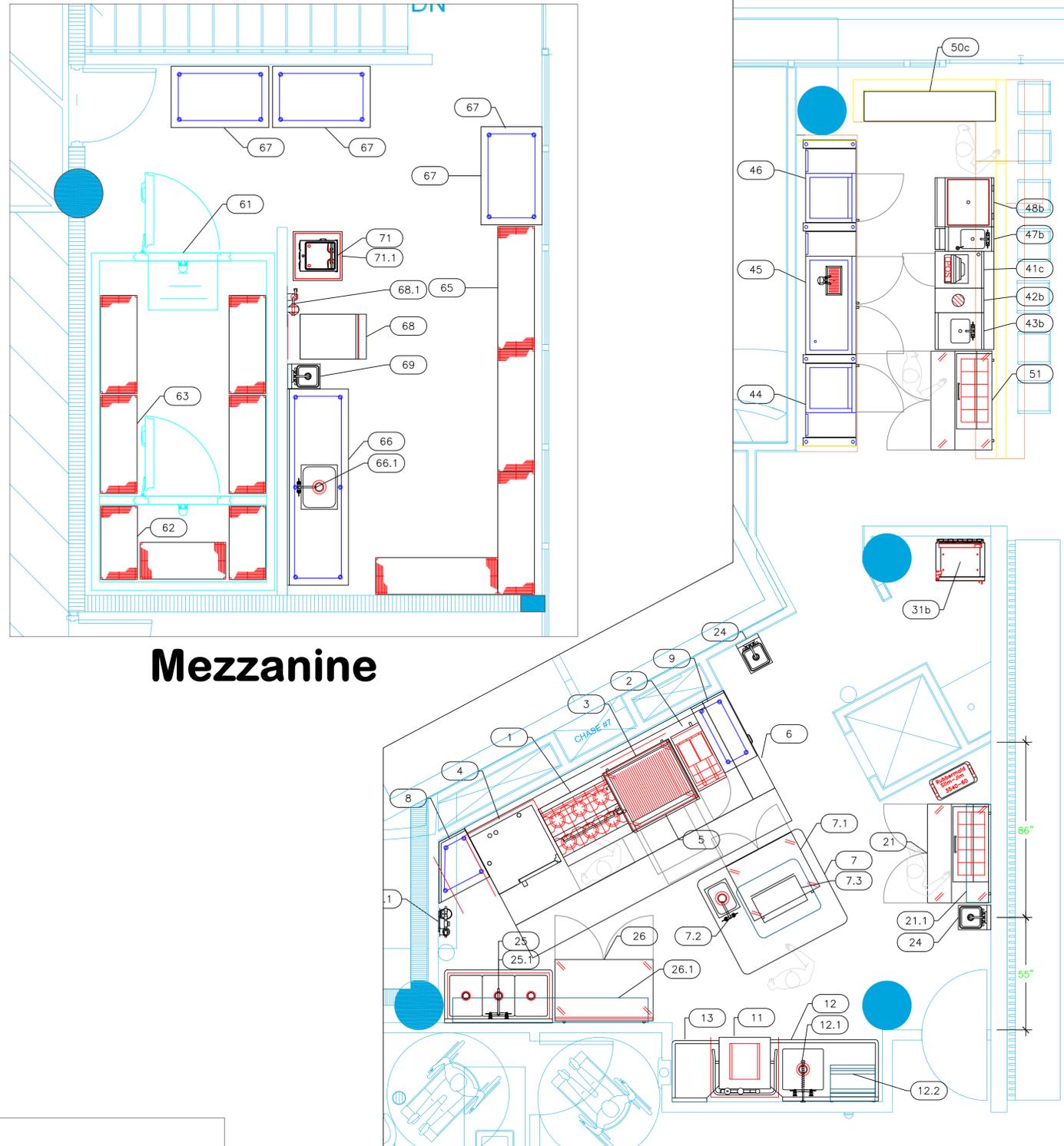


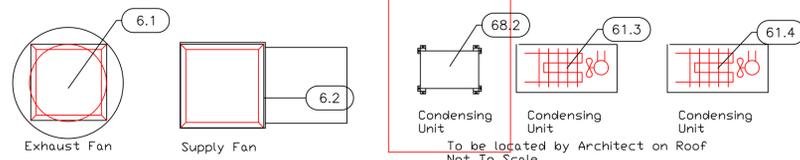
EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	Range, 36", 6 Open Burners	Imperial	IR-6	1	
	Salamander Broiler, Gas	Imperial	ISB-36	1	
2	Gas Floor Fryer	Imperial	IFS-40	1	
3	Charbroiler, Gas, Countertop	Vulcan	VACB36	1	
4	Combi Oven, Gas	Convotherm	C4 ET 10.10GB	1	
4.1	Water Filtration System	Everpure	EV979750	1	
5	Equipment Stand, Refrigerated Base	True	TRCB-36	1	
6	Main Hood	Captive-Aire	HOOD - MAIN	1	
6.1	Exhaust Fan	Captive-Aire	E FAN - MAIN	1	
6.2	Supply Fan	Captive-Aire	S-FAN	1	
7	Chef Table	Emjac	CHEF TABLE	1	
	Weld-In Sink bowl	Emjac	TA-11F	1	
7.1	Undercounter Refrigerator	True	TUC-36-LP-HC	1	
7.2	Deck Mount Faucet	Krowne	15-408L	1	
7.3	Heat Lamp	Nemco	6150-24-D	1	
8	Spreader	Emjac	SPREADER	1	
9	Spreader	Emjac	SPREADER	1	
11	Dishwasher, Door Type, Ventless	Jackson WWWS	TEMPSTAR VENTLESS	1	
12	Soiled Dishtable	Advance Tabco	DTS-S70-60L	1	
12.1	Pre-Rinse Faucet Assembly	Krowne	17-108WL	1	
12.2	Dishable Sorting Shelf	Advance Tabco	DT-6R-21	1	
13	Clean Dishtable	Advance Tabco	DTC-S70-24R	1	
21	Sandwich / Salad Preparation Refrigerator	True	TSSU-48-10-HC	1	
21.1	Shelving, Wall Mounted	Advance Tabco	WS-12-48	1	
24	Hand Sink	Advance Tabco	7-PS-23-EC-1X	2	
25	Three (3) Compartment Sink	Advance Tabco	FC-3-1620	1	
25.1	Wall / Splash Mount Faucet	Krowne	14-812L	1	
26	Refrigerated Work Top	True	TWT-48-HC	1	
26.1	Shelving, Wall Mounted	Advance Tabco	WS-12-96	1	
31b	Wine Refrigerator	Enofrigo	A1MIAMIMEDMIXVTU/873	1	
41c	Work Center	Glastender	PCB-18	1	
42b	Underbar Add-On Unit	Glastender	DWB-12 CUSTOM	1	
43b	Hand Sink	Glastender	HSB-18 CUSTOM	1	
44	Back Bar Cabinet, Refrigerated	Perlick	BBS36	1	
45	Draft Beer Cooler	Perlick	DDS60	1	
46	Back Bar Cabinet, Refrigerated	Perlick	BBS36	1	
47b	Hand Sink	Glastender	HSB-12-D	1	
48b	Ice Bin	Glastender	IBB-24-CP10	1	
	Speed Rail / Rack	Glastender	SSR-24	1	
49b	Bottle Display	Glastender	LDB-24S	1	
50b	Storage Cabinet	Glastender	DBCB-18 CUSTOM	1	
51	Sandwich / Salad Preparation Refrigerator	True	TSSU-48-10-HC	1	
61	Walk-in Combo	Arctic Industries	CUSTOM	1	
61.1	Evaporator for Cooler	Arctic Industries	EVAP	1	
61.2	Evaporator for Freezer	Arctic Industries	EVAP	1	
61.3	Remote Condenser Unit for Cooler	Arctic Industries	COND	1	
61.4	Remote Condenser Unit for Freezer	Arctic Industries	COND	1	
62	Wire Shelving Unit	NEXEL	18366N	2	
63	Wire Shelving Unit	NEXEL	18486N	4	
65	Wire Shelving Unit	NEXEL	18606N	4	
66	Work Table, Stainless Steel Top	Advance Tabco	KMS-308	1	
	Weld-In Sink bowl	Advance Tabco	TA-11B	1	
66.1	Deck Mount Faucet	Krowne	15-408L	1	
67	Work Table, Stainless Steel Top	Advance Tabco	MS-304	3	
68	Ice Cuber	Hoshizaki	KM-660MRJ	1	
	Ice Bin for Ice Machines	Hoshizaki	B-300SF	1	
68.1	Water Filtration System, for Ice Machines	Everpure	EV932421	1	
68.2	Remote Condenser Unit	Hoshizaki	URC-5F	1	
69	Hand Sink	Advance Tabco	7-PS-23-EC-1X	1	
70	Bun / Sheet Pan Rack	Advance Tabco	PR20-3W-1X	1	
71	Food Packaging Machine	Sammic	SE-310	1	
71.1	Equipment Stand, for Mixer / Slicer	Advance Tabco	SAG-MT-242-X	1	



Mezzanine

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.



Exhaust & Supply Fans to be located by Architect on Roof. Not To Scale

PERL
Main Kitchen & Bar
Aventura, FL



uni-source
SUPPLY
INTERNATIONAL INC.

