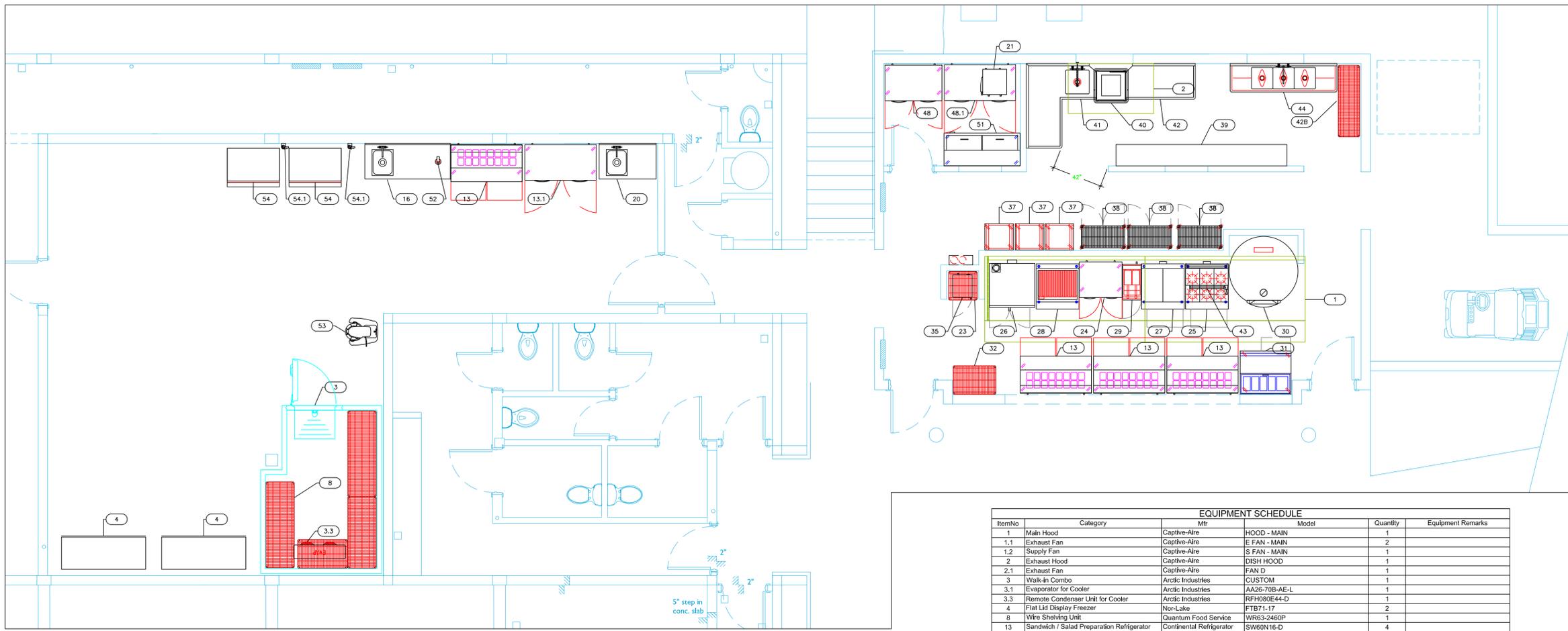


**Rock House
Main Kitchen
Providenciales, T&C**



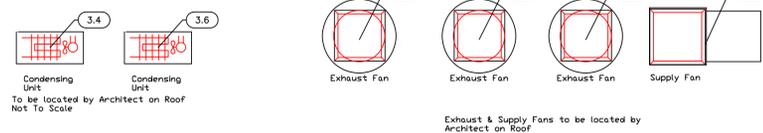
INTERNATIONAL INC.
2055 W 73rd Street, Miami, FL 33016
Ph: (305)826-8696 Fax: (305)826-9131



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	Exhaust Hood	Captive-Aire	DISH HOOD	1	
2.1	Exhaust Fan	Captive-Aire	FAN D	1	
3	Walk-in Combo	Arctic Industries	CUSTOM	1	
3.1	Evaporator for Cooler	Arctic Industries	AA26-70B-AE-L	1	
3.3	Remote Condenser Unit for Cooler	Arctic Industries	RFR080E4-D	1	
4	Flat Lid Display Freezer	Nor-Lake	FTB71-17	2	
8	Wire Shelving Unit	Quantum Food Service	WR63-2460P	1	
13	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	SW60N16-D	4	
13.1	WorkTop Freezer	Continental Refrigerator	SWF60N	1	
16	Work Table, with Prep Sink(s)	Advance Tabco	KMS-11B-306L	1	
20	Work Table, with Prep Sink(s)	Advance Tabco	KMS-11B-304L-X	1	
21	Coffee Brewer	BUNN	51200.0100	1	Future
23	Wire Shelving Unit	Quantum Food Service	WR63-2424P	1	
24	WorkTop Freezer	Continental Refrigerator	SWF36N	1	
25	HD Range, 36", 6 Open Burners	Jade	JTRH-6-36C	1	
26	Convection Oven, Gas	Blodgett	SHO-100-G-SGL	1	
27	HD Range, 36", 2 French Hot Tops	Jade	JTRH-2FH-36C	1	
28	HD Range, 36" Charbroiler	Jade	JTRH-36B	1	
29	Gas Floor Fryer	PIKO	46C+S	1	
30	Gas Fired Oven	EmtStone	110-PAG	1	
31	Pizza Preparation Refrigerator	Continental Refrigerator	PA43N-D	1	
32	Wire Shelving Unit	Quantum Food Service	WR63-2436P	1	
35	Microwave Oven	ACP	HDC12A2	1	
37	Cart, Dishwasher Rack	Channel	GRR-6	3	
38	Security Unit	Quantum Food Service	2448-63SECP-2	3	
39	Dish Cabinet	Advance Tabco	DC-1812	1	
40	Dishwasher, Door Type	Jackson WWS	TEMPSSTAR	1	
41	Adjustable, Scaled "L" Shaped Pre-Rinse Faucet Assembly	Advance Tabco	DTS-KT0-72L	1	
42A	Clean Dishable	Advance Tabco	DTC-S70-60R	1	
42B	Wire Shelving Unit	Quantum Food Service	WR63-1860P	1	
43	Salamander Broiler, Gas	Jade	JSB-36RMT	1	
44	Three (3) Compartment Sink	Advance Tabco	FC-3-1818-18RL	1	
	Wall / Splash Mount Faucet	Krowne	14-814L	1	
48	Refrigerated Work Top	Continental Refrigerator	SW48N	1	
48.1	Refrigerated Work Top	Continental Refrigerator	SW60N	1	
51	Bottle Cooler	Continental Refrigerator	CBC64	1	
52	Immerson Hand Mixer	Robot Coupe	MP550	1	
53	Planetary Mixer	Doyon	SM200	1	
54	Ice Maker, Cube-Style	Hoshizaki	IM-500SAB	1	
	Ice Bin for Ice Machines	Hoshizaki	B-700SF	1	
54.1	Water Filtration System, for Ice Machines	Everpure	EV932401	1	

