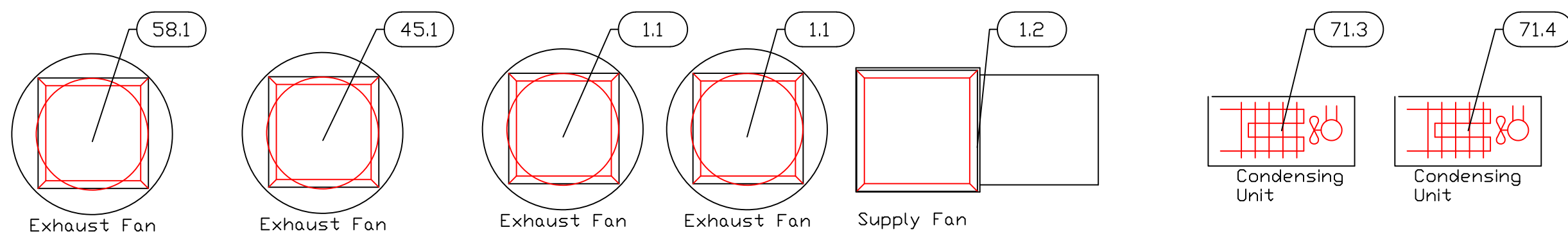


ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	Main Hood	Captive-Aire	HOOD - MAIN	1	
1.1	Exhaust Fan	Captive-Aire	E FAN - MAIN	2	
1.2	Supply Fan	Captive-Aire	S FAN - MAIN	1	
2	Range, 48", 8 Open Burners	Southbend	4482DC	1	
2.1	Salamander Broiler, Gas	Southbend	P36-RAD	1	
3	Gas Countertop Griddle	Southbend	HDG-24-M	1	
4	Hotplate, Countertop, Gas	Southbend	HDO-36	1	
5	Equipment Stand, Refrigerated Base	Southbend	20080SB	1	
6	Gas Floor Fryer	Southbend	SB45S	2	
7	Convection Oven / Proofer, Electric	Doyon	JAOP3	1	
8	Pizza Bake Oven, Countertop, Gas	Doyon	PIZ3G	1	
9	Floor Trough	Emjac	TRE-72-PFG	2	
10	Chef's Table	Emjac	CHEF TABLE	1	
10.1	Deck Mount Faucet	Krowne	15-401L	1	
10.2	Heat Lamp	Nemco	6151-24	1	See Elevation
10.3	Heat Lamp	Nemco	6151-60	1	See Elevation
10.4	Heat Lamp	Nemco	6151-36	1	See Elevation
11	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	CRA68-12-D	1	
12	Cold Food Well Unit, Drop-In, Refrigerated	Wells	RCP-300	1	
13	Hot Food Well Unit, Drop-In, Refrigerated	Wells	MCD-200TDM	1	
14	Worktable	Emjac	PT	1	
31	Beverage Counter	Emjac	BEV-30-84R	1	
31.1	Wall / Splash Mount Faucet	Krowne	14-401L	1	
31.2	Shelving, Wall Mounted	Advance Tabco	WS-12-84	1	
32	Island Counter	Emjac	GM ISLAND	1	
33	Ice Cream Dipping Cabinet	Glastender	DI-FR	1	
34	Undercounter Refrigerator	Continental Refrigerator	CRA43-U	1	
35	Garge Mange Counter	Emjac	CM COUNTER	1	
35.1	Deck Mount Faucet	Krowne	15-410L	1	
35.2	Heat Lamp	Nemco	6151-60	1	
36	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	SW60-16C-FB	1	
36.1	Shelving, Wall Mounted	Advance Tabco	WS-12-120	1	
37	Reach-In Refrigerator	Continental Refrigerator	1RS-SS-GD-HD	1	
38	Electric Drop-In Fryer	Wells	F-556	1	
39	Undercounter Refrigerator	Continental Refrigerator	CRA43-U	1	
40	Dishwasher, Conveyor Type	Jackson WWS	WAREFORCE 44	1	
42	Soiled Dishtable	Emjac	SOILED	1	
42.1	Pre-Rinse Faucet Assembly	Krowne	17-108WL	1	
43	Clean Dishtable	Inox	CLEAN	1	
44	Soak Sink	Inox	SOAK SINK	2	
45	Exhaust Hood	Captive-Aire	DISH HOOD	1	
45.1	Exhaust Fan	Captive-Aire	FAN D	1	
46	Rack Dolly	Cambro	CD2020H401	1	
47	Pot Rack	Emjac	SC-60	1	
51	Work Table, Stainless Steel Top	Emjac	KMS-366	1	
51.1	Shelving, Wall Mounted	Advance Tabco	WS-12-72	1	
52	Bun / Sheet Pan Rack	Advance Tabco	PR20-3W	1	
53	Planetary Mixer	Univex	SRM40+	1	
54	Work Table, Stainless Steel Top	Emjac	KMS-364.5	1	
54.1	Deck Mount Faucet	Krowne	15-410L	1	
54.2	Shelving, Wall Mounted	Advance Tabco	WS-12-84	1	
55	Reach-In Refrigerator	True	F-49-HC	1	
56	Wire Shelving Unit	Nexel	24426N	1	
57	Hose Reel	T&S Brass	B-7142-02	1	
58	Exhaust Hood	Captive-Aire	HOOD - BAKE	1	
58.1	Exhaust Fan	Captive-Aire	E FAN - BAKE	1	
59	Hand Sink	Advance Tabco	7-PS-56	1	
61	Three (3) Compartment Sink	Advance Tabco	FC-3-1818-18RL	1	
61.1	Wall / Splash Mount Faucet	Krowne	14-814L	1	
61.2	Overshelf	Advance Tabco	PS-12-84	1	
62	Wire Shelving Unit	Nexel	18726N	1	
63	Ice Cuber	Kold-Draft	GBX1064AC	1	
63.1	Ice Bin for Ice Machines	Kold-Draft	KDB950D	1	
63.2	Ice Crusher	Kold-Draft	T284	1	
63.3	Water Filtration System, for Ice Machines	3M Purification	ICE190-S	1	
64	Floor Trough	Emjac	FTTG-1248	1	
71	Walk-in Combo	Arctic Industries	CUSTOM	1	
71.1	Evaporator for Cooler	Arctic Industries	AA26-70B-AE-L	1	
71.2	Evaporator for Freezer	Arctic Industries	AE16-46B-DE-L	1	
71.3	Remote Condenser Unit for Cooler	Arctic Industries	RFH080E44-D	1	
71.4	Remote Condenser Unit for Freezer	Arctic Industries	RFH150L44-D	1	
72	Refrigerator, Fish / Poultry	Continental Refrigerator	DL1RS-SS-F	1	
73	Two (2) Compartment Sink	Advance Tabco	FC-2-2424-18R	1	
73.1	Wall / Splash Mount Faucet	Krowne	14-814L	1	
73.2	Shelving, Wall Mounted	Advance Tabco	WS-12-60	1	
74	Work Table, Poly Top	Emjac	SPT-305	1	
75	Wire Shelving Unit	Nexel	18486N	4	
91	Dolly Cart	SICO	3909-100XXX	1	Future
92	Cabinet, Hand Lift	SICO	4918-700X	6	Future
93	Room Service Table	SICO	TRB82FSEX02BG	6	Future
94	Beverage Counter	Advance Tabco	BEV-30-96L	1	
94.1	Drop-In Ice Bin	Advance Tabco	D-24-IBL	1	
94.2	Shelving, Wall Mounted	Advance Tabco	WS-12-84	1	
94.3	Wall / Splash Mount Faucet	Krowne	14-401L	1	
96	Espresso Cappuccino Machine	Astra Manufacturing	M2C 014	1	
97	Coffee Grinder	Astra Manufacturing	MG 200	1	
97	Reach-In Refrigerator	Continental Refrigerator	1RES-GD-HD	1	
98	Coffee Brewer	BUNN	34600.0000	1	
98.1	Coffee Grinder	BUNN	35600.0022	1	
98.2	Thermal Server Parts/Accessories	BUNN	39795.0003	2	
99	Work Table, Stainless Steel Top	Advance Tabco	KMS-245	1	
99.1	Shelving, Wall Mounted	Advance Tabco	WS-15-24	1	
100	Hand Sink	Advance Tabco	7-PS-56	1	
101	Printer	POS	PRINTER	4	By Owner/Operator
102	POS System	POS	POS	1	By Owner/Operator
103	Phone	POS	PHONE	1	By Owner/Operator
104	Camera	POS	CAMERA	1	By Owner/Operator

# 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.

Fans & Condensing Units to be located by Architect on Roof Not To Scale



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**Main Kitchen**

**San Pedro, Belize**

**uni-source SUPPLY**

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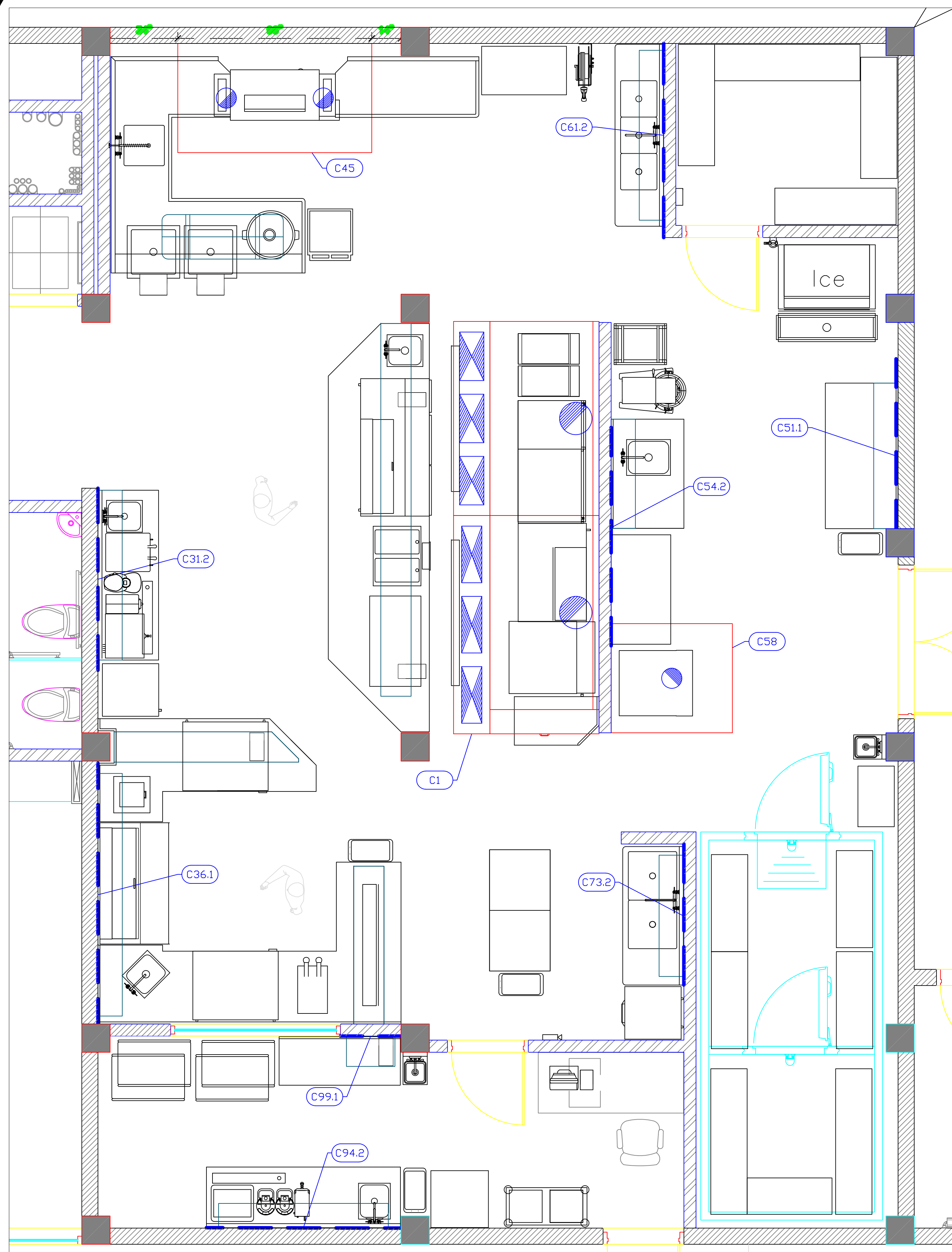
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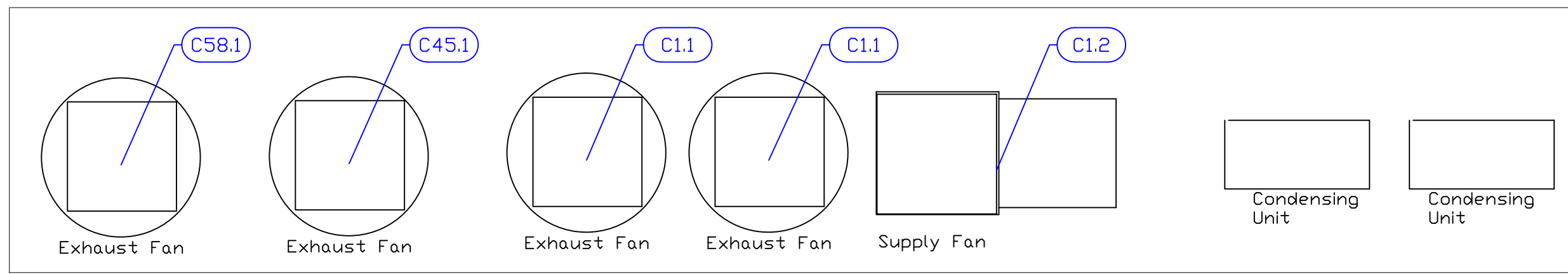
Drawn By  
**Dayne Gauntlett**

Scale  
**3/8" = 1'0"**

Sheet  
**MK-1**

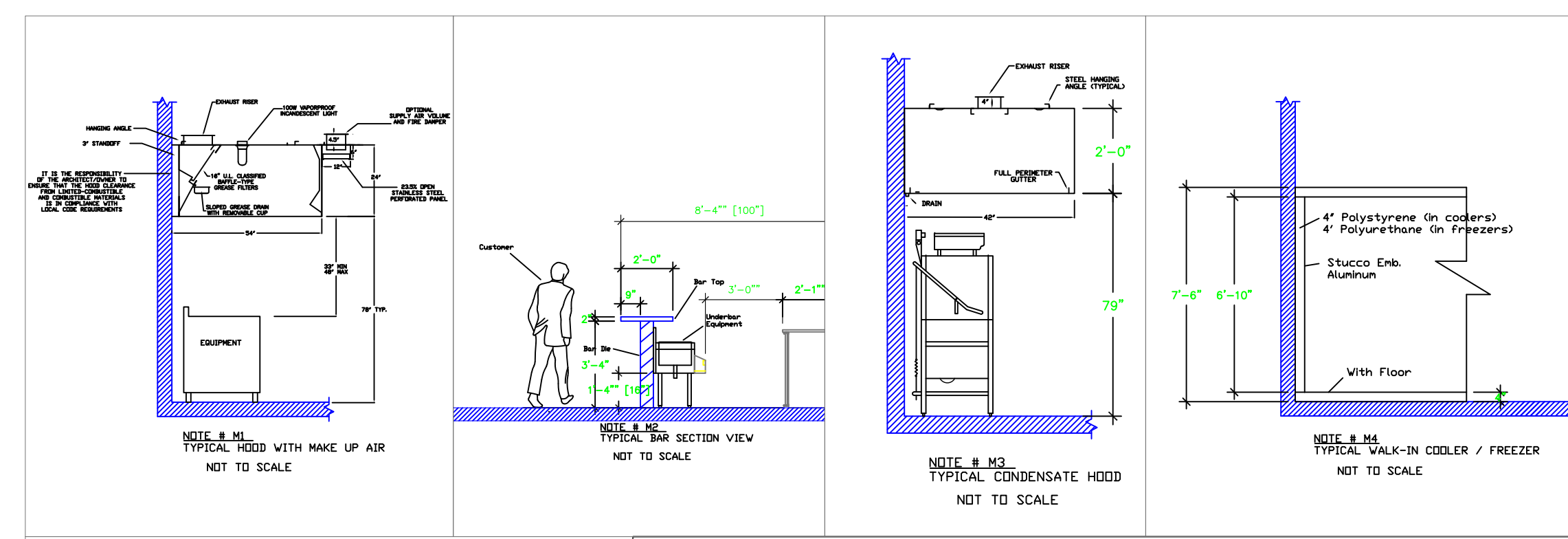


Mechanical Schedule							
ITEM NO.	QTY	DISCRPTION	EXHAUST (L X W)	EXHAUST (CFM)	SUPPLY (L X W)	SUPPLY (CFM)	Ventilation Remarks
1	1	Main Hood	(2) 16"dia	(2) 2120	(6) 24"x12"	(2) 1908	
1.1	2	Exhaust Fan		2120			
1.2	1	Supply Fan				3816	
31.2	1	Shelving, Wall Mounted					Wall Backing See Note M9
36.1	1	Shelving, Wall Mounted					Wall Backing See Note M9
45	1	Exhaust Hood	(2) 10"dia	1200			
45.1	1	Exhaust Fan	17.5"x17.5"	900			
51.1	1	Shelving, Wall Mounted					Wall Backing See Note M9
54.2	1	Shelving, Wall Mounted					Wall Backing See Note M9
58	1	Exhaust Hood	10" dia	675			
58.1	1	Exhaust Fan		675			
61.2	1	Overshelf					Wall Backing See Note M9
73.2	1	Shelving, Wall Mounted					Wall Backing See Note M9
94.2	1	Shelving, Wall Mounted					Wall Backing See Note M9
99.1	1	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



**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

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.

