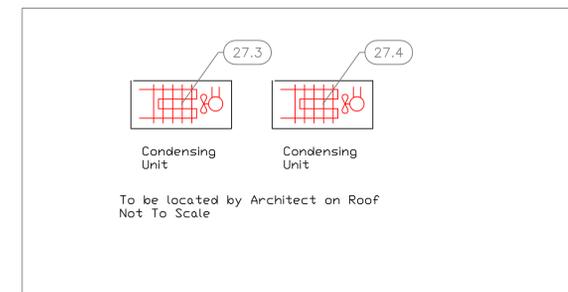


**Baha Mar**  
**SLS Pastry**  
 Nassau, Bahamas  


  
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| EQUIPMENT SCHEDULE |   |                          |                                       |          |                   |
|--------------------|---|--------------------------|---------------------------------------|----------|-------------------|
| ItemNo             | Category                                | Mfr                      | Model                                 | Quantity | Equipment Remarks |
| 2                  | Work Table, Stainless Steel Top         | Advance Tabco            | MS-248                                | 1        |                   |
| 2.1                | Work Table, Stainless Steel Top         | Advance Tabco            | MS-244                                | 1        |                   |
| 3                  | Combi Oven, Electric                    | RATIONAL                 | ICP 6-FULL ON 10-FULL E 208/240V 3 PH | 1        |                   |
| 4                  | Oven, Electric, Roll-In                 | Doyon                    | SRO1E                                 | 1        |                   |
| 5                  | Convection Oven, Electric               | Southbend                | EB/20TC-VENTLESS                      | 1        |                   |
| 6                  | Cook Hold Oven Cabinet Smoker, Electric | Alto-Shaam               | 1200-SK                               | 1        |                   |
| 7                  | Three (3) Compartment Sink              | Advance Tabco            | FC-3-2424                             | 1        |                   |
| 7.1                | Wall / Splash Mount Faucet              | Krowne                   | 14-814L                               | 1        |                   |
| 8                  | Wire Shelving Unit                      | Quantum                  | WR63-2460GY                           | 1        |                   |
| 9                  | Food Packaging Machine                  | Henkelman                | BOXER 52II COMBIVAC                   | 1        |                   |
| 9.1                | Equipment Stand, for Mixer / Slicer     | Advance Tabco            | SAG-MT-302                            | 1        |                   |
| 10                 | Proofer Cabinet, Mobile                 | Alto-Shaam               | 1000-UP/P                             | 1        |                   |
| 11                 | Dough Divider Rounder                   | DoughXpress              | DX-JN                                 | 1        |                   |
| 12                 | Reach-In Refrigerator                   | Continental Refrigerator | 1RSN                                  | 1        |                   |
| 14                 | Blast Chiller Freezer, Reach-In         | American Panel           | AP10BCF100-2                          | 1        |                   |
| 15                 | Planetary Mixer                         | Varimixer                | V60P                                  | 1        |                   |
| 16                 | Planetary Mixer                         | Varimixer                | V20KT                                 | 1        |                   |
| 17                 | Batch Freezer                           | Stoelting                | VB35-309A                             | 1        |                   |
| 18                 | Two (2) Compartment Sink                | Advance Tabco            | FC-2-1818                             | 1        |                   |
| 18.1               | Wall / Splash Mount Faucet              | Krowne                   | 14-814L                               | 1        |                   |
| 19                 | Work Table, Stainless Steel Top         | Advance Tabco            | KMS-244                               | 1        |                   |
| 24                 | Food Slicer, Electric                   | Globe                    | G12                                   | 1        |                   |
| 24.1               | Equipment Stand, for Mixer / Slicer     | Advance Tabco            | SAG-MT-242                            | 1        |                   |
| 25                 | Work Table, Stainless Steel Top         | Advance Tabco            | KMS-303                               | 1        |                   |
| 26                 | Hand Sink                               | Advance Tabco            | 7-PS-23                               | 1        |                   |
| 27                 | Walk-in Combo                           | Arctic Industries        | CUSTOM                                | 1        |                   |
| 27.1               | Evaporator for Cooler                   | Arctic Industries        | EVAP - C                              | 1        |                   |
| 27.2               | Evaporator for Freezer                  | Arctic Industries        | EVAP - F                              | 1        |                   |
| 27.3               | Remote Condenser Unit for Cooler        | Arctic Industries        | COND - C                              | 1        |                   |
| 27.4               | Remote Condenser Unit for Freezer       | Arctic Industries        | COND - F                              | 1        |                   |