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

8	Larger Walk-in Cooler, wall shelving	9-10-19
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Dayne Gauntlett
Scale
3/8" = 1'0"

Sheet
FS-1

PERL
Main Kitchen & Bar
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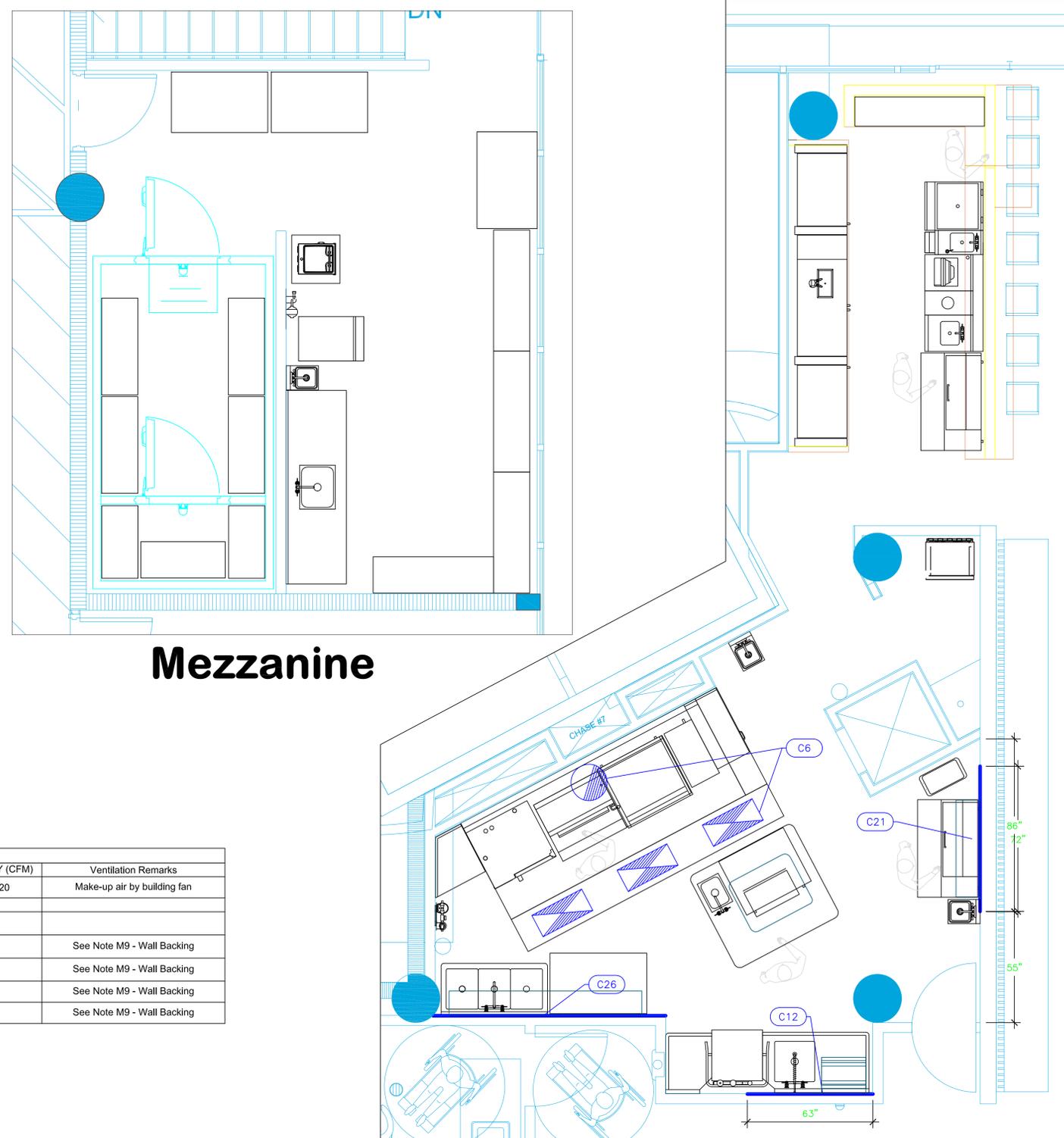


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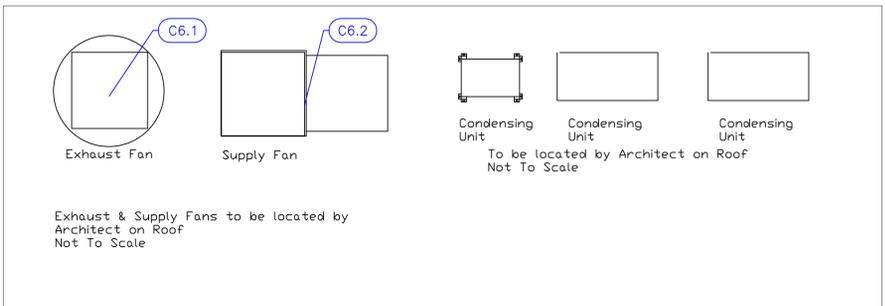
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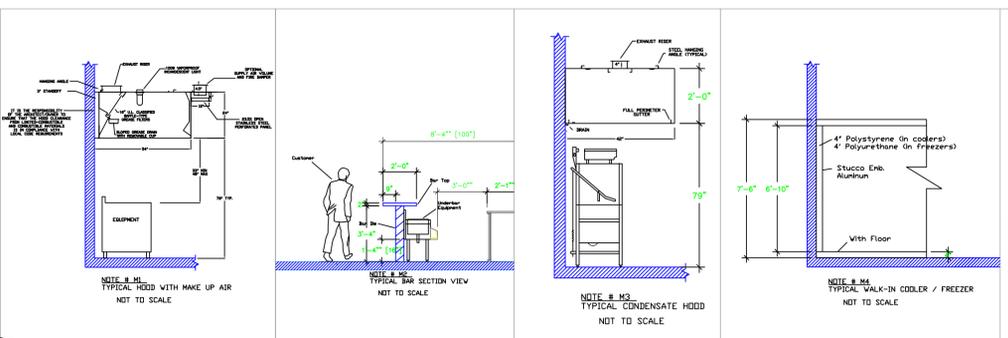
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Mezzanine



Mechanical Schedule							
ITEM NO.	QTY	DISCRPTION	EXHAUST (L X W)	EXHAUST (CFM)	SUPPLY (L X W)	SUPPLY (CFM)	Ventilation Remarks
6	1	Main Hood	18"dia		(3) 28"x12"	2420	Make-up air by building fan
6.1	1	Exhaust Fan		3025			
6.2	1	Supply Fan		2420			
12	1	Soiled Dishtable					See Note M9 - Wall Backing
21	1	Sandwich / Salad Preparation Refrigerator					See Note M9 - Wall Backing
26	1	Refrigerated Work Top					See Note M9 - Wall Backing
51	1	Sandwich / Salad Preparation Refrigerator					See Note M9 - Wall Backing



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.

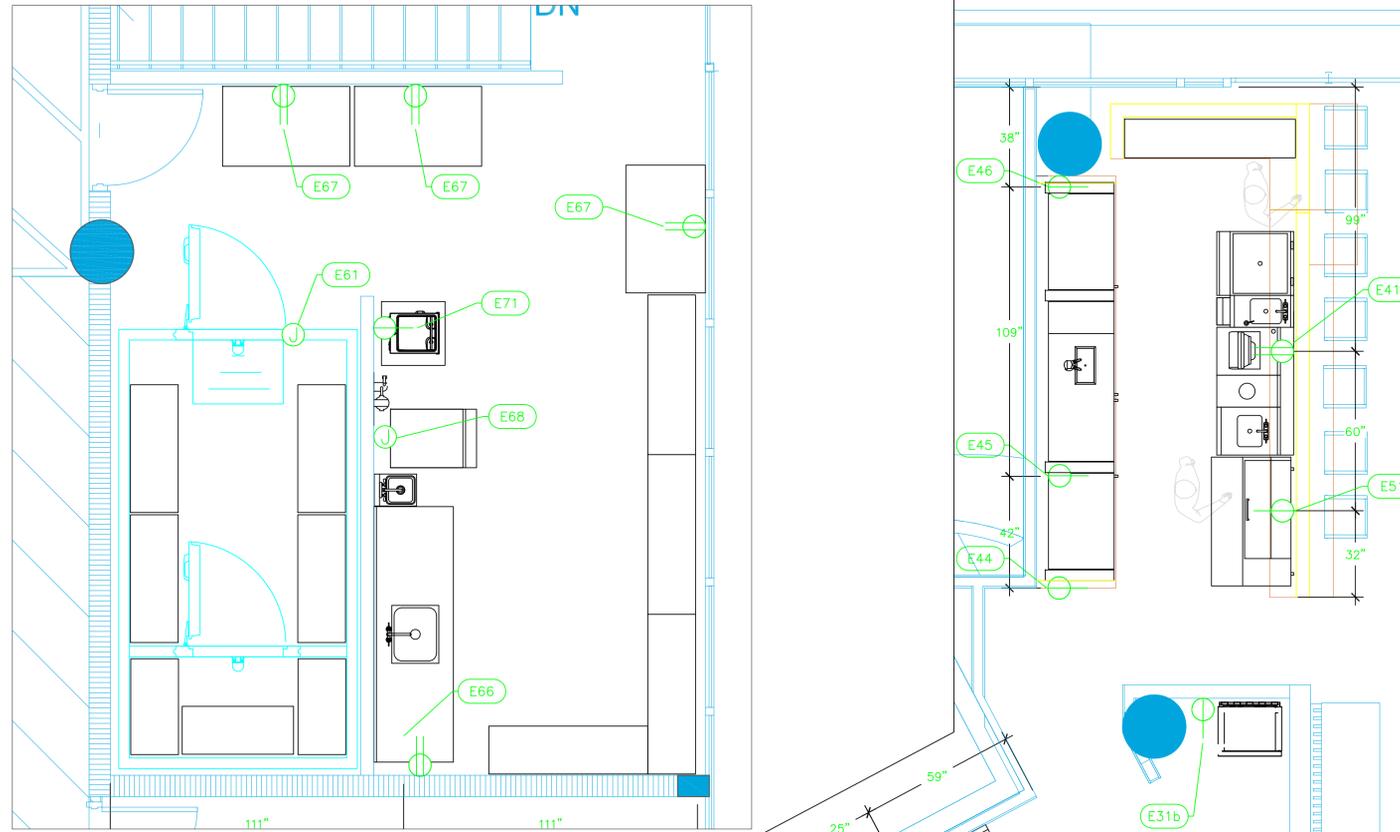
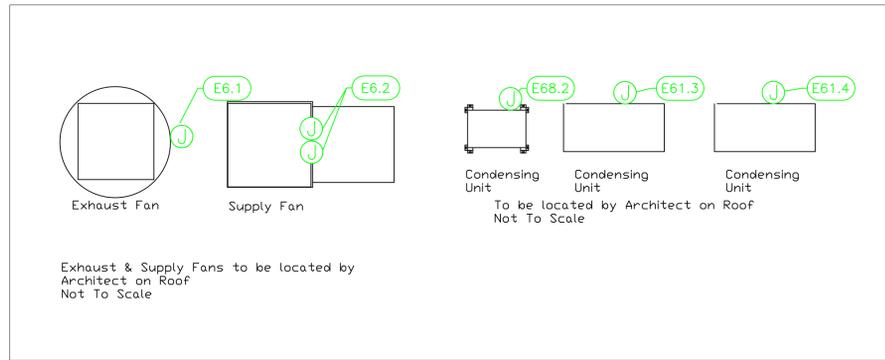
NOTE # M9
GENERAL CONTRACTOR TO PROVIDE 2" PLYWOOD WALL BACKING FROM 48" TO 78" AFF FOR ALL WALL MOUNTED EQUIPMENT.

