

EQUIPMENT OVERVIEW

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.

**Beach House
 Foodservice
 Providenciales, T&C**



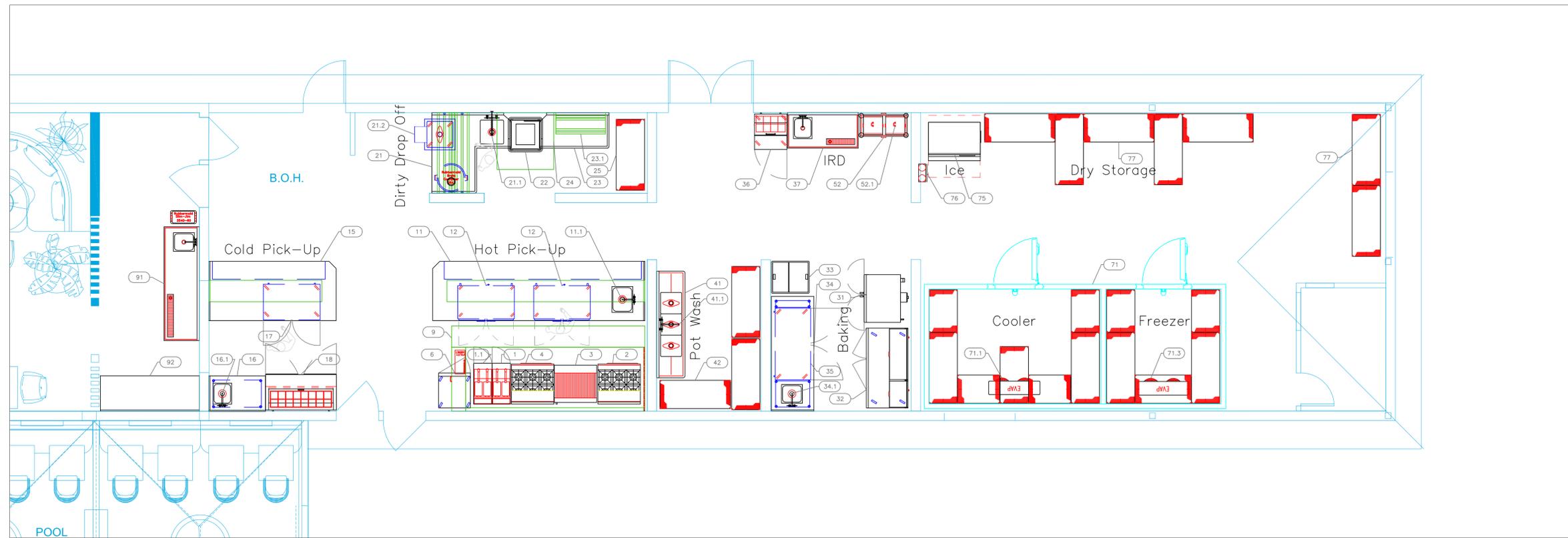
INTERNATIONAL INC.

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

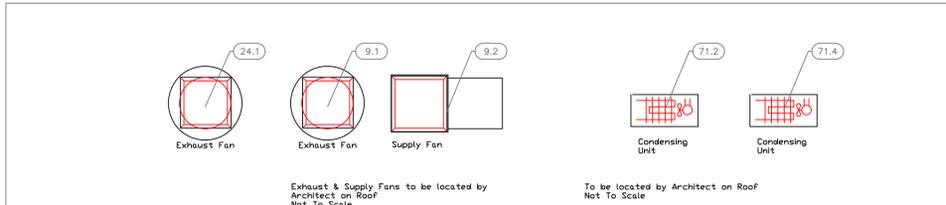
No.	Revision/Issue	Date
3	Added New Hoods & Fans, including shops	12-20-23
4	Minor Update after pricing	1-30-24
5	New Background with new doors	2-09-24
6	Added MEP Equipment Requirements	5-29-24

Date
May 29, 2024
 Drawn By
Dayne Gauntlett
 Scale
1/8" = 1'0"

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FS-1.0



ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	Gas Floor Fryer	Pitco	SG14-S	1	Existing
1.1	Gas Floor Fryer	Pitco	SG14-S	1	Existing
2	Range, 36", 6 Open Burners	Vulcan	36S-6BP	1	Existing
3	Charbroiler, Gas, Countertop	Imperial	IRB-36	1	Existing
4	Range, 36", 6 Open Burners	Vulcan	36S-6BP	1	Existing
6	Reach-In Freezer	True Mfg. - General Foodservice	T-23F-HC	1	Existing
9	Main Hood	Captive-Aire	HOOD#9-6457077	1	
9.1	Exhaust Fan	Captive-Aire	AH-DU200HFA -6457077	1	
9.2	Supply Fan	Captive-Aire	AH-A2-20D- 6457077	1	
11	Chef's Table	Custom Fab	Q1773A-11	1	
	Weld-in Sink	Custom Fab	TA-11J	1	
	Heat Lamp	Nemco	615-1490	1	
11.1	Deck Mount Faucet	Krowne	15-410L	1	Existing
12	Undercounter Refrigerator	Beverage Air	UCR48AHC	2	Existing
15	GM Table	Custom Fab	Q1773A-15	1	
16	Work Table, Stainless Steel Top	Advance Tabco	KMS-304	1	
	Weld-in Sink	Advance Tabco	TA-11J	1	
16.1	Deck Mount Faucet	Krowne	15-410L	1	
17	Undercounter Refrigerator	True Mfg. - General Foodservice	TUC-48-HC	1	Existing
18	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	D60N16	1	Existing
21	Dishable, Soiled "L" Shaped	Advance Tabco	DTS-D70-72L	1	
21.1	Pre-Rinse Faucet Assembly	Krowne	17-108WL	1	
21.2	Soak Sink	Advance Tabco	9-FSC-20	1	
22	Dishwasher, Door Type	Jackson WWS	TEMPSTAR	1	
23	Clean Dishable	Advance Tabco	DTC-S70-60R	1	
23.1	Dishable Sorting Shelf	Advance Tabco	DT-6R-22	1	
24	Exhaust Hood	Captive-Aire	HOOD #24-6457077	1	
24.1	Exhaust Fan	Captive-Aire	AH-DU50HFA	1	
25	Shelving Unit, Wire	Quantum	WR63-2460GY	1	
31	Convection Oven, Gas	Vulcan	VC4GD	1	Existing
32	Pizza Preparation Refrigerator	True Mfg. - General Foodservice	TPP-AT-67-HC	1	Existing
33	Ice Cream Novelty Merchandiser	Maxximum	MXF31F	1	Existing
34	Bakers Table	Custom Fab	Q1773A-34	1	
	Weld-in Sink	Custom Fab	TA-11J	1	
34.1	Deck Mount Faucet	Krowne	15-410L	1	
35	Undercounter Refrigerator	True Mfg. - General Foodservice	TUC-60-HC	1	Existing
36	Sandwich / Salad Preparation Refrigerator	True Mfg. - General Foodservice	TSSU-27-08-HC	1	Existing
37	Beverage Counter	Advance Tabco	BEV-30-60L	1	
41	Three (3) Compartment Sink	Advance Tabco	FC-3-1818-18RL	1	Existing
41.1	Wall / Splash Mount Faucet	Krowne	14-814L	1	
42	Shelving Unit, Wire	Quantum	WR63-2460GY	3	
52	Dolly Cart	SICO	3909-100XXX	1	
52.1	Cabinet, Hand Lift	SICO	4918-700X	6	
71	Walk-in - Combo	Arctic Industries	COMBO-198587	1	
71.1	Evaporator	Arctic Industries	EVAP	1	
71.2	Remote Condenser Unit	Arctic Industries	COND	1	
71.3	Evaporator	Arctic Industries	EVAP	1	
71.4	Remote Condenser Unit	Arctic Industries	COND	1	
75	Ice Maker, Cube-Style	Hoshizaki	IM-500SAB	1	
	Ice Bin for Ice Machines	Hoshizaki	B-700SF	1	
76	Water Filtration System, Parts & Accessories	Krowne	KR-HS2-KIT	1	
77	Shelving Unit, Wire	Quantum	WR63-2460GY	7	
91	Beverage Counter	Advance Tabco	BEV-30-96L	1	
92	Work Table, Cabinet Base Sliding Doors	Advance Tabco	SDRC-307	1	