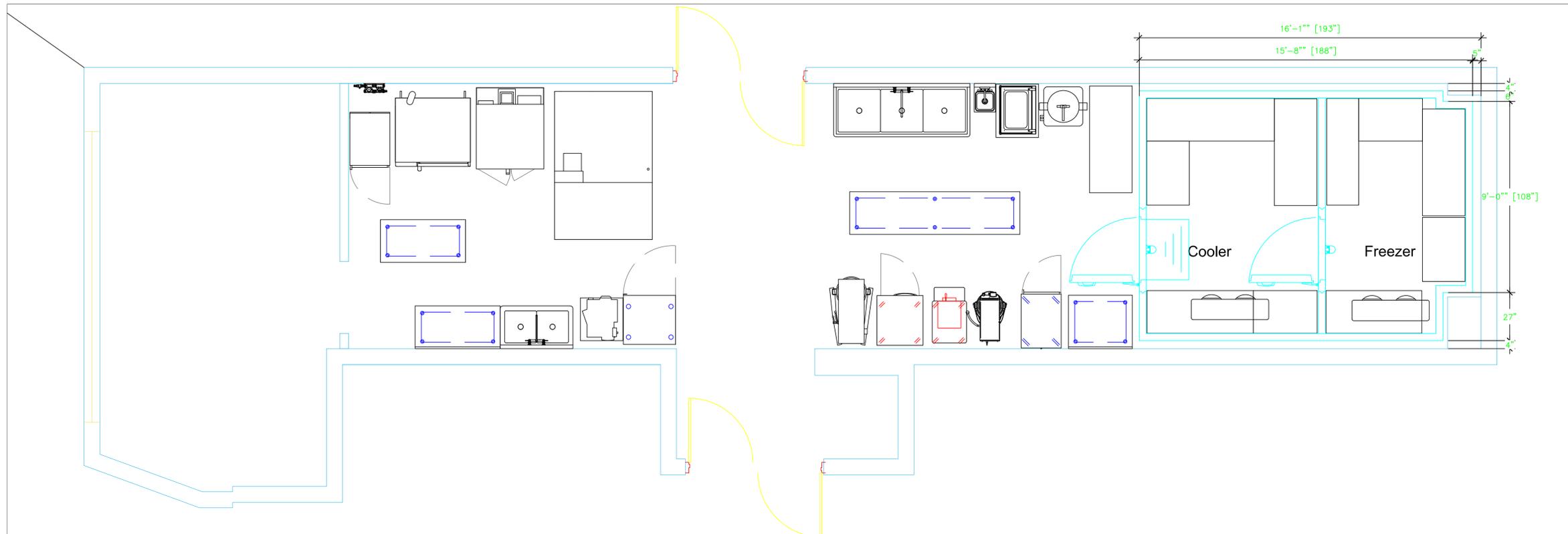
## EQUIPMENT LAYOUT

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 Actual locations for floor drains, and any ventilating equipment to be determined by Engineer.  
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 Remote Condensing Units to be located by Architect.  
 Exhaust & Supply fans to be located by Architect.

| No. | Revision/Issue                                  | Date    |
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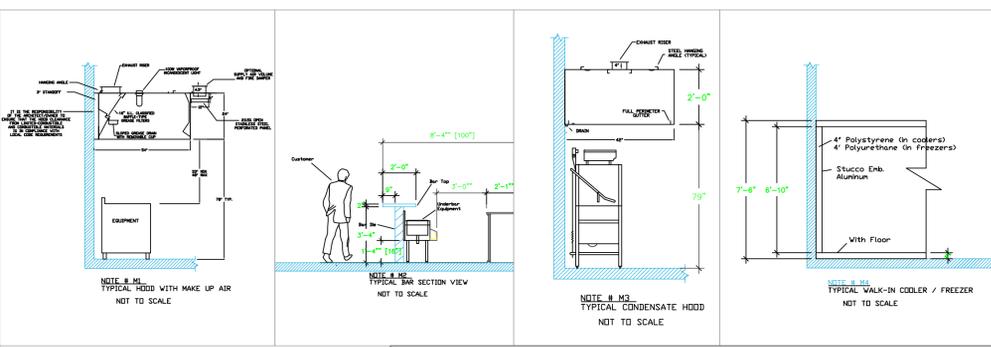
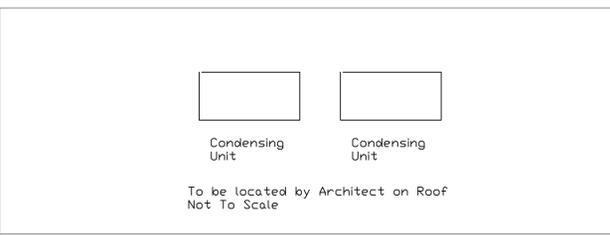
Date  
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 Drawn By  
**Dayne Gauntlett**  
 Scale  
**3/8" = 1'0"**