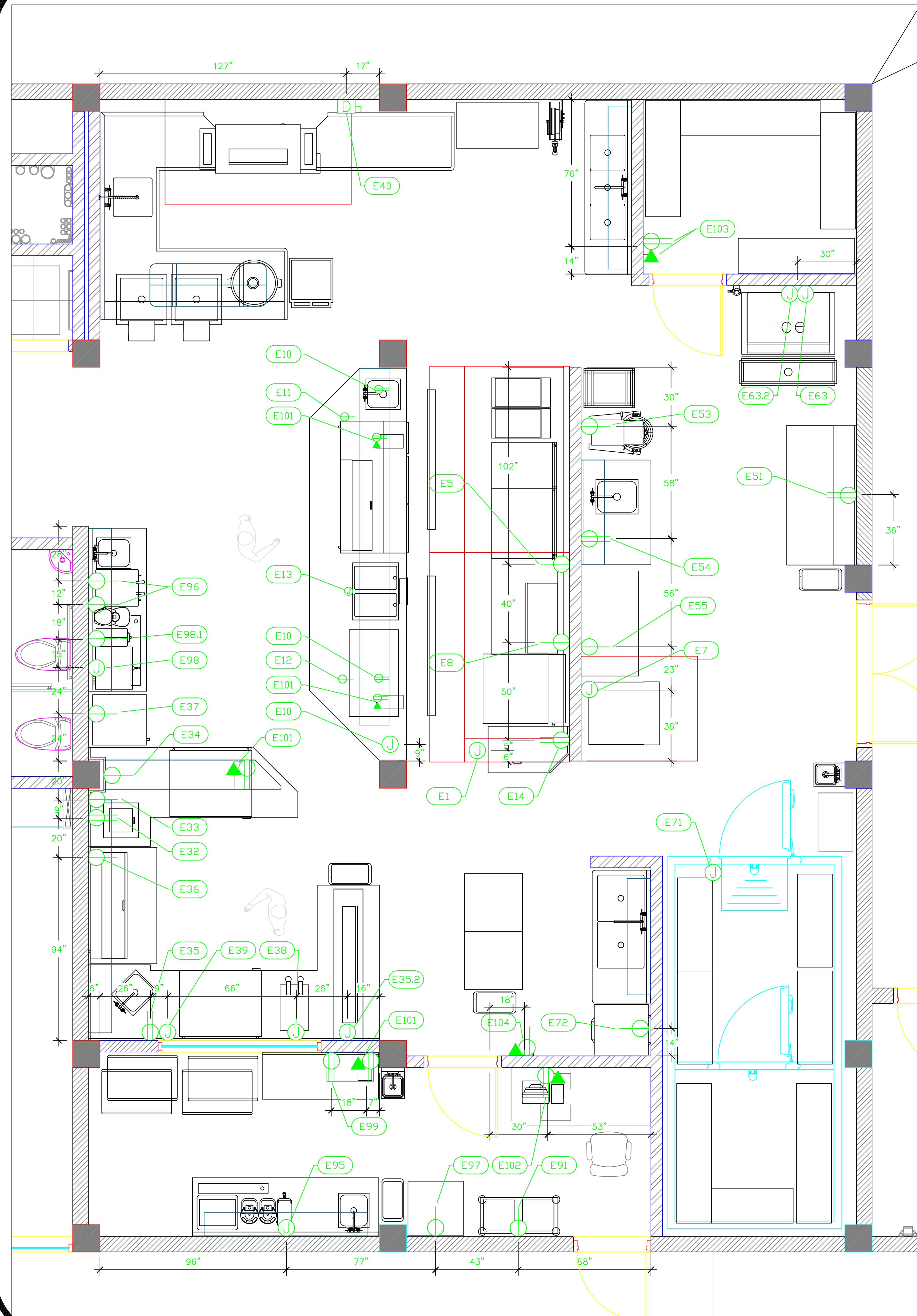
  
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**San Pedro, Belize**

  
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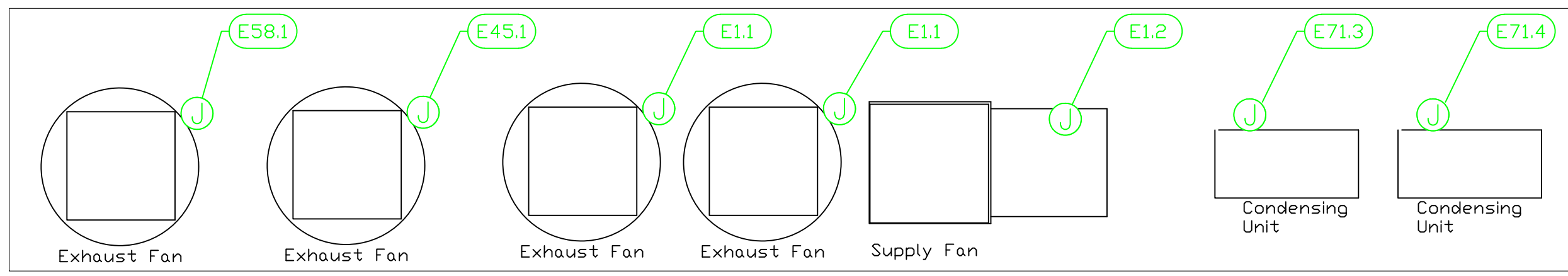
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 Drawn By  
**Dayne Gauntlett**  
 Scale  
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Sheet  
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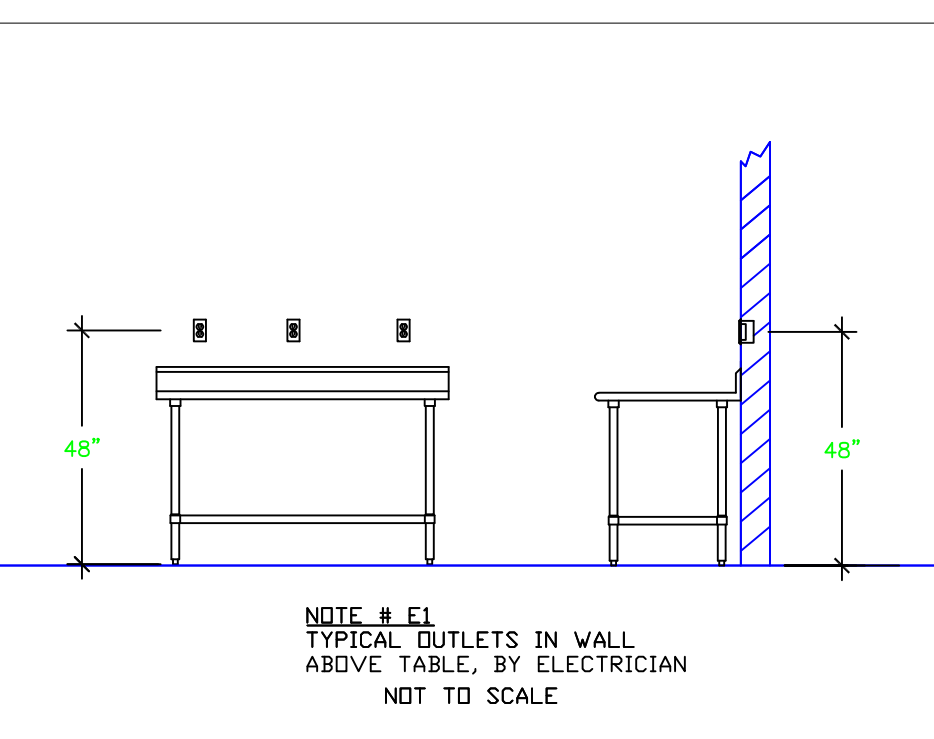


ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
1	Main Hood	115	60	1	15			J-Box	108"	1	Elec for Lights in Hood
1.1	Exhaust Fan	208	60	3	3.8	3		J-Box	108"	2	Elec at Hood Control Box
1.2	Supply Fan	208	60	3	9.5	3		J-Box	108"	1	Elec at Hood Control Box
5	Equipment Stand, Refrigerated Base	120	60	1	6.0	1/4		Simplex	18"	1	
7	Convection Oven / Proofer, Electric	120/208	60	3	36.0			J-Box	48"	1	4 wires + ground
8	Pizza Bake Oven, Countertop, Gas	120	60	1	10.0	3/4	5-15P	Simplex	18"	1	
10	Chef's Table	120/208	60	1	Verify			J-Box	Floor	1	Main Incoming for Elec Panel, See Shops
		120	60	1	15			Duplex	Floor	1	Conv Outlets Prewired to Elec Panel
10.2	Heat Lamp	120	60	1	4.2			J-box	n/a	1	Elec. Supply Prewired from #10 Elec. Panel
10.3	Heat Lamp	120	60	1	11.7			J-box	n/a	1	Elec. Supply Prewired from #10 Elec. Panel
10.4	Heat Lamp	120	60	1	7.1			Direct		1	
11	Sandwich / Salad Preparation Refrigerator	115	60	1	6.7	1/3	5-15P	Simplex	n/a	1	Elec. Supply Prewired from #10 Elec. Panel
12	Cold Food Well Unit, Drop-In, Refrigerated	115	60	1	5.5	1/4	5-15P	Simplex	n/a	1	Elec. Supply Prewired from #10 Elec. Panel
13	Hot Food Well Unit, Drop-In, Electric	208/240	60	1				J-Box	n/a	1	Elec. Supply Prewired from #10 Elec. Panel
14	Worktable	115	60	1	15			Duplex	48"	1	Convenience Outlet. See Note E1
32	Island Counter	115	60	1	15			Duplex	48"	1	Convenience Outlet. See Note E1
33	Ice Cream Dipping Cabinet	120	60	1	4.75	1/4	5-15P	Simplex	48"	1	Convenience Outlet. See Note E1
34	Undercounter Refrigerator	115	60	1	6.0	1/4	5-15P	Simplex	18"	1	
35	Garge Mangle Counter	115	60	1	15			Duplex	48"	1	Convenience Outlet. See Note E1
35.2	Heat Lamp	120	60	1	11.7			J-Box	18"	1	
36	Sandwich / Salad Preparation Refrigerator	115	60	1	6.6	1/4	5-15P	Simplex	18"	1	
37	Reach-In Refrigerator	115	60	1	8.1	1/3	5-15P	Simplex	76"	1	
38	Electric Drop-In Fryer	208	60	1	27.7			J-Box	18"	1	
39	Undercounter Refrigerator	115	60	1	6.0	1/4	5-15P	J-Box	18"	1	
40	Dishwasher, Conveyor Type	208	60	3	56.7			Disconnect	18"	1	Disconnect for Wet Location
45.1	Exhaust Fan	115	60	1	5.6	1/2		J-Box	48"	1	Elec. at Hood Switch. See Note E6
51	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlet. See Note E1
53	Planetary Mixer	115	60	1	9	1		Simplex	18"	1	
54	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlet. See Note E1
55	Reach-In Refrigerator	115	60	1	5.4	1/2	5-15P	Simplex	18"	1	
58.1	Exhaust Fan	115	60	1	4.4	1/3		J-Box	48"	1	Elec. at Hood Switch. See Note E6
63	Ice Cuber	208-230	60	1	11.0			J-Box	60"	1	
63.2	Ice Crusher	208-230	50/60	1	4.1			J-Box	60"	1	
71	Walk-in Combo	115	60	1	15			J-box	ceiling	1	Elec. for lights in walk-in
71.1	Evaporator for Cooler	115	60	1	1.8			J-box	ceiling	1	Interconnect with Condenser 71.3
71.2	Evaporator for Freezer	230	60	1	4.85			J-box	ceiling	1	Interconnect with Condenser 71.4
71.3	Remote Condenser Unit for Cooler	208	60	1	15	1/2		J-box	18"	1	Location by Architect
71.4	Remote Condenser Unit for Freezer	208	60	1	19.7	1-1/2		J-box	18"	1	Location by Architect
72	Refrigerator, Fish / Poultry	115	60	1	6.9	1/4		Simplex	76"	1	
91	Dolly Cart	120	60	1	15			Simplex	18"	1	
92	Cabinet, Hand Lift	120	60	1	2.5			Cord & Plug	n/a	6	Cabinets connect to Cart #91
96	Espresso Cappuccino Machine	115	60	1	20		5-15P	Simplex	48"	1	
	Coffee Grinder	115	60	1	4.0		5-15P	Simplex	48"	1	
97	Reach-In Refrigerator	115	60	1	8.1	1/3	5-15P	Simplex	76"	1	
98	Coffee Brewer	120/240	60	1	27.5			J-Box	48"	1	See Note E1
98.1	Coffee Grinder	120	60	1	11			Simplex	48"	1	See Note E1
99	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlet. See Note E1
101	Printer	115	60	1	15			Duplex	60"	4	Confirm Requirements with Owner
								DATA	60"	4	Confirm Requirements with Owner
102	POS System	115	60	1	15			Duplex	48"	1	Confirm Requirements with Owner
								DATA	48"	1	Confirm Requirements with Owner
103	Phone	115	60	1	15			Duplex	48"	1	Confirm Requirements with Owner
								DATA	48"	1	Confirm Requirements with Owner
104	Camera	115	60	1	15			Duplex	84"	1	Confirm Height with Ownership
								DATA	84"	1	Confirm Height with Ownership



**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 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.

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HOTELS

## Main Kitchen

### San Pedro, Belize

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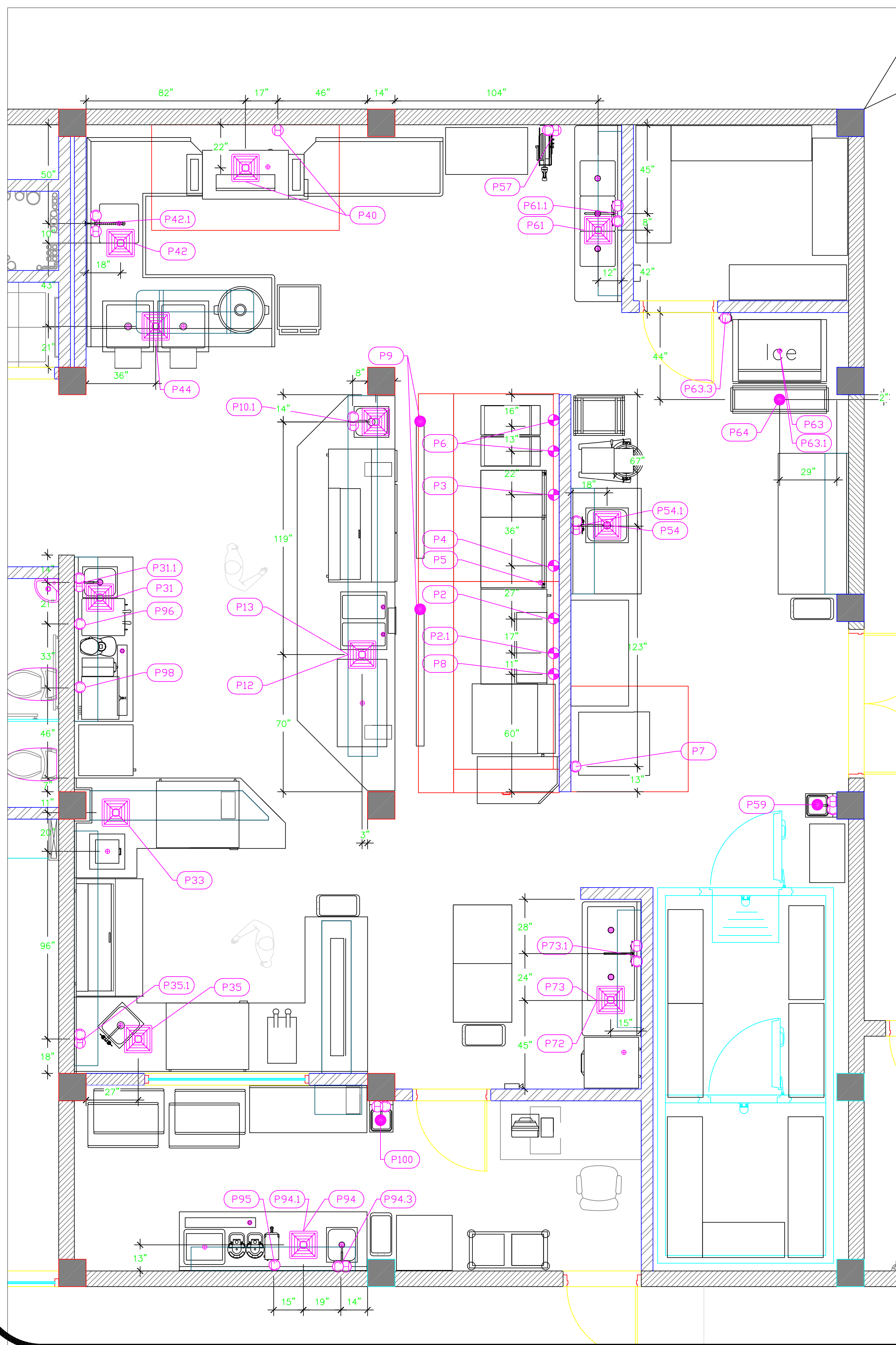
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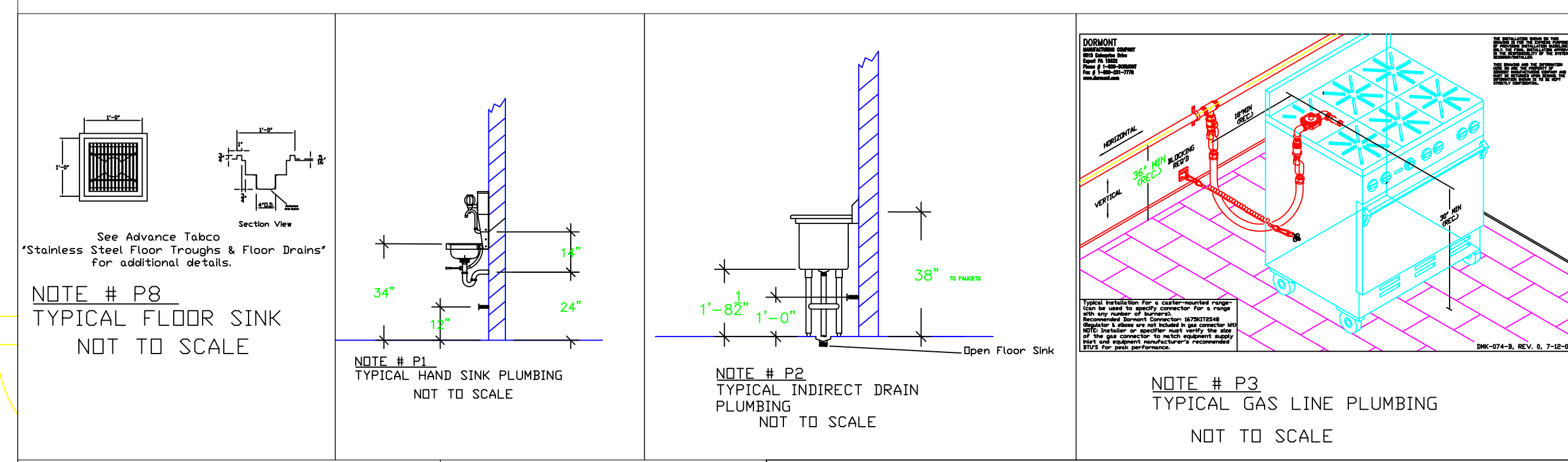
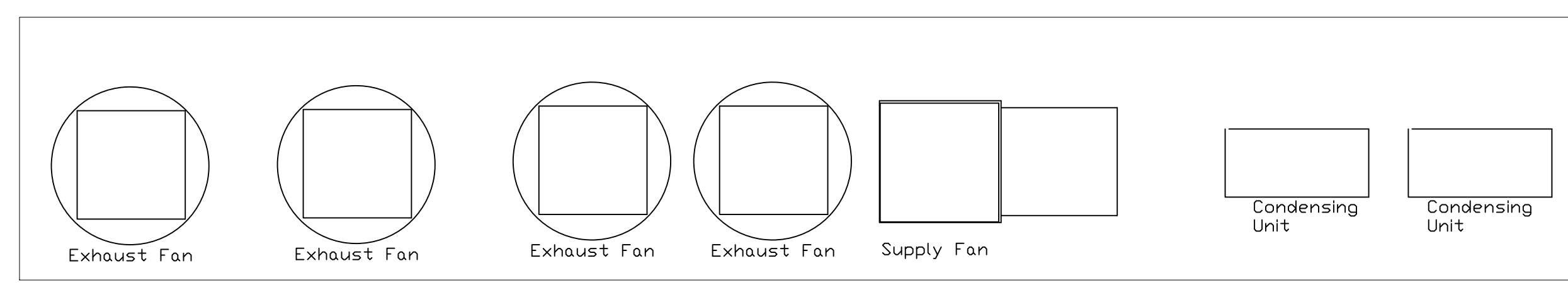
Drawn By  
**Dayne Gauntlett**

