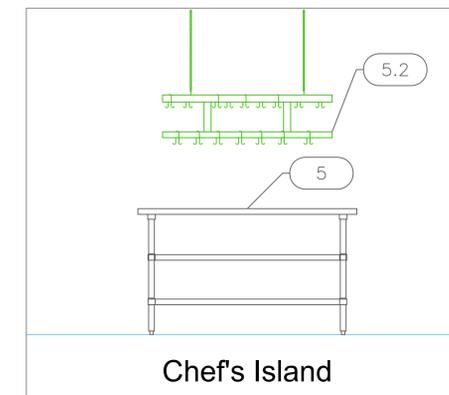
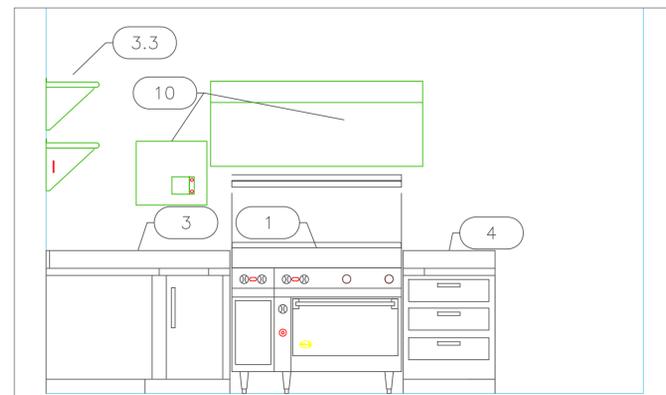
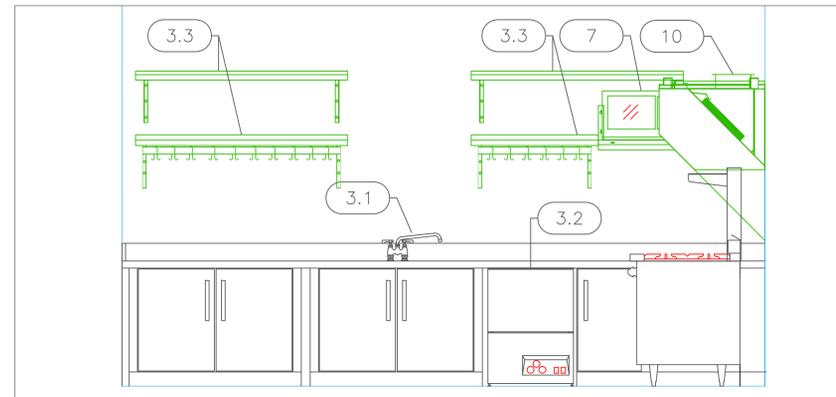


Plan View

EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	Range, 48", 4 Open Burners, 24" Griddle	Jade	JBR-4-24G-36	1	
	Salamander Broiler, Gas	Jade	JBR-JB36-RM	1	
3	Counter with 2-Sink	Custom Fab	COUNTER - SINK	1	
3.1	Deck Mount Faucet	Krowne	15-412L	1	
3.2	Dishwasher, Undercounter	Jackson WWS	DISHSTAR HT-E-SEER	1	
3.3	Overshelf	Advance Tabco	PS-15-60	2	
4	Counter	Custom Fab	COUNTER	1	
5	Island	Custom Fab	ISLAND	1	
5.2	Pot Rack	Advance Tabco	SC-48	1	
7	Microwave Oven	ACP	RCS10TS	1	
7.1	Microwave Oven, Shelf	Advance Tabco	MS-18-24	1	
10	Main Hood	Captive-Aire	HOOD-5431146	1	
10.1	Exhaust Fan	Captive-Aire	AH-SIF11DD-5431146	1	
21	Reach-In Freezer	Continental Refrigerator	1FN	1	
22	Reach-In Refrigerator	Continental Refrigerator	2RN	1	
23	Wire Shelving Unit	Quantum	WR63-1860GY	1	
24	Ice Maker, Cube-Style	Hoshizaki	KM-350MAJ	1	
	Ice Bin for Ice Machines	Hoshizaki	B-300SF	1	
24.1	Water Filtration System, for Ice Machines	Everpure	EV932401	1	



Elevation Views

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.