Sheet  
**FS-1.0**



No Mechanical Schedule

- 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, ONCE ORDER IS PLACE WITH.

**NOTE # M9**  
 GENERAL CONTRACTOR TO PROVIDE 2\"/>

**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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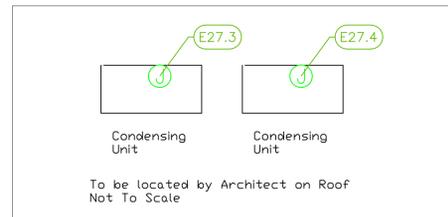
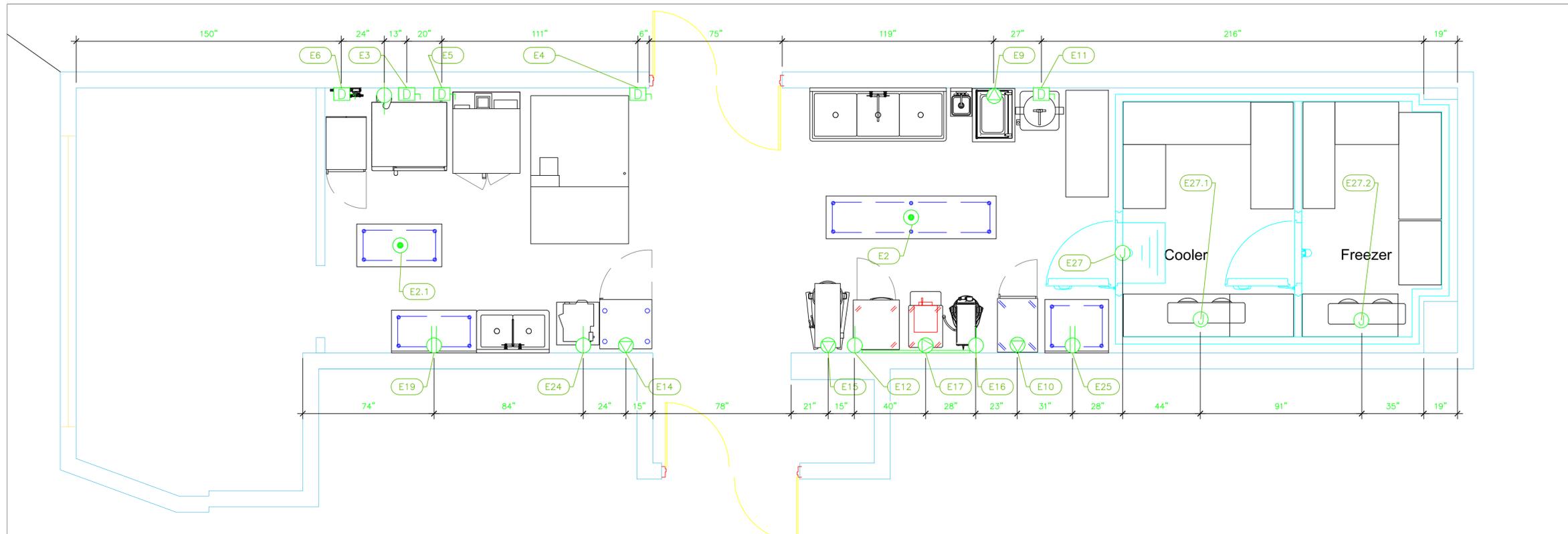
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Date  
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Drawn By  
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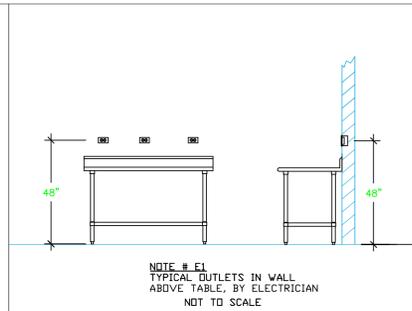
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| ELECTRICAL SCHEDULE |   |         |       |       |      |         |        |                |              |          |                                  |
|---------------------|---|---------|-------|-------|------|---------|--------|----------------|--------------|----------|----------------------------------|
| ItemNo              | Category                                | Voltage | Cycle | Phase | Amps | Hp      | NEMA   | ConnectionType | Rough-In AFF | Quantity | Electrical Remarks               |
| 2                   | Work Table, Stainless Steel Top         | 115     | 60    | 1     | 15   |         |        | Ceiling        | Ceiling      | 1        | Drop Cord from Above             |
| 2.1                 | Work Table, Stainless Steel Top         | 115     | 60    | 1     | 15   |         |        | Ceiling        | Ceiling      | 1        | Drop Cord from Above             |
| 3                   | Combi Oven, Electric                    | 208/240 | 60    | 3     |      |         |        | Disconnect     | 36"          | 1        | Top Unit                         |
|                     |   | 208/240 | 60    | 3     |      |         |        | Disconnect     | 36"          | 1        | Bottom Unit                      |
|                     |   | 120     | 50/60 | 1     |      |         | 5-15P  | Simplex        | 48"          | 1        | Hood                             |
| 4                   | Oven, Electric, Roll-In                 | 120     | 60    | 1     | 15.0 |         |        | Disconnect     | 48"          | 1        |                                  |
|                     |   | 480     | 60    | 3     | 44   |         |        | Disconnect     | 48"          | 1        |                                  |
| 5                   | Convection Oven, Electric               | 208     | 60    | 3     | 34.0 | 1/2     |        | Disconnect     | 48"          | 1        | Bottom oven                      |
|                     |   | 208     | 60    | 3     | 34.0 | 1/2     |        | Disconnect     | 48"          | 1        | Top oven                         |
| 6                   | Cook Hold Oven Cabinet Smoker, Electric | 208-240 | 50/60 | 1     | 33.0 |         |        | Disconnect     | 48"          | 1        |                                  |