EQUIPMENT LAYOUT

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



Condensing Unit
To be located by Architect on Roof
Not To Scale

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

1	Preliminary Layout	6-15-21
2	Added MEP Information	7-10-21
3	Update after VE	8-31-21
4		
No.	Revision/Issue	Date

Date
August 31, 2021
Drawn By
Dayne Gauntlett
Scale
1/4" = 1'0"

Sheet
FS-1.0

**Rock House
Main Kitchen
Providenciales, T&C**

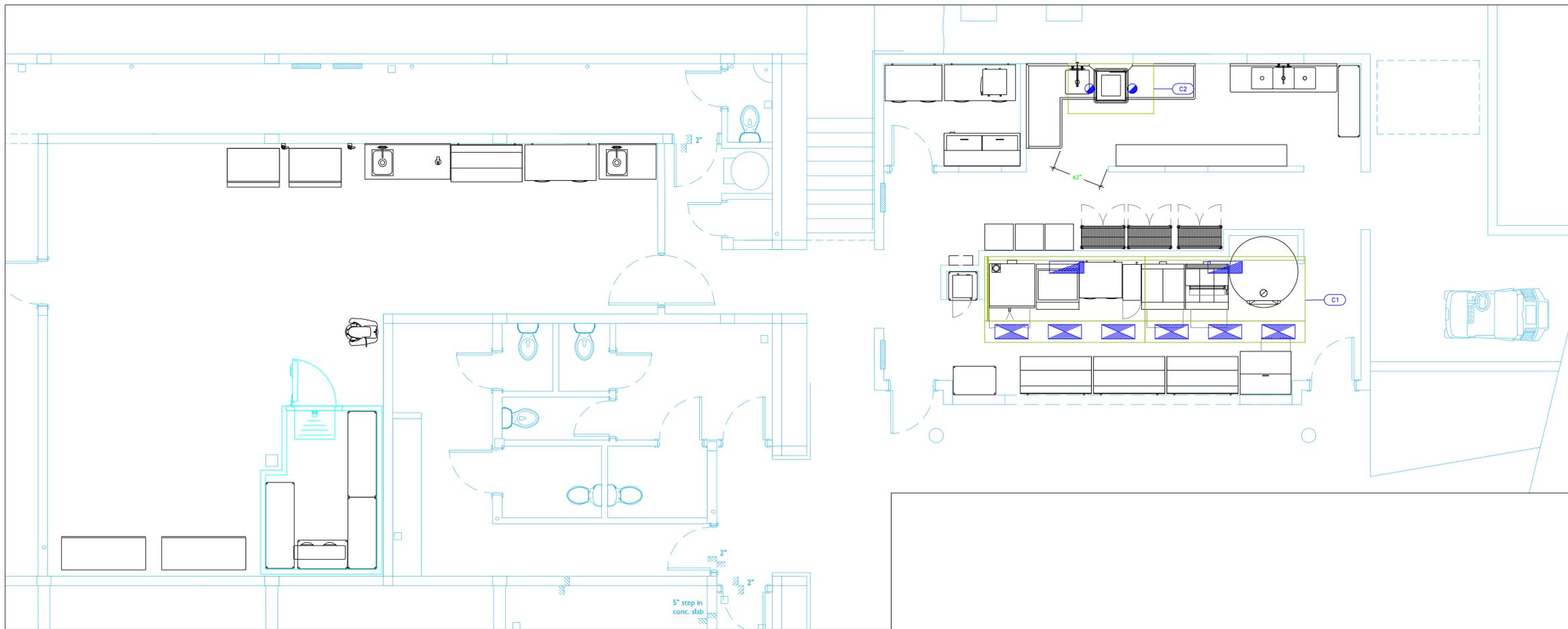


INTERNATIONAL INC.
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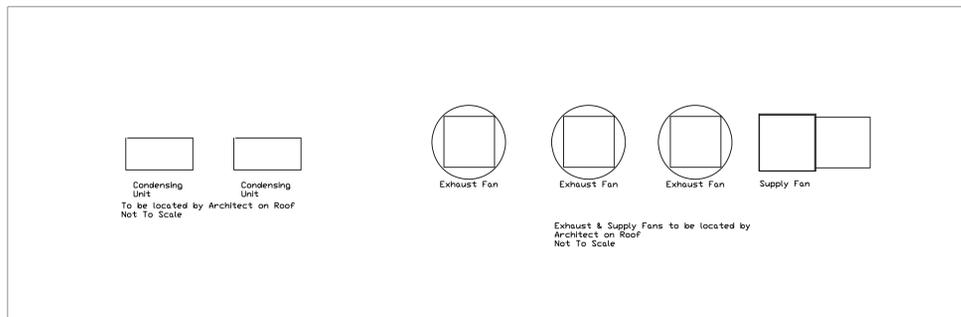
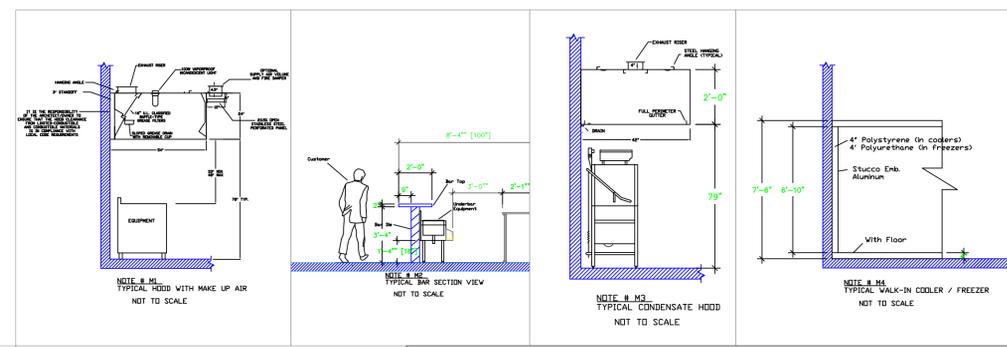
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FS-2.0



Mechanical Schedule							
ITEM NO.	QTY	DISCRPTION	EXHAUST (L X W)	EXHAUST (CFM)	Makeup Vent Width	SUPPLY (CFM)	Ventilation Remarks
1	1	Main Hood	(2) 10"x29"		(6) 12"x28"		
1.1	2	Exhaust Fan	26"x26"	3060			Dim is Roof Opening
1.2	1	Supply Fan			31"x31"	4895	Dim is Roof Opening
2	1	Exhaust Hood	(2) 8"dia				
2.1	1	Exhaust Fan	19"x19"	900			Dim is Roof Opening



- 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
CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLEARANCE FOR EQUIPMENT.