**Haven House
 Commercial Kitchen
 Providenciales, T&C**



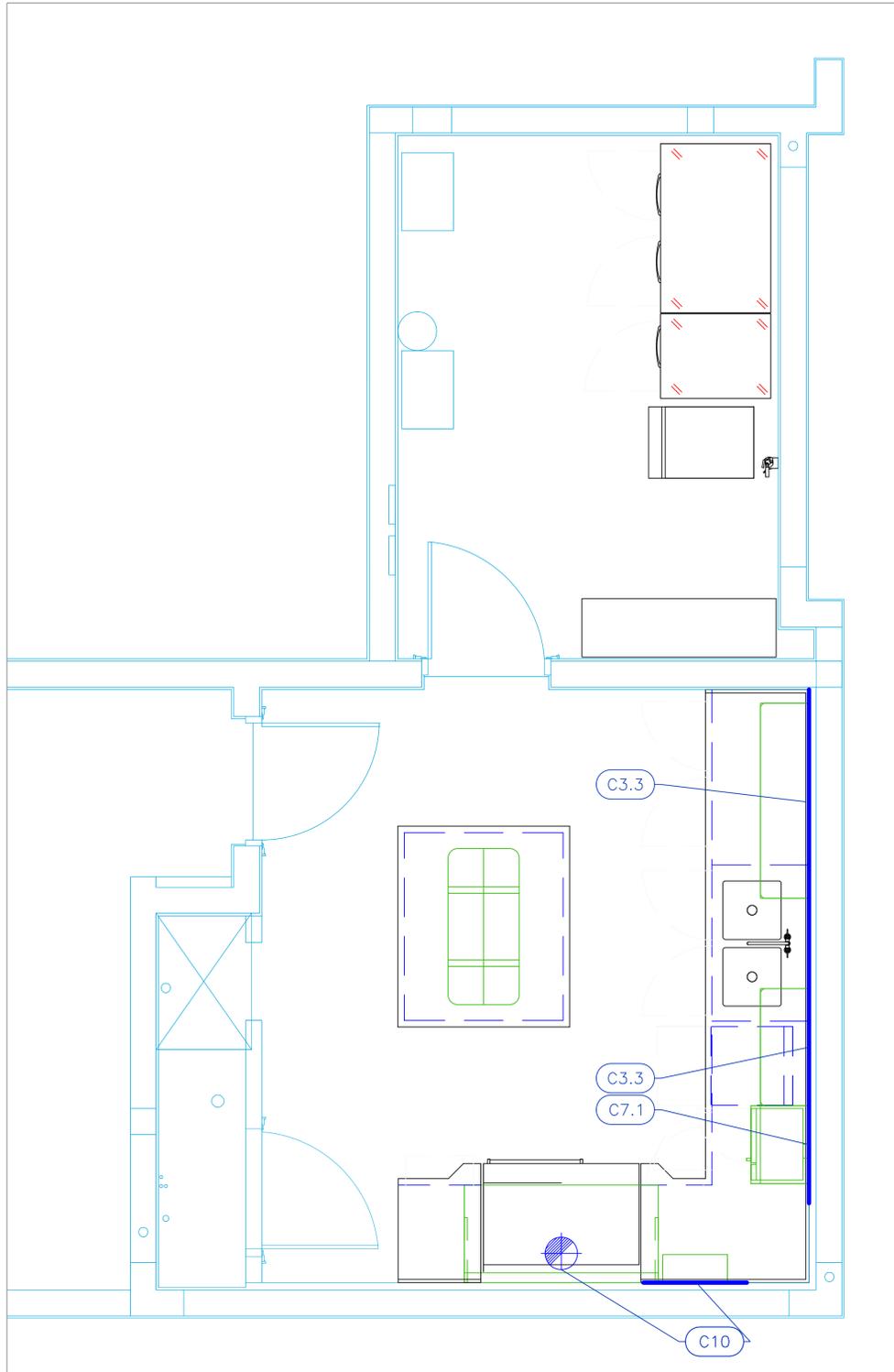
INTERNATIONAL INC.

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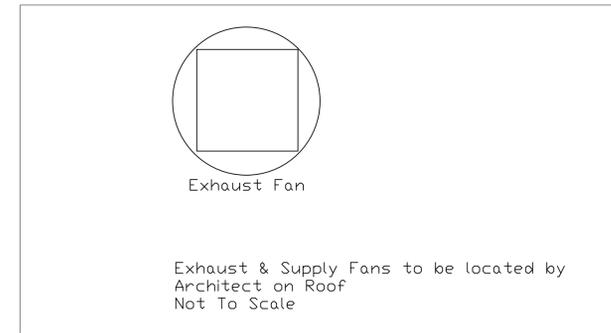
1	Preliminary Layout	2-28-23
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No.	Revision/Issue	Date

Date
May 06 2024
 Drawn By
Dayne Gauntlett
 Scale
1/2" = 1'0"

Sheet
FS-1.0

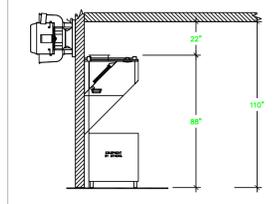


Mechanical Schedule								
ITEM NO.	QTY	DISCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	Makeup Vent Width	SUPPLY (CFM)	Ventilation Remarks	Unit
3.3	1	Overshelf					Wall Backing. See Note M9	ea
7.1	1	Microwave Oven, Shelf					Wall Backing. See Note M9	ea
10	1	Main Hood	12" Dia	1125				ea
10.1	1	Exhaust Fan	24" x 24"	1125			Dim is wall opening, see shops	ea



LEGEND - MECHANICAL

- EXHAUST DUCT COLLAR
- SUPPLY DUCT COLLAR
- INWALL BACKING FOR WALL SHELVES
- RECESSED FLOOR
- RAISED EQUIPMENT PAD



NOTE # M5
 SHOP DRAWING WILL BE PROVIDED BY MANUFACTURER FOR HOOD, EXHAUST FANS, & SUPPLY FANS, UNCE ORDER IS PLACE WITH.

