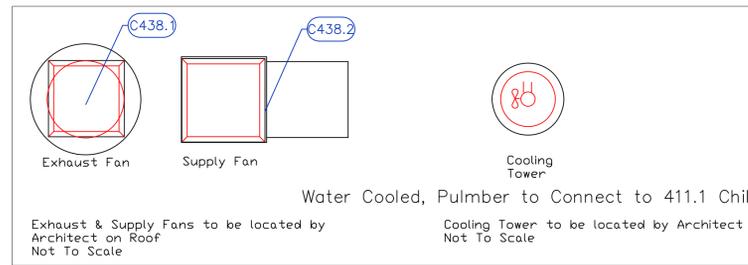
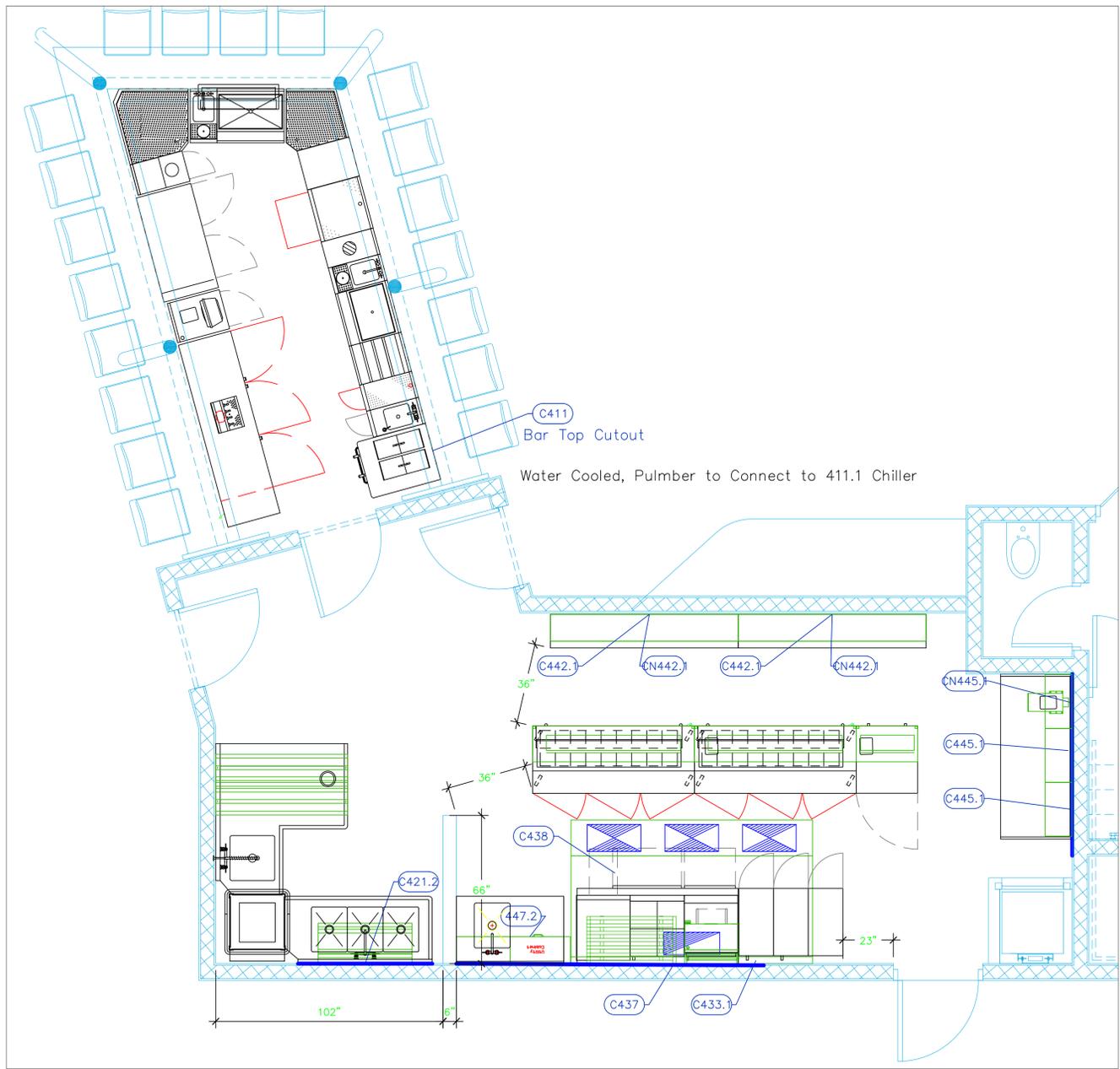
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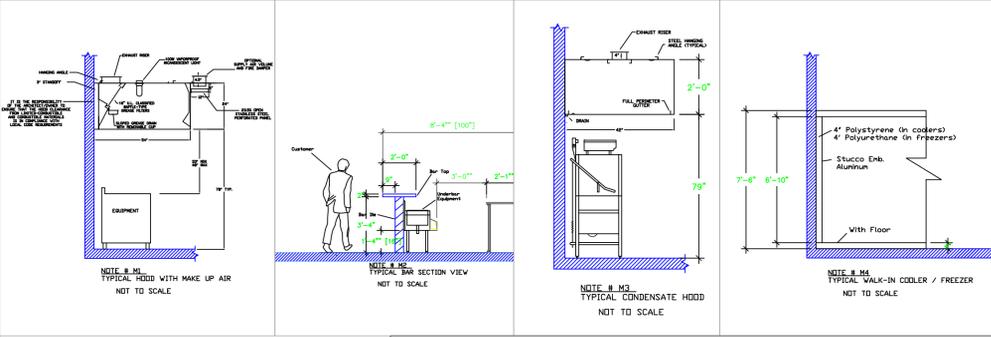
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- LEGEND — MECHANICAL**
- EXHAUST DUCT COLLAR
 - SUPPLY DUCT COLLAR
 - INWALL BACKING FOR WALL SHELVES
 - RECESSED FLOOR
 - RAISED EQUIPMENT PAD