Scale  
**3/8" = 1'0"**

Sheet  
**MK-3**



PLUMBING SCHEDULE											
ITEM NO.	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	QTY	PLUMBING REMARKS
2	Range, 48", 8 Open Burners							3/4"	261.0	1	See Note P3
2.1	Salamander Broiler, Gas							3/4"	40.0	1	See Note P3
3	Gas Countertop Griddle							3/4"	40.0	1	See Note P3
4	Hotplate, Countertop, Gas							3/4"	198.0	1	See Note P3
6	Gas Floor Fryer							3/4"	122.0	2	See Note P3
7	Convection Oven / Proofer, Electric	1/4"		48"						1	
8	Pizza Bake Oven, Countertop, Gas							1/2"	70.0	1	Gas behind #2, Unit Against the Wall
9	Floor Trough				2"	Floor				2	
10.1	Deck Mount Faucet	1/2"	1/2"	Floor						1	
12	Cold Food Well Unit, Drop-In, Refrigerated						1"			1	Waste to Floor Sink
13	Hot Food Well Unit, Drop-In, Electric						1/2"			1	Waste to Floor Sink
31	Beverage Counter						1-1/2"			1	Waste to Floor Sink
31.1	Wall / Splash Mount Faucet	1/2"	1/2"	12"						1	
33	Ice Cream Dipping Cabinet						1-1/2"			1	Waste to Floor Sink
35	Garage Mange Counter						1-1/2"			1	Waste to Floor Sink
35.1	Deck Mount Faucet	1/2"	1/2"	12"						1	
40	Dishwasher, Conveyor Type		3/4"	12"			1-1/2"			1	Waste to Floor Sink
42	Soiled Dishtable						1-1/2"			1	Waste to Floor Sink
42.1	Pre-Rinse Faucet Assembly	1/2"	1/2"	12"						1	
44	Soak Sink						2"			2	Waste to Floor Sink
54	Work Table, Stainless Steel Top						1-1/2"			1	Waste to Floor Sink
54.1	Deck Mount Faucet	1/2"	1/2"	12"						1	
57	Hose Reel		3/8"	n/a						1	incoming wate from # 61 Sink
59	Hand Sink	1/2"	1/2"	12"	1-1/2"	24"				1	See Note P1
61	Three (3) Compartment Sink						(3) 1-1/2"			1	Waste to Floor Sink
61.1	Wall / Splash Mount Faucet	1/2"	1/2"	12"						1	
63	Ice Cuber	3/4"		N/A			3/4"			1	Incoming Water from Filter #63.3
63.1	Ice Bin for Ice Machines						3/4"			1	
63.3	Water Filtration System, for Ice Machines	3/8"		12"						1	
64	Floor Trough				4"	Floor				1	Installed by GC
71.1	Evaporator for Cooler						1"			1	interconnect refrig with 71.3
71.2	Evaporator for Freezer						1"			1	interconnect refrig with 71.4
71.3	Remote Condenser Unit for Cooler									1	interconnect refrig with 71.1
71.4	Remote Condenser Unit for Freezer									1	interconnect refrig with 71.2
72	Refrigerator, Fish / Poultry						1"			1	Waste to Floor Sink
73	Two (2) Compartment Sink						(2) 1-1/2"			1	Waste to Floor Sink
73.1	Wall / Splash Mount Faucet	1/2"	1/2"	12"						1	
94	Beverage Counter						1-1/2"			1	Waste to Floor Sink
94.1	Drop-In Ice Bin						1"			1	Waste to Floor Sink
94.3	Wall / Splash Mount Faucet	1/2"	1/2"	12"						1	
96	Espresso Cappuccino Machine	3/8"		12"						1	
98	Coffee Brewer	3/8"		12"						1	
100	Hand Sink	1/2"	1/2"	12"	1-1/2"	24"				1	See Note P1
Z100	Floor Sink				4"	Floor				11	Floor Sink, by Plumber



**LEGEND -- PLUMBING CONNECTIONS**

- HW--HOT WATER, OR CW--COLD WATER
- GAS
- WASTE, DIRECT--CONNECTED
- WASTE, INDIRECT to Floor Sink
- FLOOR DRAIN Josam 30000-A3
- FUNNEL FLOOR DRAIN Josam 30000-E3
- FLOOR SINK Zurn FD-2370-Y-PV4-F

**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**

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.

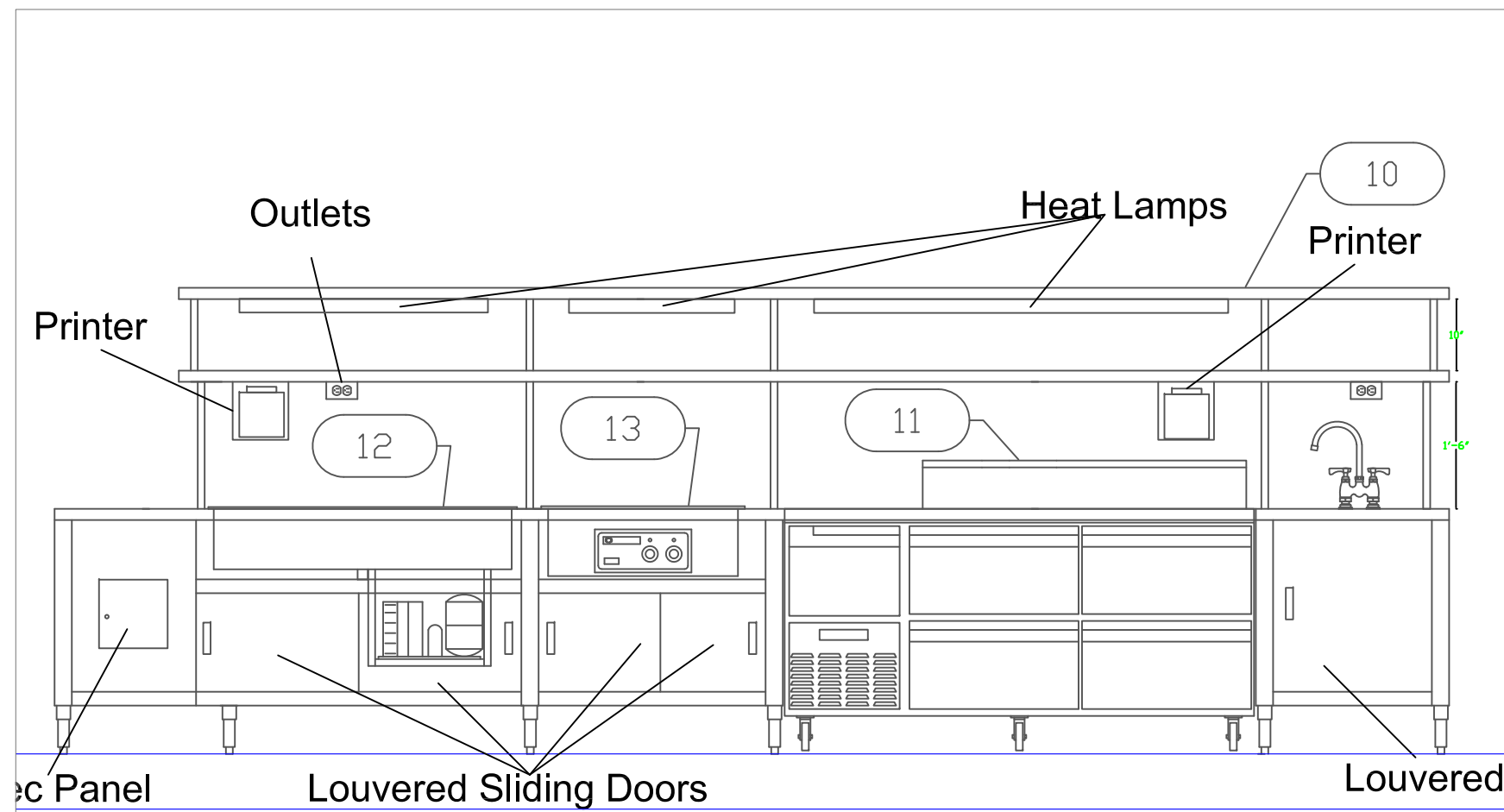
AUTOGRAPH COLLECTION<sup>®</sup>  
HOTELS  
**Main Kitchen**  
**San Pedro, Belize**

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INTERNATIONAL INC.  
2055 W 73rd Street, Miami, FL 33016  
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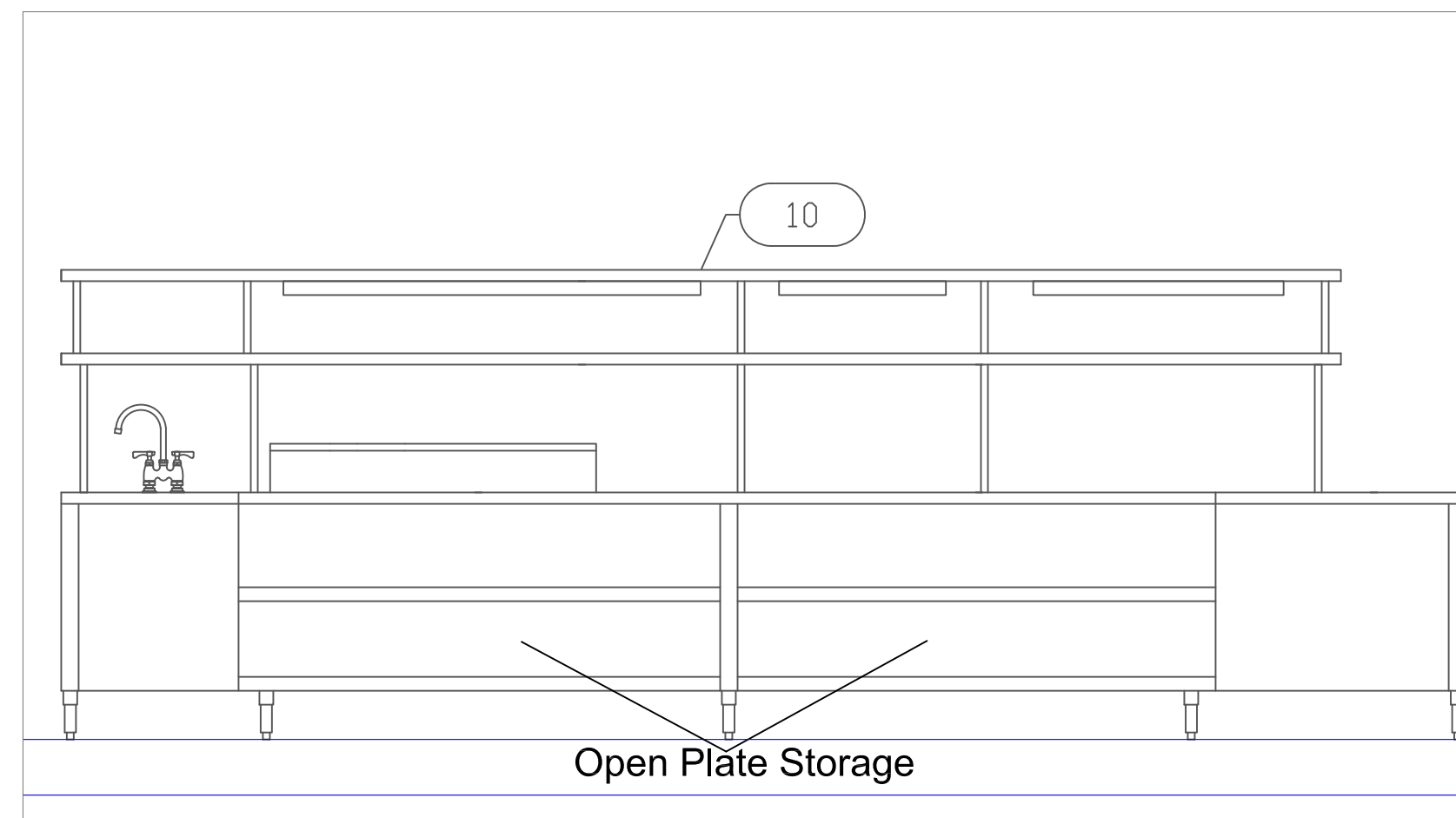
No.	Revision/Issue	Date
8	Added MEP Details	8-31-18
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Date  
**July 30, 2019**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**3/8" = 1'0"**

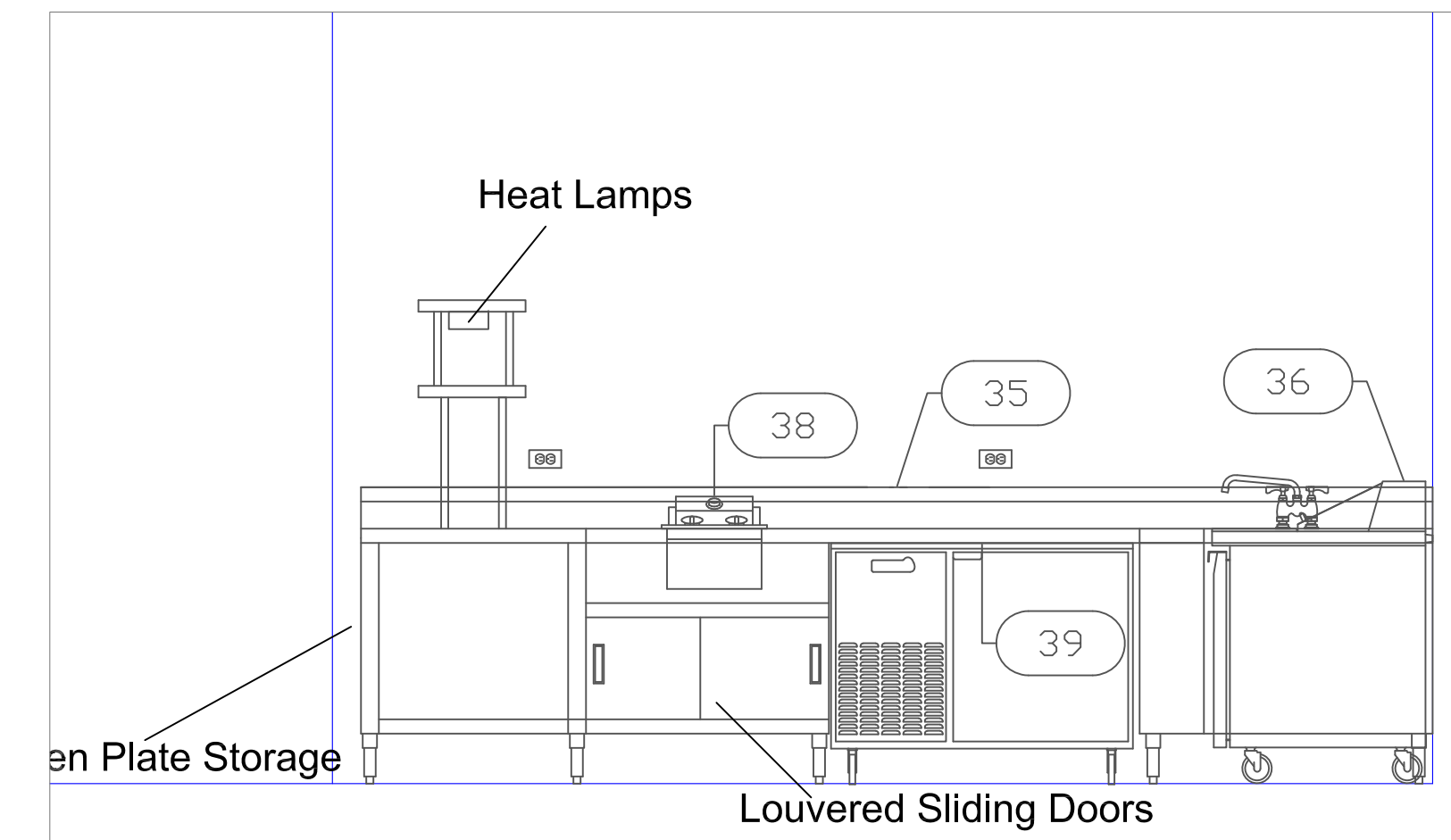
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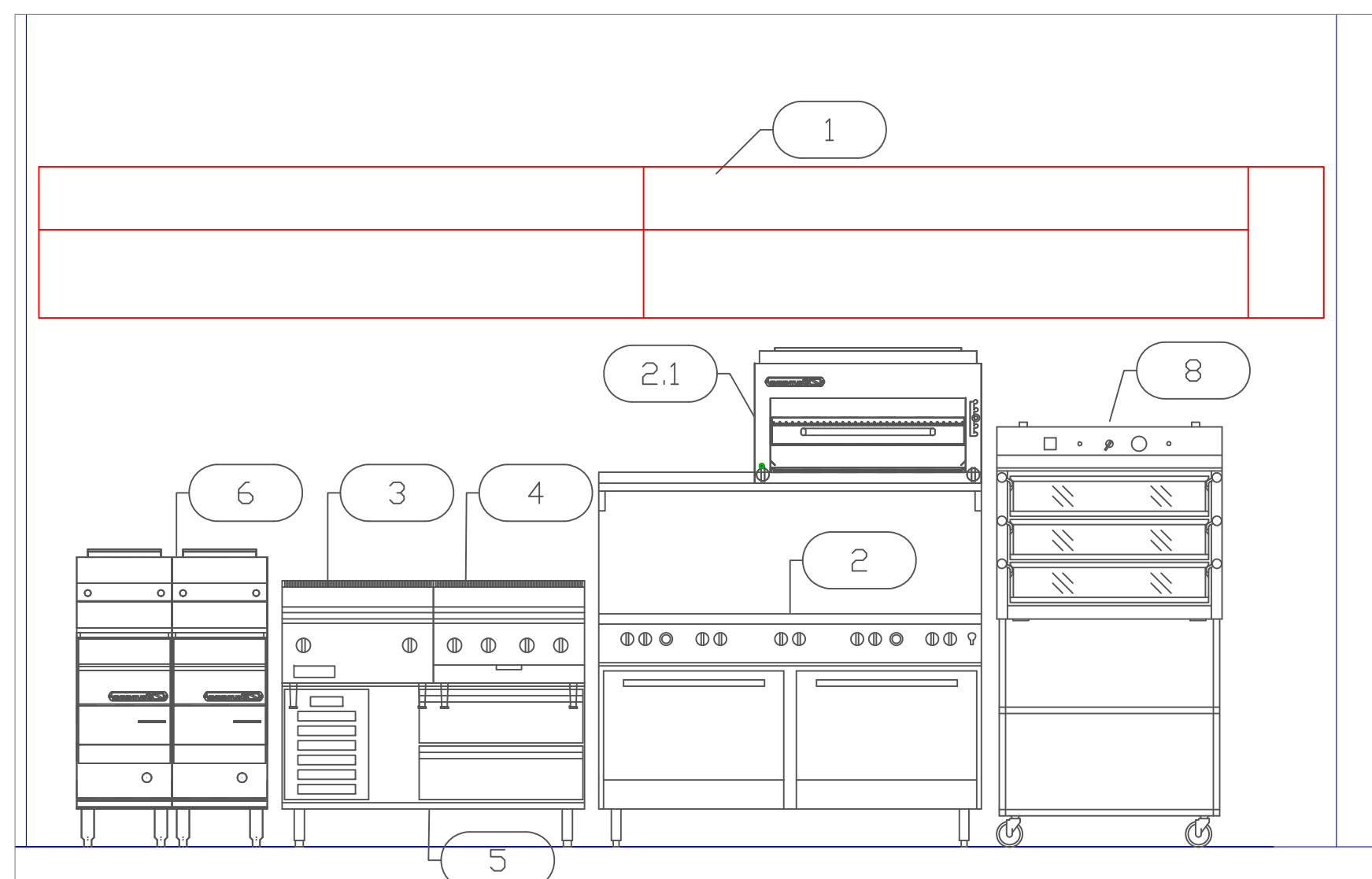
**Chef's Table - Chef's Side**