EQUIPMENT LAYOUT

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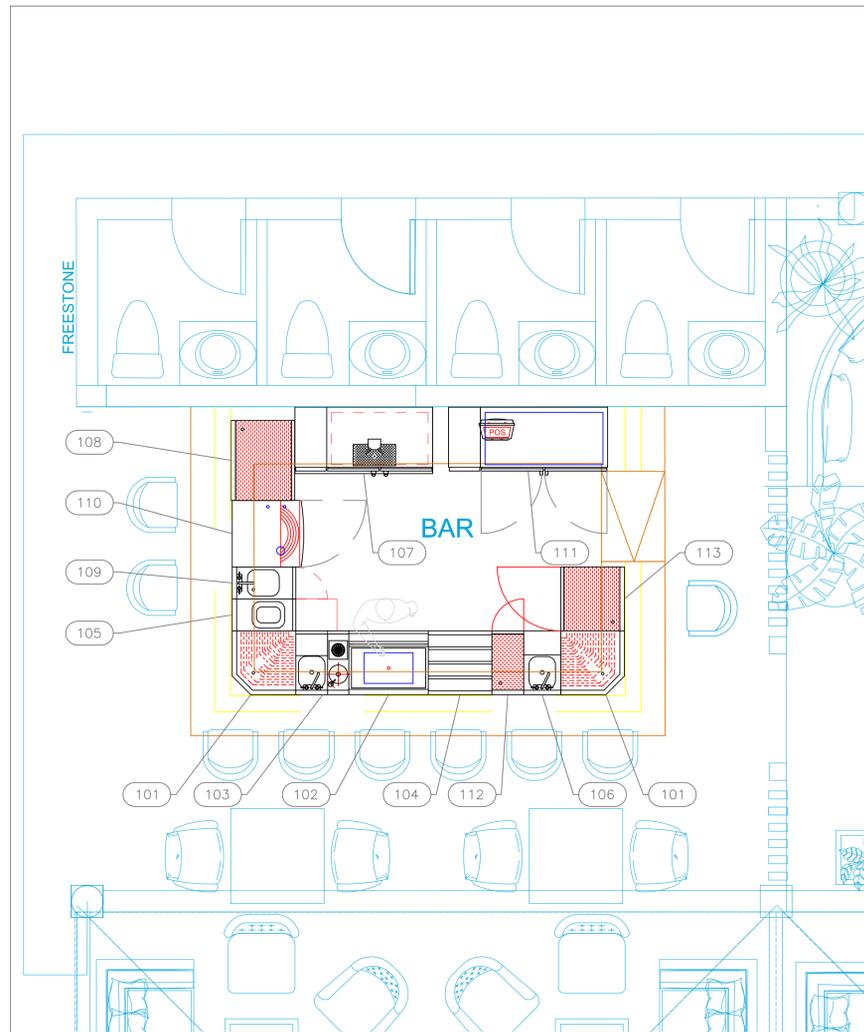
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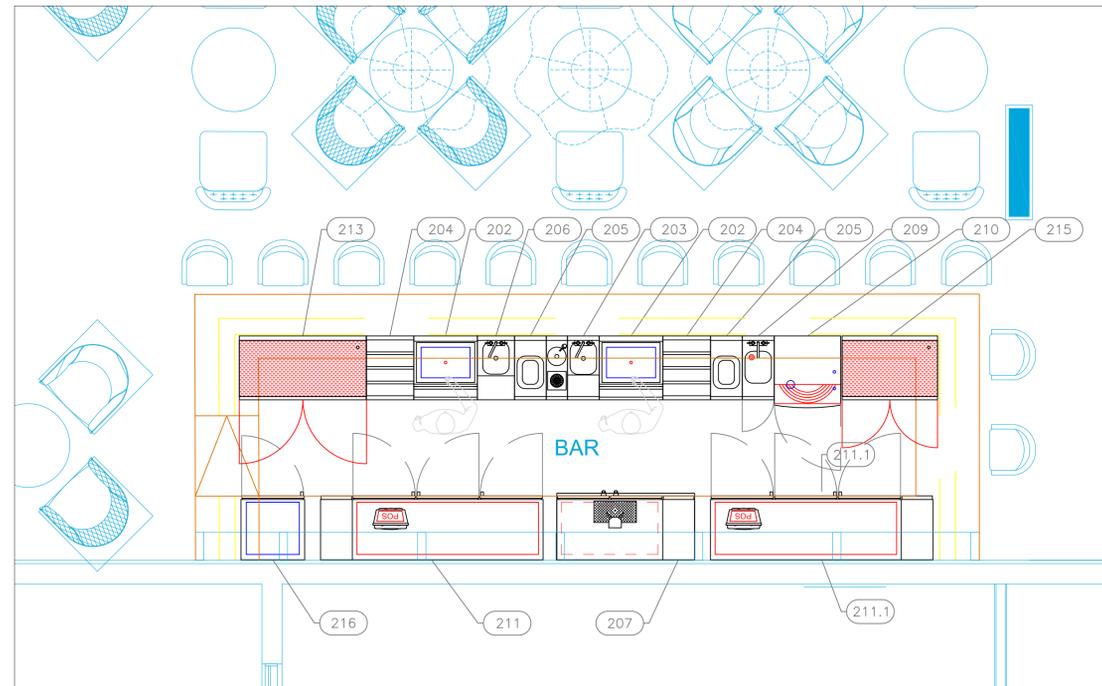
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Outdoor Bar



Main Bar

EQUIPMENT SCHEDULE						
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks	
101	Corner Angle Filler	Krowne	KR24-DRC90	2		
102	Ice Bin	Krowne	KR19-30DP-10	1		
103	Underbar Sink Units	Krowne	KR24-MS20	1		
104	Bottle Storage Unit	Krowne	KR24-24RD	1		
105	Underbar Add-On Unit	Krowne	KR24-T12	1		
106	Blender Station	Krowne	KR24-14BD	1		
107	Draft Beer Cooler	Krowne	DB52	1		
108	Drainboard	Krowne	KR24-S30	1		
109	Hand Sink	Krowne	KR24-SD12C	1		
110	Glasswasher, Undercounter / Underbar	Krowne	GWR-24	1		
111	Back Bar Cabinet, Refrigerated	Krowne	BS60	1		
112	Drainboard	Krowne	KR24-SD12	1		
113	Drainboard	Krowne	KR24-SD24	1		
202	Ice Bin	Krowne	KR19-24DP-10	2		
203	Underbar Sink Units	Krowne	KR24-MS20	1		
204	Bottle Storage Unit	Krowne	KR24-18RD	2		
205	Underbar Add-On Unit	Krowne	KR24-T12	2		
206	Blender Station	Krowne	KR24-14BD	1		
207	Draft Beer Cooler	Krowne	DB52	1		
209	Hand Sink	Krowne	KR24-SD12C	1		
210	Glasswasher, Undercounter / Underbar	Krowne	GWR-24	1		
211	Back Bar Cabinet, Refrigerated	Krowne	BS84	1		
211.1	Back Bar Cabinet, Refrigerated	Krowne	BS84	1		
213	Drainboard	Krowne	KR24-SD48	1		
215	Drainboard	Krowne	KR24-SD36	1		
216	Glass Froster	Krowne	FMC24	1		