Mechanical Schedule								
ITEM NO.	QTY	DISCRPTION	EXHAUST (L X W)	EXHAUST (CFM)	Makeup Vent Width	SUPPLY (CFM)	Ventilation Remarks	Unit
411	1	Shake Machine					Bar Top will need a cutout	ea
421.2	1	Dishtable 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	1	Shelving, Wall Mounted					Wall Backing, See Note M9	ea
N445.1	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 CLARENCE 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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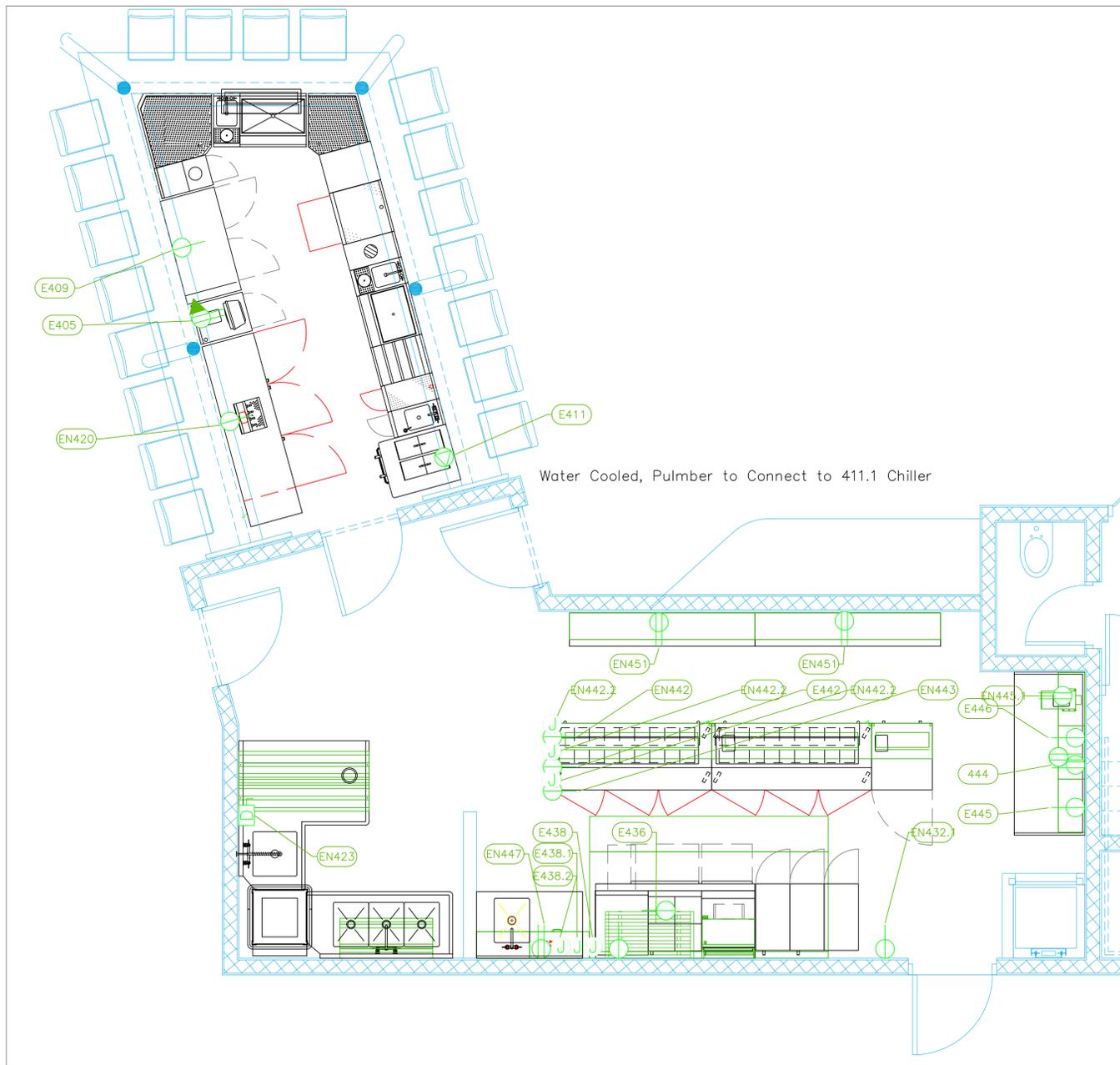
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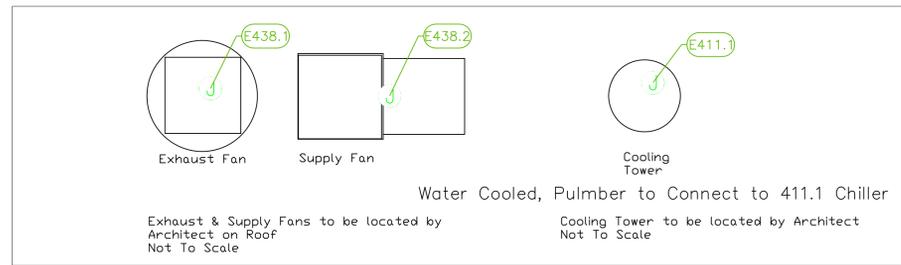
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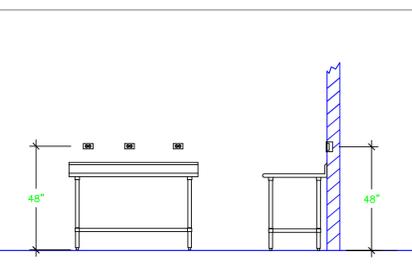