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

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

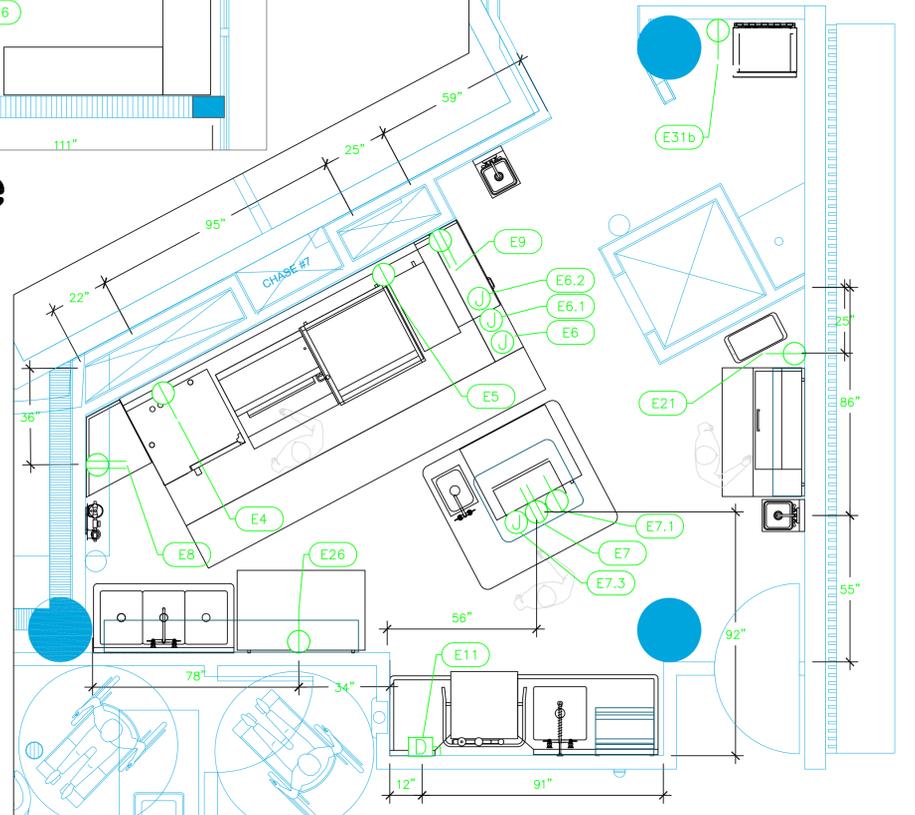
Equipment MECHANICAL Service Requirements

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.



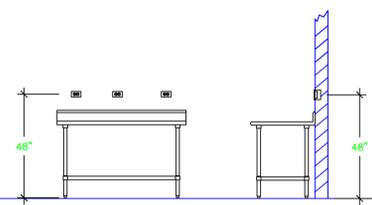
Mezzanine

ELECTRICAL SCHEDULE											
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
4	Combi Oven, Gas	120	60	1	7.5			Simplex	18"	1	
5	Equipment Stand, Refrigerated Base	115	60	1	5.7	1/5	5-15P	Simplex	18"	1	
6	Main Hood	115	60	1	15			J-Box	108"	1	Elec for Lights in Hood
6.1	Exhaust Fan	208	60	3	3.8	3		J-Box	108"	1	Elec at Hood Control Box
6.2	Supply Fan	208	60	3	3.8			J-Box	see Note	1	Supply Fan - Elec at Hood Control
		208	60	3	21.4			J-Box	see Note	1	Condensing Unit - Elec at Unit on Roof
7	Chef Table	115	60	1	15			Duplex	Floor	1	Stub Up from Floor
7.1	Undercounter Refrigerator	115	60	1	2.0	1/6	5-15P	Simplex	Floor	1	Stub Up from Floor
7.3	Heat Lamp	120	60	1	8.3			J-Box	Floor	1	Stub Up from Floor
8	Spreader	120	60	1	15			Duplex	48"	1	See Note E1
9	Spreader	120	60	1	15			Duplex	48"	1	See Note E1
11	Dishwasher, Door Type, Ventless	208	60	3	46.3	1		Disconnect	60"	1	Disconnect for Wet Locations
21	Sandwich / Salad Preparation Refrigerator	115	60	1	5.8	1/3	5-15P	Simplex	18"	1	
26	Refrigerated Work Top	115	60	1	3.0	1/5	5-15P	Simplex	18"	1	
31b	Wine Refrigerator	115	60	1	3.5	1/4		Simplex	18"	1	
41c	Work Center	115	60	1	15			Duplex	14"	1	Power and Data for POS
44	Back Bar Cabinet, Refrigerated	120	60	1	1.8	1/5	5-15P	Simplex		1	
45	Draft Beer Cooler	120	60	1	2.5	1/4	5-15P	Simplex		1	
46	Back Bar Cabinet, Refrigerated	120	60	1	2.5	1/5	5-15P	Simplex		1	
51	Sandwich / Salad Preparation Refrigerator	115	60	1	5.8	1/3	5-15P	Simplex	18"	1	
61	Walk-in Combo	115	60	1	15			J-box	ceiling	1	Elec. for lights in walk-in
61.1	Evaporator for Cooler				1.6			J-box	ceiling	1	Subfeed Evap from Cond Circuit
61.2	Evaporator for Freezer				5.4			J-box	ceiling	1	Subfeed Evap from Cond Circuit
61.3	Remote Condenser Unit for Cooler	208	60	1	15	3/4		J-box	18"	1	Location by Architect
61.4	Remote Condenser Unit for Freezer	208	60	1	19.7	1-1/2		J-box	18"	1	Location by Architect
66	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	See Note E1
67	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	3	See Note E1
68	Ice Cuber	115	60	1	16.1			J-Box	48"	1	
68.2	Remote Condenser Unit	115	60	1				J-Box		1	Subfeed Cond from Ice Machine
71	Food Packaging Machine	120	50/60	1	6.1	1/2		Simplex	48"	1	



LEGEND -- ELECTRICAL CONNECTIONS

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



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

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

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

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

NOTE # E6: ELECTRICAL CONTRACTOR TO INTERCONNECT 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 DODR 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.

PERL
Main Kitchen & Bar
Aventura, FL

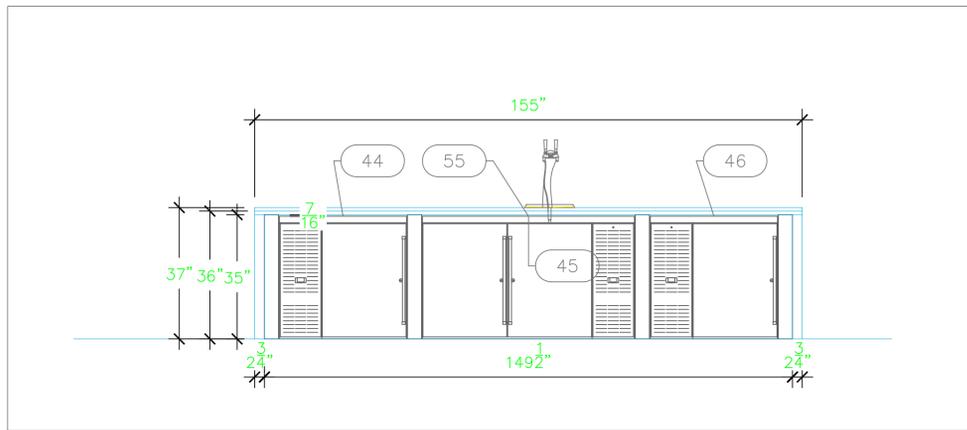


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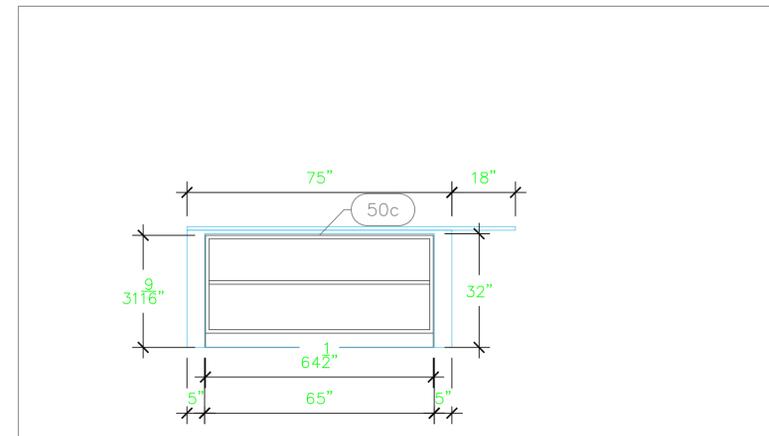
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Date
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Drawn By
Dayne Gauntlett
Scale
3/8" = 1'0"