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

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

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

**Equipment
MECHANICAL
Service Requirements**

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**Rock House
Main Kitchen
Providenciales, T&C**

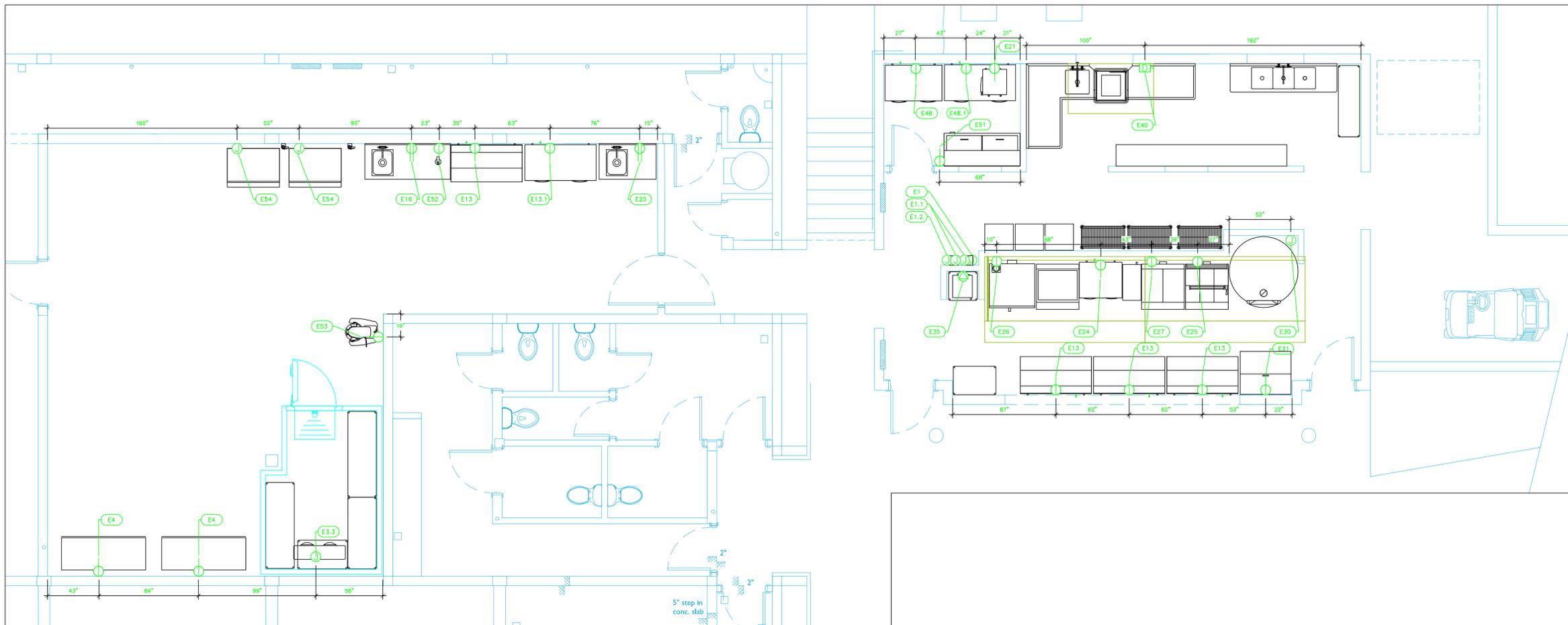


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Drawn By
Dayne Gauntlett
Scale
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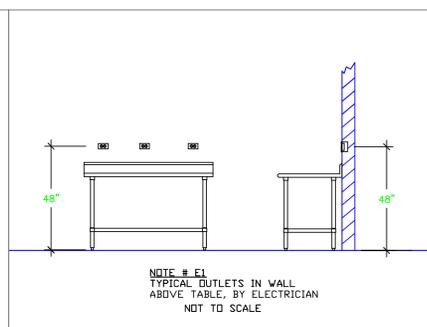
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ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
1	Main Hood	115	60	1	15			J-Box	108"	1	Elec for Lights in Hood
1.1	Exhaust Fan	208	60	3	8.3	5		J-Box	108"	2	Elec at Hood Control Box
1.2	Supply Fan	208	60	3	15	2		J-Box	108"	1	Elec at Hood Control Box
2.1	Exhaust Fan	115	60	1	6.3	1/2		J-Box	48"	1	Elec. at Hood Switch. See Note E6
3	Walk-in Combo	115	60	1	15			J-box	ceiling	1	Elec. for lights in walk-in
3.1	Evaporator for Cooler	208	60	1	15			J-box	ceiling	1	interconnect with Condenser 3.3
3.3	Remote Condenser Unit for Cooler	208	60	1	16.1	1/2		J-box	18"	1	Location by Architect
4	Flat Lid Display Freezer	115	60	1	4.1	2/3	5-15P	Simplex	18"	2	
13	Sandwich / Salad Preparation Refrigerator	115	60	1	5.8	1/3	5-15P	Simplex	18"	4	
13.1	WorkTop Freezer	115	60	1	7.8	1/2	5-15P	Simplex	18"	1	
16	Work Table, with Prep Sink(s)	115	60	1	15			Duplex	48"	1	Convenience Outlet See Note E1
20	Work Table, with Prep Sink(s)	115	60	1	15			Duplex	48"	1	Convenience Outlet See Note E1
21	Coffee Brewer	120/240	60	1	25.0			Simplex	48"	1	Convenience Outlet See Note E1
24	WorkTop Freezer	115	60	1	5.7	1/3	5-15P	Simplex	18"	1	
25	HD Range, 36", 6 Open Burners	115	60	1	4.4	1/4	5-15P	Simplex	18"	1	
26	Convection Oven, Gas	115	60	1	6.0	1/2	5-15P	Simplex	18"	1	
27	HD Range, 36", 2 French Hot Tops	115	60	1	4.4	1/4	5-15P	Simplex	18"	1	
30	Gas Fired Oven	120	60	1	3.0			J-Box	18"	1	Direct Connection by Electrician
31	Pizza Preparation Refrigerator	115	60	1	6.2	1/3	5-15P	Simplex	18"	1	
35	Microwave Oven	120	60	1	20		5-20	Special	54"	1	Special 5-20R Receptacle
40	Dishwasher, Door Type	208	60	3	45.6	1		Disconnect	18"	1	Disconnect for Wet Location, Connection be Elec
48	Refrigerated Work Top	115	60	1	2.46	1/5	5-15P	Simplex	18"	1	
48.1	Refrigerated Work Top	115	60	1	2.46	1/5	5-15P	Simplex	18"	1	
51	Bottle Cooler	115	60	1	8	1/3	5-15P	Simplex	18"	1	
52	Immersion Hand Mixer	120	60	1	7	1-1/5	5-15P	Simplex	48"	1	See Note E1
53	Planetary Mixer	120	60	1	12	1/2	5-15P	Simplex	48"	1	See Note E1
54	Ice Maker, Cube-Style	115	60	1	11.5			J-Box	54"	2	Direct Connection by Electrician