ELECTRICAL SCHEDULE												
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks	Unit
405	Work Center	115	60	1	15			Duplex	24"	1	Power for POS	ea
409	Back Bar Cabinet, Refrigerated	120	60	1	2.75	1/8	5-15P	Simplex	24"	1	Data for POS	ea
411	Shake Machine	208-240	60	1	14.5		6-20P	Special	18"	1		ea
411.1	Cooling Tower	120/208	60	1	2.3	1/6		J-Box	18"	1	Fan Motor	ea
N418	Bottle Cooler	120	60	1	4.5	1/6	5-15P	Simplex	18"	1		ea
N420	Back Bar Cabinet, Refrigerated	120	60	1	7	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
431	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlets, See Note E1	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
445.1	Shelving, Wall Mounted	115	60	1	15			Duplex	60"	1		ea
N445.1	Shelving, Wall Mounted	115	60	1	15			Duplex	60"	1		ea
446	Undercounter Refrigerator	115	60	1	2	1/6	5-15P	Simplex	18"	1		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

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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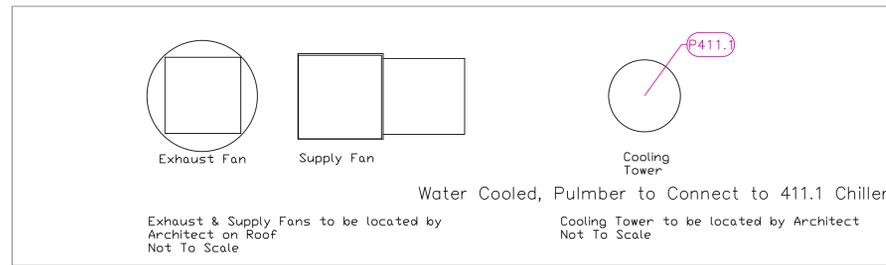
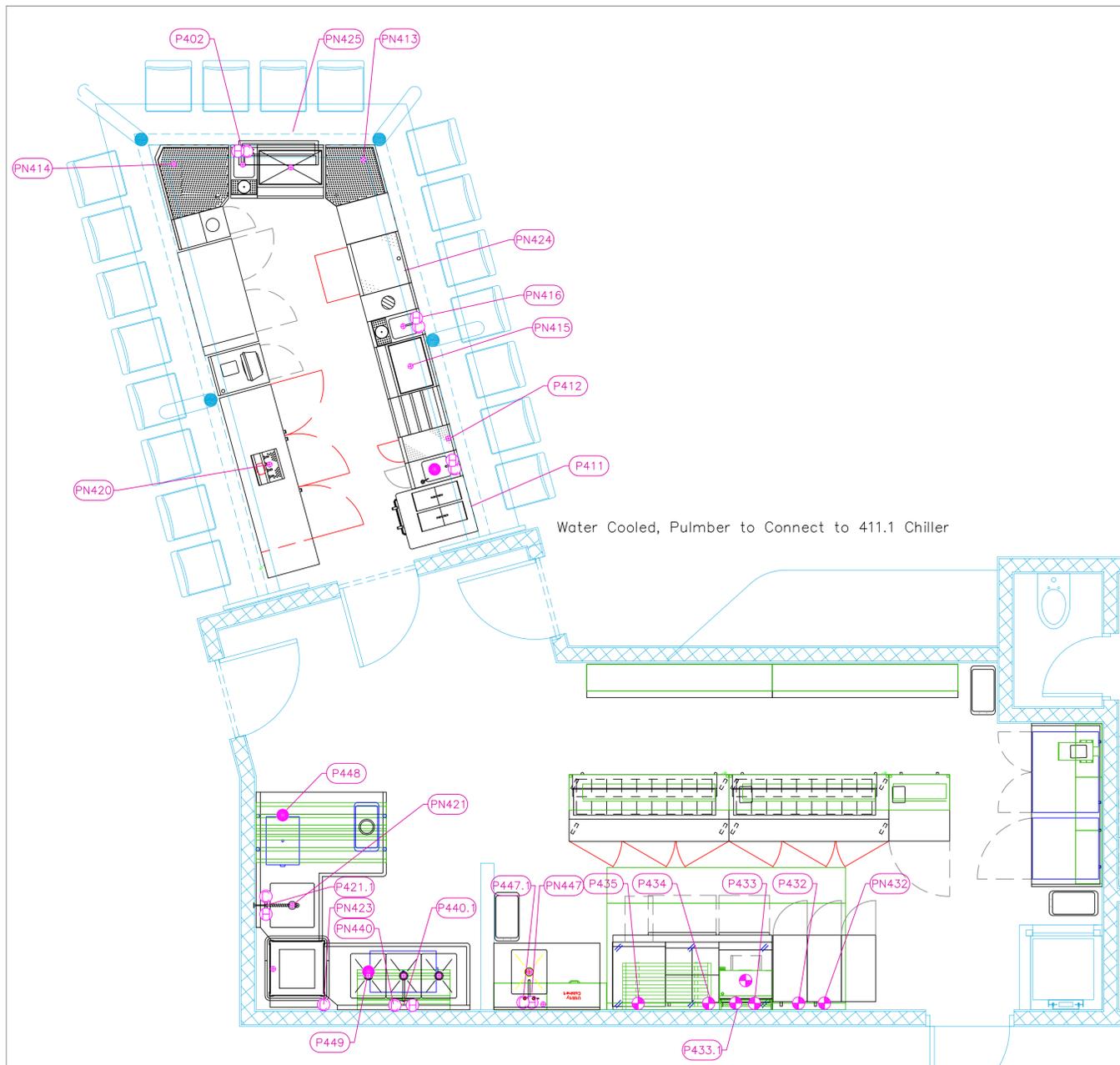
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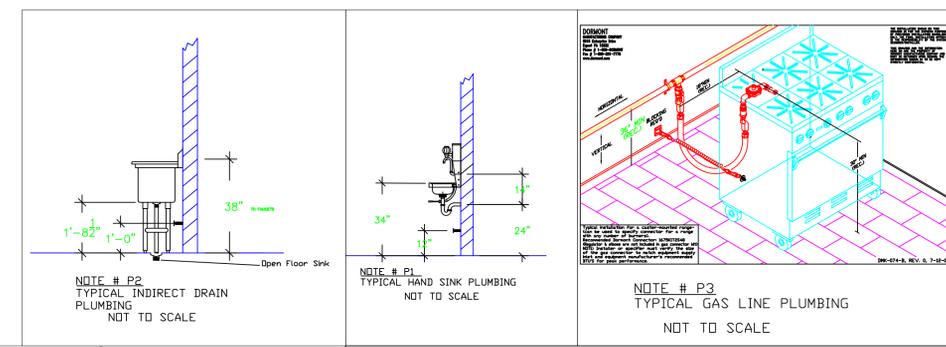
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ITEM NO.	DESCRIPTION	COLD WATER SIZE	HOT WATER SIZE	H&C Rough-In	PLUMBING SCHEDULE			GAS SIZE(IN)	GAS MBTU	QTY	PLUMBING REMARKS	Unit
					DIRECT WASTE SIZE	DIRECT WASTE AFF.	INDIRECT WASTE SIZE					
401	Ice Bin						1-1/2"		1		Waste to Floor Sink	ea
402	Underbar Mixology Sink Unit	3/8"	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
408	Corner Angle Filler						1-1/2"		2		Waste to Floor Sink	ea
408.1	Drainboard						1/2"		2		Waste to Floor Sink	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	Back Bar Cabinet, Refrigerated								1			ea
421	Solled Dishtable						1-1/2"		1			ea
N421	Dishable, Solled 1" Shaped						1-1/2"		1		Waste to Floor Sink	ea