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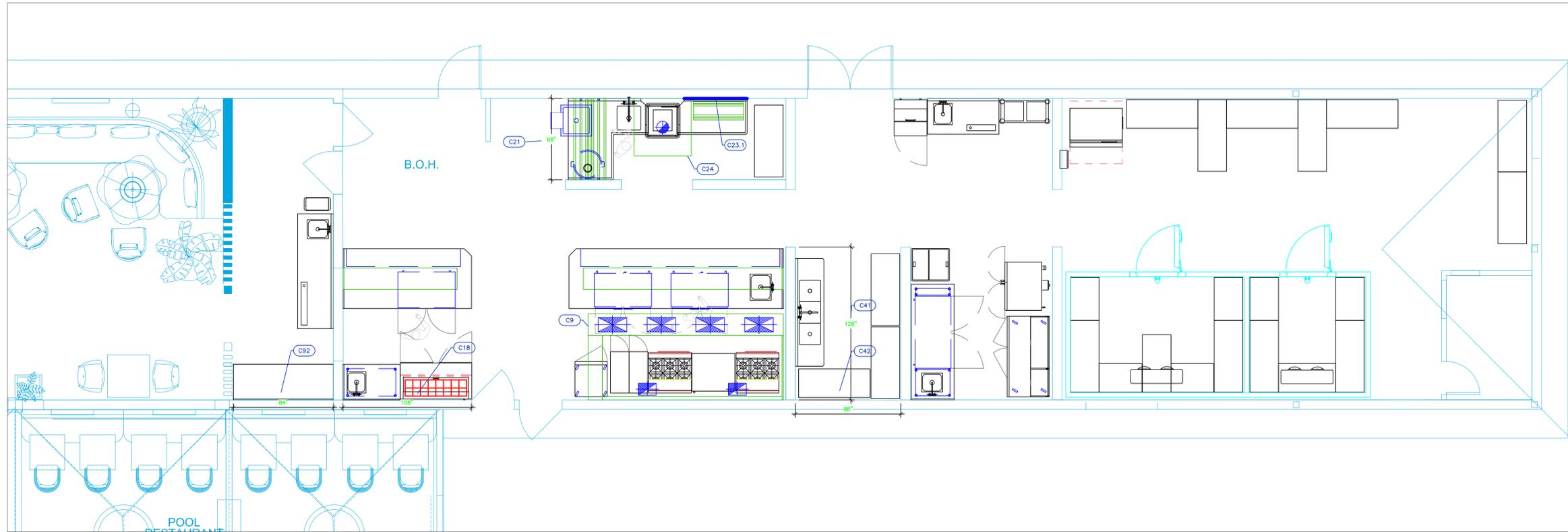
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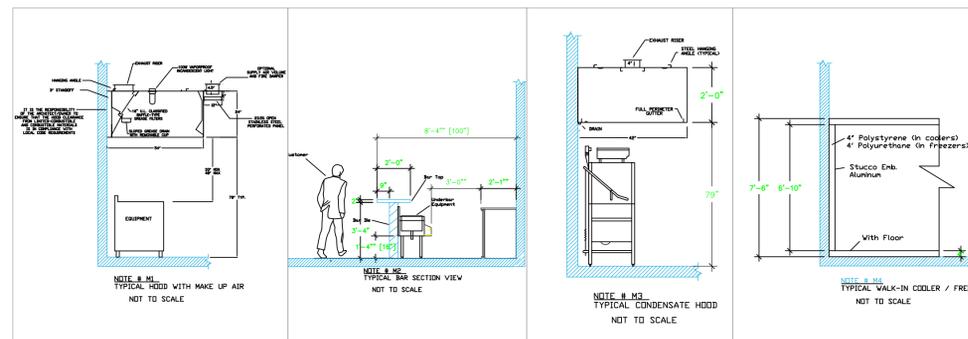
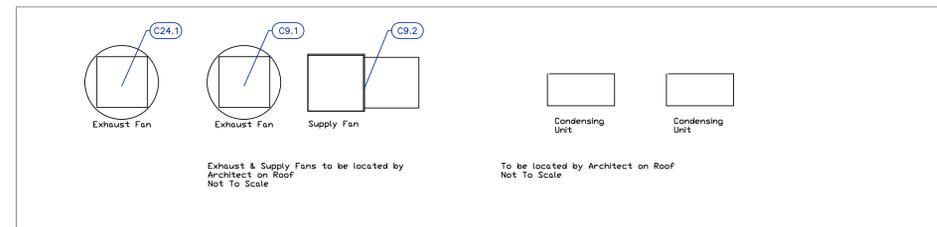
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Mechanical Schedule								
ITEM NO.	QTY	DISCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	SUPPLY (L X W)	SUPPLY (CFM)	Ventilation Remarks	Unit
9	1	Main Hood	(2) 10"x15"	3176	(4) 12"x24"	2517		ea
9.1	1	Exhaust Fan	26"x26"	3176			Dimensions are roof opening	ea
9.2	1	Supply Fan			18"x18"	2517	Dimensions are roof opening	ea
18	1	Sandwich / Salad Preparation Refrigerator					Critical Hold To Dimension	ea
21	1	Dishtable, Soiled "L" Shaped					Critical Hold To Dimension	ea
23.1	1	Dishtable Sorting Shelf					Wall Backing See Note M9	ea
24	1	Exhaust Hood	10" DIA					ea
24.1	1	Exhaust Fan	19"x19"	600			Dimensions are roof opening	ea
41	1	Three (3) Compartment Sink					Critical Hold To Dimension	ea
42	3	Shelving Unit, Wire					Critical Hold To Dimension	kt
71.1	1	Evaporator					Connect to Cond	ea
71.2	1	Remote Condenser Unit					Connect to Evap	ea
71.3	1	Evaporator					Connect to Cond	ea
71.4	1	Remote Condenser Unit					Connect to Evap	ea
92	1	Work Table, Cabinet Base Sliding Doors					Critical Hold To Dimension	ea



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 30" 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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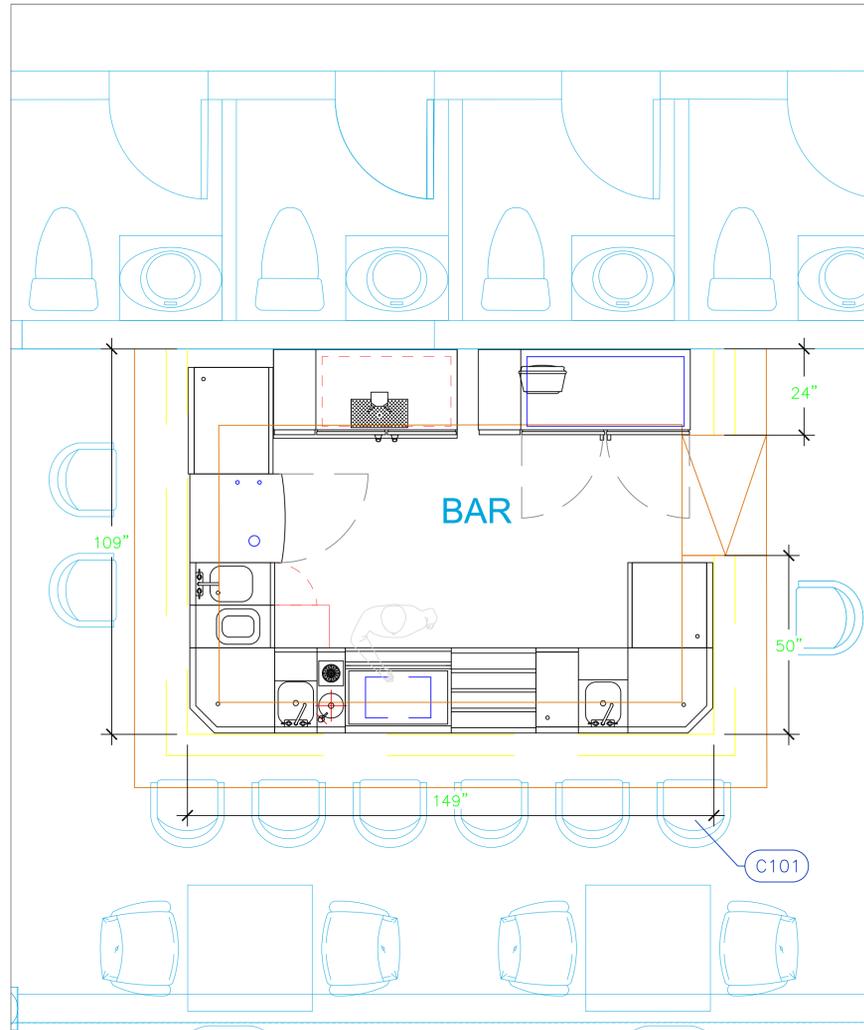
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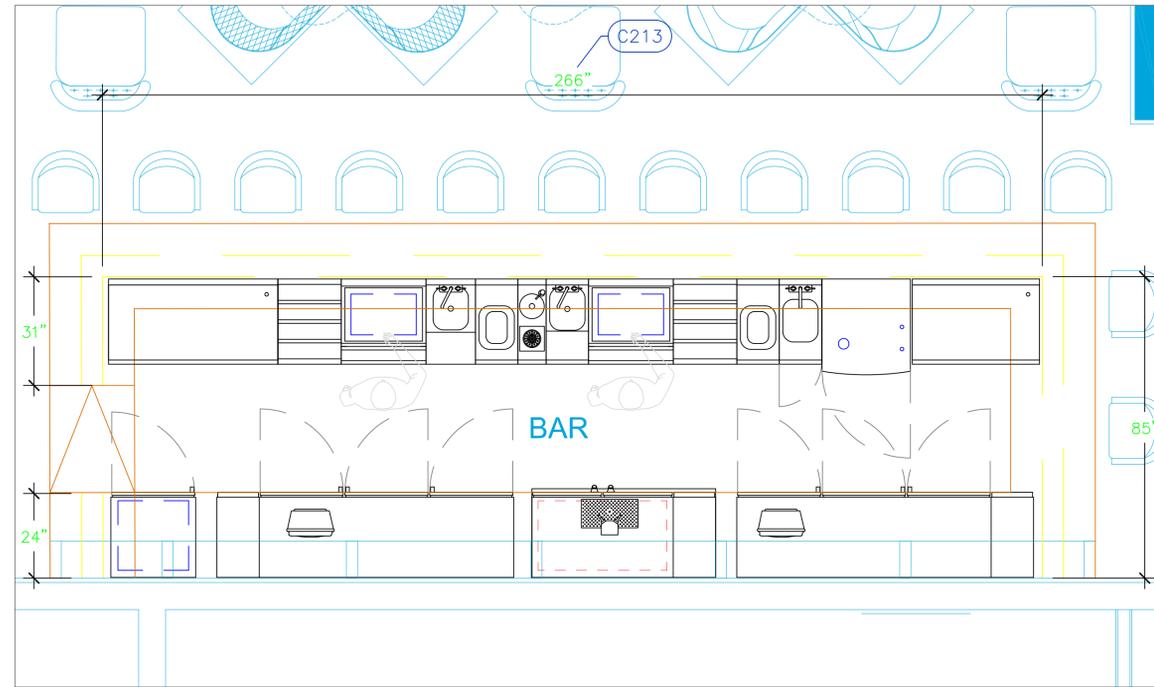
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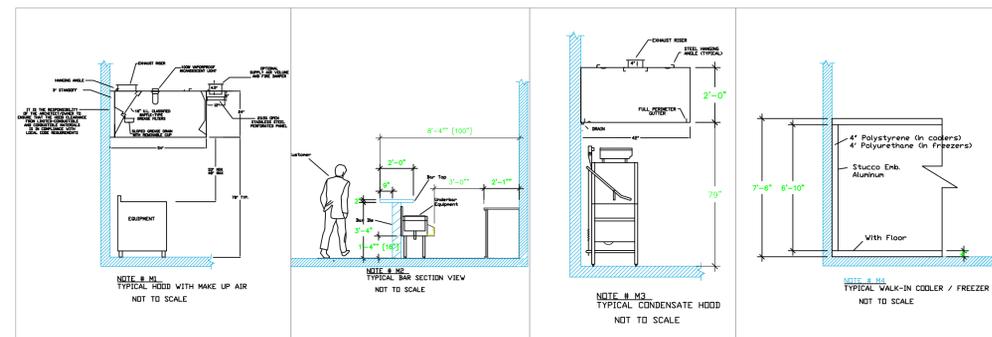