LEGEND - ELECTRICAL CONNECTIONS

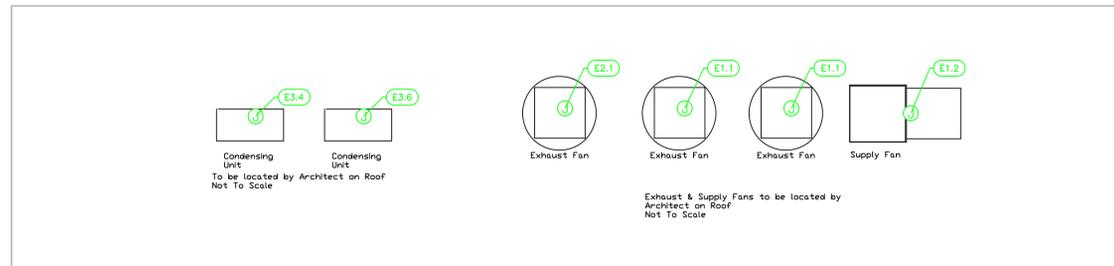
- DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
- JUNCTION BOX, DIRECT CONNECTION
- DISCONNECT SWITCH, DIRECT CONNECTION
- FLOOR/CEILING RECEPTACLE AS INDICATED
- (2) Telephone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

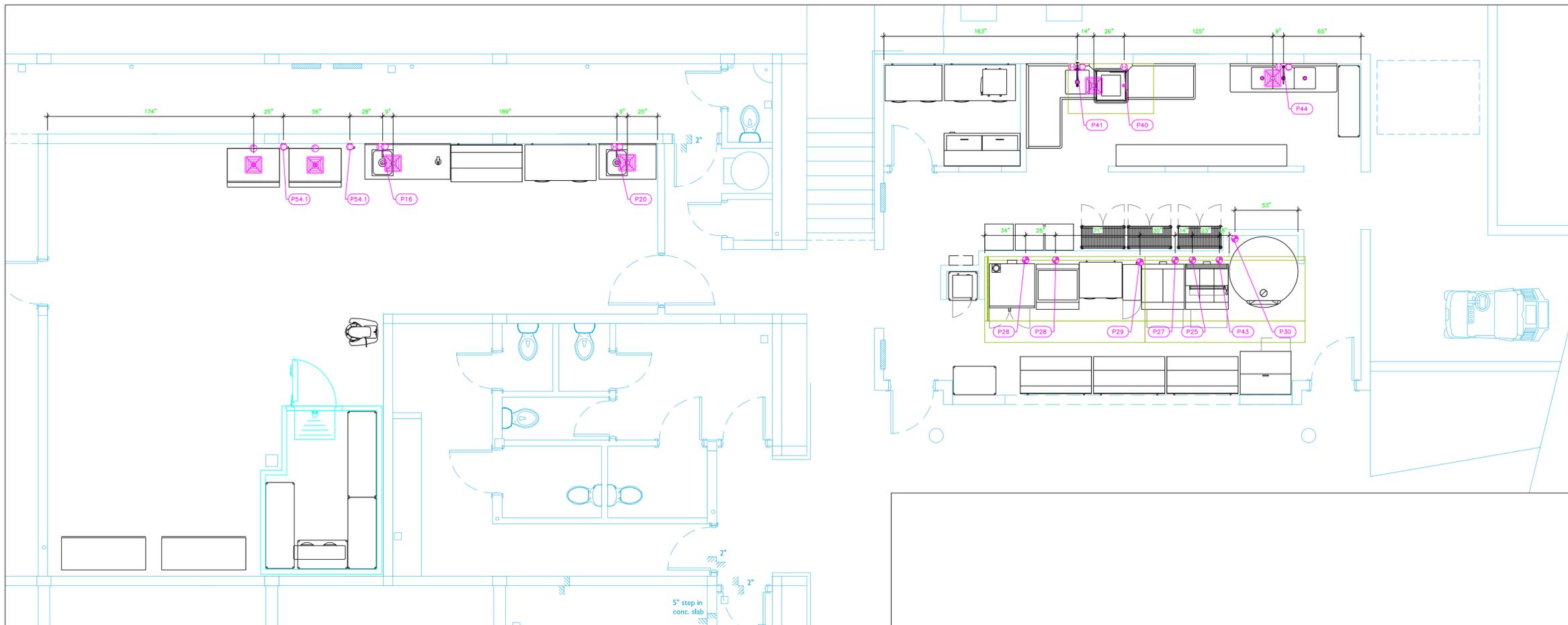


**Equipment
ELECTRICAL
Service Requirements**

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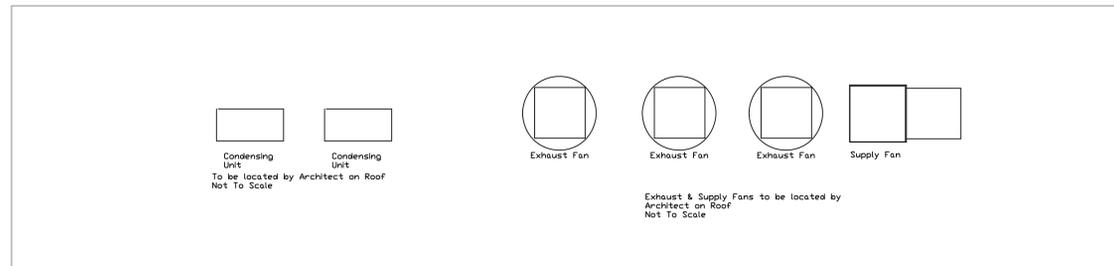
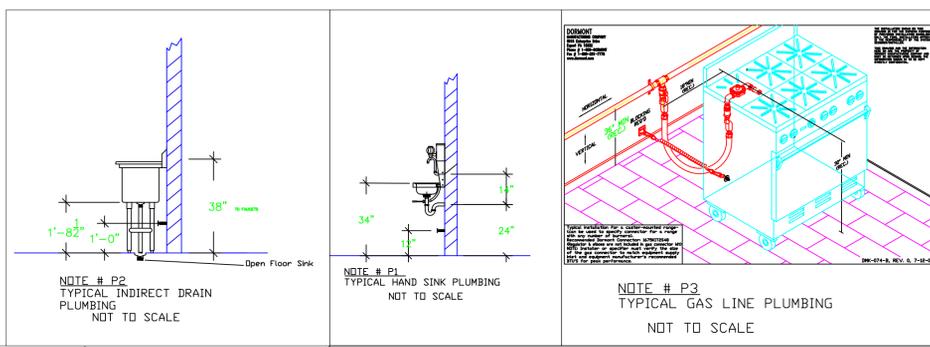
NOTE # E2 - ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY
NOTE # E3 - ALL ELECTRICAL CONNECTIONS AND HARDWARE REQUIRED TO BE PROVIDED BY ELECTRICAL CONTRACTOR
NOTE # E4 - ALL JUNCTION BOXES, OUTLETS, ETC. TO BE LOCATED SO AS TO NOT INTERFERE WITH EQUIPMENT
NOTE # E5 - ALL RELAYS, CONTRACTORS, STARTERS, 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.