421.1	Pre-Rinse Faucet Assembly	1/2"	1/2"	12"					1			ea
423	Dishwasher, Undercounter	3/4"		12"			1-3/8" OD		1		Water size note: 3/4" male GHT (connect to true 1/2" ID Line)	ea
N423	Dishwasher, Door Type, Ventless	3/4"		12"			1-1/2"		1		Waste to Floor Sink	ea
N424	Glass Rack						1/2"		1			ea
N425	Ice Bin						1-1/2"		1			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
440	Three (3) Compartment Sink						(3) 1-1/2"		1		Waste to Grease Trap	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"			1-1/2"		1			ea
N447	Work Table with Prep Sinks(s)								1			ea
447.1	Deck Mount Faucet	1/2"	1/2"	12"			1-1/2"		1			ea
448	Grease Interceptor								1		Installed by Plumber	ea
449	Grease Interceptor								2		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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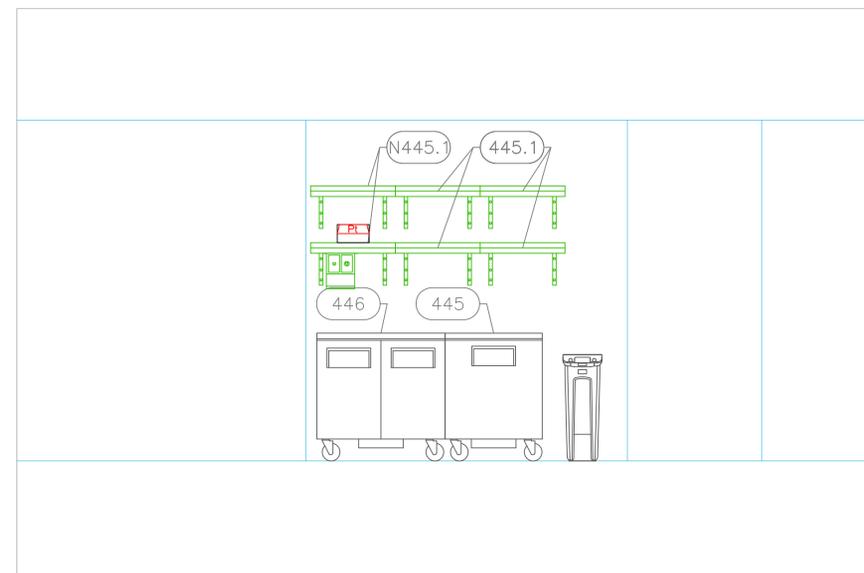
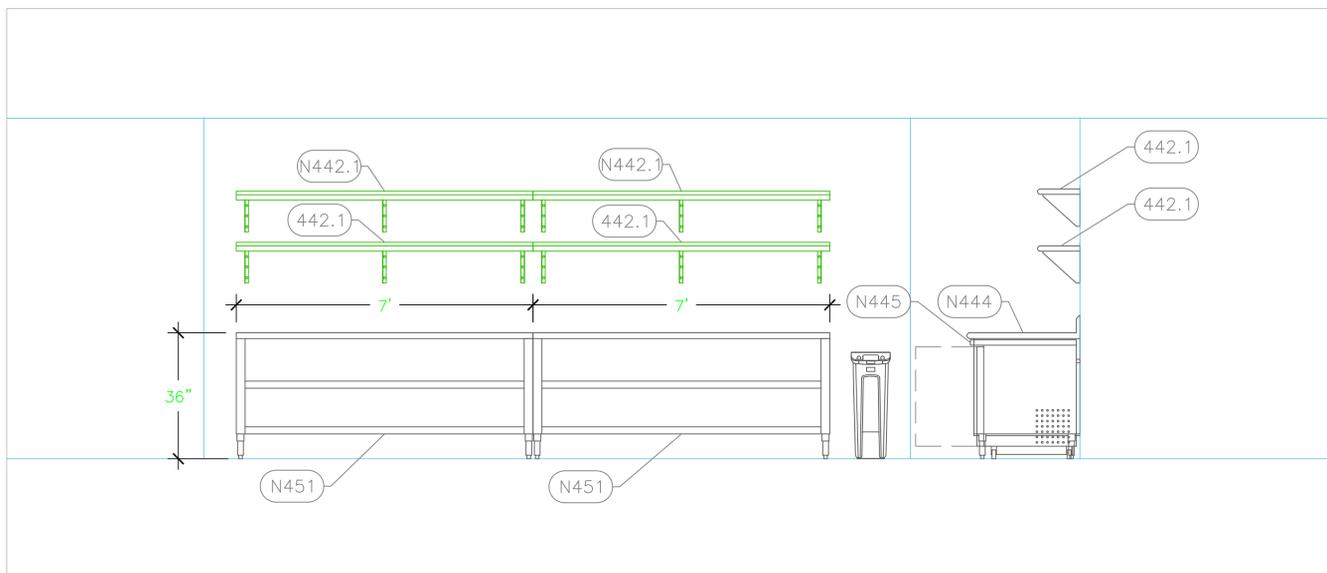
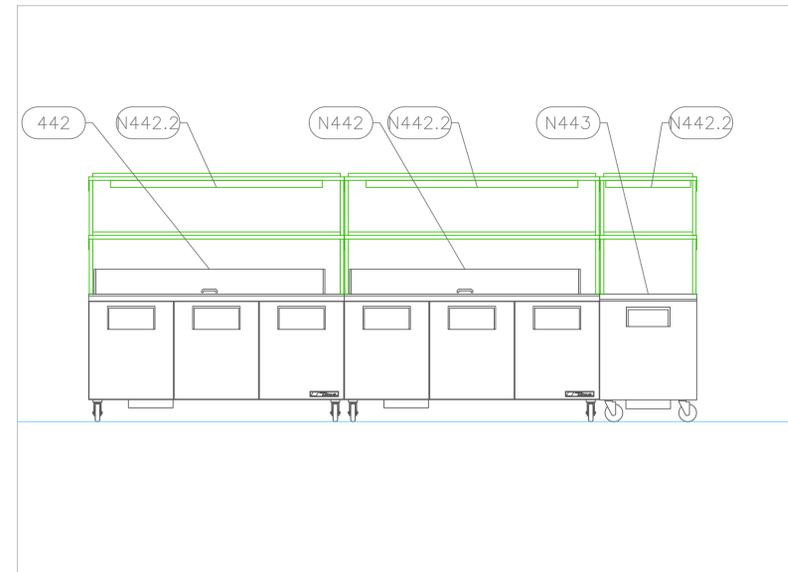
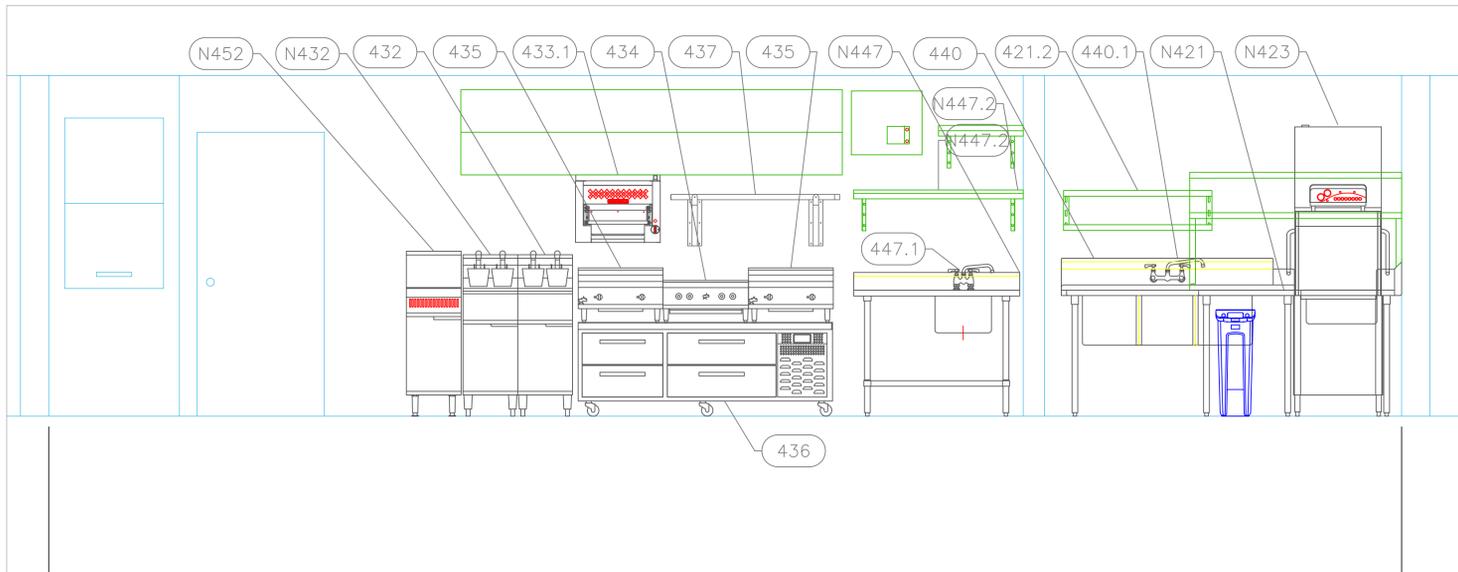