Outdoor Bar



Main Bar

Mechanical Schedule								
ITEM NO.	QTY	DISCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	SUPPLY (L X W)	SUPPLY (CFM)	Ventilation Remarks	Unit
101	2	Corner Angle Filler					Critical Hold To Dimension	ea
213	1	Drainboard					Critical Hold To Dimension	ea



LEGEND -- MECHANICAL

- EXHAUST DUCT COLLAR
- SUPPLY DUCT COLLAR
- INWALL BACKING FOR WALL SHELVES
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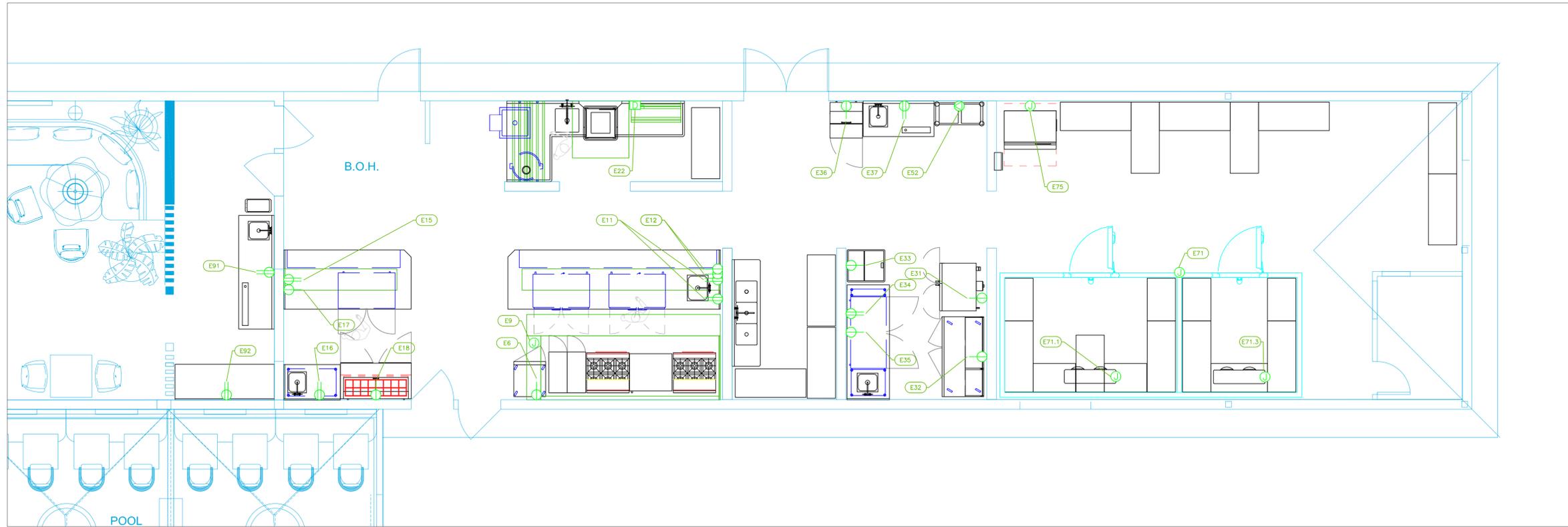
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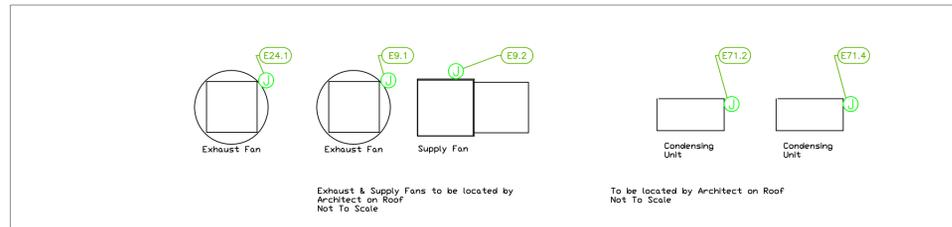
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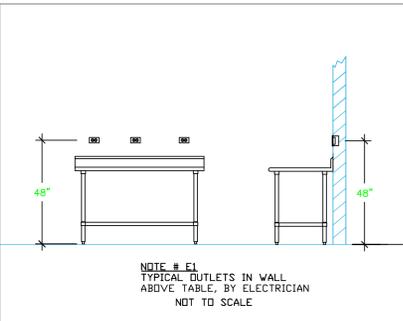