| 9                   | Food Packaging Machine                  | 110-120 | 60    | 1     | 16   | 1-17/50 | 5-20P  | Special        | 48"          | 1        | 5-20P                            |
| 10                  | Proofer Cabinet, Mobile                 | 120     | 60    | 1     | 16.0 |         | 5-20P  | Special        | 48"          | 1        | 5-20P                            |
| 11                  | Dough Divider Rounder                   | 208-230 | 60    | 3     | 10.0 |         |        | Disconnect     | 48"          | 1        |                                  |
| 12                  | Reach-In Refrigerator                   | 115     | 60    | 1     | 5.2  | 1/4     | 5-15P  | Simplex        | 18"          | 1        |                                  |
| 14                  | Blast Chiller Freezer, Reach-In         | 208     | 60    | 1     | 12   | 1-1/2   | L6-20P | Special        | 18"          | 1        | L6-20P                           |
| 15                  | Planetary Mixer                         | 208     | 60    | 3     | 6.4  | 3       |        | Special        | 18"          | 1        | Cord Only, Plug by GC            |
| 16                  | Planetary Mixer                         | 115     | 60    | 1     | 11   | 1       |        | Simplex        | 18"          | 1        | Cord Only, Plug by GC            |
| 17                  | Batch Freezer                           | 208-240 | 60    | 3     | 14   | 2-7/10  |        | Special        | 18"          | 1        | Cord Only, Plug by GC            |
| 19                  | Work Table, Stainless Steel Top         | 115     | 60    | 1     | 15   |         |        | Duplex         | 48"          | 1        | Convenience Outlet, See Note E1  |
| 24                  | Food Slicer, Electric                   | 115     | 60    | 1     | 3.0  | 1/2     | 5-15P  | Simplex        | 48"          | 1        |                                  |
| 25                  | Work Table, Stainless Steel Top         | 115     | 60    | 1     | 15   |         |        | Duplex         | 48"          | 1        | Convenience Outlet, See Note E1  |
| 27                  | Walk-in Combo                           | 115     | 60    | 1     | 15   |         |        | J-box          | ceiling      | 1        | Elec. for lights in walk-in      |
| 27.1                | Evaporator for Cooler                   | 115     | 60    | 1     | 20   |         |        | J-box          | ceiling      | 1        | interconnect with Condenser 27.3 |
| 27.2                | Evaporator for Freezer                  | 208     | 60    | 1     | 20   |         |        | J-box          | ceiling      | 1        | interconnect with Condenser 27.4 |
| 27.3                | Remote Condenser Unit for Cooler        | 208     | 60    | 1     | 15   |         |        | J-box          | 18"          | 1        | Location by Architect            |
| 27.4                | Remote Condenser Unit for Freezer       | 208     | 60    | 1     | 35   |         |        | J-box          | 18"          | 1        | Location by Architect            |