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
3.1	Evaporator for Cooler						1"			1	Interconnect refrig with 71.3
3.3	Remote Condenser Unit for Cooler									1	interconnect refrig with 71.1
16	Work Table, with Prep Sink(s)	1/2"	1/2"	12"			1-1/2"			1	Waste to Floor Sink
20	Work Table, with Prep Sink(s)	1/2"	1/2"	12"			1-1/2"			1	Waste to Floor Sink
21	Coffee Brewer	3/8"		48"						1	
25	HD Range, 36", 6 Open Burners							3/4"	240.0	1	See Note P3
26	Convection Oven, Gas							3/4"	50.0	1	See Note P3
27	HD Range, 36", 2 French Hot Tops							3/4"	90.0	1	See Note P3
28	HD Range, 36" Charbroiler							3/4"	90.0	1	See Note P3
29	Gas Floor Fryer							3/4"	105.0	1	See Note P3
30	Gas Fired Oven							3/4"	130.0	1	See Note P3
40	Dishwasher, Door Type		1/2"	12"			1-1/2"			1	Waste to Floor Sink
41	Dishable, Soiled "L" Shaped						1-1/2"			1	Waste to Floor Sink
	Pre-Rinse Faucet Assembly	1/2"	1/2"	12"						1	
43	Salamander Broiler, Gas							3/4"	35.0	1	See Note P3
44	Three (3) Compartment Sink						(3) 1-1/2"			1	(1) set of 1/2" faucet holes, 8" OC
	Wall / Splash Mount Faucet	1/2"	1/2"	12"						1	
54	Ice Maker, Cube-Style	1/2"		n/a				3/4"		2	Water from Filter
	Ice Bin for Ice Machines							3/4"		2	Waste to Floor Sink
54.1	Water Filtration System, for Ice Machines	3/8"		54"						2	Water to Ice Machine



- LEGEND -- PLUMBING CONNECTIONS**
- HW--HOT WATER, OR CW--COLD WATER
 - ⊕ GAS
 - WASTE, DIRECT-CONNECTED
 - ⊖ WASTE, INDIRECT to Floor Sink, or Floor Drain
 - ⊕ FUNNEL FLOOR DRAIN Josam 30000-E3
 - ⊕ FLOOR DRAIN Josam 30000-A3
 - ⊕ FLOOR SINK Zurn FD-2370-y-PV4-F
 - ⊕ FILTERED WATER, at machine.
- NOTE # P4.**
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY
- NOTE # P5.**
ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR
- NOTE # P6.**
PLUMBING CONTRACTOR TO VERIFY THAT ALL EQUIPMENT IS INSTALLED WITH THE APPROPRIATE GAS PRESSURE AND REGULATORS
- NOTE # P7.**
ALL WASTE LINES AND CONDENSATE LINES TO BE EXTEND FROM EQUIPMENT TO FLOOR DRAINS BY PLUMBING CONTRACTOR.

Equipment PLUMBING Service Requirements

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.

**Rock House
Main Kitchen
Providenciales, T&C**

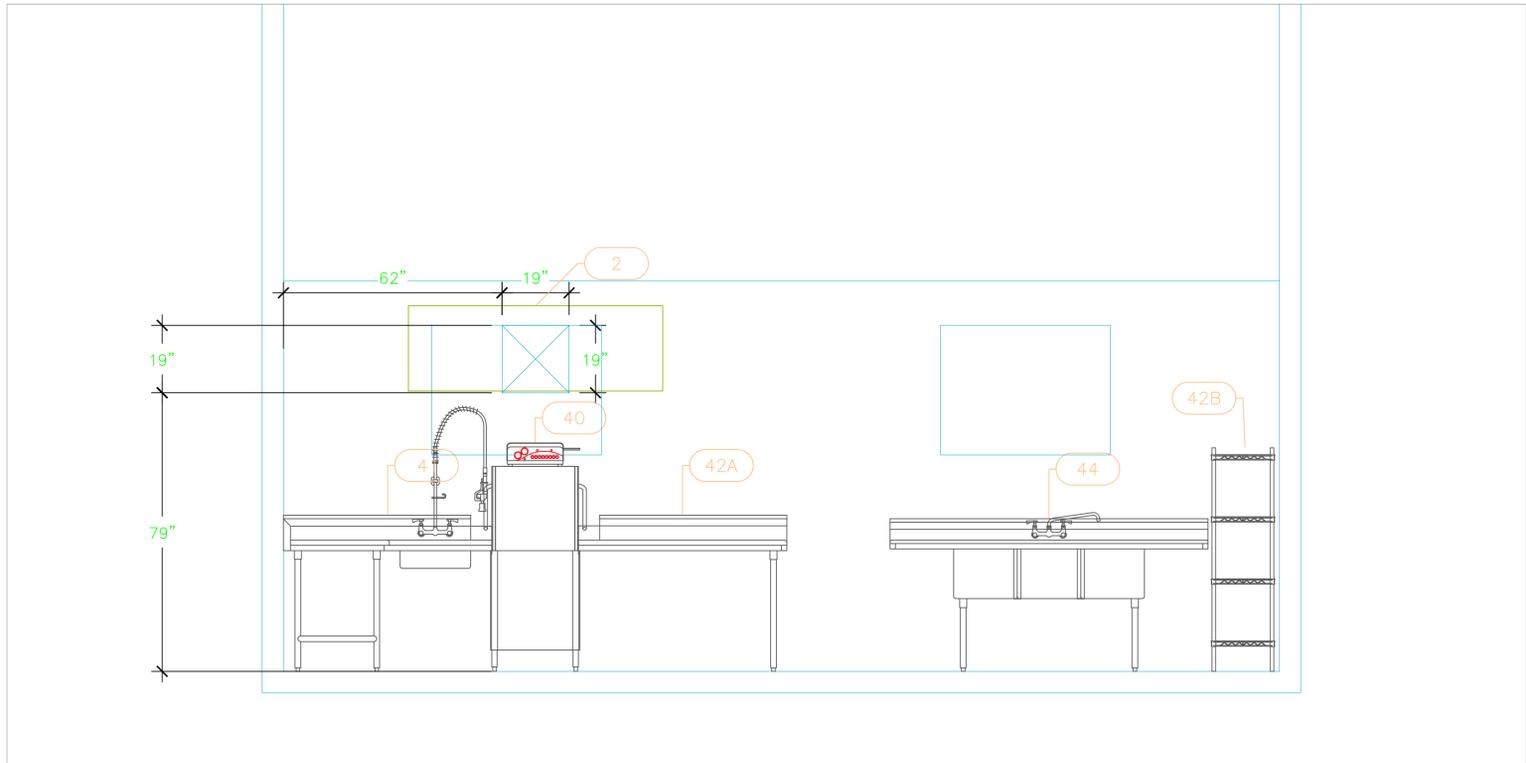
**uni-source
SUPPLY**
INTERNATIONAL INC.