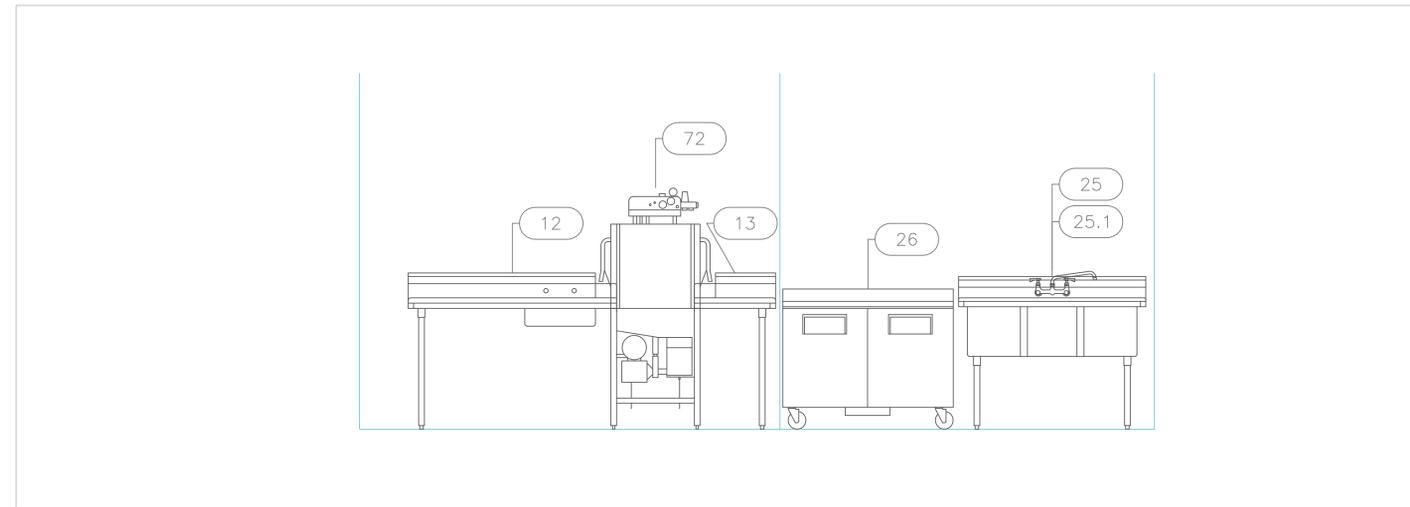
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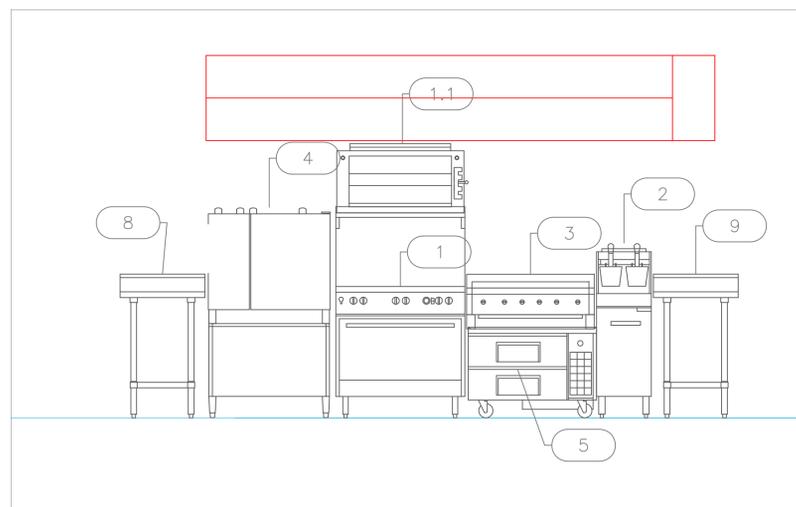
Back Bar



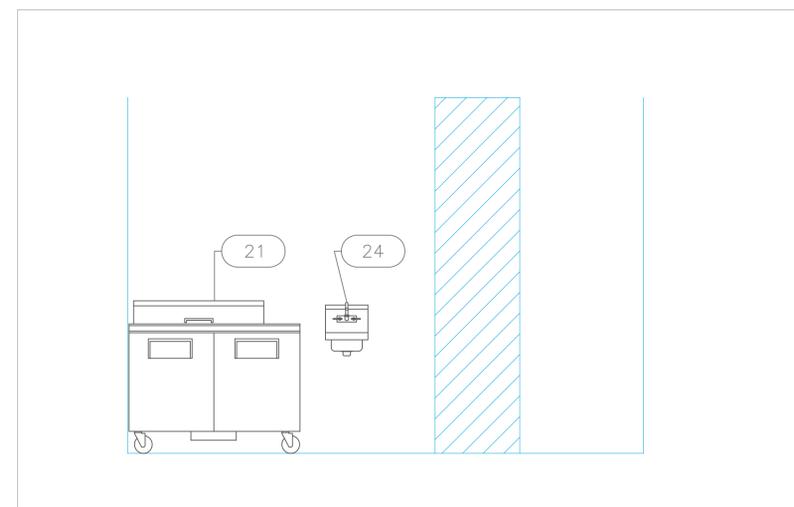
Side Bar



Dishwash, Prep, & Potwash



Hot Line



Prep

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Aventura, FL



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Sheet
FS-5

HOOD INFORMATION - Job#3783915														
HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	TOTAL EXHAUST CFM	EXHAUST PLENUM	NO. OF FILTERS	TYPE	EFFICIENCY @ 7 MICRONS	QTY	LIGHTS	TYPE	HOOD CONSTRUCTION	HOOD END TO END
1		5424	11'-0"	650	3025		4	18"	85%	4	L55 Series E26	NO	430 SS	ALINE

HOOD INFORMATION - Job#3783915															
HOOD NO.	TAG	TYPE	WIDTH	HEIGHT	EFFICIENCY @ 7 MICRONS	QTY	TYPE	LOCATION	SIZE	FIRE SYSTEM	ELECTRICAL	SWITCHES	FIRE SYSTEM PIPING	HOOD WEIGHT	
1		Captive Solo Filter	8"	28"	85%	4	L55 Series E26	NO	Right	12"x34"x24"	ANSUL R102	38/30	SC-30110MA	1 LIGHT	899 LBS

HOOD OPTIONS			
HOOD NO.	TAG	OPTION	DESCRIPTION
1		FIELD WRAPPER	18.00" High Front, Left, Right
		BACKPLASH	80.00" High X 144.00" Long 430 SS Vertical

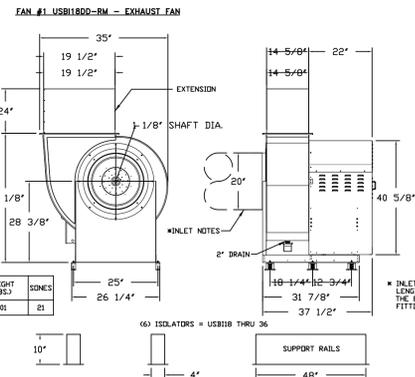
PERFORATED SUPPLY PLENUM(S)													
HOOD NO.	TAG	PDS.	LENGTH	WIDTH	HEIGHT	TYPE	WIDTH	LENGTH	DIA.	CFM	S.P.	DISPOSED	DISPOSED
1		Front	14'-0"	18'-0"	6'-0"	MUA	12"	28"	806	0.241"			
						MUA	12"	28"	806	0.241"			

CFM CALCULATIONS - HOOD #1

TOTAL EXHAUST CFM = 3025
 OVERALL HOOD LENGTH 11'-0"
 3025 / 11.0 FT = 275 CFM/FT
 VELOCITY IN DUCT:
 VELOCITY = CFM/AREA
 CFM = 3025
 AREA = (18") Radius X 3.14/144 = 1.76 SQ FT
 VELOCITY = 3025 / 1.76 SQ FT = 1712 FPM

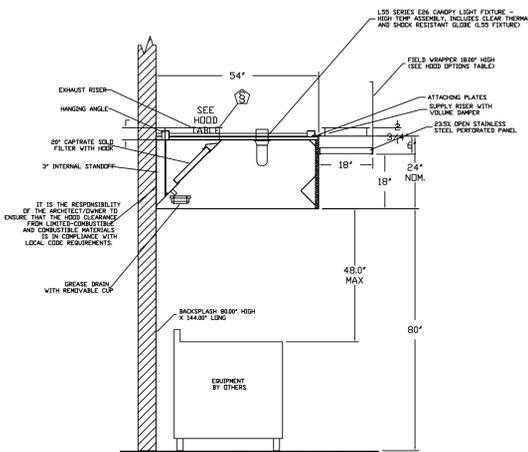
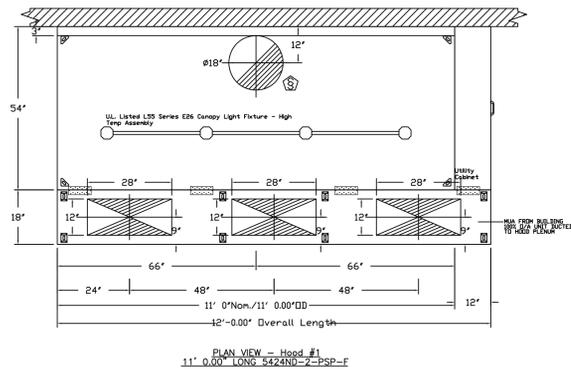
EXHAUST FAN INFORMATION - Job#3783915

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	HP.	BHP.	VOLTS	FLA.	DISCHARGE VELOCITY	WEIGHT (LBS.)	SIZE
1		USB1800-RM	3025	2.000	1275	2.800	1.6750	2	208	8.3	1551 FPM	401



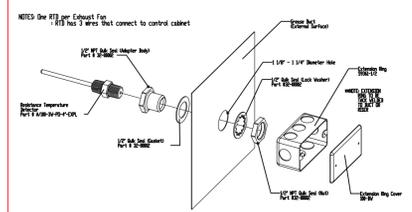
FEATURES:
 - KEEP HEATED FANS - RESTAURANT MODEL
 - UL755 AND UL756-245
 - HIGH HEAT OPERATION DIRECT DRIVE 200V 1710 RPM
 - HIGH HEAT OPERATION BELT DRIVE 200V 1710 RPM
 - HEAT SLINGER
 - WEATHERPROOF DISCONNECT
 - GREASE CLASSIFICATION TESTING
 - 2" DRAIN
 - MOTOR WEATHER COVER
 - FULLY SEALED SORLUL HOUSING
 - SORLUL ACCESS DOOR
 - FLANGE 2" - 24 THRU 36"

NOTES:
 - INLET NOTES: LENGTH OF THE STRAIGHT DUCT ON THE INLET TO BE 3 TIMES THE EQUIVALENT DUCT DIAMETER BEFORE CONNECTING TO ANY FITTINGS SUCH AS ELBOWS TO AVOID SYSTEM EFFECT.