**LEGEND - ELECTRICAL CONNECTIONS**

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



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

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

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

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

**NOTE # E6.**  
ELECTRICAL CONTRACTOR TO INTERCONNECT DISHMACHINE TO EXHAUST FAN FOR DISHMACHINE SO THAT THE FAN RUNS WHEN THE DISHMACHINE IS IN OPERATION.

**NOTE # E7.**  
ELECTRICAL CONTRACTOR TO INSTALL TABLE LIMIT SWITCH TO END OF CLEAN DISHTABLE TO THAT MACHINE STOPS WHEN SWITCH IS DEPRESSED.

**NOTE # E8.**  
ELECTRICAL CONTRACTOR TO CONNECT DRAIN LINE HEATER, PAN HEATER AND DDBR HEATER FOR WALK-IN FREEZER.

## Equipment ELECTRICAL Service Requirements

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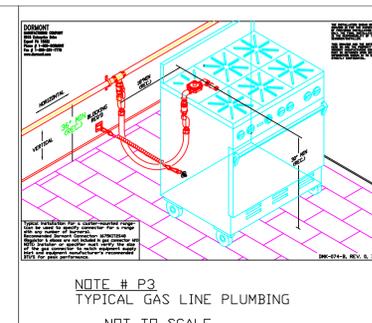
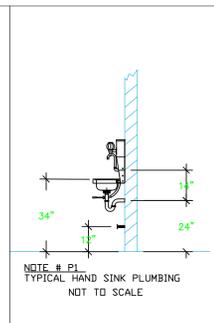
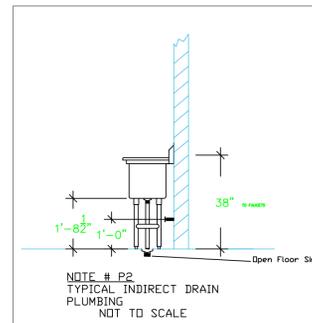
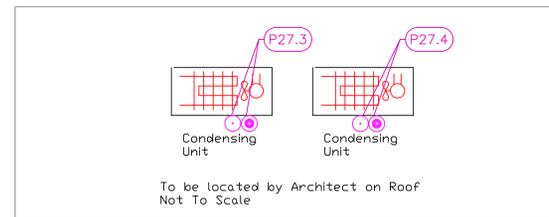
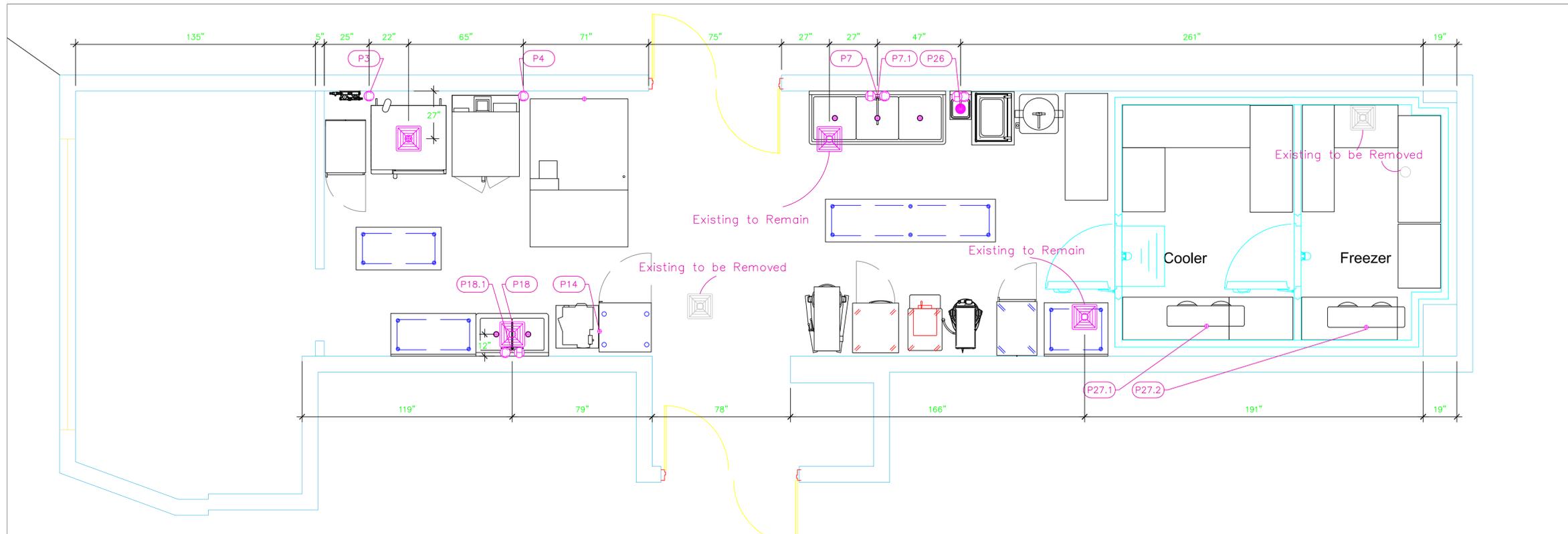
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Drawn By  
**Dayne Gauntlett**