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

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No.	Revision/Issue	Date

Date
Dec 08, 2021
Drawn By
Dayne Gauntlett
Scale
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**Rock House
Main Kitchen
Providenciales, T&C**



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Sheet
FS-5.0

FOR QUESTIONS, CALL THE
Advanced Hood Systems, LLC
REGIDN 140
PHONE:
EMAIL: jeff@advancedhoodsystems.com

PATENT NUMBERS
AC-PSP (UNITED STATES) - US PATENT 7963830 B2.
AC-PSP WALL (CANADA) - CA PATENT 2860909.
AC-PSP ISLAND (CANADA) - CA PATENT 2520330.

HOOD INFORMATION - JOB#4855183

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM (RISERS)				HOOD CONSTRUCTION	HOOD CONFIG		
										WIDTH	LENG	HEIGHT	DIA		CFM	VEL	SP
1		4224 VHB-G	CAPTIVEAIRE	6' 0"	700 DEG	II	N/A	150	900	4"	8"	450	1289	-0.077"	304 SS	ALONE	ALONE
2		5424 ND-2	CAPTIVEAIRE	11' 0"	600 DEG	I	HEAVY	275	3025	10"	29"	4"	3025	-0.899"	430 SS	LEFT	ALONE
3		5424 ND-2	CAPTIVEAIRE	11' 3"	600 DEG	I	HEAVY	275	3094	10"	29"	4"	3094	-0.939"	430 SS	WHERE EXPOSED	RIGHT ALONE

HOOD INFORMATION

HOOD NO	TAG	FILTER(S)			LIGHT(S)			WIRE GUARD		UTILITY CABINET(S)		ELECTRICAL		SWITCHES		FIRE SYSTEM		HOOD SYSTEM HANGING PIPING WEIGHT
		TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	LOCATION	SIZE	TYPE	SIZE	MODEL #	QUANTITY	LOCATION ON HOOD			
1																		178 LBS
2		CAPTRATE SLD FILTER	8	20"	16"	85% SEE FILTER SPEC	3	RECESSED ROUND	NO									454 LBS
3		CAPTRATE SLD FILTER	8	20"	16"	85% SEE FILTER SPEC	3	RECESSED ROUND	NO									460 LBS

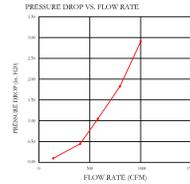
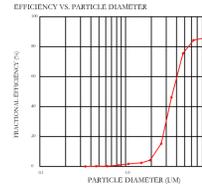
FIRE SYSTEM INFORMATION - JOB#4855183

FIRE SYSTEM NO	TAG	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		ANSUL R102	3.0/3.0	8	WALL MOUNT LEFT	N/A

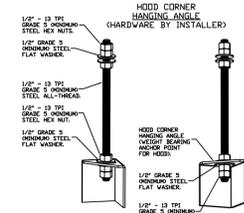
SPECIFICATION: CAPTRATE® GREASE-STOP® SLD FILTER

THE CAPTRATE GREASE-STOP SLD 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 10 INCHES" OF WATER GAUGE. THE CAPTRATE GREASE-STOP SLD WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.



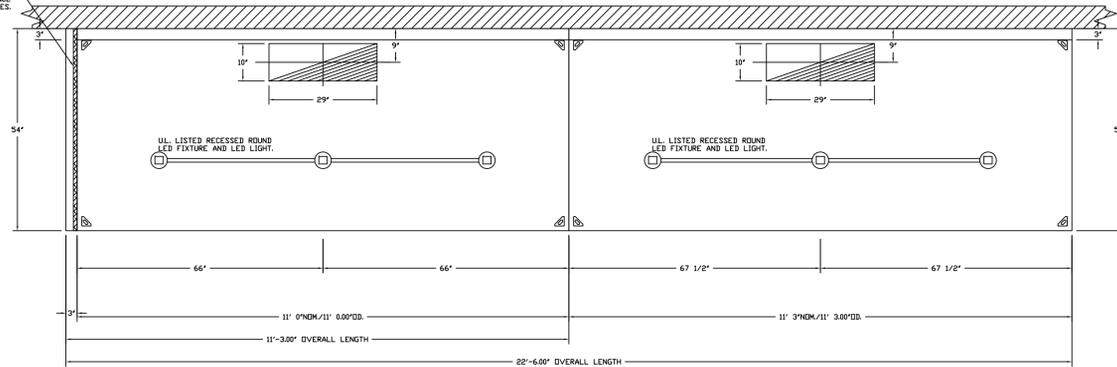
CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA #96,
NSF STANDARD #3A6,
UL STANDARD #1846,
INT. MECH. CODE (IMC),
ULC-S649.



ASSEMBLY INSTRUCTIONS

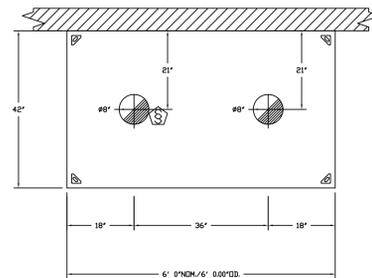
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND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

1" LAYER OF INSULATION FACTORY INSTALLED IN 3/8" END STANDOFF MEETS 0" REQUIREMENTS CLEARANCE TO COMBUSTIBLE SURFACES.