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

RTD SENSOR INSTALLATION (IF NOT FACTORY INSTALLED)



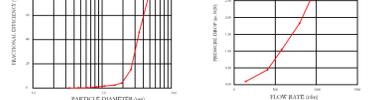
SPECIFICATION: CAPTRATE® GREASE-STOP® SLDL FILTER

THE CAPTRATE GREASE-STOP SLDL 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 CHANNELS.

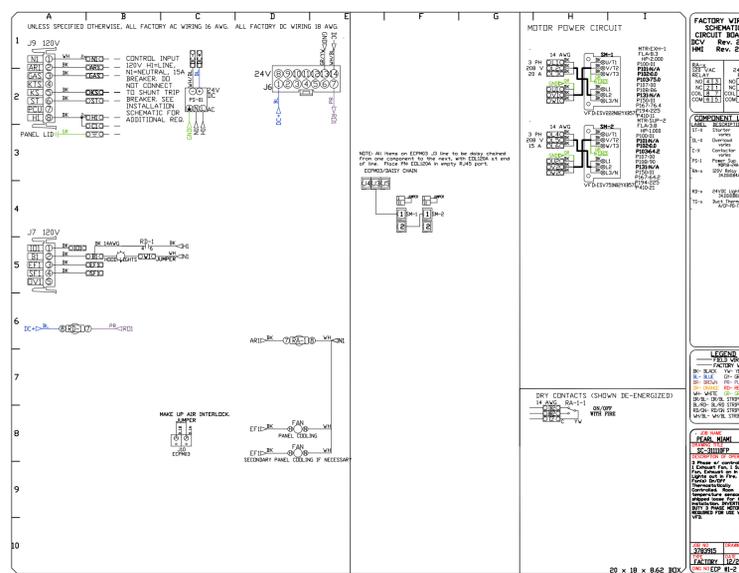
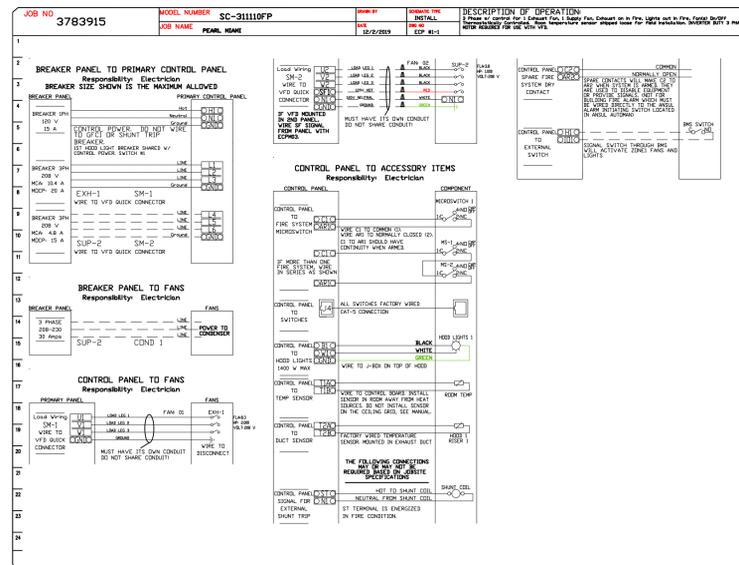
UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND SOY 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 SLDL WAS TESTED TO ASTM STANDARD ASTM F2519-05.



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
 NSF #54
 NSF STANDARD #2
 UL STANDARD #94A
 INT. MECH. CODE GNC
 UL-3649



ELECTRICAL PACKAGE - Job#3783915													
NO.	TAG	PACKAGE #	LOCATION	LOCATION	QUANTITY	OPTION	FANS CONTROLLED						
1		SC-31110FP	Utility Cabinet Right	Smart Controls Thermostatic Control	1 Light								

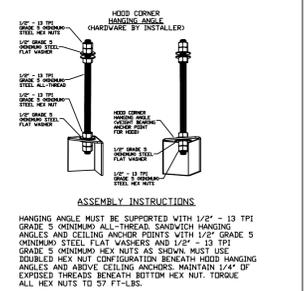
FOR QUESTIONS RE: CAPTRATE-ARE COMMERCIAL & INDUSTRIAL VENTILATION SYSTEMS, CONTACT: ADVANCED HOOD SYSTEMS, 12550 VILLES ROAD, CUDAL SPRINGS, FL 33076. PLEASE CONTACT THE OFFICE: PHONE: (850) 471-0250, (850) 477-0454. ADVANCEDHOODSYSTEMS.COM

BUCHANAN P.E. CONSULTING INC. ELECTRICAL-MECHANICAL-PLUMBING-ENGINEERING. 6191 W. ATLANTIC BLVD., SUITE 2, MARGATE, FL 33063. PH: 954-599-2300 FAX: 954-599-2328. EMAIL: BUCHANAN@PEENGINEERS.COM. CERTIFICATE OF AUTHORIZATION # 8842. #RAJA BUCHANAN P.E. # 48916 EDUARDO LERO P.E. # 72550.

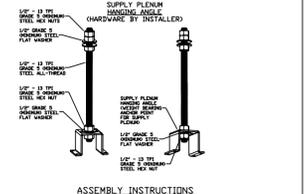
CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH NSF #96 NSF UL 710 & UL710 STANDARDS E.T.L. LISTED 3054804-001. SIGN - SEAL - DATE

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JOB: Perl Restaurant. LOCATION: 2420 NE Miami Gardens Dr., North Miami Beach, FL. DATE: 12/18/2019. JOB #: 3783915. DWG #: 1 of 4. DRAWN BY: markrut. SCALE: NTS.



ASSEMBLY INSTRUCTIONS: HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 OXIDIZING ALL-THREAD SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 OXIDIZING STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 OXIDIZING HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH CEILING ANCHORS. SINGLE HEX NUT BENEATH HANGING ANGLE IS ACCEPTABLE FOR P.S.P. HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



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PERL Main Kitchen & Bar Aventura, FL



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

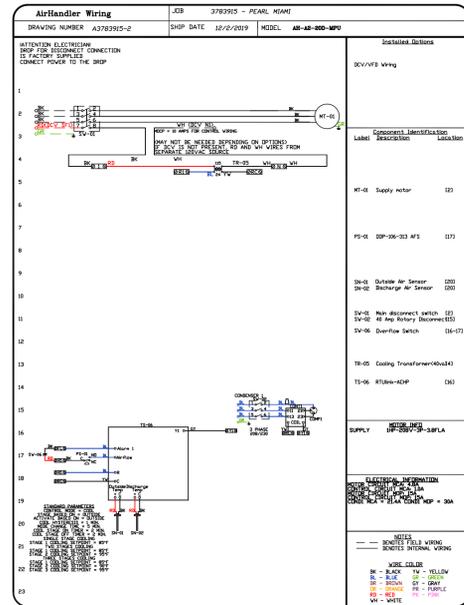
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8	Larger Walk-in Cooler, wall shelving	9-10-19
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Date: May 11, 2020. Drawn By: Dayne Gauntlett. Scale: NTS.

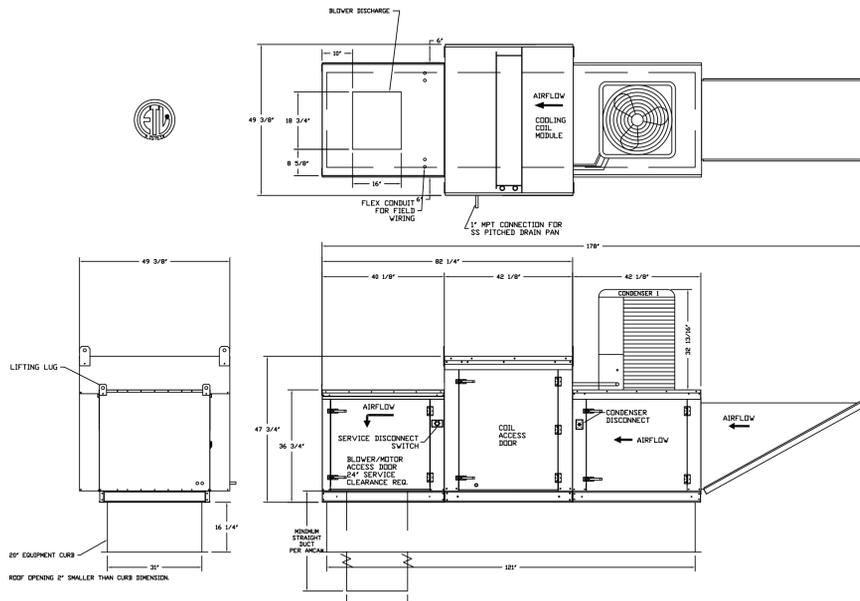
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FAN UNIT TAG	FAN UNIT MODEL #	CONDENSER NO.	TONNAGE	VOLTAGE	PHASE	FREQUENCY	MCA	RLA	MAX. FUSE SIZE	MIN. WIRE SIZE	SEER
2	AM-A2-200-MPU	1	5	208-230	3 PHASE	60 Hz	21.4 Amps	17.4 Amps	30 Amps	10 AWG	14

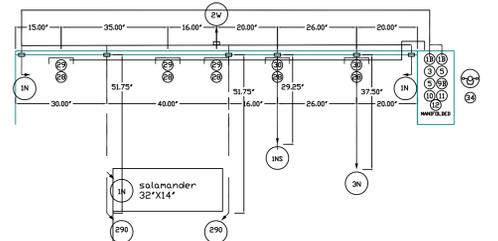
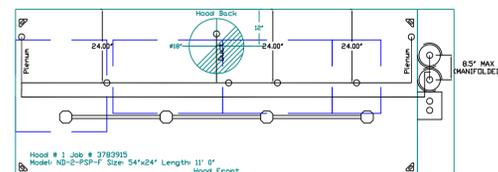
FAN UNIT TAG	FAN UNIT MODEL #	BLOWER HOUSING	MIN CFM	DESIGN CFM	ESP.	RPM	H.P.	B.H.P.	P	VOLT FLA	COOLING COIL ENTERING DB TEMP	COOLING COIL LEAVING DB TEMP	COOLING COIL ENTERING WB TEMP	COOLING COIL LEAVING WB TEMP	COOLING COIL SENSIBLE CAPACITY	COOLING COIL LATENT CAPACITY	WEIGHT (LBS.)	SONES			
2	AM-A2-200-MPU	20WF-2-MDL	A2	-	2420	0.750	1129	1.000	0.7690	3	308	8.8	91.0°F	78.0°F	78.7°F	71.8°F	600 MBH	31.6 MBH	28.4 MBH	1192	12.4