ELECTRICAL SCHEDULE											
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
6	Reach-In Freezer	115	60	1	3.7	1/2	5-15P	Simplex	18"	1	
9	Main Hood	115	60	1	15			J-Box	108"	1	Elec for Lights in Hood
9.1	Exhaust Fan	208	60	3	15	5.0		J-Box	108"	1	Elec at Hood Control Box
9.2	Supply Fan	208	60	3	3.8	1.0		J-Box	108"	1	Elec at Hood Control Box
11	Chefs Table	120	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
	Heat Lamp	120	60	1	15			Duplex	48"	1	Power for Heat Lamps
12	Undercounter Refrigerator	115	60	1	2.2	1/6	5-15P	Simplex	18"	2	pre-wired at factory with 8' cord & plug
15	GM Table	120	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
16	Work Table, Stainless Steel Top	120	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
17	Undercounter Refrigerator	115	60	1	3	1/5	5-15P	Simplex	18"	1	
18	Sandwich / Salad Preparation Refrigerator	115	60	1	5.8	1/3	5-15P	Simplex	18"	1	
22	Dishwasher, Door Type	208	60	3	45.6	1		Disconnect	18"	1	Disconnect for Wet Location
24.1	Exhaust Fan	115	60	1	8.0	1/2		J-box	48"	1	Elec. at hood switch on Wall
31	Convection Oven, Gas	120	60	1	7.7			Simplex	18"	1	
32	Pizza Preparation Refrigerator	115	60	1	3.9	1/4	5-15P	Simplex	18"	1	
33	Ice Cream Novelty Merchandiser	115/120	60	1	2.5	1/3	5-15P	Simplex	18"	1	
34	Bakers Table	120	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
35	Undercounter Refrigerator	115	60	1	4	1/4	5-15P	Simplex	18"	1	
36	Sandwich / Salad Preparation Refrigerator	115	60	1	3.5	1/5	5-15P	Simplex	18"	1	
37	Beverage Counter	120	60	1	15			Duplex	48"	1	
52	Dolly Cart	120	60	1	15		5-20P	Special	18"	1	20 amp Circuit
52.1	Cabinet, Hand Lift	120	60	1	2.5			Simplex	n/a	6	Power from Dolly Cart
71	Walk-in - Combo	115	60	1	15			J-Box	ceiling	1	Elec. for lights in walk-in
71.1	Evaporator	115	60	1	15			J-Box	ceiling	1	interconnect with Condenser
71.2	Remote Condenser Unit	208	60	1	15			J-Box	18"	1	Location by Architect
71.3	Evaporator	115	60	1	15			J-Box	ceiling	1	interconnect with Condenser
71.4	Remote Condenser Unit	208	60	1	20.4			J-Box	18"	1	Location by Architect
75	Ice Maker, Cube-Style	115	60	1	11.5			J-Box	36"	1	
91	Beverage Counter	120	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
92	Work Table, Cabinet Base Sliding Doors	120	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1



LEGEND - ELECTRICAL CONNECTIONS

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



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

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

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

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

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

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

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

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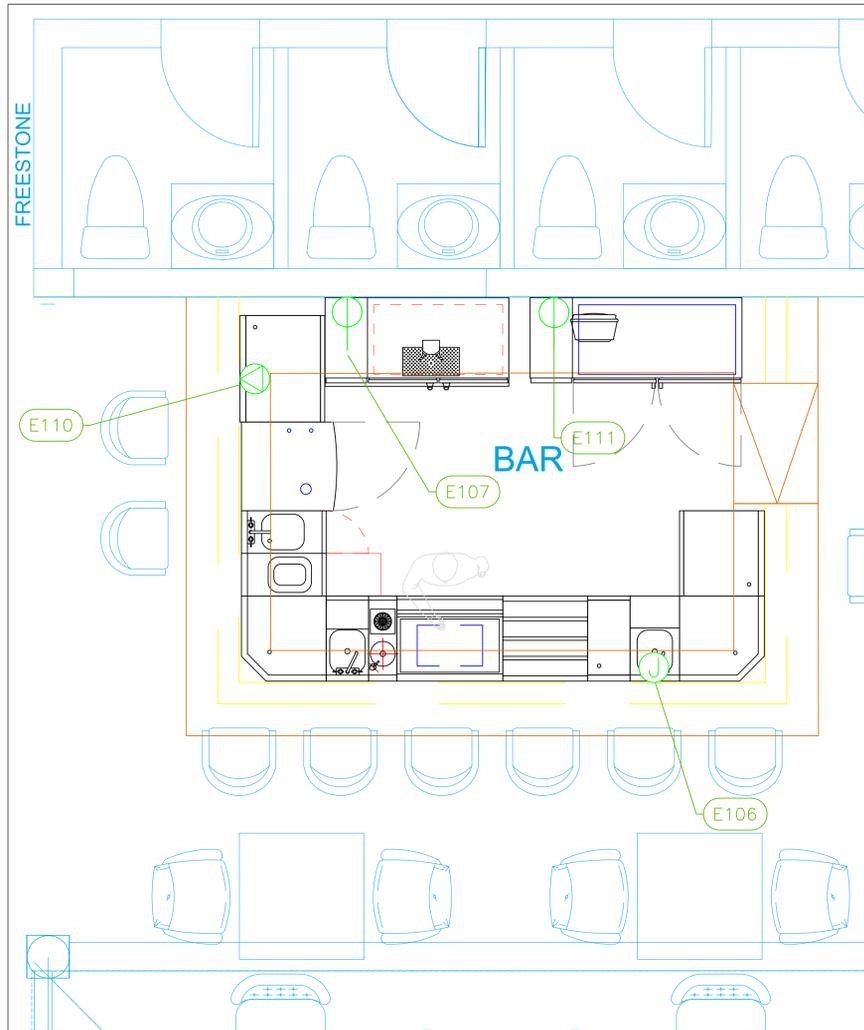


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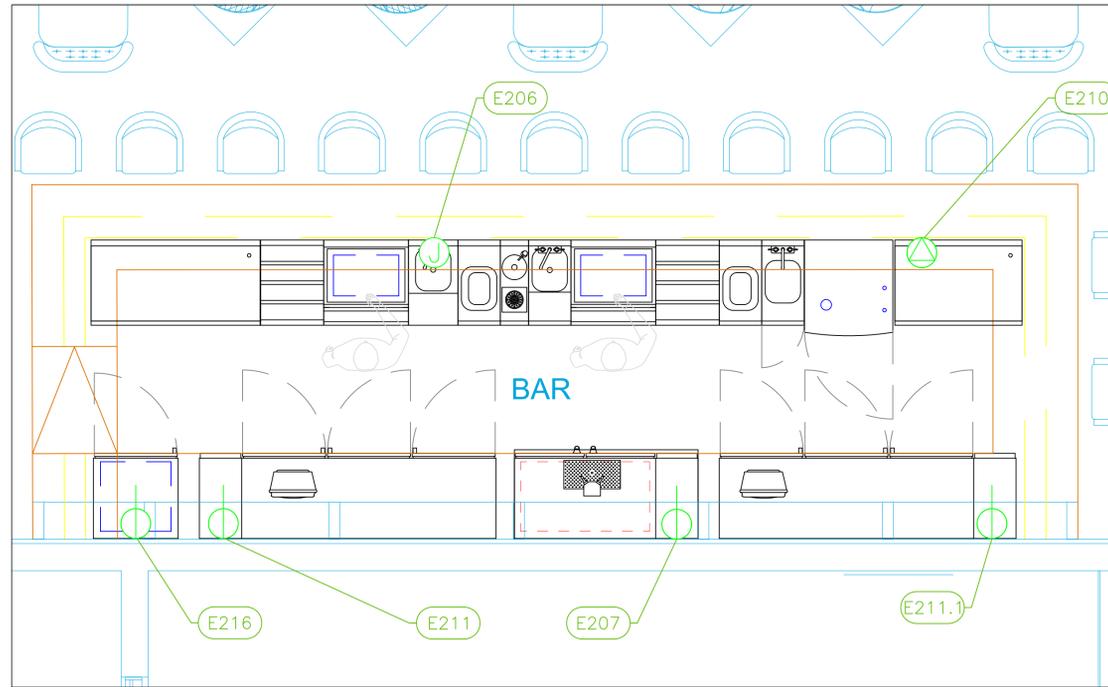
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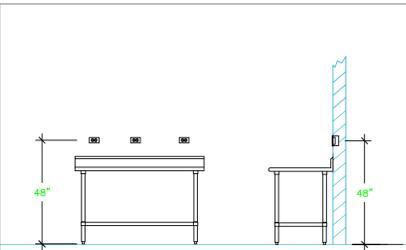


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ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
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107	Draft Beer Cooler	115	60	1	2.2	1/4	5-15P	Simplex	18"	1	
110	Glasswasher, Undercounter / Underbar	208-230	60	1	15.0		6-15P	Special	18"	1	
111	Back Bar Cabinet, Refrigerated	115	60	1	4.8	1/4	5-15P	Simplex	18"	1	
206	Blender Station	120	60	1	15			J-Box	14"	1	Connect to Outlet on Blender Station
207	Draft Beer Cooler	115	60	1	2.2	1/4	5-15P	Simplex	18"	1	
210	Glasswasher, Undercounter / Underbar	208-230	60	1	15.0		6-15P	Special	18"	1	
211	Back Bar Cabinet, Refrigerated	115	60	1	5.8	1/3	5-15P	Simplex	18"	1	
211.1	Back Bar Cabinet, Refrigerated	115	60	1	5.8	1/3	5-15P	Simplex	18"	1	
216	Glass Froster	115	60	1	5.2	1/3	5-15P	Simplex	18"	1	Do not plug into GFI outlet

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 # E1
TYPICAL OUTLETS IN WALL ABOVE TABLE, BY ELECTRICIAN NOT TO SCALE

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 DISHABLE TO THAT MACHINE STOPS WHEN SWITCH IS DEPRESSED.