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 CLARENCE FOR EQUIPMENT.

NOTE # M9
 REFRIGERATION CONTRACTOR TO HANG EVAPORATORS FOR WALK-IN, RUN & CHARGE LINES BETWEEN EVAP. & CONDENSING UNIT.

NOTE # M10
 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.

**Haven House
 Commercial Kitchen
 Providenciales, T&C**

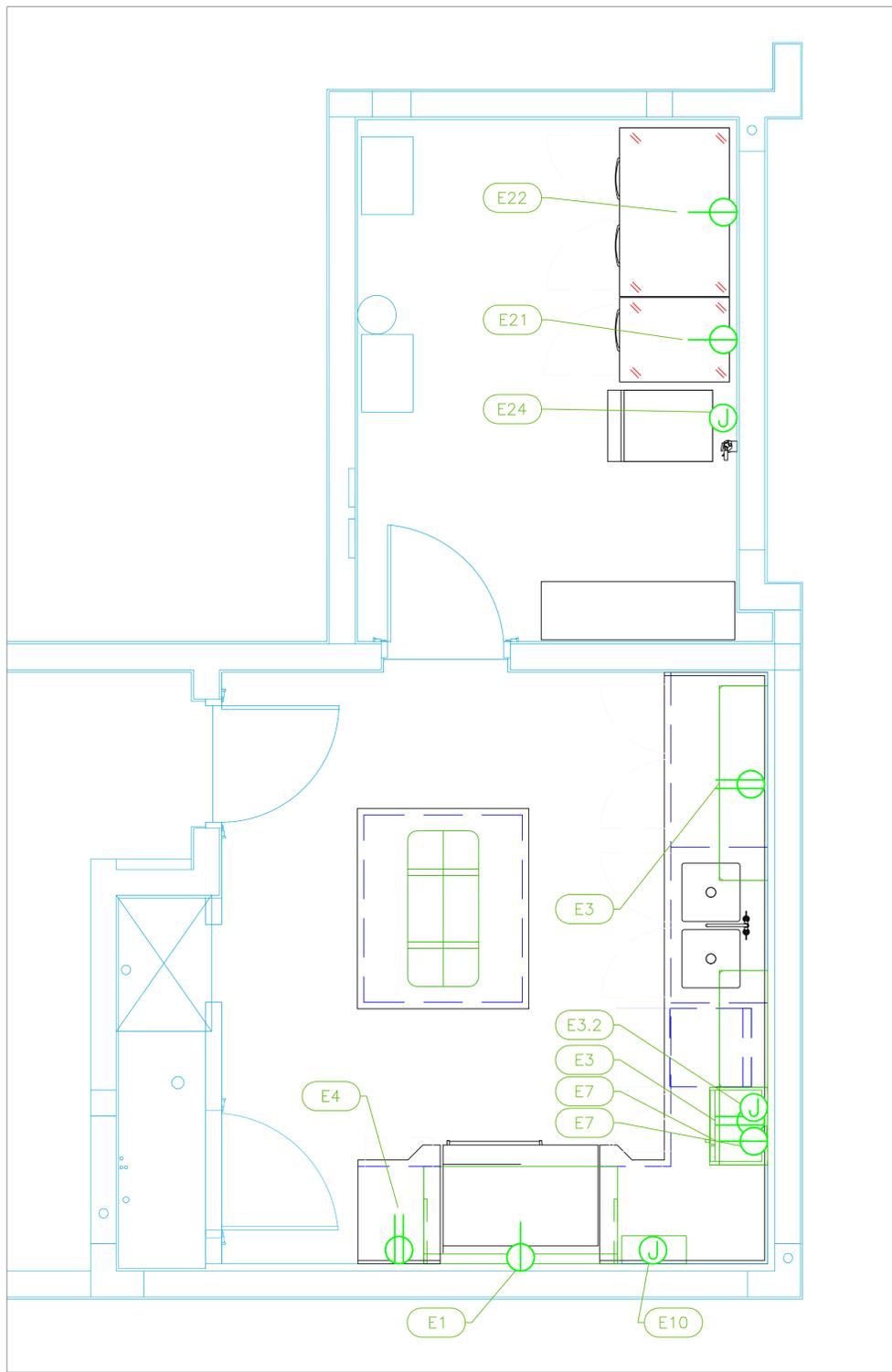


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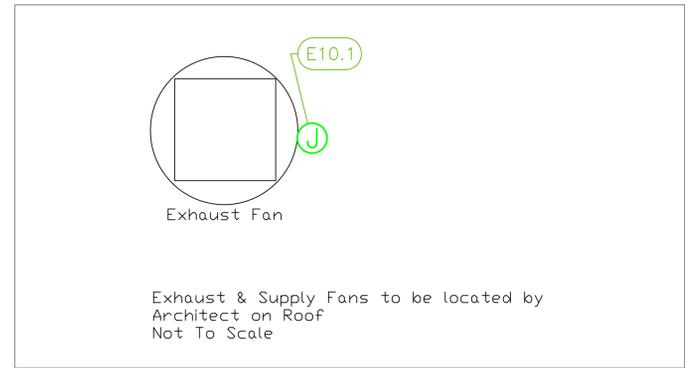
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 Drawn By
Dayne Gauntlett
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Sheet
FS-2.1