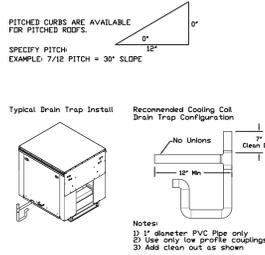
FAN #2 AM-A2-200-MPU - SUPPLY FAN
 1. SUPPLY UNIT WITH 3PH 3WYE DRIVE FAN IN SIZE #2 HOUSING
 2. BLOWER HOUSING #2 1/4" DIA. FLEXIBLE
 3. 1/2" DIA. SINGLE CIRCUIT MODULAR PACKAGE COOLING OPTION FOR SIZE #2 MODULAR PACKAGE UNIT. INCLUDES CONDENSER IN COIL, FILTER, FLEXIBLE THERMAL EXPANSION VALVE, ROOM RETURNTIME, AND REVERSEMENT PIPING (200 TO 2400 CFM) MET BUILT WITH OPPOSITE SIDE CONTROLS OR OPPOSITE AIRFLOW DIRECTION. CONDENSERS REQUIRE SEPARATE RIBV, 3 PHASE POWER SUPPLY UNLESS SHIPPED WITH SINGLE POINT CONNECTION COIL - SEE DRAWING
 4. SEPARATE SERVICE WIRING PACKAGE FOR MAKEUP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREWIRE ELECTRICAL RACK OR TO A RACK SYSTEM.
 5. CONTROL PACKAGE FOR MOD PACKAGE UNIT COOLING ONLY UNIT. INCLUDES AIRFLOW PROVING SWITCH, RTILINK-ADP BOARD AND THERMAL BLUDES.
 6. SUPPORT SKEL FOR SIZE #2 MODULAR PACKAGE UNIT. INCLUDES CONTROL VESTIBLES. INCLUDES CONDENSER SUPPORTS. GREAT AIR AND USE AT MIN. 400 W. AIR C.F.M. SUPPLY. 20" x 100" H.P. - RUMBLE BAKE COOLING PRODUCT CONTROL APPROVED. FLORIDA BUILDING CODE APPROVAL. ROOF MOUNT EXHAUST CURBS UP TO 24" HIGH MUST BE 16 GAUGE ALUMINUM.
 7. LIFTING LUGS FOR SINGLE CONDENSER UNITS. CENTER OF 2' LIFTING CURB, PAPER HOOD, AND LIFT. PAPER AC-KEY. PANEL OR ULTRALIGHT PACKAGE. PROVIDES SEPARATE SERVICE INPUT TO SUPPLY FAN. THIS BOX DESIGN MUST BE RUN BY ELECTRICAL RACK OR TO A RACK SYSTEM.
 NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMASH STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT TERMINUS AS OUTLINED IN HOOD PUBLICATION AND DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCT VARY ANY GAUGE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT.
 SUGGESTED STRAIGHT DUCT SIZE IS 18" x 24"



UL 300 FIRE SYSTEM UNDER SEPARATE PERMIT SHOWN HERE FOR REFERENCE ONLY



NOTES
 - FIELD PIPE DROPS AS SHOWN
 - SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS
 - RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
 - MAXIMUM 9 ELBOWS IN SUPPLY LINE
 - MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE
 - IF APPLICABLE, PRE-FIRED CHARBROILER DROPS ARE SHIPPED LOOSE
 - FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.
 - APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
 - THIS FIRE SYSTEM COMPLIES WITH UL 300 REQUIREMENTS
 Job #: 3783915
 Job Name: PEARL MIAMI
 System Size: ANSUL-3.0/3.0-MANIFOLD Total FP required: 12
 Hood # 1 11' 0.00' Long x 34" Wide x 24" High
 Riser # 1 Size: 18" Dia.
 Hood # 1 Metal Blow-Off Caps Included.



CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH
 NFA #96 NSF
 UL 710 & UL710 STANDARDS E.T.L. LISTED 3054804-001
 SIGN - SEAL - DATE

FOR QUESTIONS RE: CAPTIVE-AIRE COMMERCIAL & INDUSTRIAL VENTILATION REGION 140 BY ADVANCED HOOD SYSTEMS 12550 VILES ROAD, CORAL SPRINGS, FL 33076 PLEASE CONTACT THE OFFICE PHONE: (352) 571-0259, (800) 477-6454 ADVANCEDHOODSYSTEMS.COM

BUCHANAN P.E CONSULTING INC.
 ELECTRICAL * MECHANICAL * PLUMBING * ENGINEERING
 6191 W. ATLANTIC BLVD, SUITE # 2 MARGATE, FL 33063
 PH: 954-250-3200 FAX: 954-590-2232
 EMAIL: BUCHANANPEENGINEERS.COM
 CERTIFICATE OF AUTHORIZATION # 8842
 CRAJA BUCHANAN P.E. # 48916 EDNAURICE LORD P.E. # 72550

CAPTIVE-AIRE
 JOB: Peri Restaurant
 LOCATION: 2420 NE Miami Gardens Dr. North Miami Beach, FL
 DATE: 12/18/2019 JOB #: 3783915
 DWG #: 2 of 4 DRAWN BY: markut
 REV: SCALE: NTS

PERL
Main Kitchen & Bar
Aventura, FL

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 Drawn By: **Dayne Gauntlett**
 Scale: **NTS**

Sheet: **FS-7**

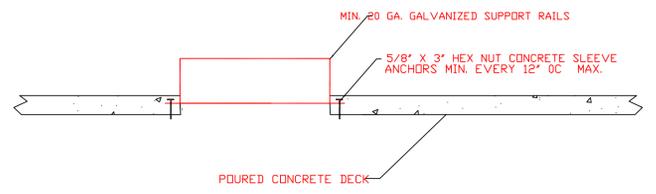
NOTE:
A SEPERATE PERMIT WILL BE APPLIED FOR FIRE SUPPRESSION SYSTEM

NOTE:
HOOD(S) SHALL AUTO START WITH DETECTION OF HEAT SOURCE IN ACCORDANCE WITH FBC (M) 507.2.1.1

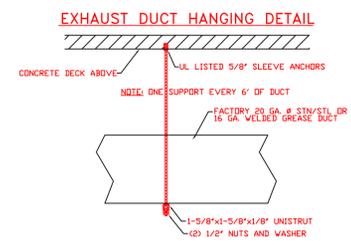
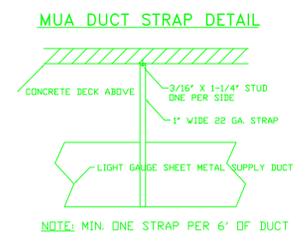
NOTE:
KITCHEN EXHAUST DUCT HAS BEEN SIZED TO MAINTAIN AN AIR VELOCITY GREATER THAN 1500 FPM AND LESS THAN 2500 FPM. ANY MODIFICATIONS, OFFSETS, TRANSITIONS IN THE FIELD MUST COMPLY WITH THIS VELOCITY

- GENERAL NOTES:
- ELECTRICAL HOOK-UP TO MOTOR CONTROLS (MOTOR STARTERS, FAN SWITCHES, FAN DISCONNECTS, RELAYS, ETC.) BY OTHERS.
 - FIRE CHASE BY OTHERS, IF REQUIRED.
 - ALL PHASES OF INSTALLATION SHALL COMPLY WITH 2017 VERSION OF FMC 506.1 & NFPA 96-2014.
 - WRITTEN MEASUREMENTS HAVE PRECEDENCE OVER SCALE.
 - PROVIDE CLEANOUTS IN GREASE DUCT AT ALL 90° BENDS & EVERY 12' MAX. OF HORIZONTAL RUNS TO ALLOW CLEANING, IF APPLICABLE.
 - EXHAUST DUCT CAN BE EITHER 1/4" GALV. CARBON STEEL WITH ALL SEAMS AND JOINTS TO HAVE A LIQUID TIGHT CONTINUOUS EXTERNAL WELD OR MAY INSTEAD BE FACTORY SINGLE WALL GREASE DUCT OF 20 GA. 430 STN/STL SLOPED & INSTALLED PER MANUFACTURERS SPECS.
 - FAN TO HAVE A MINIMUM OF 10 FT. OF CLEARANCE FROM THE OUTLET TO ADJACENT BUILDINGS, PROPERTY LINES, AIR INTAKES OR 3 FT. VERTICAL CLEARANCE PER NFPA96.
 - HORIZONTAL EXHAUST DUCT TO SLOPE BACK TO HOOD. CHECK LOCAL CODE FOR REQUIRED PITCH.
 - HOOD TO OVERHANG COOKING EQUIPMENT 6" ON ALL OPEN SIDES.
 - EXHAUST DUCT TO BE PROTECTED FROM COMBUSTIBLES PER NFPA96 AND LOCAL CODE.
 - BUILDING PRESSURE SHALL NOT EXCEED 0.02" WATER COLUMN AT EXTERIOR DOORS.
 - KITCHEN SHALL BE BALANCED TO BE NEGATIVE WITH RESPECT TO THE DINING ROOM.
 - HOOD DUCT SHALL BE 24 GA. GALV. STEEL WITH PITTSBURG SEAM OR 26 GA. SNAPLOCK.