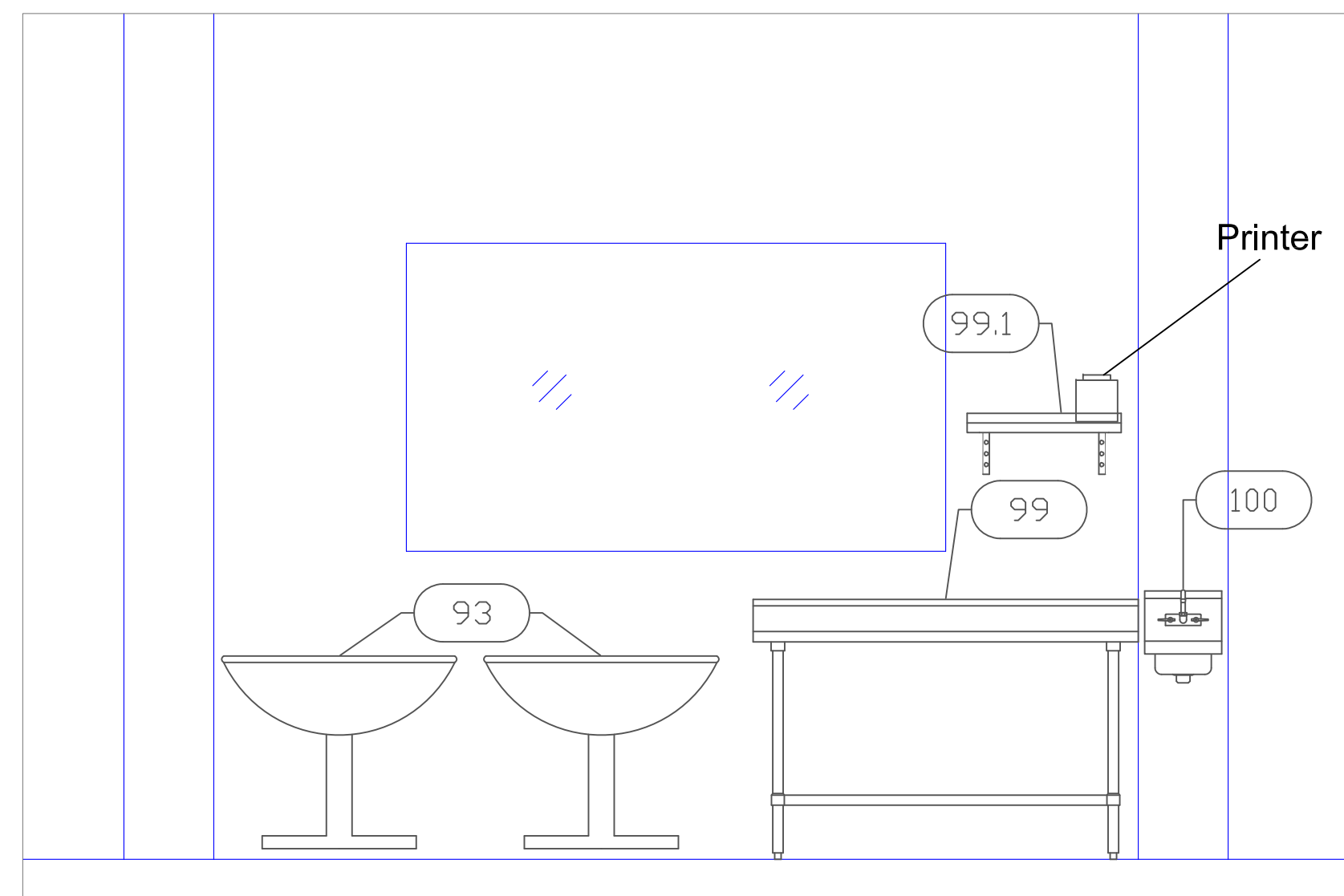
**Chef's Table - Wait Staff Side**



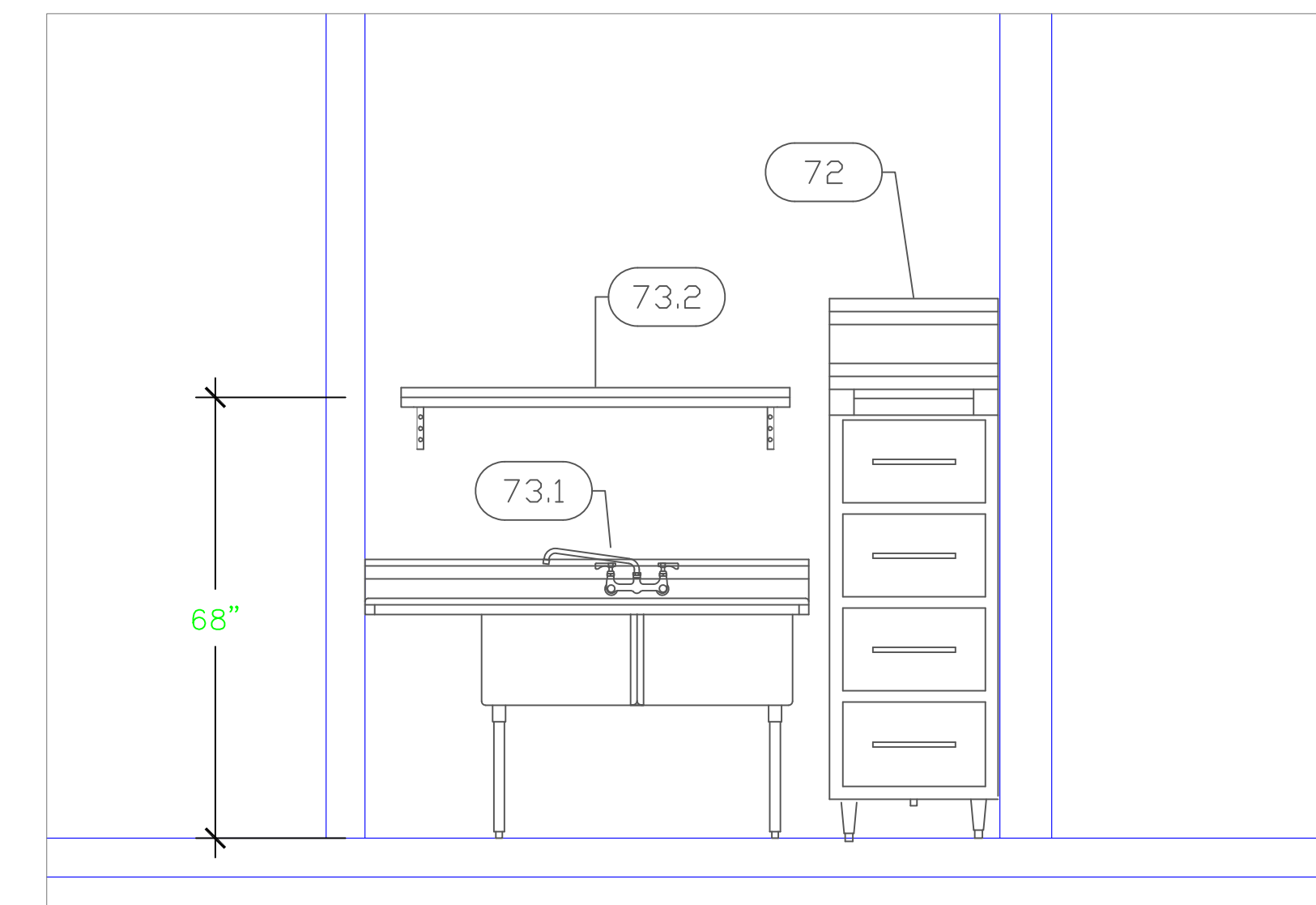
**Garde Mange - Back Wall**



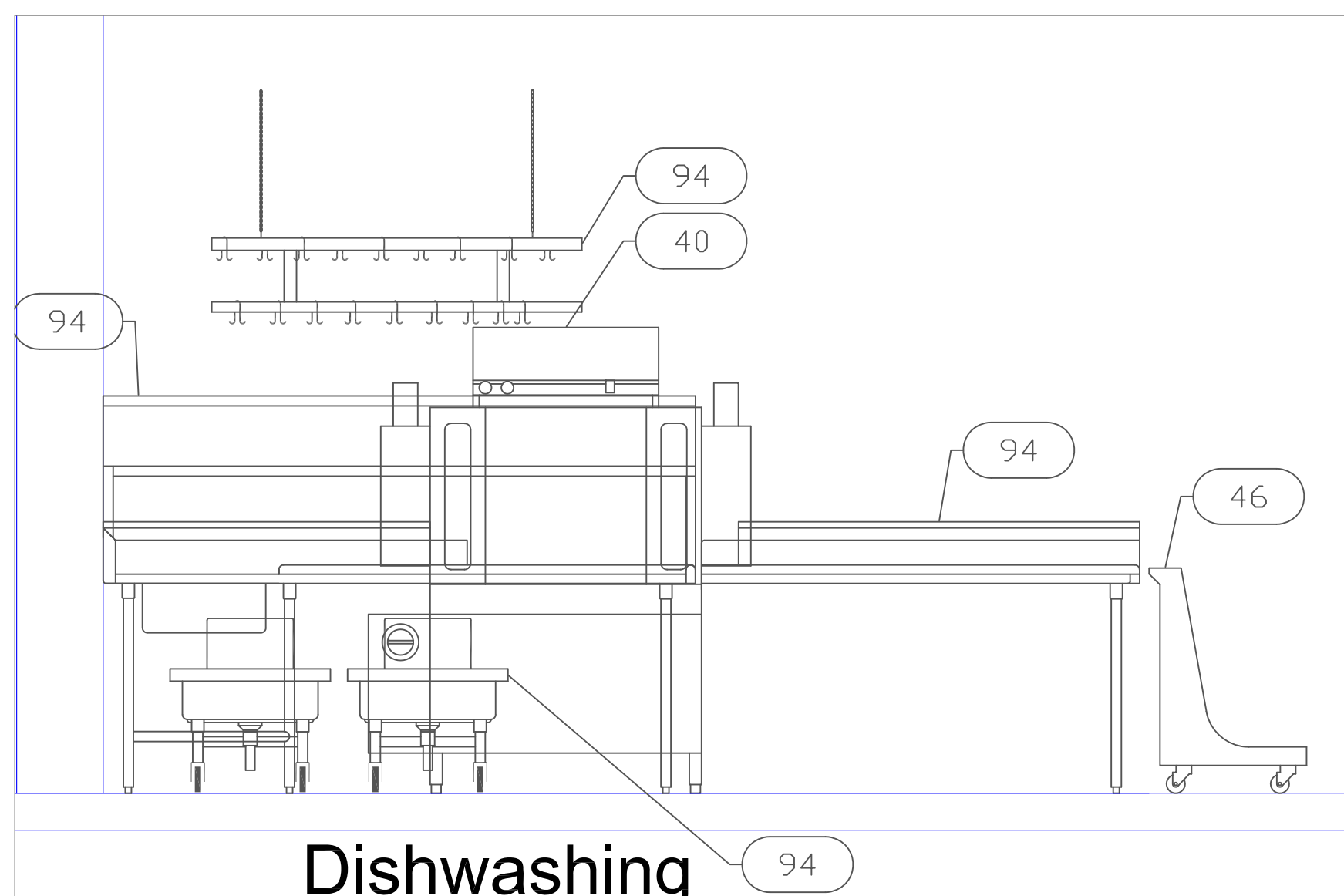
**Cooking Line**



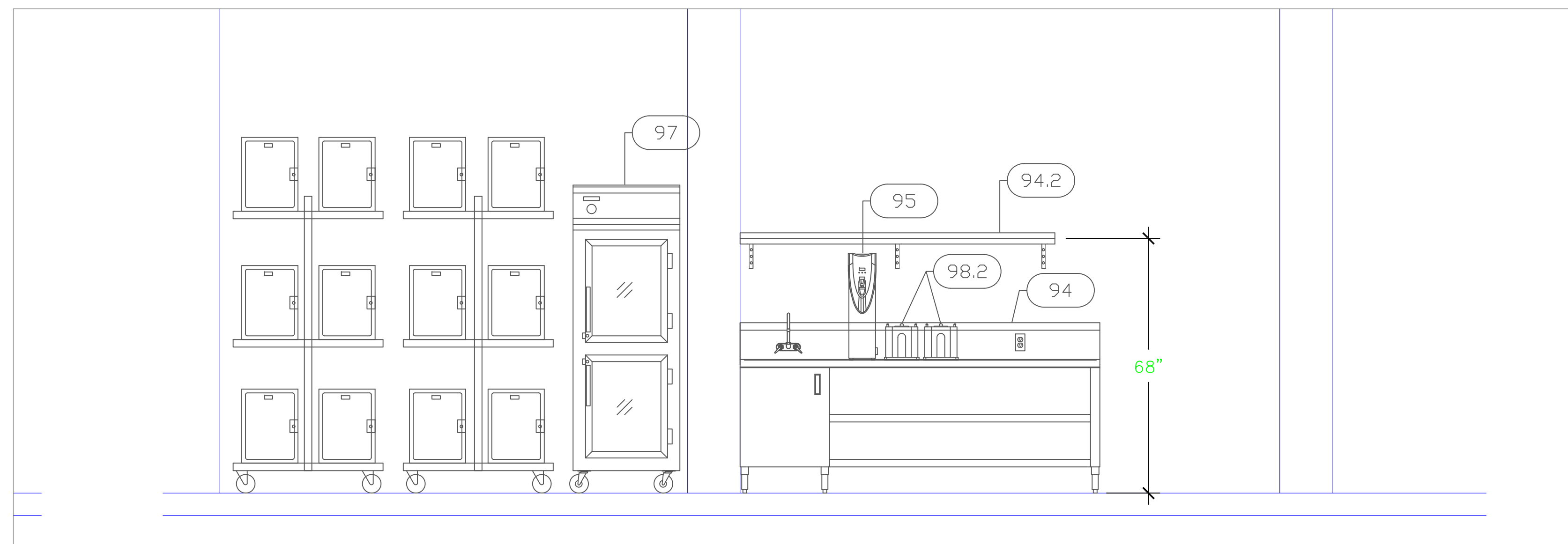
**Room Service**



**Fish Cutting**



**Dishwashing**



**Room Service**

AUTOGRAPH COLLECTION<sup>®</sup>  
HOTELS  
**Main Kitchen**  
San Pedro, Belize



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Date  
**July 30, 2019**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**1/2" = 1'**

Sheet  
**MK-5**

**HOOD INFORMATION - Job#3209367**

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP. EXH. CFM	TOTAL EXH. CFM	EXHAUST PLENUM ANGLE(S)			TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG.			
						WIDTH	LENG.	HEIGHT			END TO	END		
1	45	5424 VHB-G	8' 0"	700 Dep.	1200	4'	10'	600	1100	-0.090"	0	430 SS	ALDNE	ALDNE
2	1	ND-2-PSP-F	8' 0"	450 Dep.	2120	4'	16'	2120	1518	-0.731"	1908	430 SS Where Exposed	LEFT	ALDNE
3	1	ND-2-PSP-F	8' 0"	450 Dep.	2120	4'	16'	2120	1518	-0.731"	1908	430 SS Where Exposed	RIGHT	ALDNE
4	58	6024 VHB	4' 6"	700 Dep.	675	4'	10'	675	1238	-0.114"	0	430 SS	ALDNE	ALDNE