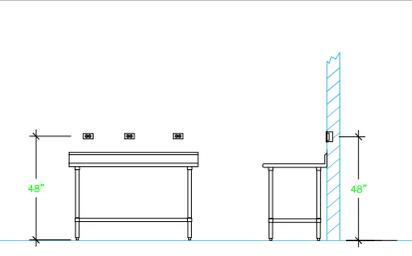


ELECTRICAL SCHEDULE											
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
1	Range, 48", 4 Open Burners, 24" Griddle	115	60	1	4.0			Simplex	18"	1	
3	Counter with 2-Sink	115	60	1	15			Duplex	48"	1	Convenience Outle, See Note E1
3.2	Dishwasher, Undercounter	208	60	1	24.7	1		J-Box	18"	1	
4	Counter	115	60	1	15			Duplex	48"	1	Convenience Outle, See Note E1
7	Microwave Oven	120	60	1	13		5-15P	Simplex	76"	1	5 ft. cord
10	Main Hood	115	60	1	15.0			J-BOX	108"	1	Elec for Lights in Hood
10.1	Exhaust Fan	115	60	1	8.9	3/4		J-Box	108"	1	Elec. at Hood Control Box
21	Reach-In Freezer	115	60	1	7.6	1/2	5-15P	Simplex	18"	1	
22	Reach-In Refrigerator	115	60	1	6.9	1/3	5-15P	Simplex	18"	1	
24	Ice Maker, Cube-Style	115	60	1	9.05			J-Box	36"	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.

**Haven House
Commercial Kitchen
Providenciales, T&C**

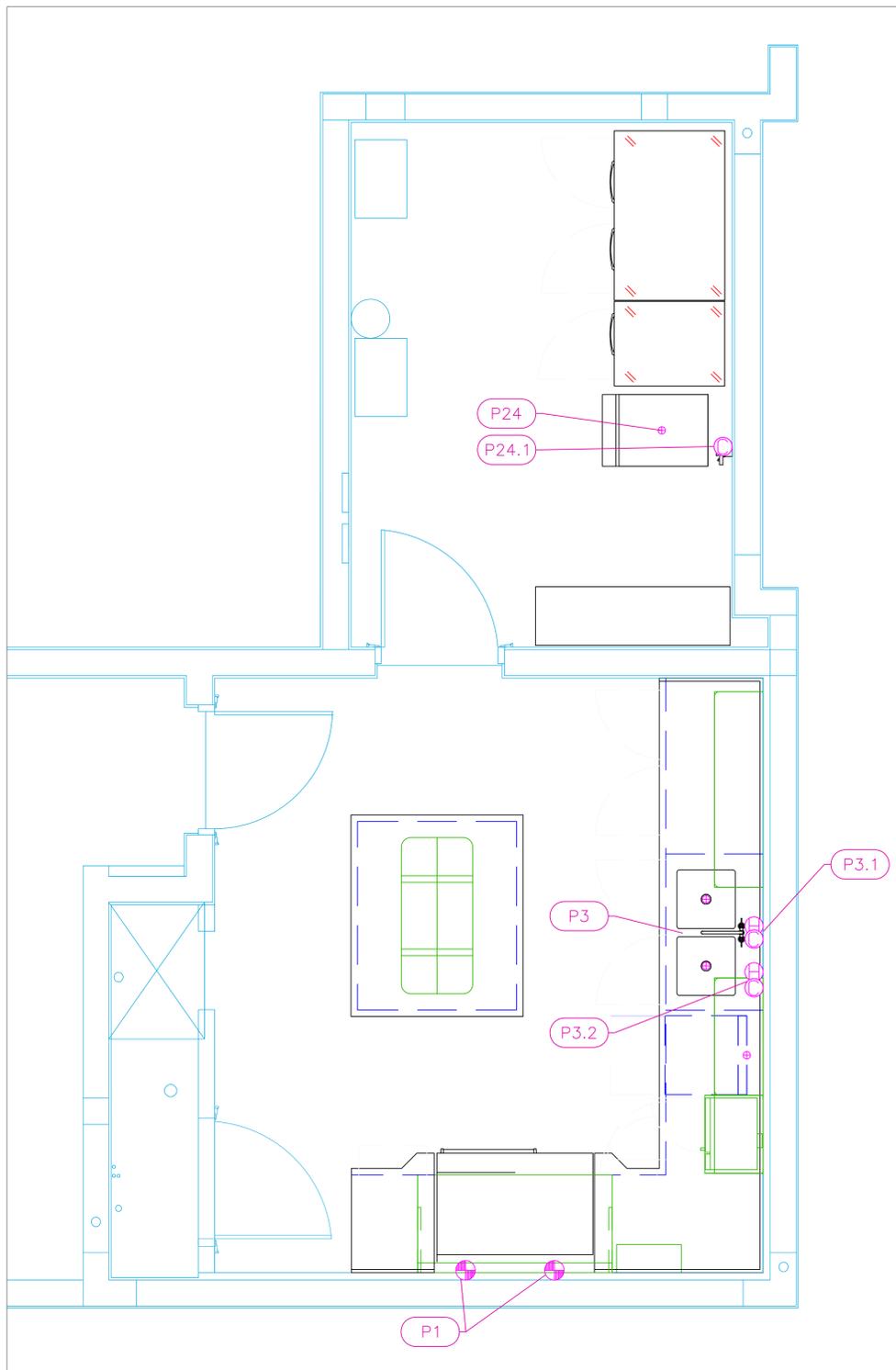
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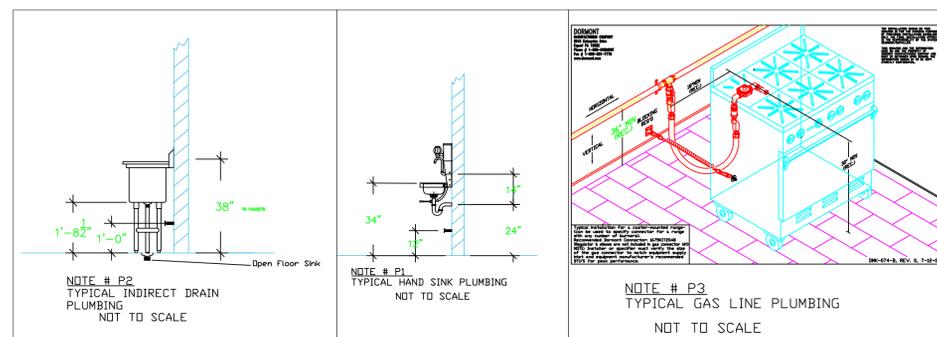
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Drawn By
Dayne Gauntlett
Scale
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FS-3.1