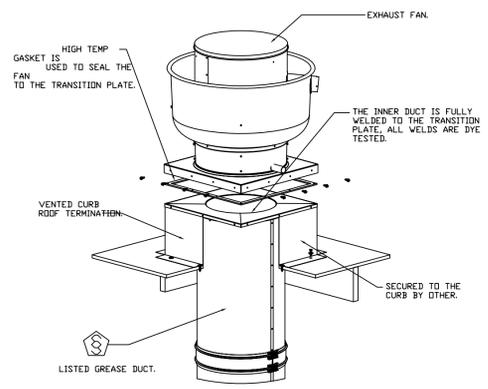
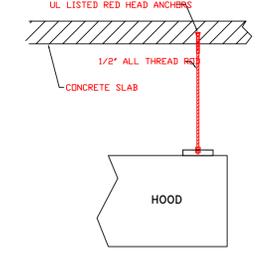
- SUPPLY AND EXHAUST FANS ARE INTERLOCKED WITH PILOT LIGHT IN KITCHEN AREA.
- FIRE HOOD REQUIRES EXHAUST FAN TO OPERATE CONTINUALLY AND STOP SUPPLY FAN.
- HOOD EXHAUST FANS SHALL OPERATE WHENEVER THE EXTINGUISHING SYSTEM IS ACTIVATED.
- FIREX FIRE EXTINGUISHING SYSTEMS IN A SINGLE HAZARD AREA SHALL BE ARRANGED FOR SIMULTANEOUS AUTOMATIC OPERATION UPON ACTIVATION OF ANYONE OF THE SYSTEMS.
- GAS AND ELECTRICAL EQUIPMENT AND OUTLETS SERVED BY THE HOOD SHALL BE DEACTIVATED IN THE EVENT OF A FIRE SYSTEM ACTIVATION PER NFPA 96-10.4.
- ACTUATION OF THE FIRE SYSTEM SHALL STAGNATE THE ALARM SYSTEM SERVING THE AREA OCCUPIED BY THE HOOD PER NFPA96 10.6.
- THIS SYSTEM TO COMPLY WITH SECTION 505.1.1 PERTAINING TO FLORIDA GAS CODE AND EQUIPMENT INTERLOCK.



TYPICAL ROOF MOUNTING DETAIL



HOOD HANGING DETAIL (SEE PLAN VIEW OF HOOD FOR LOCATION)



Miami-Dade NOA2

General Notes:
1. This approval is for the structural capacity and impact rating of the exterior housing only; it does not include any interior mechanism or electrical part.
2. These fans have not been wind tested for Wind Driven Rain Test per Florida Building Code, TAS200 (A)-PS.
3. Tested in accordance to Florida Building Code test protocol TAS201, TAS202, TAS203.
4. Tested for areas including high velocity hurricane zones.
5. Tested under Miami-Dade County Notification number ATI-08034.

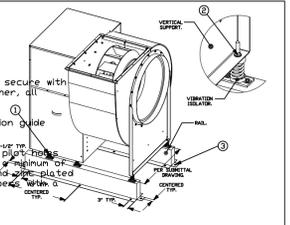
DESIGN PRESSURE: +30.0 / -130.0 PSF
LARGE MISSILE IMPACT RESISTANT

Miami-Dade-Steel Utility Set Rail-NOA2

Installation Instructions:
1. Locate vibration isolators as needed, center on the rail and secure with 5/16"-18 x 1-1/2" self drilling screws and appropriate sized washer; all hardware should be (steel zinc plated).
2. The vibration isolator is bolted to the fan per the instruction guide supplied with the isolator.
3. Secure the rail to the roof framing members by drilling 1/4" pilot holes in the rail flanges at locations shown in the diagram and using (2) 3/8" x 2" minimum embedment), zinc plated steel lag bolts with zinc plated washers, screw through rail flanges and into roof framing members with a maximum spacing 34 1/2".

Fire System Information - Job#3783915

FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLDY POINTS	INSTALLATION SYSTEM	LOCATION ON HOOD
1		Ansul R102	36/30	4	Fire Cabinet Right	Right



CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH NFPA #96 NSF UL 710 & UL710 STANDARDS E.T.L. LISTED 3054804-001

SIGN - SEAL - DATE

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6191 W. ATLANTIC BLVD., SUITE # 2, MARGATE, FL 33063
PH: 954-590-3200 FAX: 954-590-2629
EMAIL: BUCHANANPE@GMAIL.COM
CERTIFICATE OF AUTHORIZATION # 8842
DRAJIA BUCHANAN P.E. # 48916 CHAURICE LORD P.E. # 72550

CAPTIVE-AIRE

JOB	Perit Restaurant
LOCATION	2420 NE Miami Gardens Dr, North Miami Beach, FL
DATE	12/18/2019
DWG #	3 of 4
REV.	
JOB #	3783915
DRAWN BY	markut
SCALE	NTS

FIRE RATED ENCLOSURE - GREASE DUCTS

- THERMAL CERAMICS FIREMASTER FASTWRAP XL OR PYROSCAT XL IS TESTED TO ASTM E2336 AND UL LISTED PER HKT/CSP TO PROVIDE ZERO CLEARANCE TO COMBUSTIBLES AND TO PROVIDE A 1- OR 2- HOUR ENCLOSURE THROUGH PENETRATIONS FIRESTOP SYSTEMS ARE TESTED IN ACCORDANCE WITH ASTM E 814 (UL 1479). ICC-ES APPROVAL PER REPORT ESR 2518 OR ESR 2525.
- COMPLIANT TO THE FOLLOWING CODES: NFPA 96, INTERNATIONAL MECHANICAL CODES, UNIFORM MECHANICAL CODE, CALIFORNIA MECHANICAL CODE.
- INSULATION APPLIED IN TWO LAYERS WITH TIGHT COMPRESSION JOINT ON BOTH LAYERS AT ALL JOINTS.
- MINIMUM 16 GAUGE CARBON STEEL (OR 18 GAGE STAINLESS STEEL) RECTANGULAR OR ROUND GREASE EXHAUST DUCT.
- INSTALL UL LISTED AND LIQUID TIGHT THERMAL CERAMICS FASTDOOR XL ACCESS DOORS AT ALL CHANGES IN DIRECTION AND AT MINIMUM EVERY 20 FT ON HORIZONTAL RUNS.
- SUPPORT HANGER SYSTEMS DO NOT NEED TO BE WAPPED PROVIDED THE HANGER HOODS ARE MINIMUM OF 3/8" IN DIAMETER AND SUPPORTS ARE MINIMUM 2 X 2 X 1/8" IN. STEEL ANGLE OR SMCNA EQUIVALENT SUPPORT SYSTEM.
- THERMAL CERAMICS DUCT WRAP SHALL BE INSTALLED DIRECTLY ONTO THE DUCT AND APPLIED FROM THE HOOD CONNECTION TO THE CONNECTION TO THE FAN.
- THERMAL CERAMICS DUCT ENCLOSURE SYSTEM SHALL BE INSTALLED IN STRICT ACCORDANCE WITH MANUFACTURERS INSTRUCTIONS AND UL LISTINGS.

INSTALL UL LISTED FIRESTOP SYSTEM WITH EQUAL F AND T-RATING AT PENETRATIONS OF RATED ASSEMBLIES
10 IN. (254MM) STEEL BANDING PLACED 1-1/2 IN. (38MM) FROM TRANSVERSE JOINTS AND MINIMUM 12 IN. (305MM) O.C.
FASTDOOR XL - UL LISTED DUCT ACCESS AND 2-HOUR RATED INSULATION COVER
UL LISTED - FASTDOOR XL
TIGHT COMPRESSION JOINT ON BOTH LAYERS

TYPE I EXHAUST DUCT SHALL BE INSULATED IN TWO LAYERS OF MORGAN THERMAL CERAMICS PYROSCAT DUCT WRAP XL GREASE DUCT ENCLOSURE PER ASTM E2336, 2012 IMC, NFPA 96

Morgan Thermal Ceramics
710 Saw 923
Agausta, Georgia 30903-0923
Phone: (706) 560-4038

GREASE DUCT SPECIFICATION

Furnish single-wall, factory built, grease duct for use with Type I kitchen hoods, which conforms to the requirements of NFPA-96. Products shall be ETL listed to UL-1978 for venting air and grease vapors from commercial cooking operations as described in NFPA-96. The duct wall shall be constructed of .036 thick type 430 stainless steel and be available in diameters 8" through 24". All supports, fan adapters, hood connections, fittings and expansion joints required to install grease duct shall be included. Roof penetrations shall comply with listed clearance to combustibles, see "Clearance to Combustibles" guide for details. The grease duct will terminate at the fan adapter plate, will be fully welded to the fan adapter plate and the fan adapter plate will be fastened to the curb using a suitably sized fastener provided by others; see page 12 of the "Installation, Operation and Maintenance Manual" for details. Grease duct joints shall be head together by means of formed vee clamps and sealed with 3M Fire Barrier 2000+. Screws used to secure the vee clamps shall be of the hex-head type with flanged stops and tapered "lead in" threads for easy starting. Nuts shall be retained by means of a free-floating cage to allow easy alignment. Single-Wall Grease Duct shall be installed in accordance with the manufacturer's "Installation, Operation and Maintenance Manual", ETL listing and state and local codes. Grease duct installed outside of the building shall be protected against accidental damage or vandalism. Support vertically installed grease duct from the building structure using rigid structural supports. Anchor supports to the structure by welding or bolting steel expansion anchors or concrete inserts. Support horizontally installed grease duct from the building structure using above method or use Duct Mate, Wire Rope & Clutchers, part numbers WR20 & CL20. 1/2" threaded rod and saddles may also be used for the support of horizontal grease duct. Fans shall be supported independently from the grease duct sections. Protect grease duct from twisting or movement caused by fan torque or vibration.