NOTE # E8
ELECTRICAL CONTRACTOR TO CONNECT DRAIN LINE HEATER, PAN HEATER AND DOOR 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.

**Beach House
Foodservice
Providenciales, T&C**

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

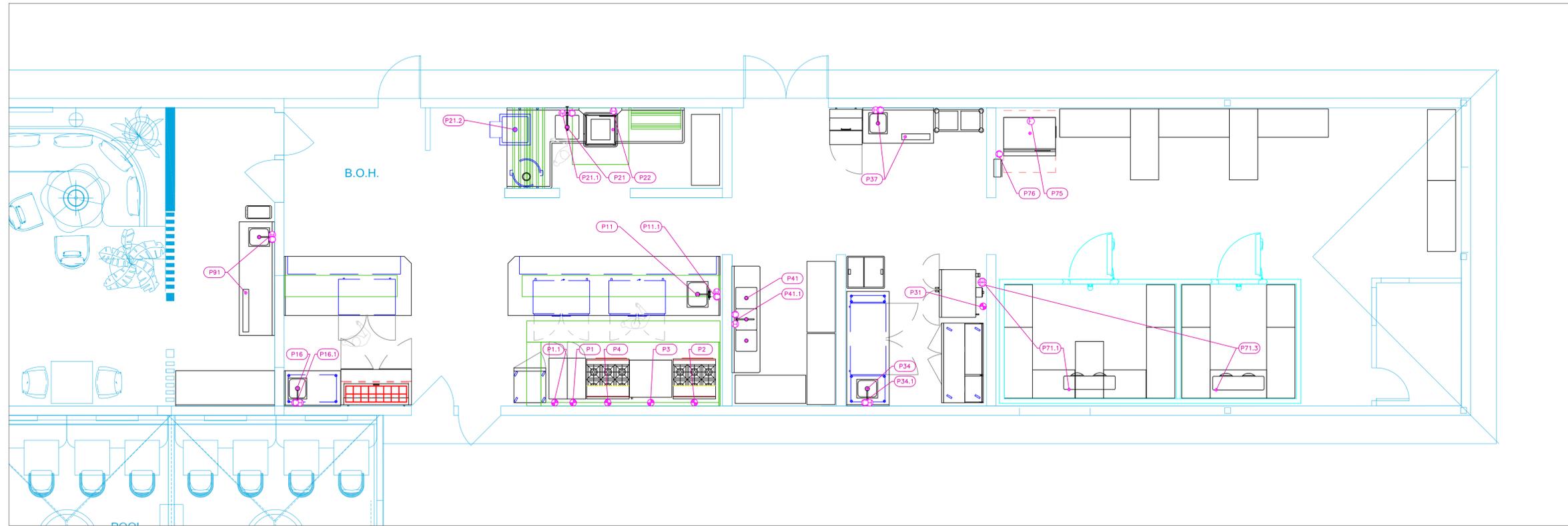
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4	Minor Update after pricing	1-30-24
5	New Background with new bars	2-09-24
6	Added MEP Equipment Requirements	5-29-24

Date
May 29, 2024

Drawn By
Dayne Gauntlett

Scale
1/2" = 1'0"

Sheet
FS-3.2

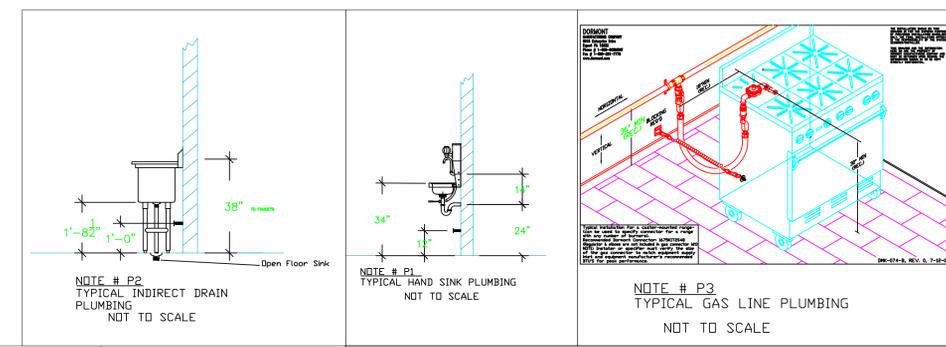
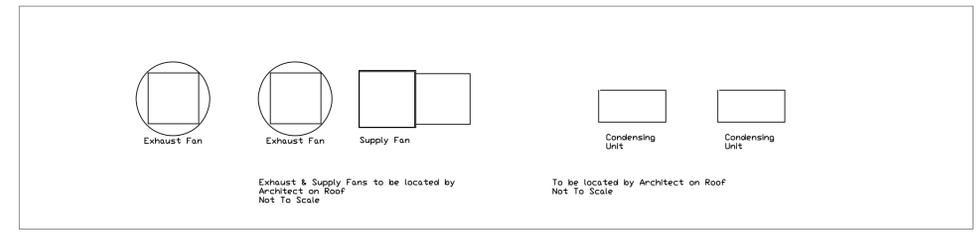


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PLUMBING SCHEDULE											
ITEM NO.	DESCRIPTION	COLD WATER SIZE	HOT WATER SIZE	H&C Rough-In	DIRECT WASTE SIZE	DIRECT WASTE AFF	INDIRECT WASTE SIZE	GAS SIZE(IN)	GAS MBTU	QTY	PLUMBING REMARKS
1	Gas Floor Fryer							3/4"	110.0	1	See Note P3
1.1	Gas Floor Fryer							3/4"	110.0	1	See Note P3
2	Range, 36", 6 Open Burners							3/4"	215.0	1	See Note P3
3	Charbroiler, Gas, Countertop							3/4"	90.0	1	See Note P3
4	Range, 36", 6 Open Burners							3/4"	215.0	1	See Note P3
11	Chefs Table									1	
	Weld-in Sink						1-1/2"			1	Waste to Floor Sink
11.1	Deck Mount Faucet	1/2"	1/2"	12"						1	
16	Work Table, Stainless Steel Top									1	
	Weld-in Sink						1-1/2"			1	Waste to Floor Sink
16.1	Deck Mount Faucet	1/2"	1/2"	12"						1	
21	Dishable, Soiled "L" Shaped						1-1/2"			1	Waste to Floor Sink
21.1	Pre-Rinse Faucet Assembly	1/2"	1/2"	12"						1	
21.2	Soak Sink						2"			1	Waste to Floor Sink
22	Dishwasher, Door Type		1/2"	12"			1-1/2"			1	Waste to Floor Sink
31	Convection Oven, Gas							3/4"	50.0	1	See Note P3
34	Bakers Table									1	
	Weld-in Sink						1-1/2"			1	See Note P3
34.1	Deck Mount Faucet	1/2"	1/2"	12"						1	
37	Beverage Counter	1/2"	1/2"	12"			1-1/2"			1	See Note P3
41	Three (3) Compartment Sink						(3) 1-1/2"			1	Waste to Floor Sink
41.1	Wall / Splash Mount Faucet	1/2"	1/2"	12"						1	
71.1	Evaporator						1"			1	Condensate Drain
71.2	Remote Condenser Unit									1	interconnect refig with Evap
71.3	Evaporator						1"			1	Condensate Drain
71.4	Remote Condenser Unit									1	interconnect refig with Evap
75	Ice Maker, Cube-Style	1/2"		n/a			3/4"			1	Water from Filter
	Ice Bin for Ice Machines						3/4"			1	Waste to Floor Sink
76	Water Filtration System, Parts & Accessories	3/4"		36"						1	
91	Beverage Counter	1/2"	1/2"	12"			1-1/2"			1	Waste to Floor Sink



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.