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
1	Range, 48", 4 Open Burners, 24" Griddle							3/4	198.0	1	unit has 2 rear connections
3	Counter with 2-Sink						(2) 1-1/2"	3/4"		1	unit has 2 rear connections.
3.1	Deck Mount Faucet	1/2"	1/2"	12"						1	
3.2	Dishwasher, Undercounter	3/4"		12"			1-3/8" OD			1	Water size note: 3/4" male GHT (connect to true 1/2" ID Line)
24	Ice Maker, Cube-Style	1/2"		n/a			3/4"			1	Water From Filter
	Ice Bin for Ice Machines						3/4"			1	
24.1	Water Filtration System	1/2"		36"						1	



- 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 Proflo PF42856 or similar
 - ⊕ 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.

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Commercial Kitchen
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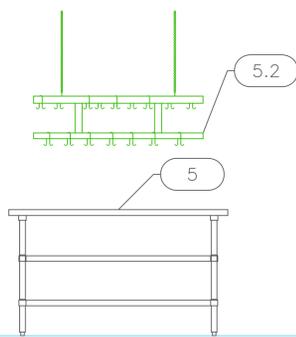


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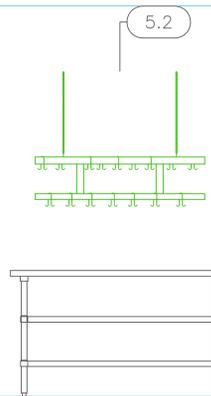
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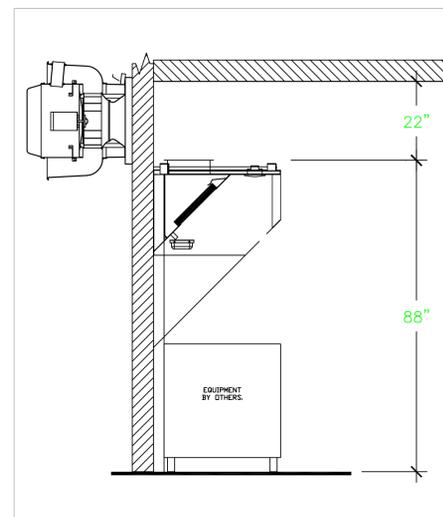
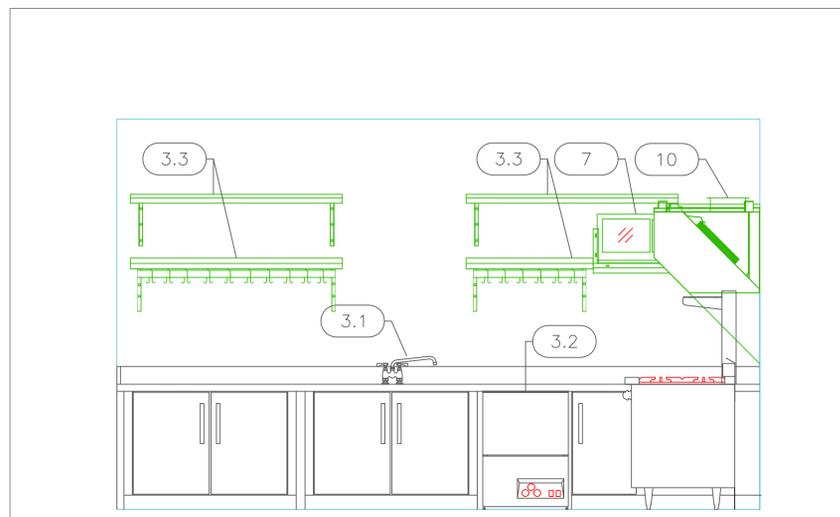
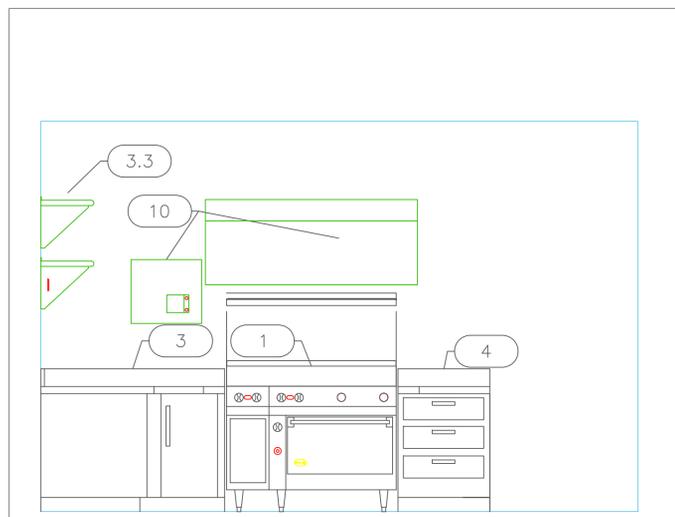
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Chef's Island