**PATENT NUMBERS**  
 AC-PSP (United States) - US Patent 7965830 B2  
 AC-PSP (Canada) - CA Patent 2820509  
 AC-PSP (Ireland) - CA Patent 2520930

**HOOD INFORMATION**

HOOD NO.	TAG	TYPE	FILTER(S)		EFFICIENCY @ 7 MICRONS	QTY.	LIGHT(S)		WIRE GUARD	LOCATION	SIZE	UTILITY CABINET(S)		ELECTRICAL	SWITCHES	FIRE SYSTEM PIPING	HOOD HANGING WEIGHT
			QTY.	HEIGHT			LENGTH	TYPE				TYPE	TYPE				
1	45					0										ND	275 LBS
2	1	Captrate Solo Filter	5	20"	16"	85% See Filter Spec.	3	L55 Series E26	ND	Left	12"x54"x24"	Ansl. RID2	3.0/3.0	DCV-2111	1 Light 1 Fan	YES	681 LBS
3	1	Captrate Solo Filter	5	20"	16"	85% See Filter Spec.	3	L55 Series E26	ND							YES	518 LBS
4	58					0										ND	224 LBS

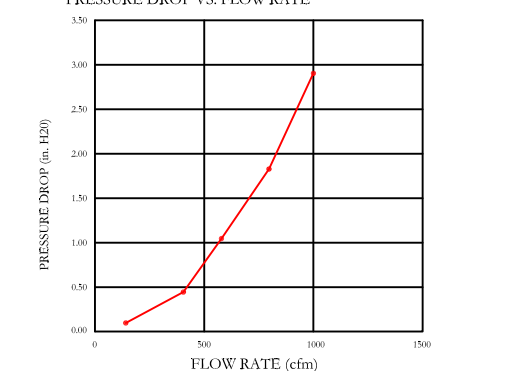
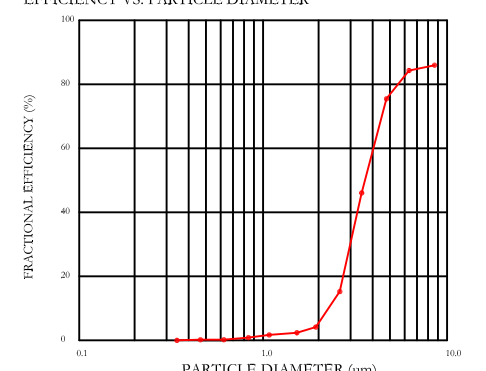
**HOOD OPTIONS**

HOOD NO.	TAG	FIELD WRAPPER	1800" High	FRONT, LEFT, RIGHT	OPTION
1	45	FIELD WRAPPER	1800" High	Front, Left, Right	
2	1	BACKPLASH	8000" High X 20400" Long	430 SS Vertical	
		LEFT VERTICAL END PANEL	27" Top Width, 21" Bottom Width, 80" High	Insulated 430 SS	
3	1	FIELD WRAPPER	1800" High	Front, Right	
		RIGHT VERTICAL END PANEL	27" Top Width, 21" Bottom Width, 80" High	Insulated 430 SS	
4	58	FIELD WRAPPER	1800" High	Front, Left, Right	

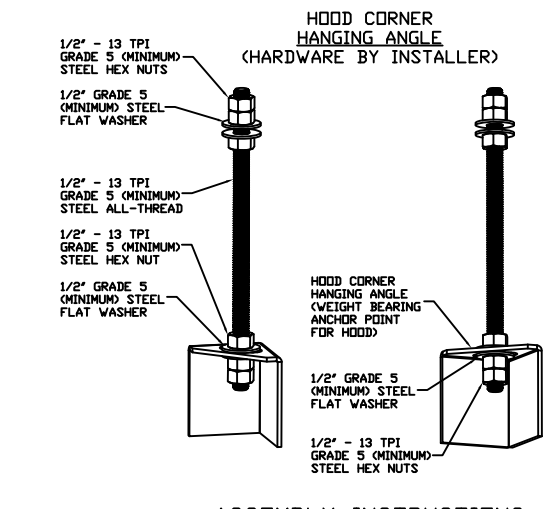
**PERFORATED SUPPLY PLENUM(S)**

HOOD NO.	TAG	PDS.	LENGTH	WIDTH	HEIGHT	TYPE	WIDTH	LENG.	BIA.	CFM	S.P.
2	1	Front	108"	18"	6"	MUA	12"	24"		636	0.181"
						MUA	12"	24"		636	0.181"
						MUA	12"	24"		636	0.181"
3	1	Front	96"	18"	6"	MUA	12"	24"		636	0.181"
						MUA	12"	24"		636	0.181"

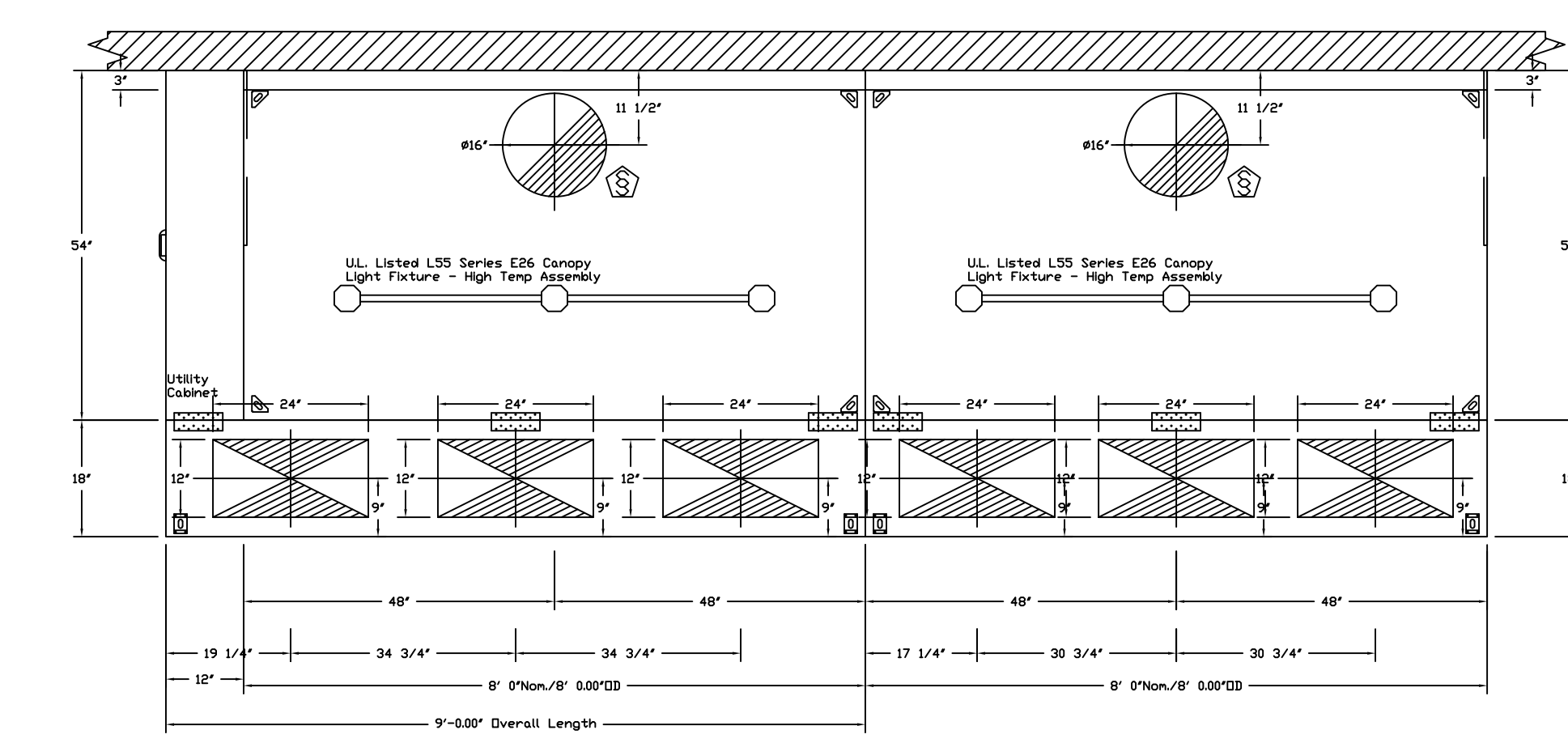
**SPECIFICATION: CAPTRATE® GREASE-STOP® SOLID FILTER**  
 THE CAPTRATE GREASE-STOP SOLID FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE 3-BAFFLE DESIGN IN CONJUNCTION WITH A SLETTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.  
 FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNELS.  
 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 70% 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.



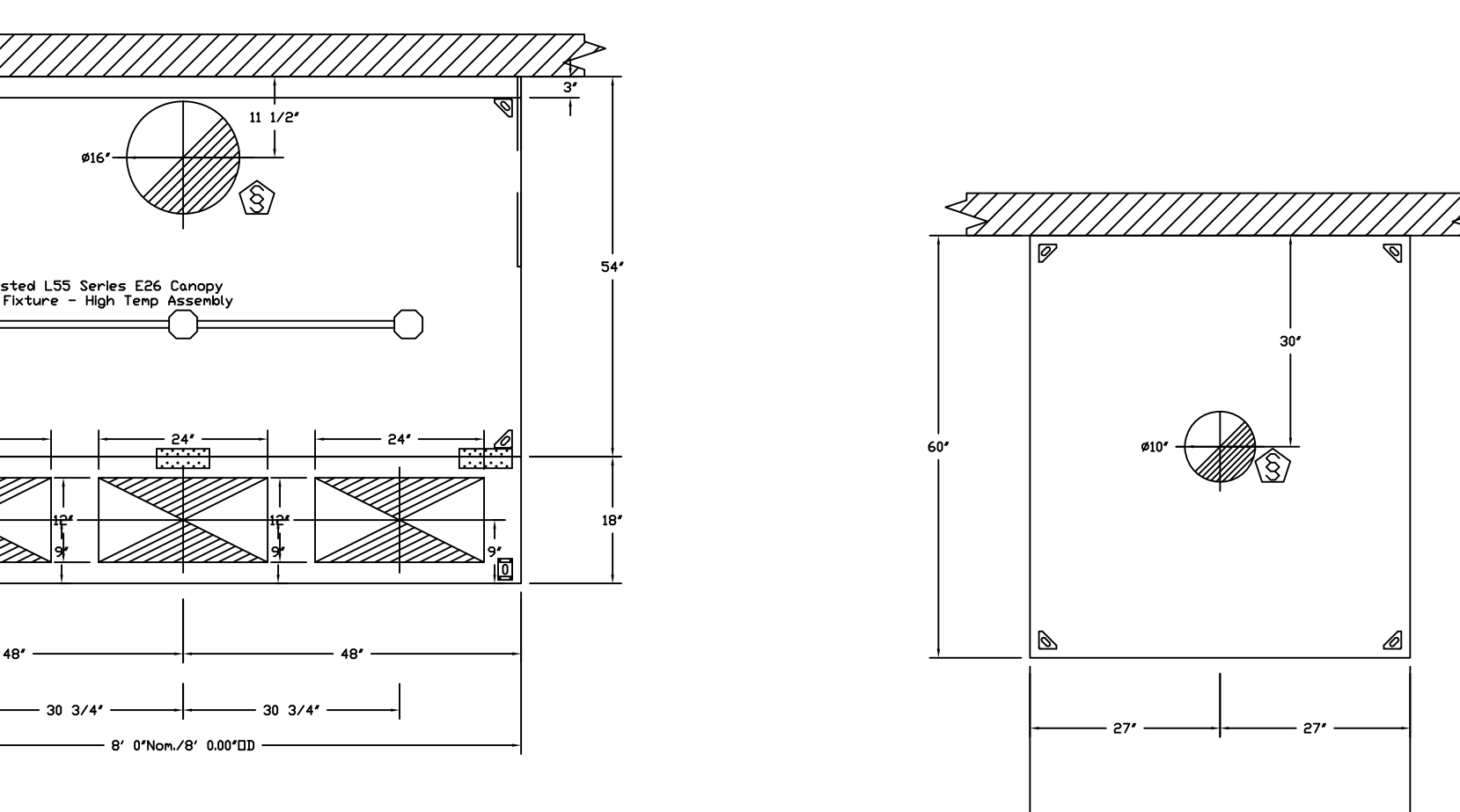
EFFICIENCY VS. PARTICLE DIAMETER  
 CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:  
 NFPA #96  
 NSF STANDARD #2  
 UL STANDARD #1046  
 INT. MECH. CODE (MCC)  
 ULC-S649



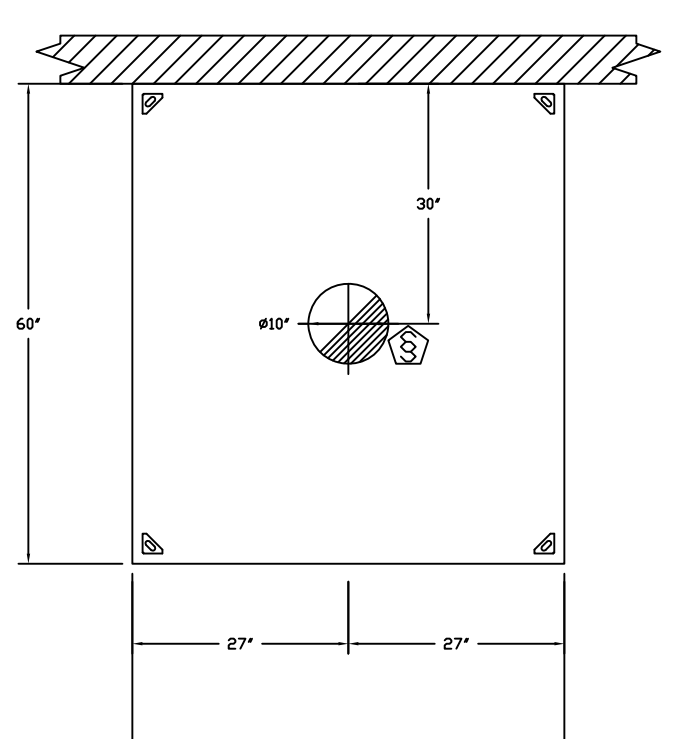
**ASSEMBLY INSTRUCTIONS**  
 HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH 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.



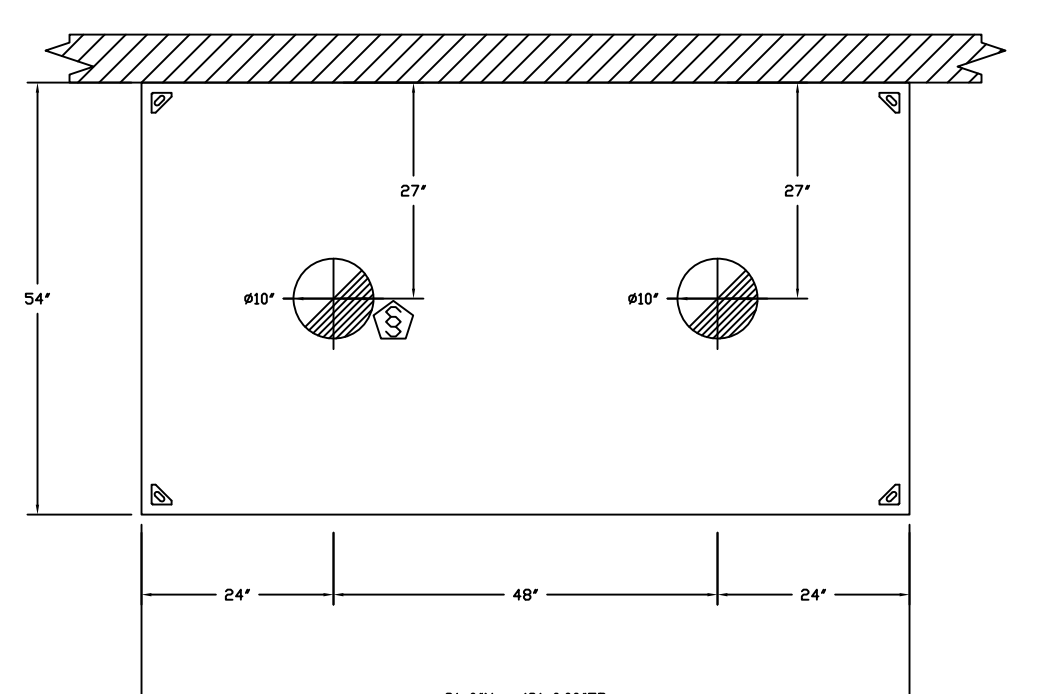
PLAN VIEW - Hood #2 (1)  
 8' 0.00' LONG 5424ND-2-PSP-F