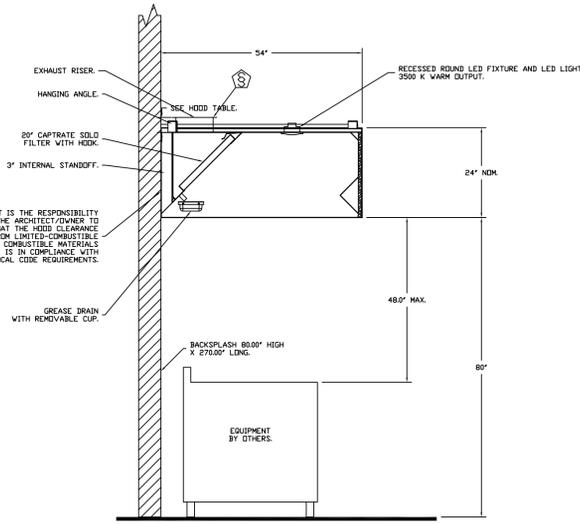


PLAN VIEW - HOOD #2
11' 0.00\"/>

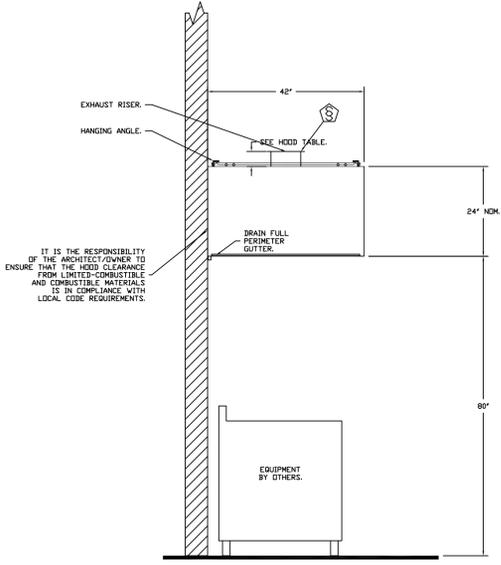
PLAN VIEW - HOOD #3
11' 3.00\"/>



PLAN VIEW - HOOD #1
6' 0.00\"/>



SECTION VIEW - MODEL 5424ND-2
HOOD - #2



SECTION VIEW - MODEL 4224VHB-G
HOOD - #1

REVISIONS	
DESCRIPTION	DATE

ADVANCEE
HOOD SYSTEMS
Advanced Hood Systems, LLC
.. FL. PHONE: FAX: (813) 227-5374 EMAIL: jeff@advancedhoodsystems.com

NEW RESTAURANT TCI
PROVIDENCIALES, TCI

DATE: 7/16/2021
DWG.#: 4855183
DRAWN BY: jseward
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 1

**Rock House
Main Kitchen
Providenciales, T&C**



INTERNATIONAL INC.

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

1	Preliminary Layout	6-15-21
2	Added MEP Information	7-10-21
3	Update after VE	8-31-21
4		
No.	Revision/Issue	Date

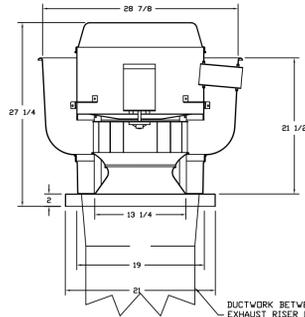
Date
August 31, 2021
Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
FS-6.0

EXHAUST FAN INFORMATION - JOB#4855183

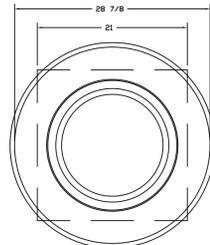
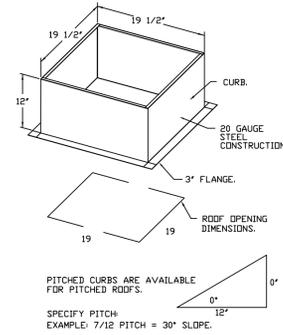
FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SDNES
1		1	AH-DU80HFA	ADVANCED HOOD	900	0.750	1322	TEAD-ECM	0.500	0.2390	1	115	6.3	342 FPM	105	12.5
2		1	AH-DU180HFA	ADVANCED HOOD	3025	1.500	1309	IDP-PREMIUM	2.000	1.6070	3	208	8.3	699 FPM	215	19.1
3		1	AH-DU180HFA	ADVANCED HOOD	3094	1.500	1321	IDP-PREMIUM	2.000	1.6540	3	208	8.3	715 FPM	215	19.4

FAN #1 AH-DU80HFA - EXHAUST FAN



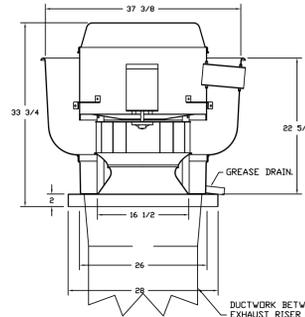
- FEATURES:**
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
 - ROOF MOUNTED FANS.
 - RESTAURANT MODEL.
 - UL785 AND UL762 AND ULC-5645
 - VARIABLE SPEED CONTROL.
 - INTERNAL WIRING.
 - THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
 - HIGH HEAT OPERATION 300° (149°C).
 - NEMA 3R SAFETY DISCONNECT SWITCH.
- NORMAL TEMPERATURE TEST**
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300° (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

- OPTIONS:**
- FULL COATING FOR EXHAUST FANS.
 - ECM WIRING PACKAGE - EXHAUST - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL - "ECM" (TELECOM, CCW ROTATION)
 - WALL MOUNT CONSTRUCTION FOR FAN
 - MIAMI BASE CERTIFICATION - NMA-1 ALUMINUM UPCAST
 - 2 YEAR PARTS WARRANTY.



TOP VIEW

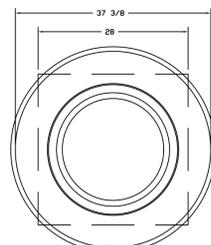
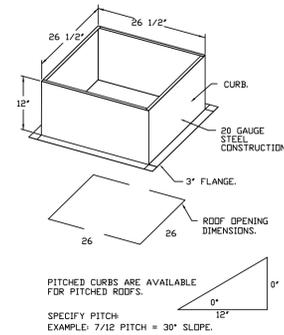
FANS #2, #3 - AH-DU180HFA EXHAUST FAN



- FEATURES:**
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
 - ROOF MOUNTED FANS.
 - RESTAURANT MODEL.
 - UL785 AND UL762 AND ULC-5645
 - VARIABLE SPEED CONTROL.
 - INTERNAL WIRING.
 - THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
 - HIGH HEAT OPERATION 300° (149°C).
 - GREASE CLASSIFICATION TESTING.
 - NEMA 3R SAFETY DISCONNECT SWITCH.
- NORMAL TEMPERATURE TEST**
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300° (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° (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

- OPTIONS:**
- GREASE BOX
 - FULL COATING FOR EXHAUST FANS.
 - MIAMI BASE CERTIFICATION - NMA-1 ALUMINUM UPCAST
 - 2 YEAR PARTS WARRANTY.