Chef's Table - Server Side



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Date
May 06 2024
Drawn By
Dayne Gauntlett
Scale
1/2" = 1'

Sheet
FS-5.1

HOOD INFORMATION - JOB#5935751

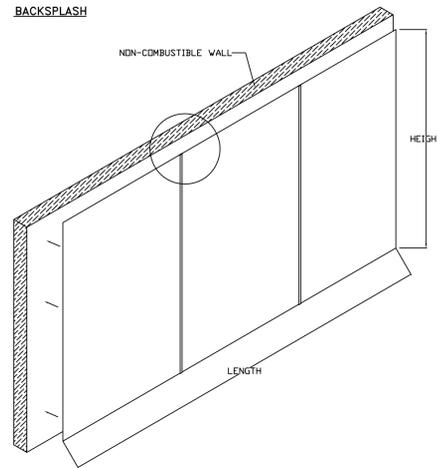
HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM (RISERS)				HOOD CONSTRUCTION	HOOD CONFIG			SWITCHES		
										WIDTH	LENG	HEIGHT	DIA		CFM	VEL	SP	END TO END	RDV	QUANTITY
1	10	3650 AH-BD-2	ADVANCED HOOD	5' 0"	600 DEG	1	HEAVY	225	1125		4'	12"	1125	1432	-0.794"	430 SS WHERE EXPOSED	ALONE	ALONE	1 FAN 1 LIGHT	FRONT RIGHT FACE

HOOD INFORMATION

HOOD NO	TAG	FILTER(S)				LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT	
		TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM TYPE	SIZE			ELECTRICAL MODEL #
1	10	CAPRATE SOLID FILTER	3	16"	16"	85% SEE FILTER SPEC	2	RECESSED ROUND	NO						NO	195 LBS

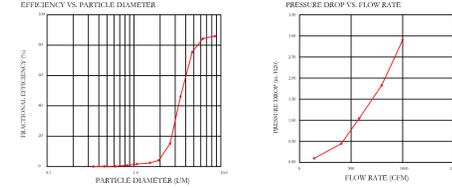
HOOD OPTIONS

HOOD NO	TAG	OPTION
1	10	FIELD WRAPPER 8.00" HIGH LEFT, RIGHT.
		BACKSPLASH 61.00" HIGH X 60.00" LONG 430 SS VERTICAL.
		RIGHT QUARTER END PANEL 26" TOP WIDTH, 5" BOTTOM WIDTH, 26" HIGH 430 SS.
		LEFT QUARTER END PANEL 26" TOP WIDTH, 0" BOTTOM WIDTH, 26" HIGH 430 SS.