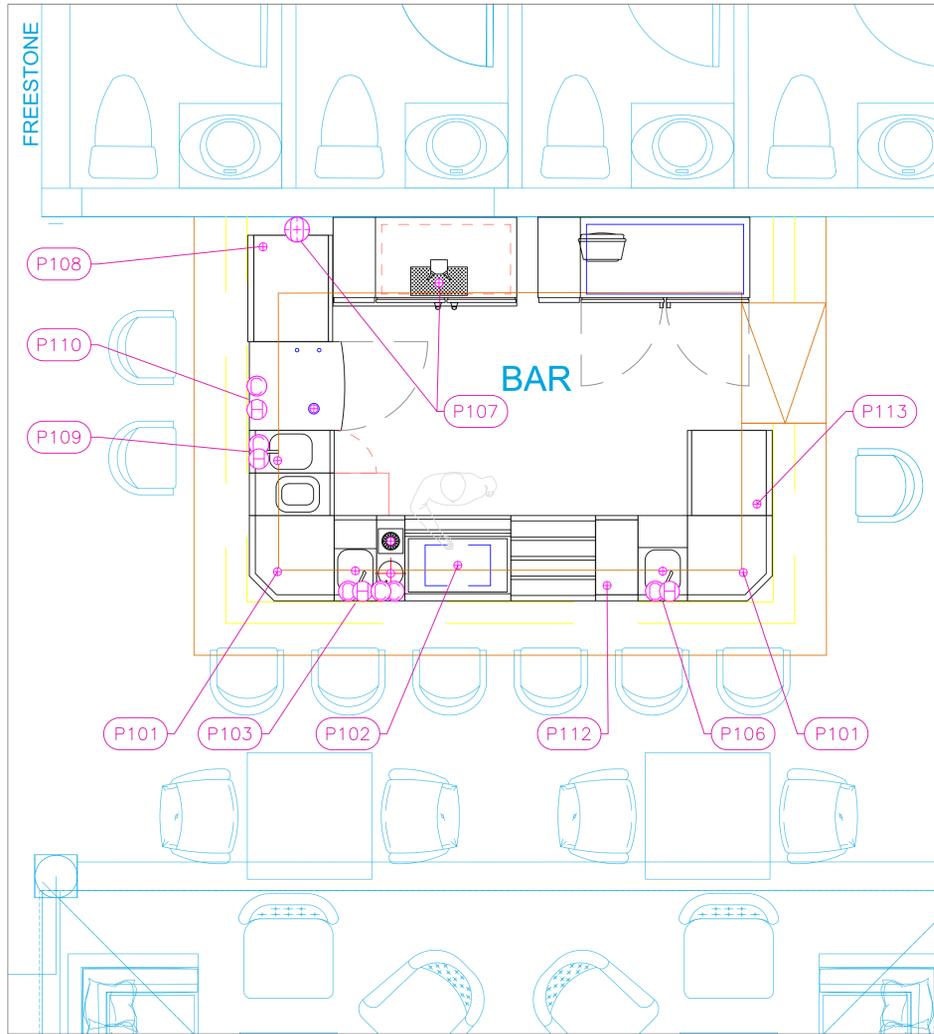
Equipment PLUMBING Service Requirements

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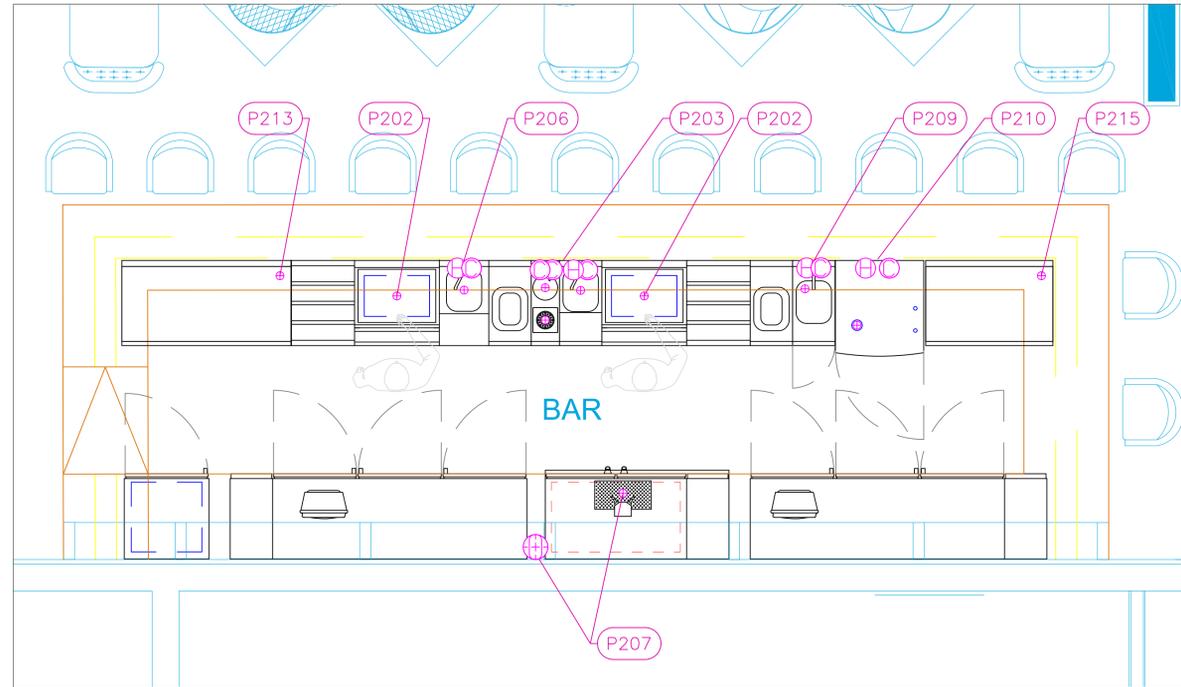
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Drawn By
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Scale
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FS-4.1

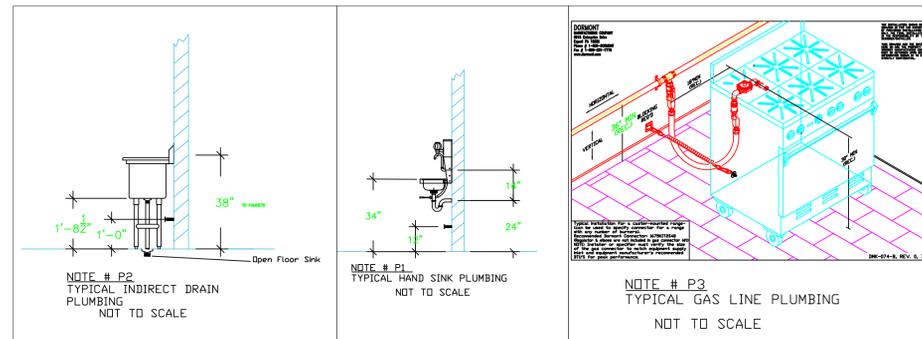


Outdoor Bar



Main Bar

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
101	Corner Angle Filler						1"			2	Waste to Floor Sink
102	Ice Bin						1/2"			1	Waste to Floor Sink
103	Underbar Sink Units	1/2"		12"			1-1/2"			1	Dipperwell
		1/2"		12"			1-1/2"			1	Rinser, Dipperwell
		1/2"	1/2"	12"			1-1/2"			1	4" faucet, Sink
106	Blender Station	1/2"	1/2"	12"			1"			1	Waste to Floor Sink
107	Draft Beer Cooler						1/2"			1	Waste to Floor Sink
108	Drainboard						1"			1	Waste to Floor Sink
109	Hand Sink	1/2"	1/2"	12"			1"			1	Waste to Floor Sink
110	Glasswasher, Undercounter / Underbar	1/2"	1/2"	12"			1-1/2"			1	Waste to Floor Sink
112	Drainboard						1"			1	Waste to Floor Sink
113	Drainboard						1"			1	Waste to Floor Sink
202	Ice Bin						1/2"			2	Waste to Floor Sink
203	Underbar Sink Units	1/2"		12"			1-1/2"			1	Dipperwell
		1/2"		12"			1-1/2"			1	Rinser, Dipperwell
		1/2"	1/2"	12"			1-1/2"			1	4" faucet, Sink
206	Blender Station	1/2"	1/2"	12"			1"			1	Waste to Floor Sink
207	Draft Beer Cooler						1/2"			1	Waste to Floor Sink
209	Hand Sink	1/2"	1/2"	12"			1"			1	Waste to Floor Sink
210	Glasswasher, Undercounter / Underbar	1/2"	1/2"	12"			1-1/2"			1	Waste to Floor Sink
213	Drainboard						1"			1	Waste to Floor Sink
215	Drainboard						1"			1	Waste to Floor Sink