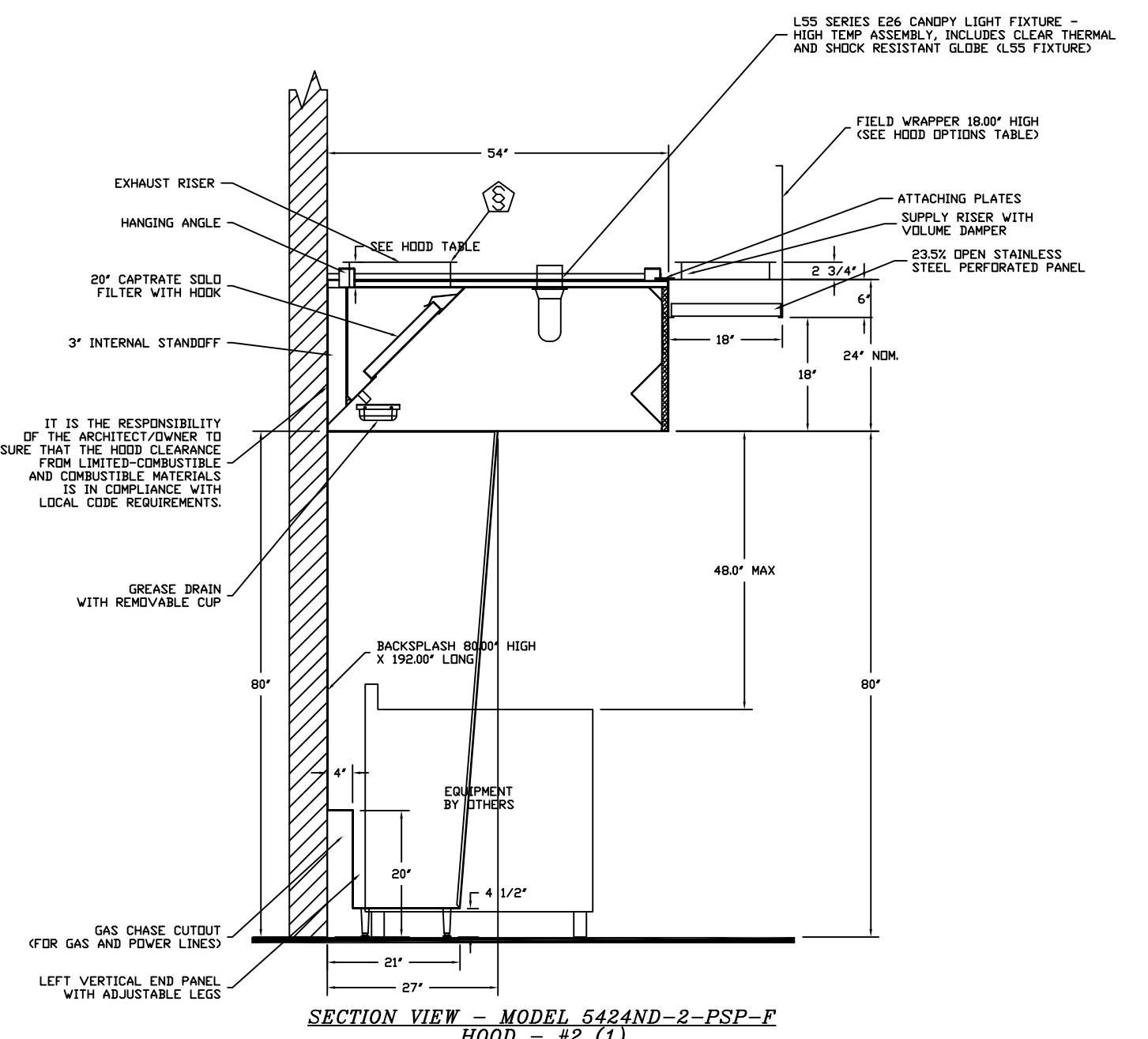
PLAN VIEW - Hood #3 (1)  
 8' 0.00' LONG 5424ND-2-PSP-F



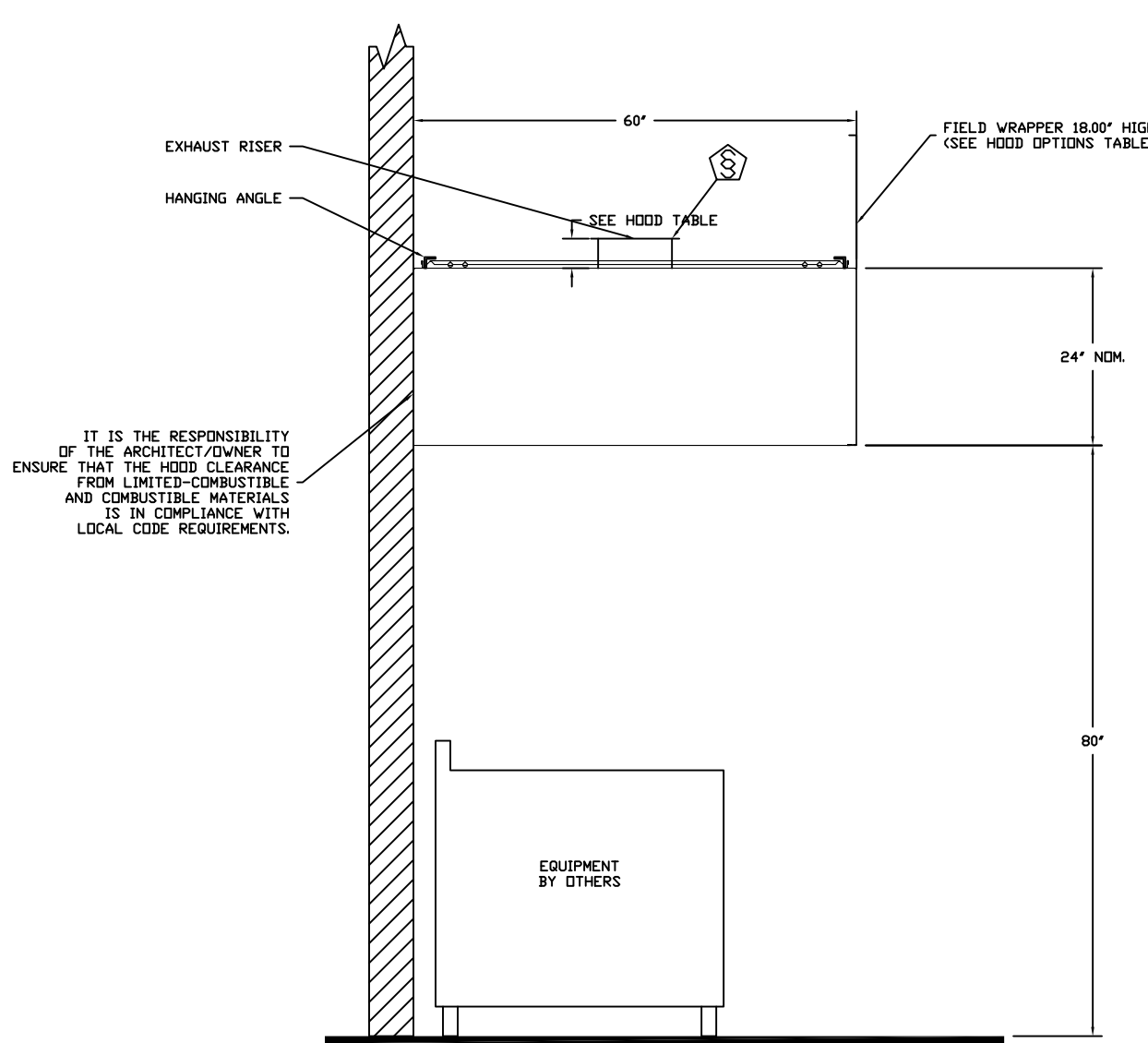
PLAN VIEW - Hood #4 (58)  
 4' 6.00' LONG 6024VHB



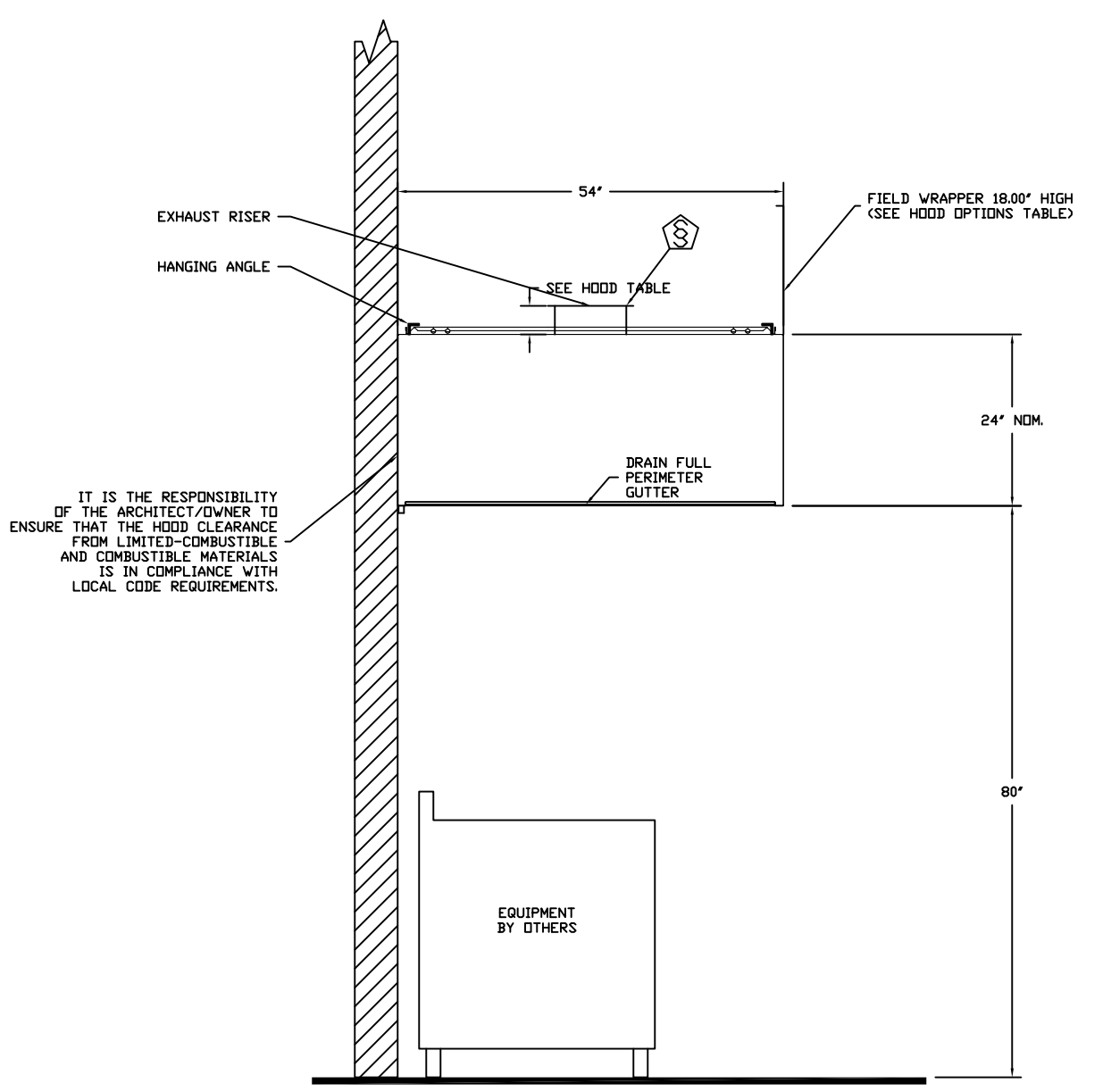
PLAN VIEW - Hood #1 (45)  
 8' 0.00' LONG 5424VHB-G



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



SECTION VIEW - MODEL 6024VHB  
 HOOD - #4 (58)



SECTION VIEW - MODEL 5424VHB-G  
 HOOD - #1 (45)

**REVISIONS**

NO.	DESCRIPTION	DATE
8	Added MEP Details	8-31-18
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No.	Revision/Issue	Date

DATE: 1/18/2017  
 DWG#: 3209367  
 DRAWN BY:  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING

ALAIJA RESORT BELIZE  
 MIAMI, FL,

**CAPTIVE**  
 MIAMI OFFICE  
 12500 Miles Road, Coral Springs, FL 33076 PHONE: (954) 371-7627 FAX: (954) 371-2275 EMAIL: miami@captiveme.com

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

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Date  
**July 30, 2019**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**NTS**

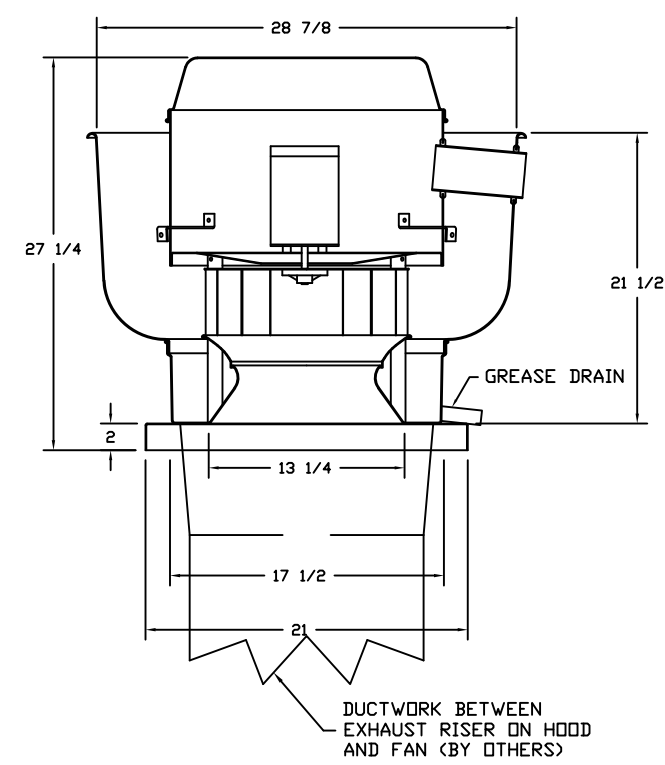
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**MK-6**

AUTOGRAPH COLLECTION®  
 HOTELS  
**Main Kitchen**  
**San Pedro, Belize**

**EXHAUST FAN INFORMATION - Job#3209367**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	HP.	B.H.P.	#	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SONES
1	45.1	DU50HFA	900	0.500	1119	0.500	0.1590	1	115	5.6	342 FPM	76	9.1
2	1.1	DUI80HFA	2120	1.200	1077	1.000	0.6550	3	208	3.8	490 FPM	148	12.7
3	1.1	DUI80HFA	2120	1.200	1077	1.000	0.6550	3	208	3.8	490 FPM	148	12.7
5	58.1	DU33HFA	675	0.500	1269	0.333	0.1390	1	115	4.4	334 FPM	63	8.4

FAN #1 DU50HFA - EXHAUST FAN (CBL)



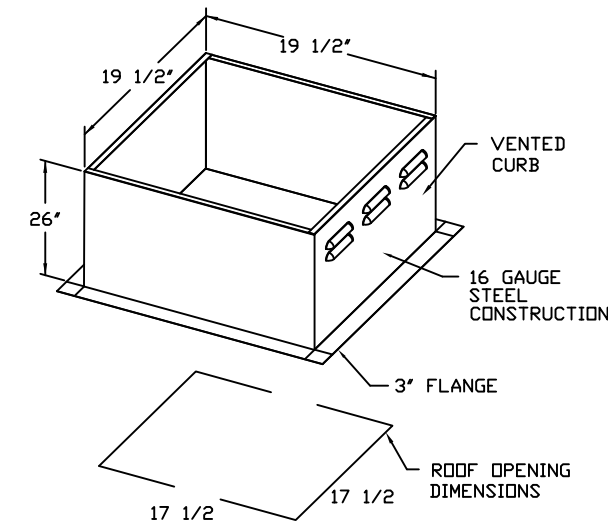
**FEATURES:**

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- 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.

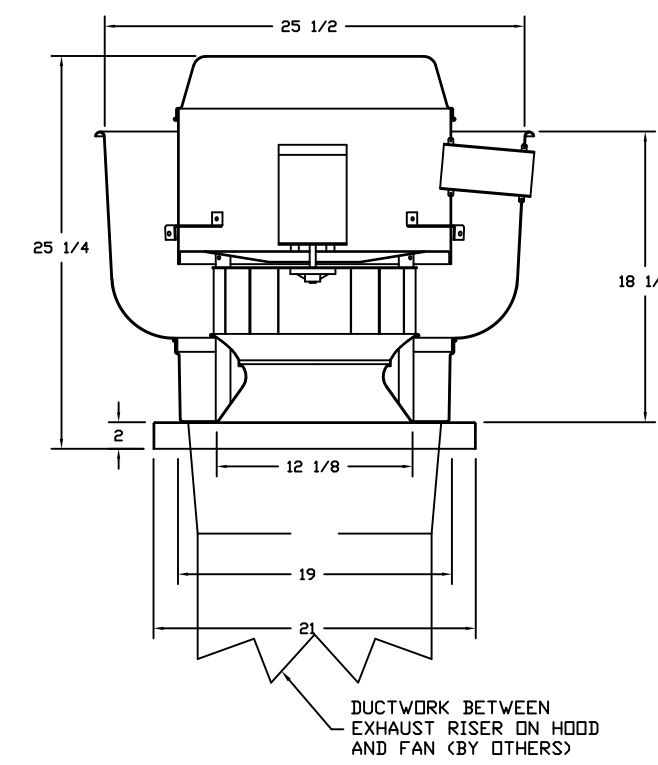
**ABNORMAL FLASH-UP TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

- OPTIONS**
- GREASE BOX
  - ECH WIRING PACKAGE-EXHAUST - MANUAL DR 0-10VDC REFERENCE SPEED CONTROL.
  - INDUC MOTOR
  - MIAMI DADE CERTIFICATION



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

FAN #5 DU30HFA - EXHAUST FAN (CBL)

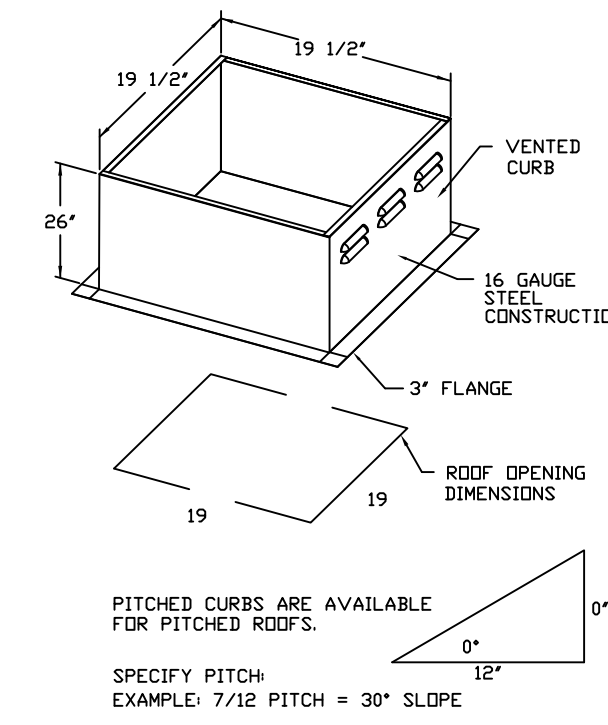


**FEATURES:**

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)

**NORMAL TEMPERATURE TEST**  
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- OPTIONS**
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  - INDUC MOTOR
  - MIAMI DADE CERTIFICATION