INTERNATIONAL INC.
 2055 W 73rd Street, Miami, FL 33016
 Ph: (305)826-8696 Fax: (305)826-9131

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Date
Jan 27, 2026
 Drawn By
Dayne Gauntlett
 Scale
1/2" = 1'

Sheet
BB-5.1



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

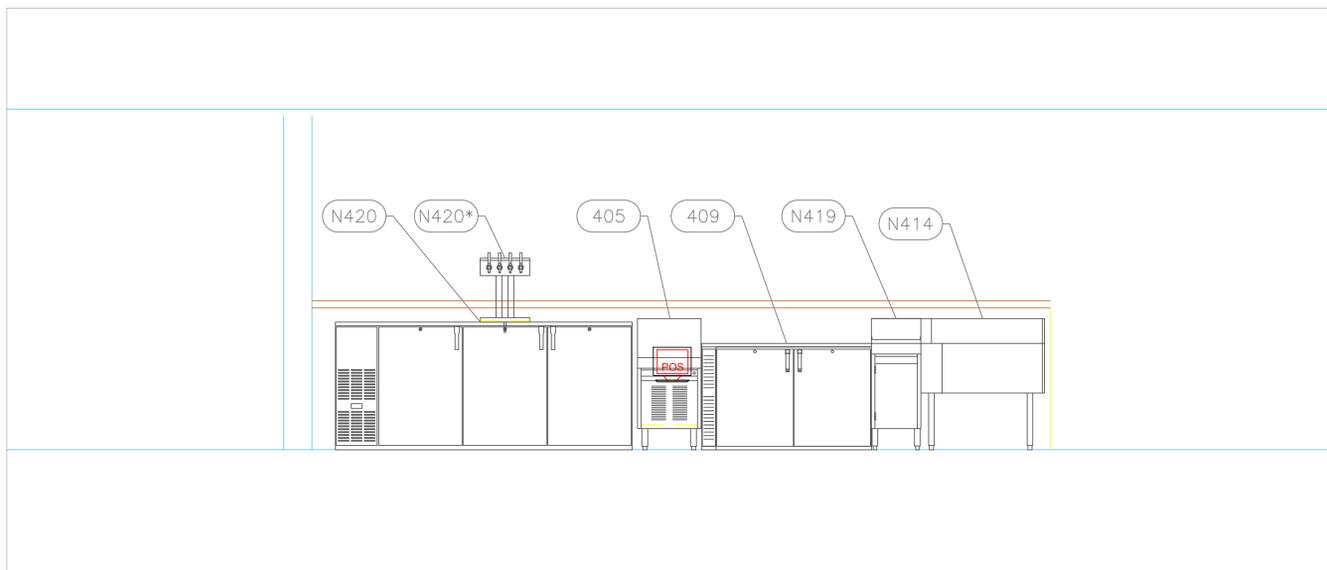
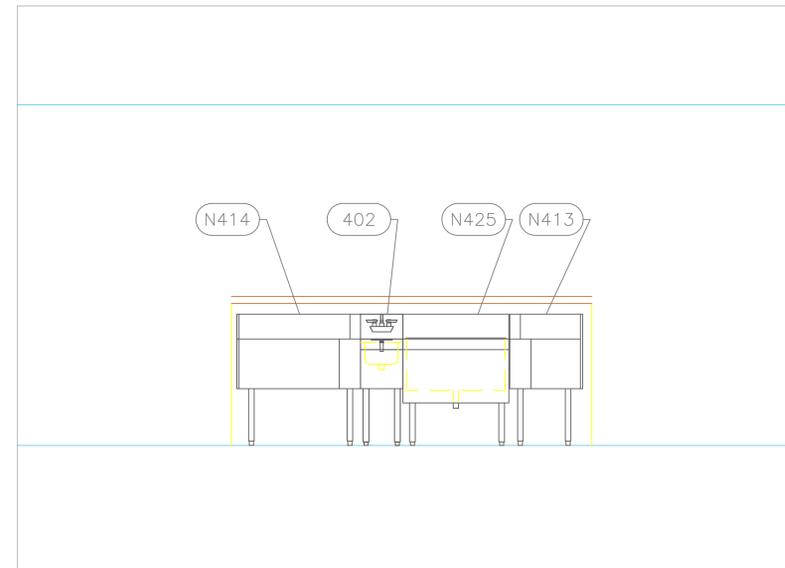
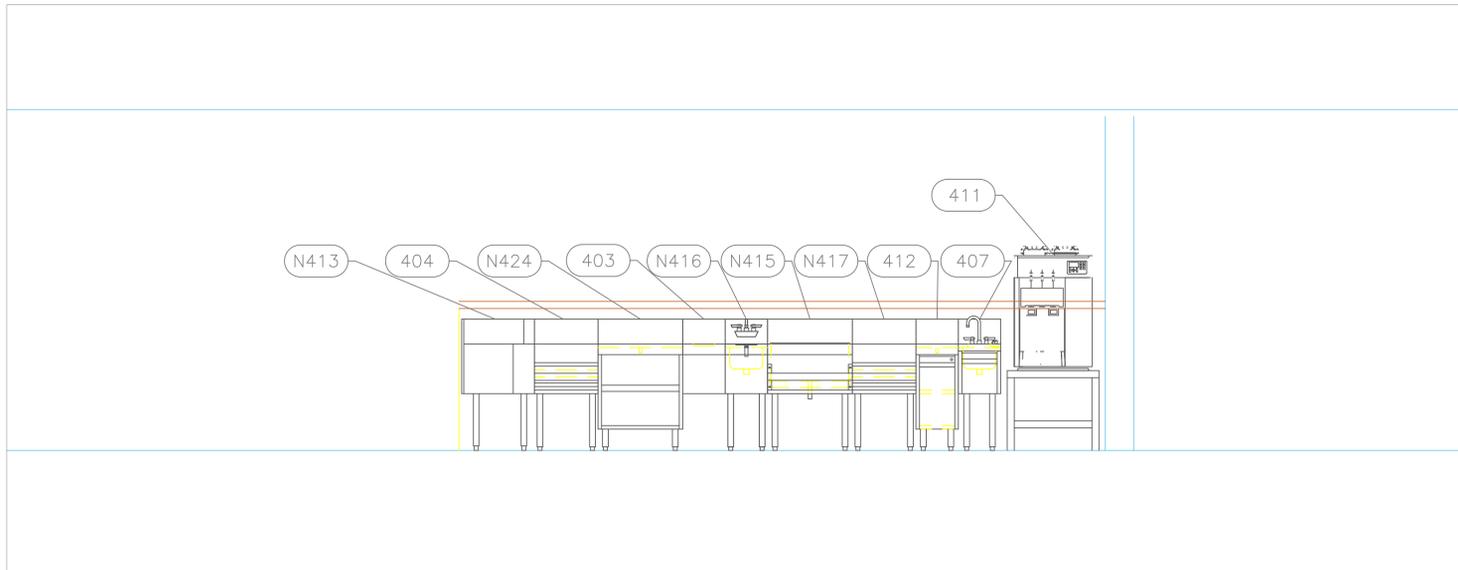