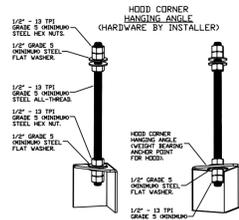
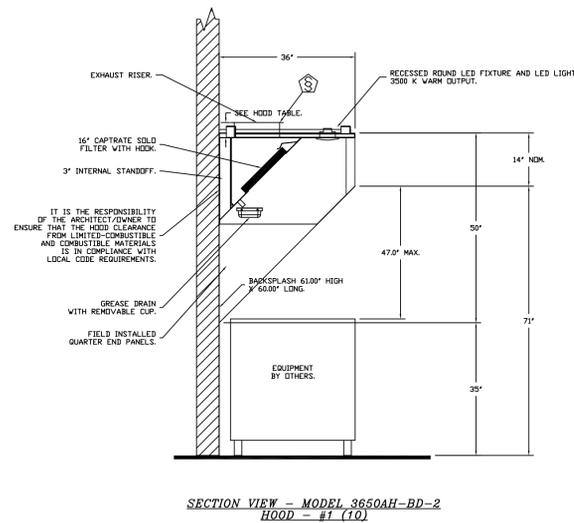
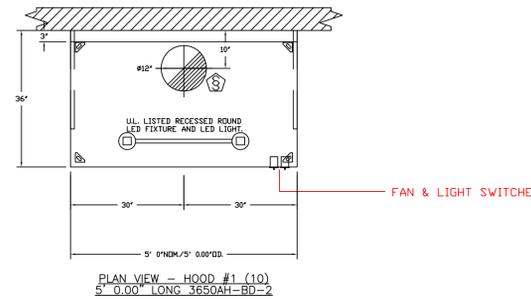


SPECIFICATION: CAPRATE® GREASE-STOP® SOLID FILTER

THE CAPRATE GREASE-STOP SOLID FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR Baffle DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY. FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S). UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED. GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 10 INCHES OF WATER GAUGE. THE CAPRATE GREASE-STOP SOLID WAS TESTED TO ASTM STANDARD ASTM F2519-05 MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.

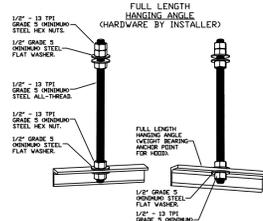


CAPRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
 NFPA #96
 NSF STANDARD #2
 UL STANDARD #1046,
 INT. MECH. CODE (IMC),
 ULC-S649.



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.



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 ABOVE CEILING ANCHORS. SINGLE HEX NUT BENEATH HANGING ANGLE IS ACCEPTABLE FOR FULL LENGTH HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

REVISIONS	DESCRIPTION	DATE
1		
2		
3		

ADVANCED HOOD SYSTEMS
 Advanced Hood Systems, LLC
 .FL. PHONE: FAX: (919) 227-5974 Email: info@advancedhoodsystems.com

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 Drawn By
Dayne Gauntlett
 Scale
NTS

Sheet
FS-6.1

Haven House T&C
 Hialeah, FL,

DATE: 4/6/2023

DWG.#: 5935751

DRAWN BY:

SCALE: 3/4" = 1'-0"

MASTER DRAWING

SHEET NO. 1

EXHAUST FAN INFORMATION - JOB#5935751

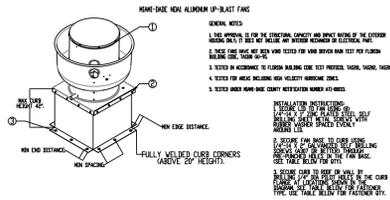
FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL.	HP	BHP	PHASE	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SDNES
1		1	AM-DUSHFA	ADVANCED HOOD	1125	0.950	1151	TEAD-ECM	0.750	0.2760	1	115	8.9	356 FPM	95	8.2

FAN OPTIONS

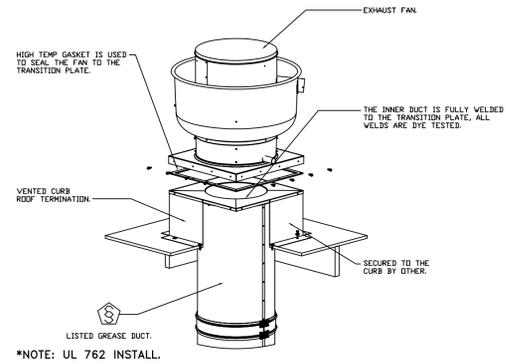
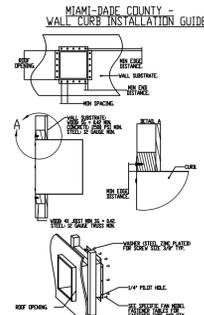
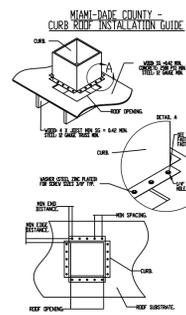
FAN UNIT NO	TAG	QTY	DESCRIPTION
1		1	ECM WIRING PACKAGE - EXHAUST - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL -MSC- (TELED. CCW ROTATION)
1		1	WALL MOUNT 24.25" SQ. X 2"
1		1	WALL MOUNT CONSTRUCTION FOR FAN
1		1	SHIP LOOSE DISCONNECT FOR REMOTE MOUNT
1		1	MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST
1		1	2 YEAR PARTS WARRANTY