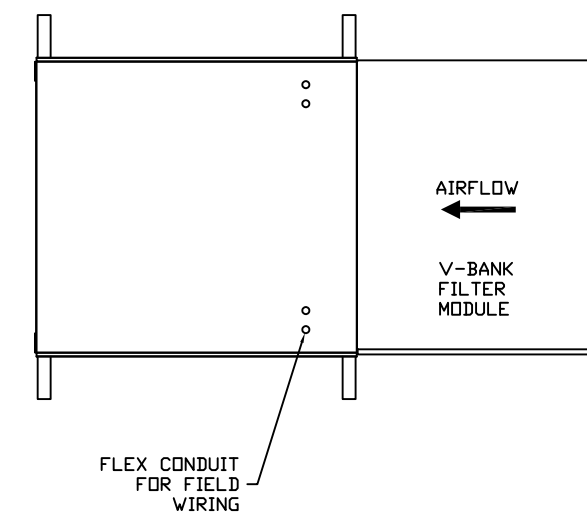


PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.  
SPECIFY PITCH  
EXAMPLE: 7/12 PITCH = 30° SLOPE

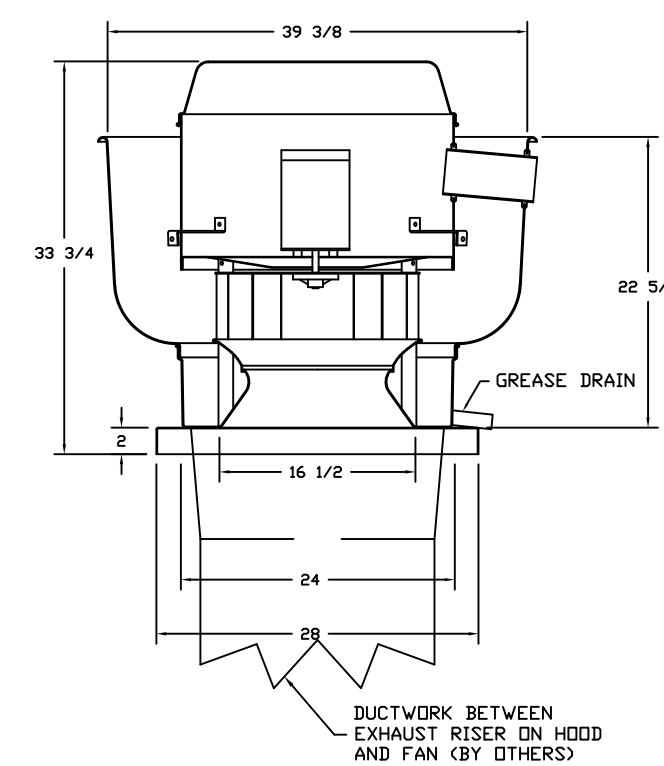
**MUA FAN INFORMATION - Job#3209367**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	DESIGN CFM		ESP.	RPM	HP.	B.H.P.	#	VOLT	FLA	WEIGHT (LBS.)	SONES
					MIN	MAX									
4	1.2	A2-20D	20MF-2-MOD	A2	-	3816	0.700	1374	3.000	1.5380	3	208	9.5	520	16.4

- FAN #4 A2-20D - SUPPLY FAN (C2)
1. UNTEMPERED SUPPLY UNIT WITH 20" DIRECT DRIVE FAN IN SIZE #2 HOUSING
  2. V-BANK FF FILTERS - INDOOR
  3. SIDE DISCHARGE - AIR FLOW RIGHT -> LEFT
  4. SEPARATE ISOVAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREVIRE PANEL OR WITH BCV PACKAGE. PROVIDES SEPARATE ISOVAC INPUT TO SUPPLY FAN. THIS ISOVAC SIGNAL MUST BE RUN BY ELECTRICIAN FROM ISOVAC TO FAN INTAKE.
  5. "INSULATION" FOR V-BANK INTAKE OPTION
  6. INDOOR HANGING CRABLE FOR THE SIZE #2 UNTEMPERED UNIT. 2 HSA2S HANGING ISOLATORS PER UNI-STRUT INCLUDED.
- NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH EQUAL TO THREE TIMES THE SUPPLY DUCT EQUIVALENT DIAMETER MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE UNLESS OTHERWISE SPECIFIED. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY.



FANS #2 (1), #2 (2) - DU80HFA EXHAUST FAN



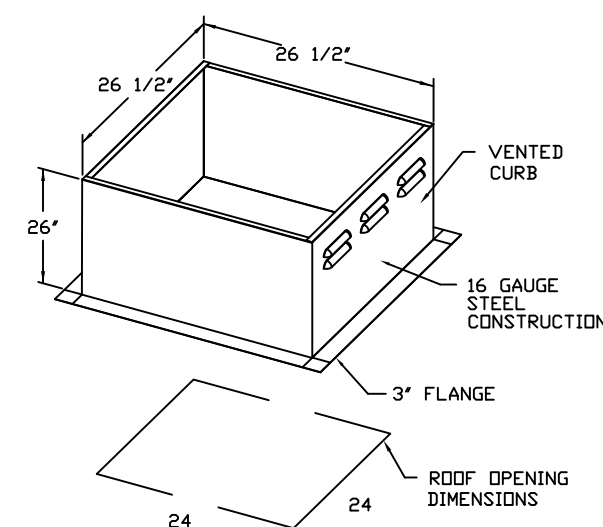
**FEATURES:**

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

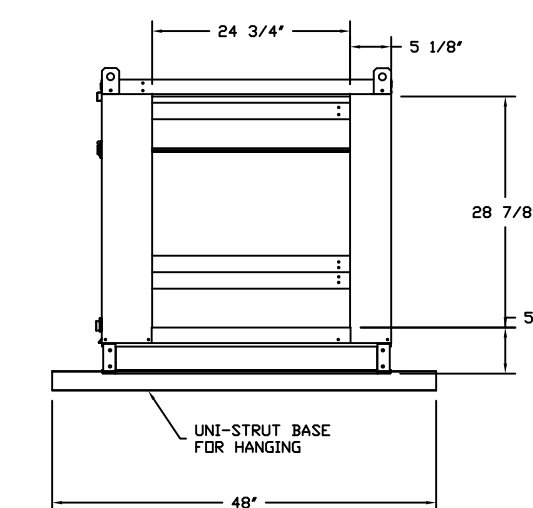
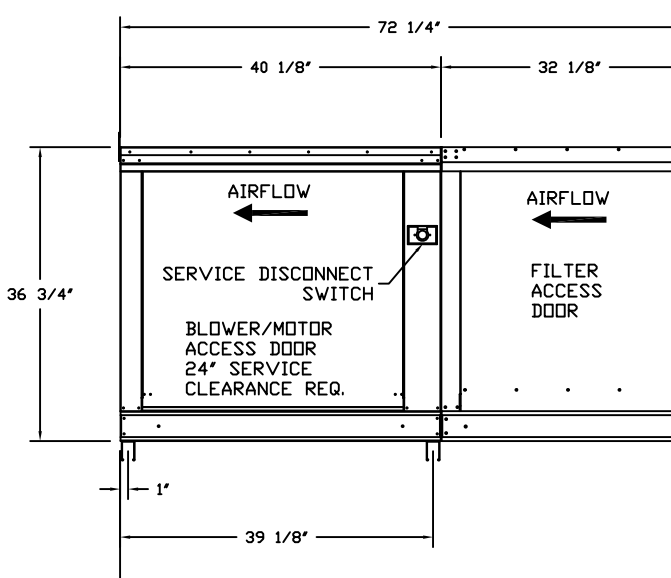
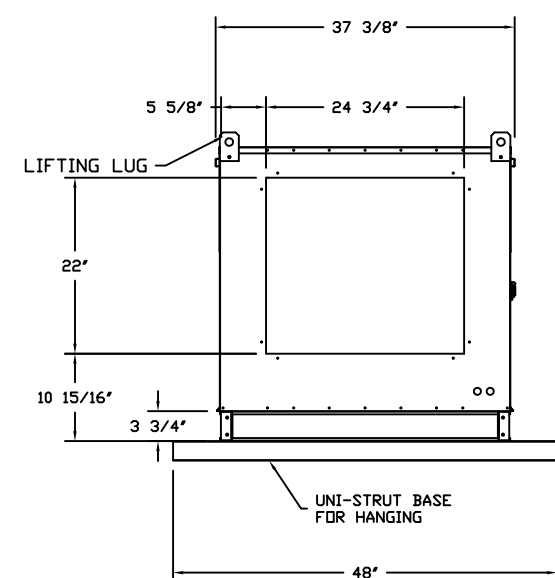
**NORMAL TEMPERATURE TEST**  
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**ABNORMAL FLASH-UP TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE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

- OPTIONS**
- GREASE BOX
  - MIAMI DADE CERTIFICATION



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



REVISIONS	DESCRIPTION	DATE

**CAPTIVE**  
MIAMI OFFICE  
WWW.CAPTIVEAIR.COM  
12500 Wiles Road, Coral Springs, FL 33066 PHONE: (954) 571-7827 FAX: (954) 257-5974 EMAIL: rnp@captivemiami.com

ALATA RESORT BELIZE  
MIAMI, FL,

DATE: 1/18/2017  
DWG.#: 3209367  
DRAWN BY:  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING

SHEET NO. 2

AUTOGRAPH COLLECTION®  
HOTELS  
**Main Kitchen**  
San Pedro, Belize

**uni-source**  
SUPPLY  
INTERNATIONAL INC.

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

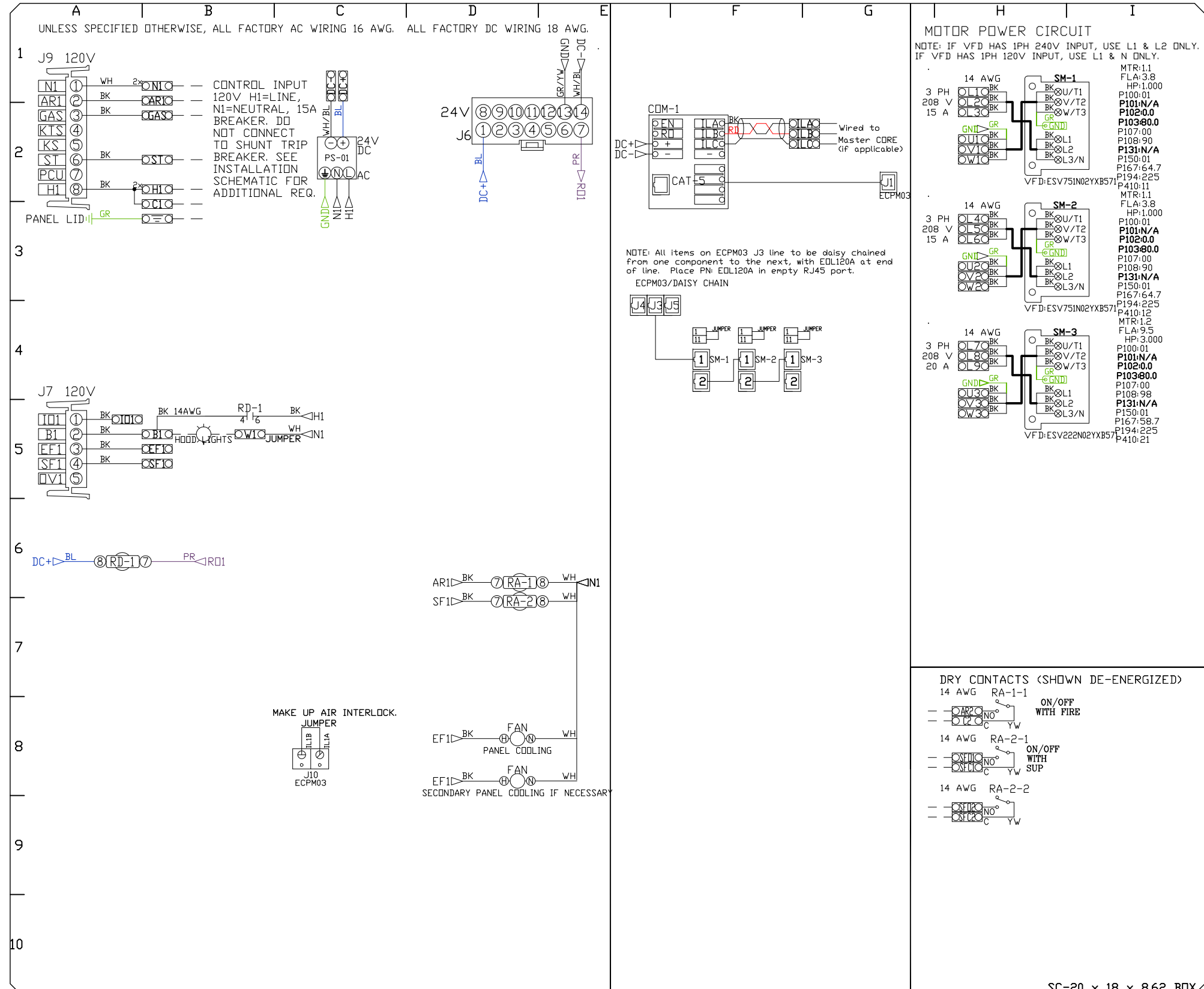
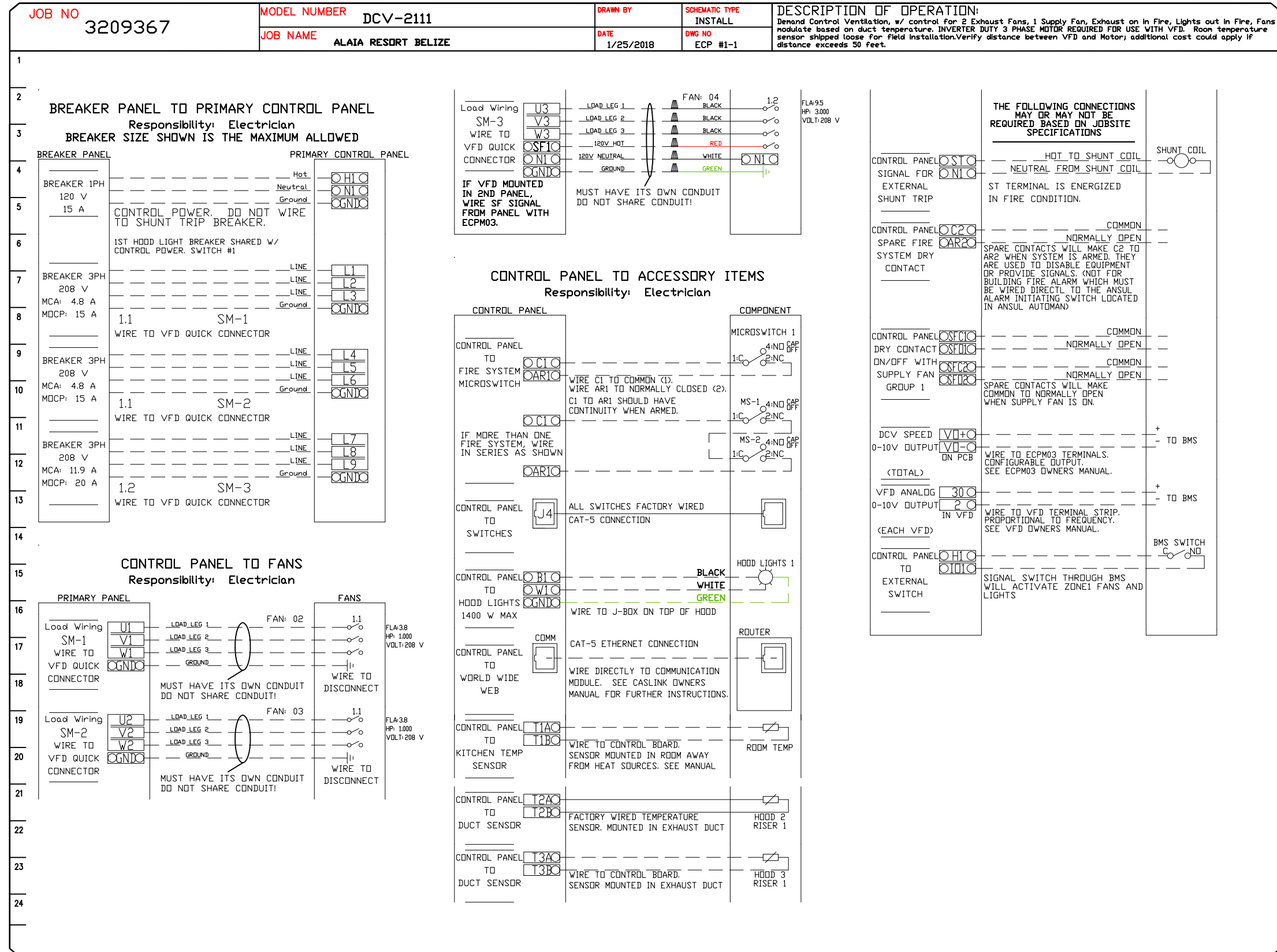
No.	Revision/Issue	Date
8	Added MEP Details	8-31-18
9	Changes for Chef	4-15-19
10	Updated Background From Arch. (Room service door)	5-03-19
11	Updated Background From Arch. (Room service door)	7-30-19

Date  
**July 30, 2019**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**NTS**

Sheet  
**MK-7**

ELECTRICAL PACKAGES - Job#3209367

Table with columns: NO, TAG, PACKAGE #, LOCATION, SWITCHES (LOCATION, QUANTITY), OPTION, and FANS CONTROLLED (FAN TAG, TYPE, #, H.P., VOLT, FLA).



FACTORY WIRING SCHEMATIC CIRCUIT BOARDS and COMPONENT LIST. Includes legend for field wiring and factory wiring.

Vertical sidebar containing CAPTIVE MIAMI OFFICE logo, address (ALATA RESORT BELIZE, MIAMI, FL), date (1/18/2017), DWG.# (3209367), DRAWN BY (Dayne Gauntlett), SCALE (3/4" = 1'-0"), MASTER DRAWING, and SHEET NO. (3).