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HOOD INFORMATION - Job#4308263

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 PIPING	HOOD HANGING WGT
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM TYPE	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"

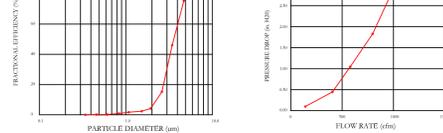
CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH UL 710 AND NFPA 96 AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:
ETL SANITATION LISTED
ETL LISTED FILE# 3054804-001

SPECIFICATION: CAPTRATE® GREASE-STOP® SOLID FILTER

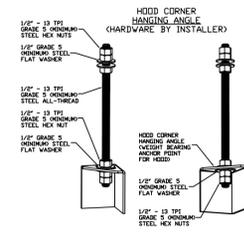
THE CAPTRATE GREASE-STOP SOLID FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR Baffle DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

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
PRESSURE DROP VS. FLOW RATE

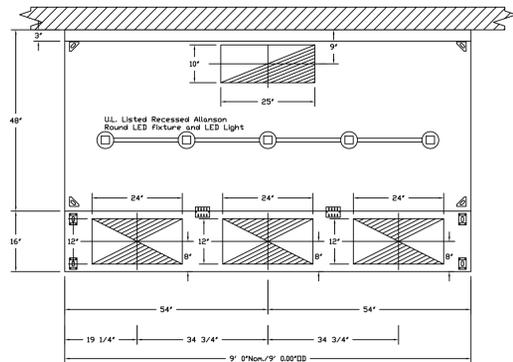


CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA 96
NSF STANDARD #2
UL STANDARD #1046
INT. MECH. CODE (IMC)
ULC-5649



ASSEMBLY INSTRUCTIONS

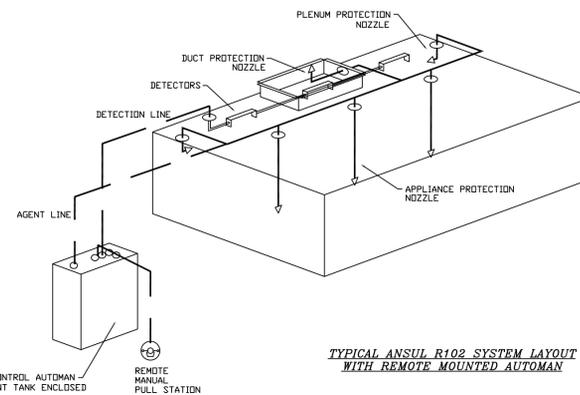
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND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



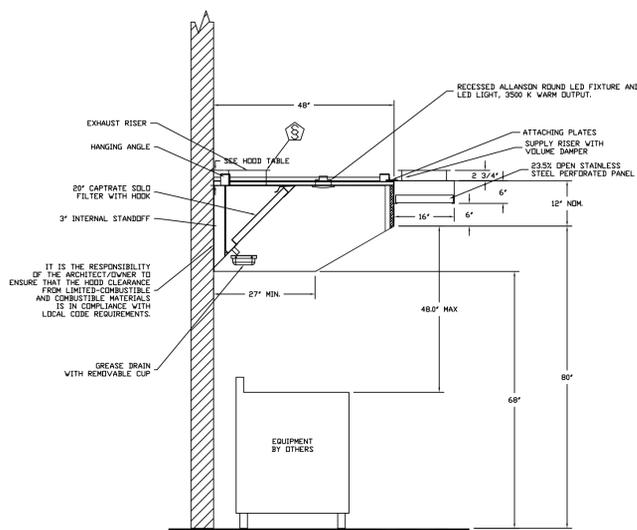
PLAN VIEW - Hood #1
9' 0.00" LONG 4812AH-SND-2-PSP-F

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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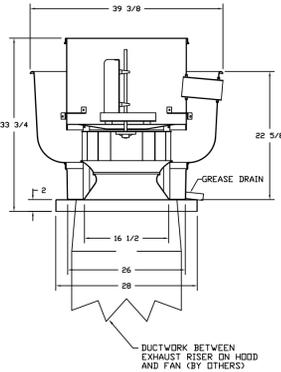
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BB-6.1

EXHAUST FAN INFORMATION - Job#4308263

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	#	VOL.T	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



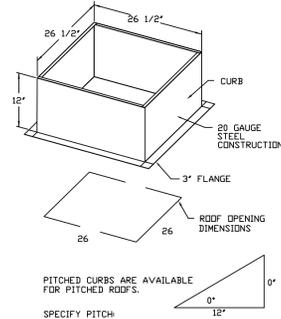
FEATURES:

- 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.