FAN ACCESSORIES

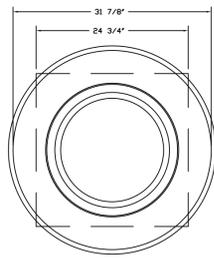
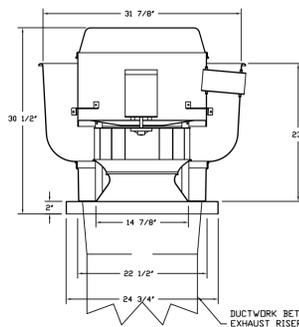
FAN UNIT NO	TAG	EXHAUST	SUPPLY
1		GREASE CUP	WALL MOUNT
1		GRAVITY DAMPER	SIDE DISCHARGE
1		GRAVITY DAMPER	MOTORIZED DAMPER
1		GRAVITY DAMPER	WALL MOUNT



FASTENER	WOOD TO W/AL	STEEL (1/2 GAUGE MIN)	CONCRETE (2000 PSI)
FASTENER	3/8" DIA. 2" SELF DRILLING SCREW (SLO. DRILL BIT REQUIRED)	3/8" DIA. 2" SELF DRILLING SCREW	1/4" DIA. DRILL BIT, 3/8" DIA. BOLT, 1/2" CONCRETE ANCHOR
WIREBOLT THREAD PROTECTORS	N/A	2-1/2"	12 GAUGE
WIREBOLT EDGE PROTECTORS	N/A	1-1/2"	3/8"
WIREBOLT END PROTECTORS	N/A	2-0/8"	3/8"
WIREBOLT SPACING	N/A	1-1/2"	3/4"



FAN #1 AM-DUSHFA - EXHAUST FAN



FEATURES:

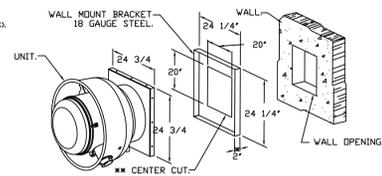
- DIRECT DRIVE CONSTRUCTION AND BELTS/PULLEYS.
- RESTAURANT MODEL.
- UL705.
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION (300°F (149°C)).
- NEMA 3R SAFETY DISCONNECT SWITCH.

INTERNAL 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 DETRIMENTAL EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

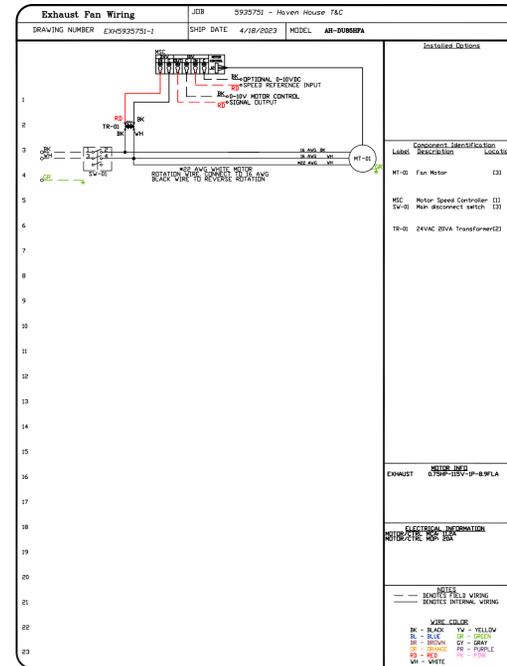
OPTIONS:

- ECM WIRING PACKAGE - EXHAUST - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL -MSC- (TELED. CCW ROTATION)
- WALL MOUNT 24.25" SQ. X 2"
- WALL MOUNT CONSTRUCTION FOR FAN
- SHIP LOOSE DISCONNECT FOR REMOTE MOUNT
- MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST
- 2 YEAR PARTS WARRANTY.

WALL MOUNT BRACKET



- WALL BRACKET FITS INTO BASE OF FAN.
- SELF DRILLING SCREWS SHOULD BE USED FOR UNIT ATTACHMENT TO WALL MOUNT BRACKET.
- DIMENSION = 5" WHEN USED WITH DAMPER.
- CENTERED IN WALL MOUNT.



REVISIONS

NO.	DESCRIPTION	DATE
1		
2		
3		

ADVANCED HOOD SYSTEMS
Advanced Hood Systems, LLC
FL PHONE: FAX: (305) 826-8696 EMAIL: info@advancedhoodsystems.com

Haven House T&C
Hialeah, FL,

DATE: 4/6/2023
DWG.#: 5935751
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 2



INTERNATIONAL INC.

2055 W 73rd Street, Miami, FL 33016
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No.	Revision/Issue	Date
1	Preliminary Layout	2-28-23
2		3-6-23
3	Update on Hood System	4-20-23
4	Added MEP Information	5-6-24

Date
May 06 2024
Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
FS-6.2

**Haven House
Commercial Kitchen
Providenciales, T&C**