AUTOGRAPH COLLECTION HOTELS Main Kitchen San Pedro, Belize

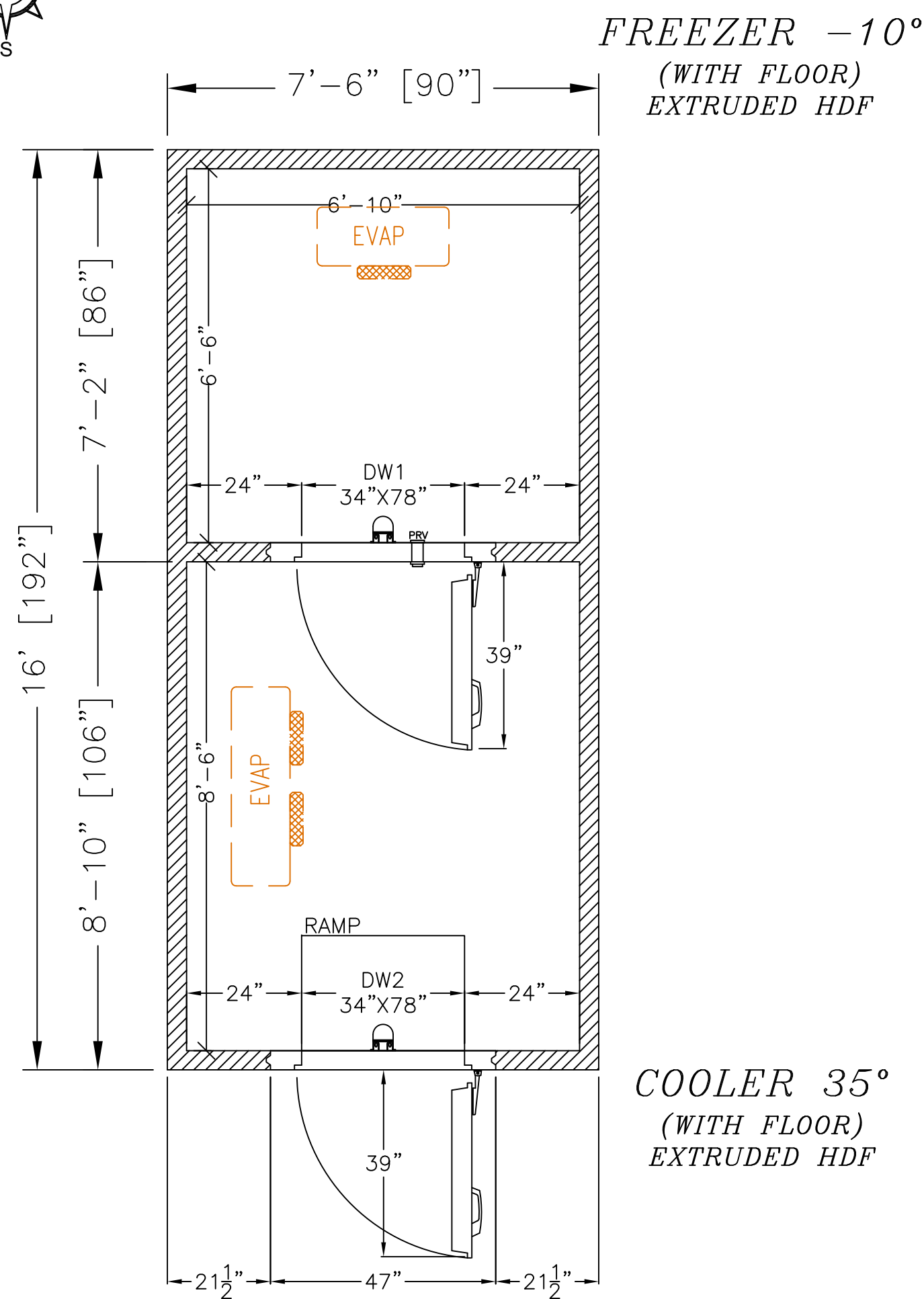
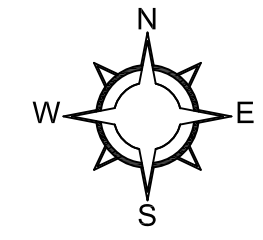
uni-source SUPPLY INTERNATIONAL INC. 2055 W 73rd Street, Miami, FL 33016 Ph:(305)826-8696 Fax:(305)826-9131

Revision table with columns: No., Revision/Issue, Date. Includes entries for Added MEP Details, Changes for Chef, and Updated Backgrounds.

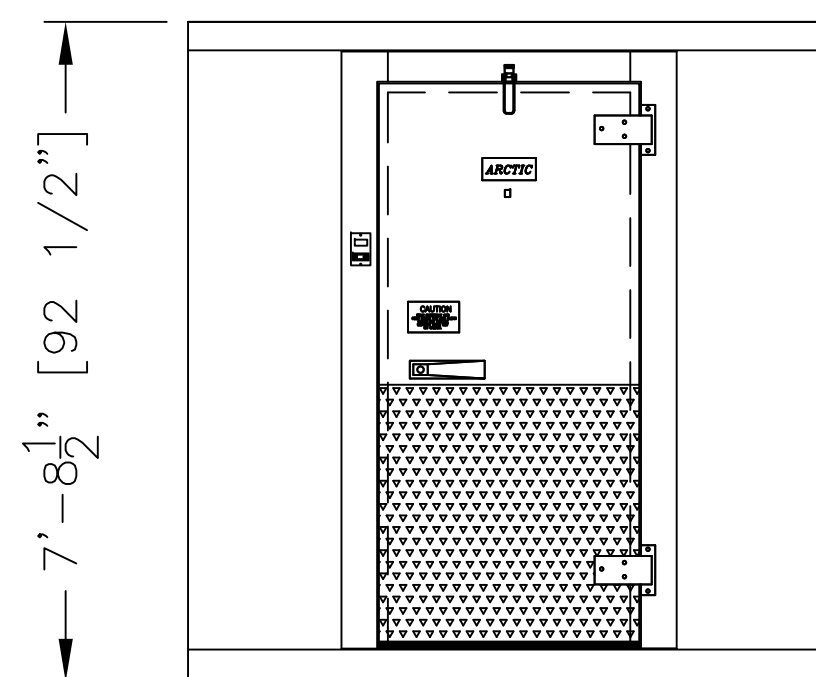
Date: July 30, 2019 Drawn By: Dayne Gauntlett Scale: NTS

Sheet MK-8





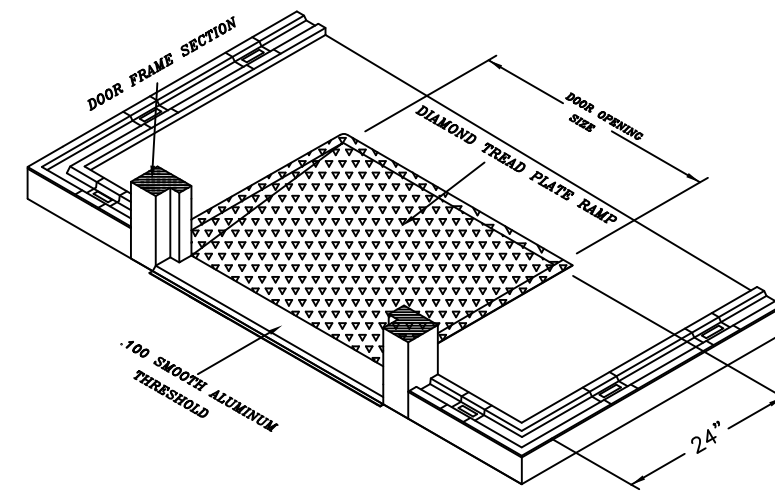
PLAN VIEW  
SCALE: 1/4"=1'-0"



ELEVATION

**FREEZER -10°**  
(WITH FLOOR)  
EXTRUDED HDF

**COOLER 35°**  
(WITH FLOOR)  
EXTRUDED HDF



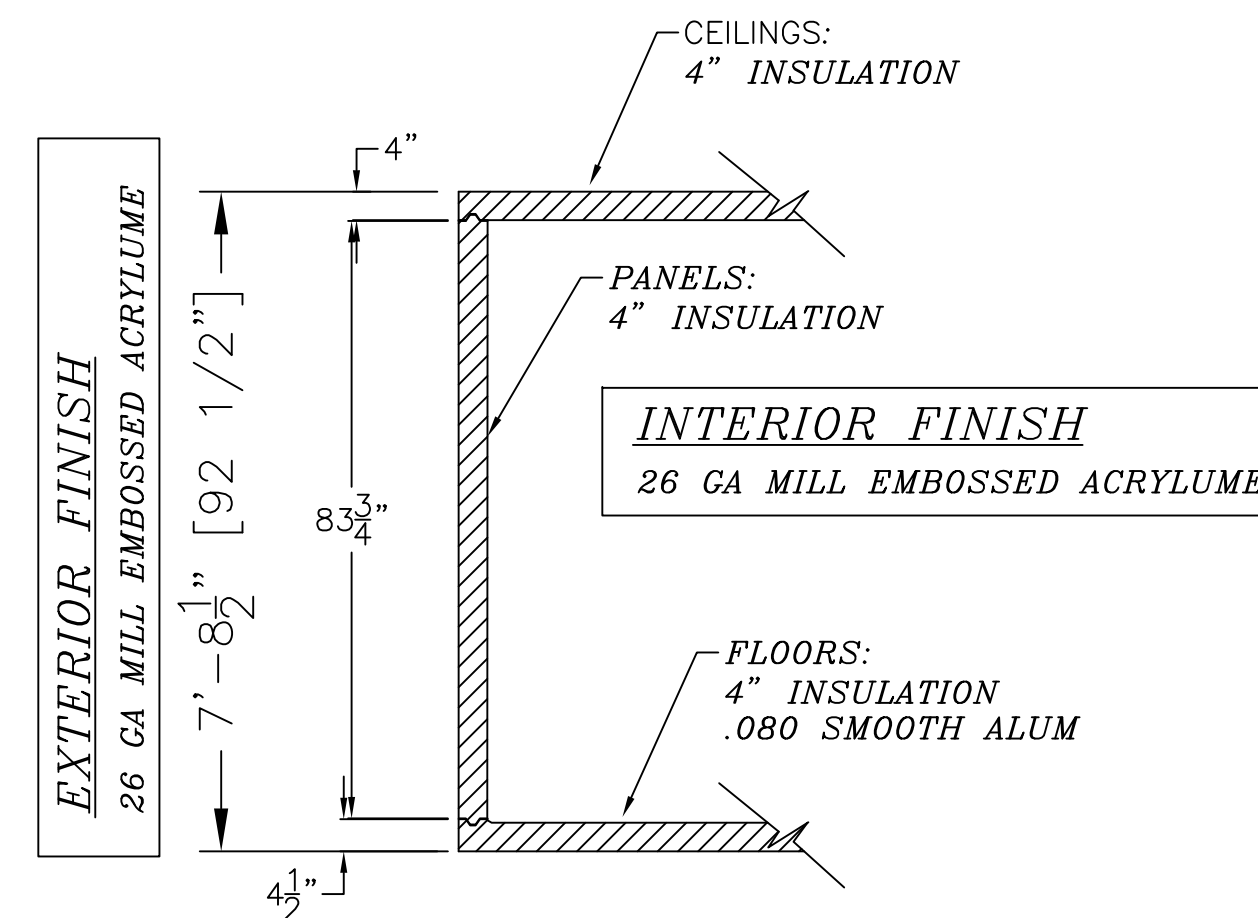
INTERIOR RAMP, STD  
ISOMETRIC VIEW

**ACCESSORIES**

- (2) AIR CURTAIN, PLASTIC STRIP (UP TO 41"X80" DOOR)
- (1) 34" INT.RAMP.

**Schedule Updated  
12-13-2019**

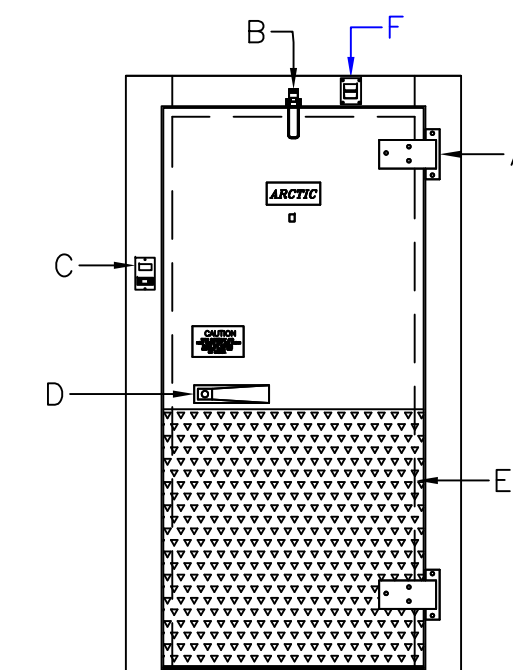
ITEM	QTY	HP	MANUFACTURE	MODEL	REFRIG	VP/H	MCA	FANS	CONNECTION		DIMENSIONS(IN)			WEIGHT LBS	BTUH
									INLET	SUCTION	LENGTH	DEEP	HEIGHT		
<b>HERMETIC,REMOTE PRE-ASSEMBLED,AIR-COOLED,35°,OUTDOOR</b>															
1	1	3/4	RUSSELL C/U	RFH080E4SDA		208/230/1/60	15.0		3/8	5/8	26 1/4	28 1/4	18 3/4	156	7040
2	1		RUSSELL COIL	RL6A073ADAAL		115/1/60 EC	1.6	2	3/8	5/8	43 5/8	12 1/2	16 3/4		
<b>ACCESSORIES (1)COMPRESSOR STAND U.L 36X72LONG W/18 LEGS</b>															
<b>HERMETIC,REMOTE PRE-ASSEMBLED,AIR-COOLED,-10°F,OUTDOOR</b>															
3	1	1-1/2	RUSSELL C/U	RFH150L44DA	R404	208/230/1/60	19.7		3/8	5/8	26 1/4	28 1/4	18 3/4	195	5030
4	1		RUSSELL COIL	RL6E049DDAAL		208/230/1/60 EC	5.4	1	3/8	5/8	27-1/8	12-1/2	16-3/4		
<b>ACCESSORIES (1)COMPRESSOR STAND U.L 36X72LONG W/18 LEGS</b>															
6.56 FT DRAIN LINE HEATER MODEL HB02-2,240/1/60, 46 WATTS, 0.19 AMP(SHIPPED LOOSE)															
6.56 FT DRAIN LINE HEATER MODEL HB02-2,240/1/60, 46 WATTS, 0.19 AMP(SHIPPED LOOSE)															
<b>NOTE: A LICENSED REFRIGERATION INSTALLER MUST DECIDE PLACEMENT OF EVAPORATOR(S) BASE ON SITE CONDITIONS, EVAPORATOR PLACEMENT ON DRAWING SHOULD BE USED FOR REFERENCE ONLY, DETAILED REFRIGERATION SPECIFICATIONS ARE AVAILABLE UPON REQUEST</b>															



SECTION WALL WITH FLOOR

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

**-ARCTIC'S STANDARD WALK-IN FLOOR PANELS ARE DESIGNED TO WITHSTAND UNIFORMLY DISTRIBUTED STATIONARY LOADS OF 750 LBS AND ROLLING LOAD OF 300 LBS.**



DOOR & FRAME RHH

- A-HEAVY DUTY CAM-LIFT HINGES
- B-HYDRAULIC DOOR CLOSER
- C-DIGITAL THERM/SWITCH 24DT-L4F1-B
- D-KEYED LATCH W/INT. SAFETY RELEASE
- E-36" DIAMOND TREAD PLATE INT. & EXT.
- F-PRV (FREEZER ONLY)

**INTERIOR FINISH**  
26 GA MILL EMBOSSED ACRYLUME

**EXTERIOR FINISH**  
26 GA MILL EMBOSSED ACRYLUME



WALK-IN COOLERS AND FREEZERS  
BY ARCTIC INDUSTRIES INC.  
9731 N.W. 114th WAY MIAMI FLORIDA 33178  
PHONE (305) 883-5581

GENERAL NOTE  
NOTICE TO GENERAL CONTRACTOR AND SUB-CONTRACTOR. FOR QUARRY TILE OR CONCRETE WEARING FLOORS, THE METAL FACINGS MAY BE SUS-CEPTIBLE TO STAINING DUE TO EXCESSIVE MOISTURE CREATED BY HYDRATION OF CONCRETE-TYPE MATERIALS. IT IS ESSENTIAL THAT EACH ROOM BE PROPERLY VENTILATED. SPECIAL PRECAUTIONS MUST BE TAKEN WHEN USING MURIATIC ACID DUE TO EFFECTS OF ACID FUMES ON ALUMINUM AND STAINLESS STEEL. IN ADDITION, METAL SURFACES MUST BE PROTECTED FROM LIME AND OTHER CHEMICALS FOUND IN CONCRETE BY-PRODUCTS. PETROLEUM BASED PROTECTION MUST BE APPLIED BETWEEN CONCRETE AND THE METAL SURFACES. (LIQUID TAR, BRUSHED OR SPRAYED ABOVE THE CONCRETE CONTACT LINE, HEAVY EPOXY PAINT, 8 MIL POLYETHYLENE H.D. BLACK DOUBLE LAYERED, 30 LB. ASPHALT IMPREGNATED ROOFING PAPER).

**CONSTRUCTION**

N.S.F. CONSTRUCTION

Project Name:  
UNI-SOURCE SUPPLY/EXC  
ALAI A RESORT-BELIZE

P.O.#:

APPLICATION:  
COMBO WITH FLOOR

NOTES:

FLOOR MUST BE LEVEL SMOOTH AND CLEAR OF OBSTRUCTIONS TO ACCEPT WALK-IN PANELS. ALSO, THERE MUST BE A MINIMUM OF 2" CLEARANCE AROUND ALL SIDES OF THE WALK-IN FOR PROPER CIRCULATION.

VERIFY ALL DIMENSIONS AND SPECIFICATIONS BEFORE APPROVING DRAWINGS

Revisions:

#	Date & Description
1	12/12/19 by CP CHANGED REFRIGERATIONS
2	
3	

SIGNED APPROVED PRINT  
MUST BE REC'D. B/4 FAB.

- APPROVED AS DRAWN
- APPROVED AS NOTED
- NOT APPROVED RESUBMIT

SIGNED

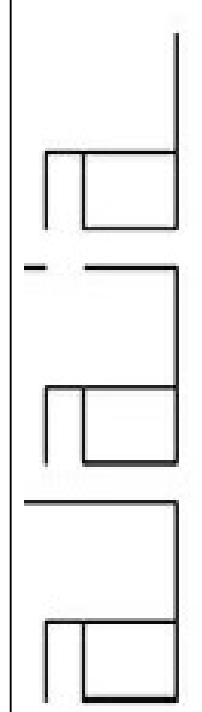
DATE:

Drawn By: ST  
Checked By: JANET  
Scale: 1/4"= 1'-0"  
CREATED: 9/10/2019

DRW No:

ALAI A MAIN

V001



AUTOGRAPH COLLECTION  
HOTELS

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**San Pedro, Belize**



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Sheet  
**MK-9**