TOP VIEW

REVISIONS	
NO.	DATE

ADVANCE
HOOD SYSTEMS
Advanced Hood Systems, LLC
...FL PHONE: 754-671-7272 FAX: 671-7272-5974 EMAIL: info@advancedhoodsystems.com

NEW RESTAURANT TCI
PROVIDENCIALES, TCI

DATE: 7/16/2021
DWG.#: 4855183
DRAWN BY: Jseward
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO.
2

**Rock House
Main Kitchen
Providenciales, T&C**



INTERNATIONAL INC.

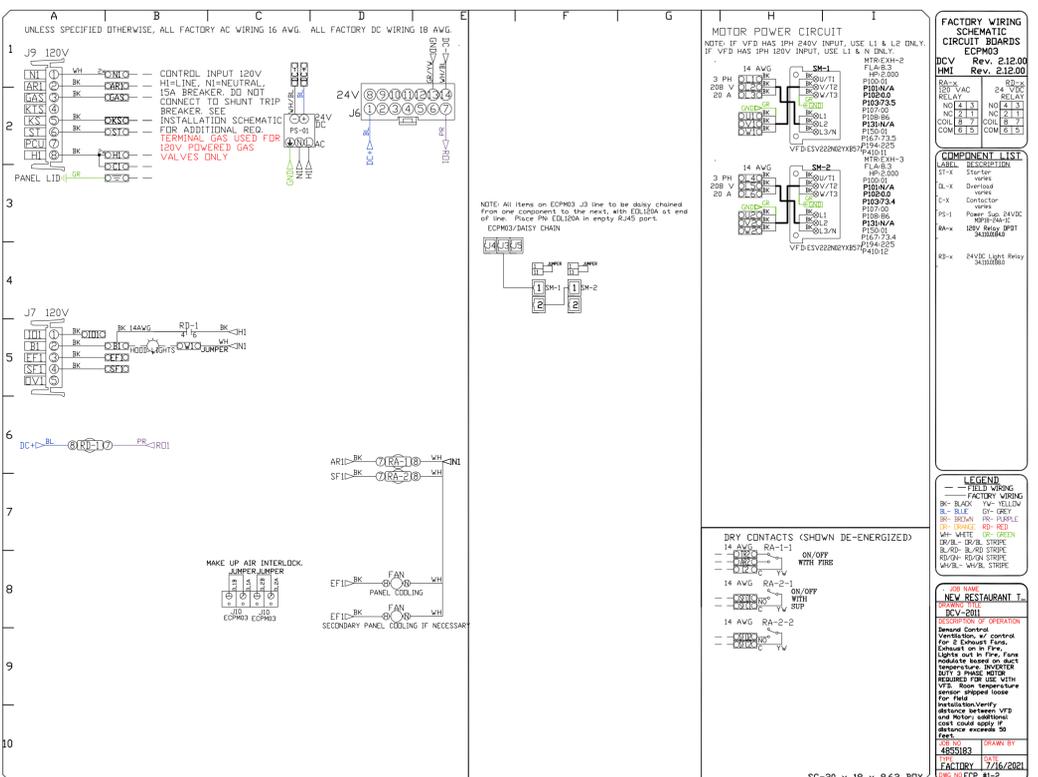
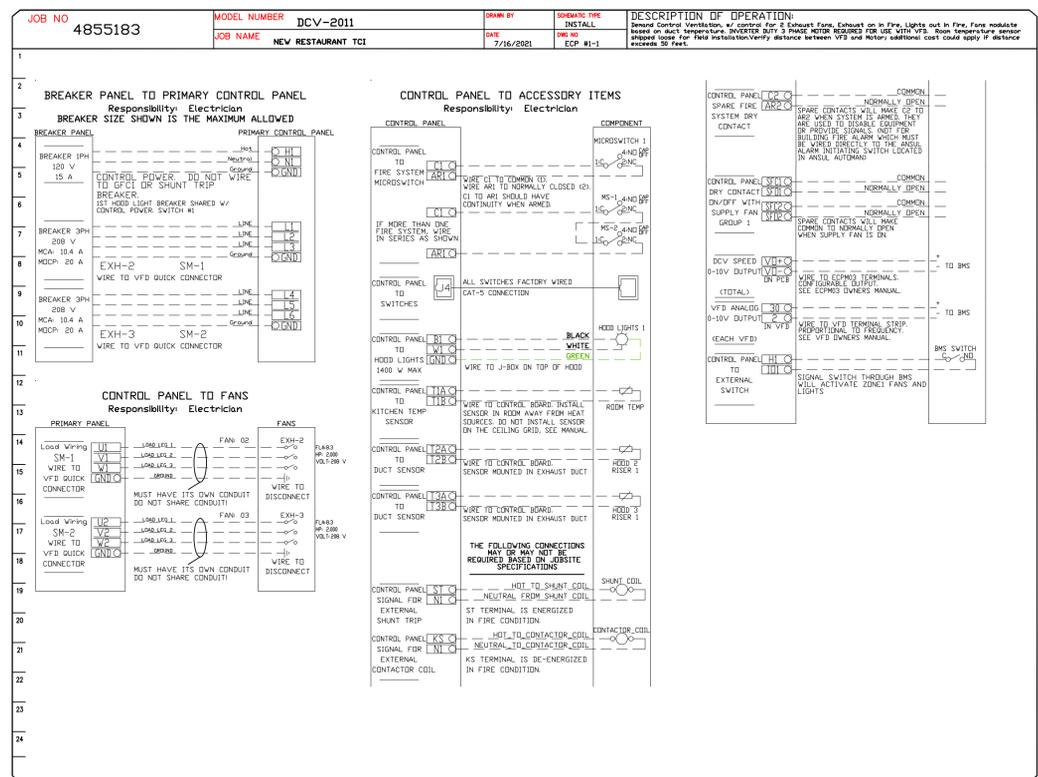
2055 W 73rd Street, Miami, FL 33016
Ph: (305)826-8696 Fax: (305)826-9131

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2	Added MEP Information	7-10-21
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Date
August 31, 2021
Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
FS-6.1

ELECTRICAL PACKAGE - JOB#4855183																
NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED									
				LOCATION	QUANTITY		TYPE	#	HP	VOLTS	FLA					
1		DCV-2011	WALL MOUNT IN SS BOX	OS - SS WALL MOUNT BOX	1 LIGHT 1 FAN	SMART CONTROLS DCV	EXHAUST	3	2,000	208	8.3	EXHAUST	3	2,000	208	8.3



REVISIONS

NO.	DESCRIPTION	DATE
1		
2		
3		
4		

ADVANCEEE
HOOD SYSTEMS
Advanced Hood Systems, LLC
.. FL. PHONE: FAX: (813) 227-6974 EMAIL: jiff@advanceehoodsystems.com

NEW RESTAURANT TCI
PROVIDENCIALES, TCI

DATE: 7/16/2021
DWG.#: 4855183
DRAWN BY: jseward
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO.
3

Rock House
Main Kitchen
Providenciales, T&C

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

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