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

Sheet  
**FS-3.1**



| 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                 | Combi Oven, Electric              | 3/4"            |                | 36"          |                   |                  | 2"                  |              |          | 1   | Top Unit, Top Unit            |
|                   |                                   | 3/4"            |                | 36"          |                   |                  | 2"                  |              |          | 1   | Bottom Unit, Bottom Unit      |
| 4                 | Oven, Electric, Roll-In           | 1/2"            |                | 36"          |                   |                  | 3/4"                |              |          | 1   | Waste to Floor Sink           |
| 7                 | Three (3) Compartment Sink        |                 |                |              |                   |                  | (3) 1-1/2"          |              |          | 1   | Waste to Floor Sink           |
| 7.1               | Wall / Splash Mount Faucet        | 1/2"            | 1/2"           | 12"          |                   |                  |                     |              |          | 2   |                               |
| 14                | Blast Chiller Freezer, Reach-In   |                 |                |              |                   |                  | 1"                  |              |          | 1   | Waste to Floor Sink           |
| 18                | Two (2) Compartment Sink          |                 |                |              |                   |                  | (2) 1-1/2"          |              |          | 1   | Waste to Floor Sink           |
| 18.1              | Wall / Splash Mount Faucet        | 1/2"            | 1/2"           | 12"          |                   |                  |                     |              |          | 1   |                               |
| 26                | Hand Sink                         | 1/2"            | 1/2"           | 12"          | 1-1/2"            | 24"              |                     |              |          | 1   | See Note P1                   |
| 27.1              | Evaporator for Cooler             |                 |                |              |                   |                  | 1"                  |              |          | 1   | condensate drain to FFD       |
| 27.2              | Evaporator for Freezer            |                 |                |              |                   |                  | 1"                  |              |          | 1   | condensate drain to FFD       |
| 27.3              | Remote Condenser Unit for Cooler  |                 |                |              |                   |                  |                     |              |          | 1   | interconnect refrig with Evap |
| 27.4              | Remote Condenser Unit for Freezer |                 |                |              |                   |                  |                     |              |          | 1   | interconnect refrig with Evap |

**LEGEND — PLUMBING CONNECTIONS**

- HW—HOT WATER, OR CW—COLD WATER
- GAS
- WASTE, DIRECT—CONNECTED
- WASTE, INDIRECT to Floor Sink, or Drain
- FUNNEL FLOOR DRAIN Josam 30000—E3
- FLOOR DRAIN Josam 30000—A3
- FLOOR SINK Proflo PF42856 or similar
- FILTERED WATER, at machine.
- CHILLED WATER — IN
- CHILLED WATER — OUT

NOTE # P4.  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

NOTE # P5.  
ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR

NOTE # P6.  
PLUMBING CONTRACTOR TO VERIFY THAT ALL EQUIPMENT IS INSTALLED WITH THE APPROPRIATE GAS PRESSURE AND REGULATORS

NOTE # P7.  
ALL WASTE LINES AND CONDENSATE LINES TO BE EXTEND FROM EQUIPMENT TO FLOOR DRAINS BY PLUMBING CONTRACTOR.

## Equipment PLUMBING Service Requirements

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