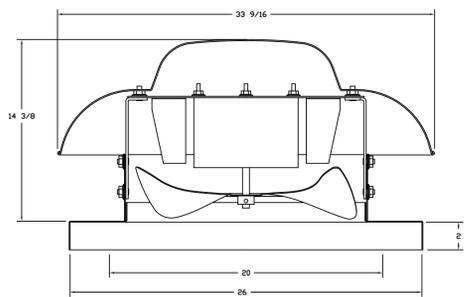


PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.
SPECIFY PITCH
EXAMPLE: 7/12 PITCH = 30° SLOPE

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.	#	VOL.T	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

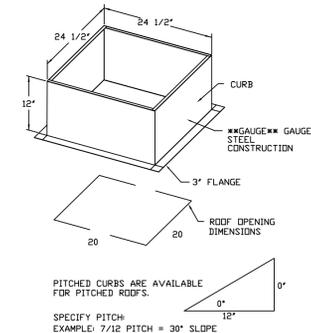
FAN #2 DMUA18FA - SUPPLY FAN



FEATURES:

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

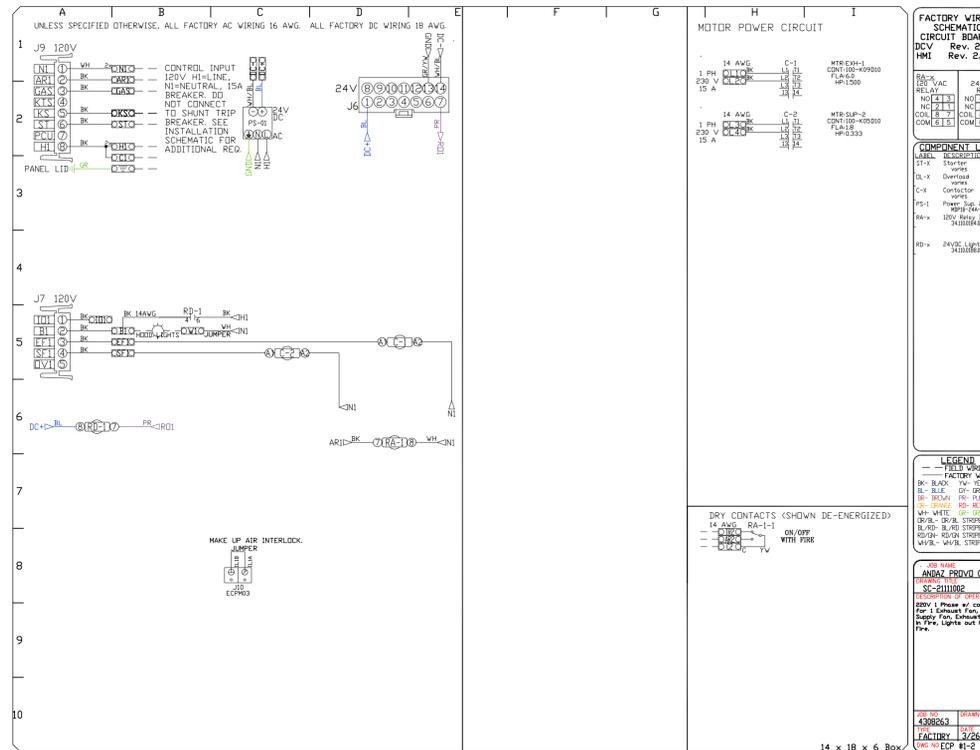
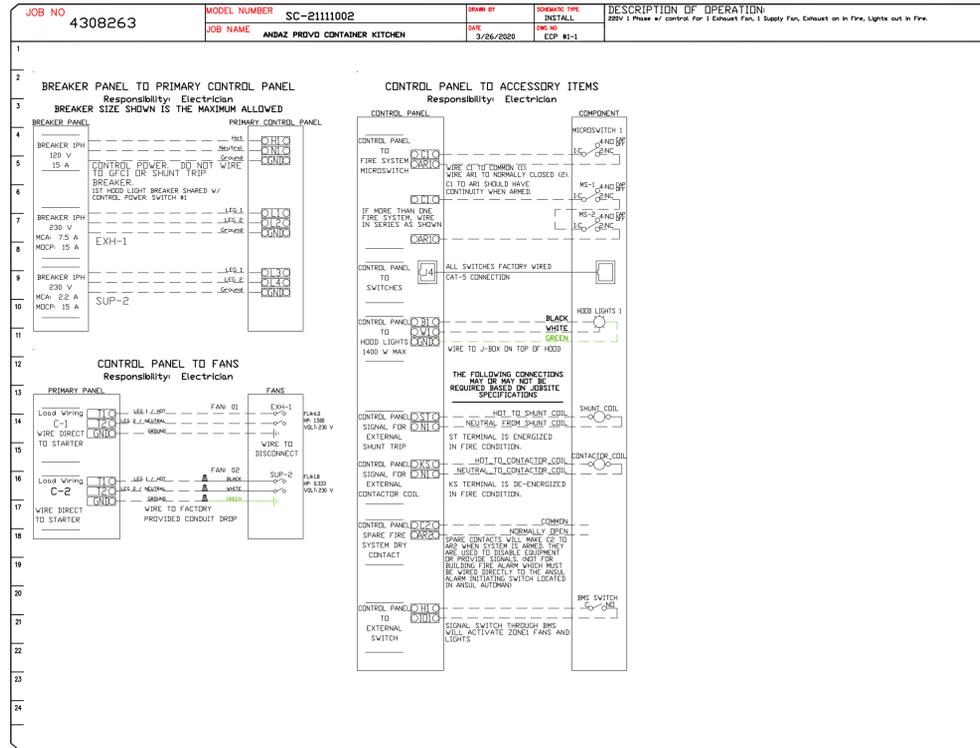
OPTIONS:
MIAMI BASE CERTIFICATION.



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.	VOL.T	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
							Supply	1	0.333	230	1.8



REVISIONS

NO.	DESCRIPTION	DATE
1		
2		
3		
4		



ANDAZ PROVO CONTAINER KITCHEN
PROVIDENCIALES, TCI

DATE: 3/26/2020
DWG.#: 4308263
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MASTER DRAWING

SHEET NO. 2

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uni-source SUPPLY
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