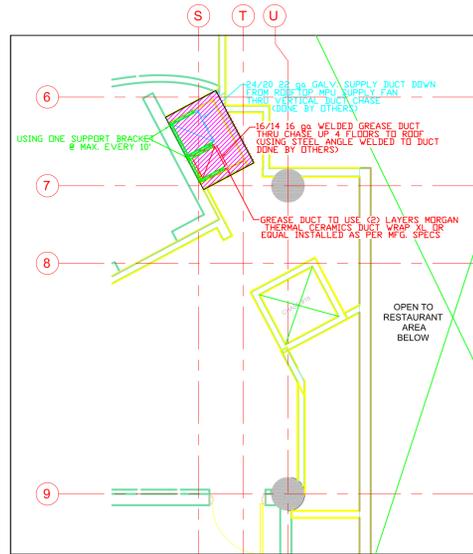
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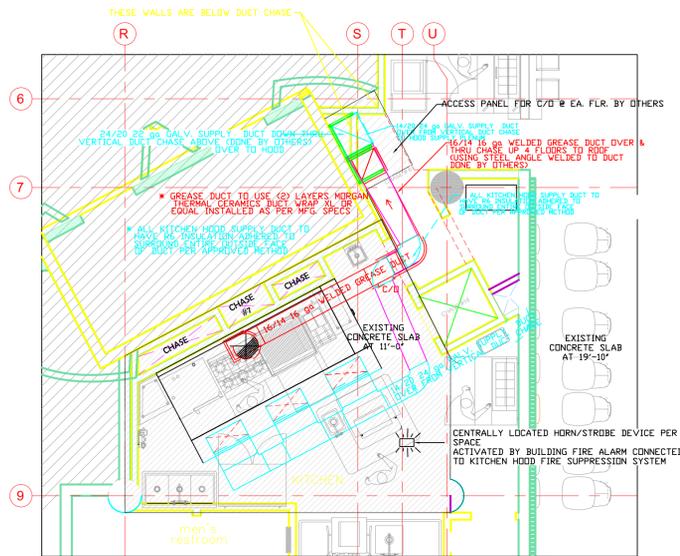
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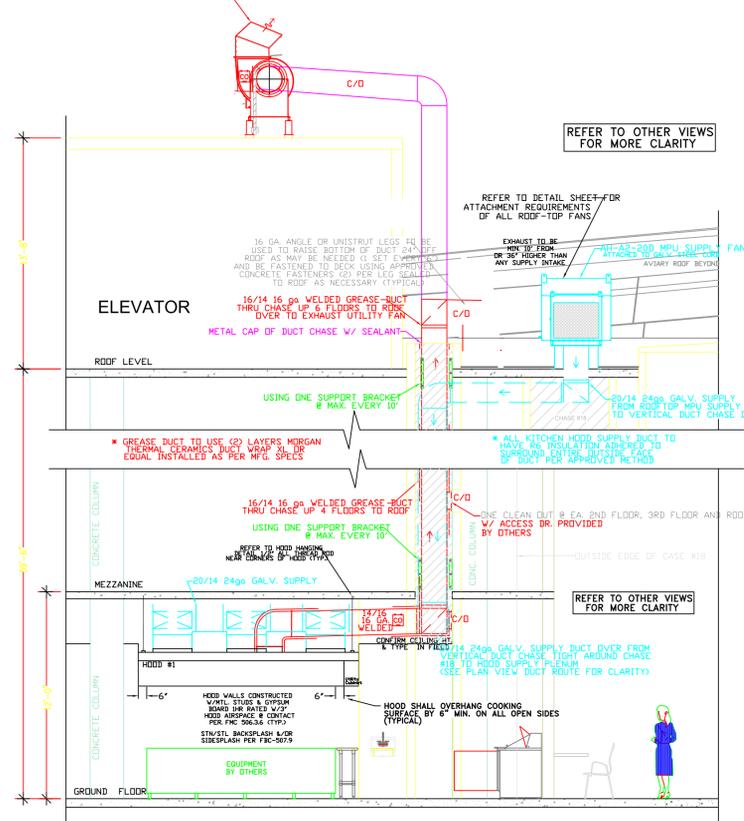
PARTIAL MEZZANINE VIEW



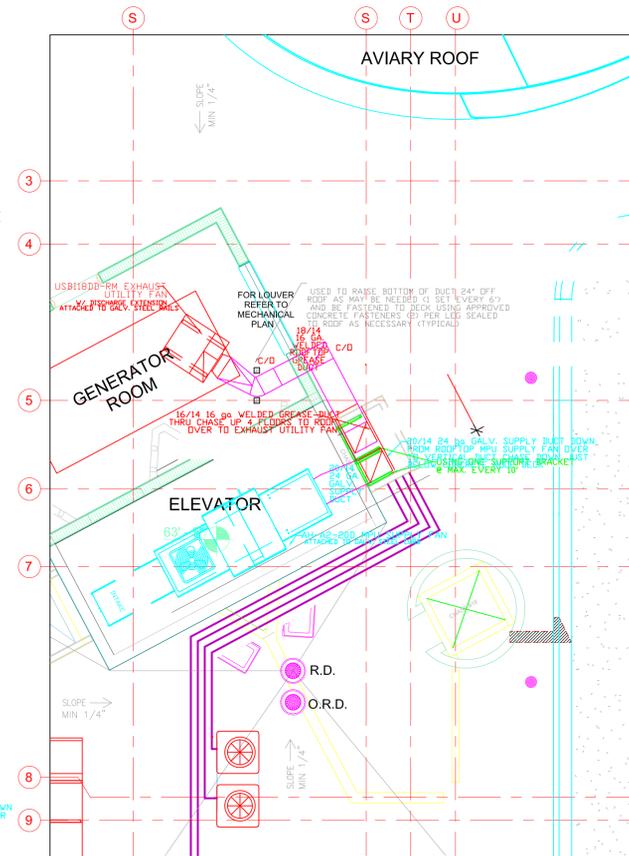
PARTIAL PLAN VIEW

NOTES:

- EXHAUST TO BE MIN. 10' FROM OR MIN. 36" HIGHER THAN ANY SURROUNDING SUPPLY INTAKES
- SUPPLY TO BE MIN. 10' FROM ANY EXHAUST OR WASTE PIPE OR MIN. 36" LOWER THAN ANY SURROUNDING EXHAUST
- ALL FANS TO BE MIN. 10' FROM EDGE OF ROOF
- CHASE FOR KITCHEN VENTILATION DUCTWORK TO BE PROVIDED BY OTHERS ALONG WITH ACCESS DOORS FOR MAINT. CLEAN OUTS AT EA. FLR.
- GREASE DUCT TO BE 16 GA. GALV. CARBON STEEL WITH ALL SEAMS & JOINTS TO HAVE A LIQUID TIGHT CONTINUOUS EXTERNAL WELD & SLOPE MIN. 1/4" PER FT.
- GREASE DUCT TO USE (2) LAYERS MORGAN THERMAL CERAMICS DUCT WRAP XL OR EQUIVALENT INSTALLED PER MFG. SPECS
- KITCHEN HOOD SUPPLY DUCT TO HAVE R6 INSULATION ADHERED TO SURROUND ENTIRE OUTSIDE FACE OF DUCT AS PER APPROVED METHOD
- GREASE DUCT TO HAVE (ONE) CLEAN OUT NEAR EA. DIRECTION CHANGE TO FACILITATE DUCT CLEANING MAINTENANCE
- EXHAUST DISCHARGE TO BE MIN. 40' FROM TOP OF ROOF
- 16 GA. ANGLE OR UNISTRUT LEGS TO BE USED TO RAISE BOTTOM OF DUCT 24" OFF ROOF AS MAY BE NEEDED (1 SET EVERY 6') & BE FASTENED TO DECK USING APPROVED CONCRETE FASTENERS (2) PER LEG SEALED TO ROOF AS NECESSARY
- ANY SAFTEY RAILING IF REQUIRED WOULD BE DONE BY OTHERS
- EXACT ROUTE & ELEVATION OF DUCT MAY VARY SOME. COORDINATE WITH OTHER DISCIPLINES, ON SITE CONDITIONS & GC. TO CONFIRM EXACT PLACEMENT OF ALL DUCTWORK, CLEAN OUTS, EQUIPMENT AND MEASUREMENTS IN FIELD



ELEVATION-KITCHEN VENTILATION



PARTIAL ROOF PLAN

THE FOLLOWING CODES WERE USED IN THE DESIGN OF THIS PROJECT:
 2017 FLORIDA BUILDING CODE, 8th EDITION
 2018 FLORIDA MECHANICAL, PLUMBING & ELECTRICAL (MPE) CODE, 10th EDITION
 2014 NATIONAL ELECTRICAL CODE (NEC), NFPA 70
 2017 FLORIDA FIRE PREVENTION CODE, 8th EDITION
 AND NFPA 96, 2014 EDITION WITH FLORIDA AMENDMENTS

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH
 NSF
 NFA #96
 NSF
 UL 710 & UL710 STANDARDS
 E.T.L. LISTED 3054804-001

FOR QUESTIONS RE: CAPTIVE-AIRE COMMERCIAL & INDUSTRIAL VENTILATION REGION 140
 BY ADVANCED HOOD SYSTEMS
 12330 WILES ROAD, CORAL SPRINGS, FL 32076
 PLEASE CONTACT THE OFFICE:
 PHONE: (954) 371-0239, (800) 477-0454
 ADVANCEDHOODSYSTEMS.COM

BUCHANAN P. E. CONSULTING INC.
 MECHANICAL * ELECTRICAL * PLUMBING * ENGINEERING
 6191 W. ATLANTIC BLVD., SUITE 2 MARGATE, FL 33063
 P: 954-590-2300 F: 954-590-2232
 BUCHANANPEENGINEERS.COM
 CERTIFICATE OF AUTHORIZATION # 8842
 RAJA BUCHANAN P.E. # 48916 MAURICE LORD P.E. # 72550

CAPTIVE-AIRE

JOB Perl Restaurant
 LOCATION 2420 NE Miami Gardens Dr. North Miami Beach, FL
 DATE 12/18/2019 JOB # 3783915
 DWG # 4 of 4 DRAWN BY markut
 REV SCALE 1/4"

8	Larger Walk-in Cooler, wall shelving	9-10-19
9	Bar Changes and Smaller Walk-in Cooler	2-11-20
10	Added updated Captive Aire Shops	3-26-20
11	Added another hand sink #24	3-26-20
No.	Revision/Issue	Date

Date
May 11, 2020
 Drawn By
Dayne Gauntlett
 Scale
NTS

Sheet
FS-9

PERL
Main Kitchen & Bar
Aventura, FL



uni-source
 SUPPLY
 INTERNATIONAL INC.

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