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

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

Sheet
FS-4.2

HOOD INFORMATION - JOB#645707

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM (RISERS)					TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG	
										WIDTH	LENG	HEIGHT	DIA	CFM			VEL	SP
1	#9	5424	ADVANCED HOOD	12' 7"	600 DEG	I	HEAVY	250	3146	10"	15"	4"	1573	1510	-0.663"	430 SS	ALONE	ALONE
2	#24	4824	ADVANCED HOOD	4' 0"	700 DEG	II	N/A	150	600	10"	15"	4"	1573	1510	-0.663"	WHERE EXPOSED	ALONE	ALONE

HOOD INFORMATION

HOOD NO	TAG	TYPE	FILTER(S)		EFFICIENCY @ 7 MICRONS	QTY	LIGHT(S)		WIRE GUARD	LOCATION	SIZE	UTILITY CABINET(S)		ELECTRICAL	SWITCHES	FIRE SYSTEM	HOOD HANGING PIPING WEIGHT
			QTY	HEIGHT			LENGTH	TYPE				SIZE	MODEL #				
1	#9	CAPRATE SOLID FILTER	9	20"	16"	85% SEE FILTER SPEC	4	RECESSED ROUND	NO	RIGHT	12"x54"x24"	ANSUL R-102	3.0/3.0	DCV-1111	1 LIGHT 1 FAN	YES	837 LBS
2	#24						0									NO	185 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION
1	#9	FIELD WRAPPER 18.00" HIGH FRONT, RIGHT. BACKSLASH 80.00" HIGH X 164.00" LONG 430 SS VERTICAL. LEFT SIDESPLASH 80.00" HIGH X 54.00" LONG 430 SS VERTICAL. LEFT END STANDOFF (FINISHED) 1" WIDE 54" LONG INSULATED. LEFT WALL AS END PANEL.
2	#24	FIELD WRAPPER 18.00" HIGH FRONT, LEFT, RIGHT.

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)		
							WIDTH	LENG	DIA
1	#9	Front	164"	18"	6"	MUA	12"	24"	629
						MUA	12"	24"	629
						MUA	12"	24"	629
						MUA	12"	24"	629

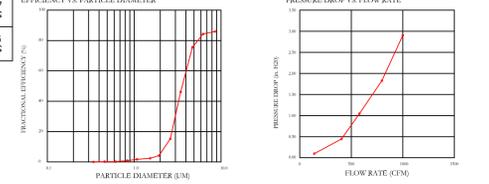
SPECIFICATION: CAPRATE® GREASE-STOP® SOLID FILTER

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

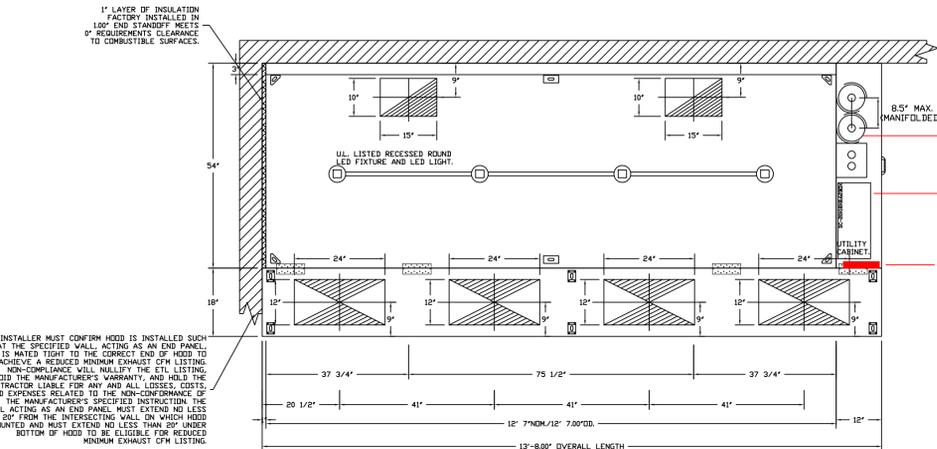
PATENT NUMBERS

AC-PSP (UNITED STATES) - US PATENT 7963030 B2.
AC-PSP WALL (CANADA) - CA PATENT 2820509.
AC-PSP ISLAND (CANADA) - CA PATENT 2520330.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 95% 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 F2019-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER. EFFICIENCY VS. PARTICLE DIAMETER PRESSURE DROP VS. FLOW RATE

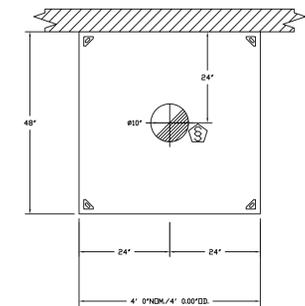


CAPRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA #96
NSF STANDARD #2
UL STANDARD B1046
INT. MECH. CODE (IMC)
ULC-5649.

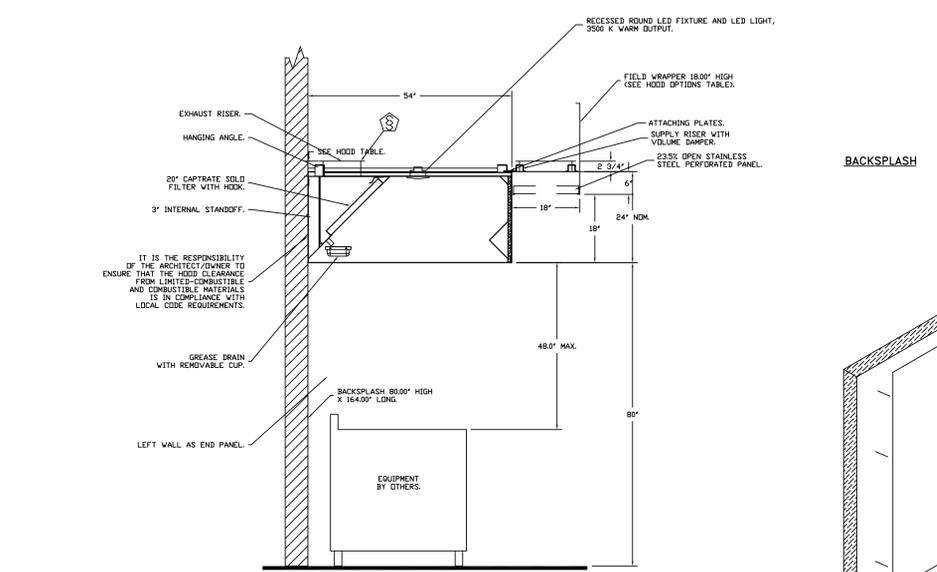


PLAN VIEW - HOOD #1 (#9)
12' 7.00" LONG 5424AH-ND-2-PSP-F
NOTE: ADDITIONAL HANGING ANGLES PROVIDED FOR HOODS 12" AND LONGER.

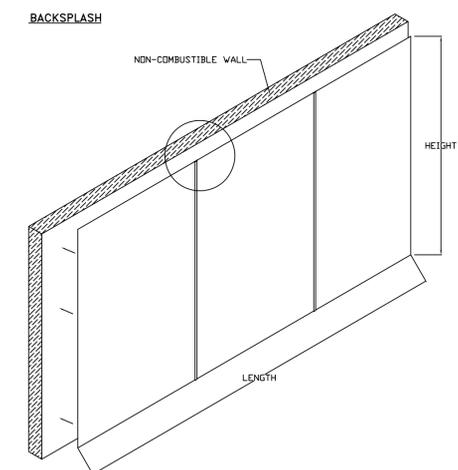
VERIFY CEILING HEIGHT
HEIGHT REQUIRED TO VERIFY THAT HOOD FITS SPACE AND TO SIZE THE ENCLOSURE PANELS



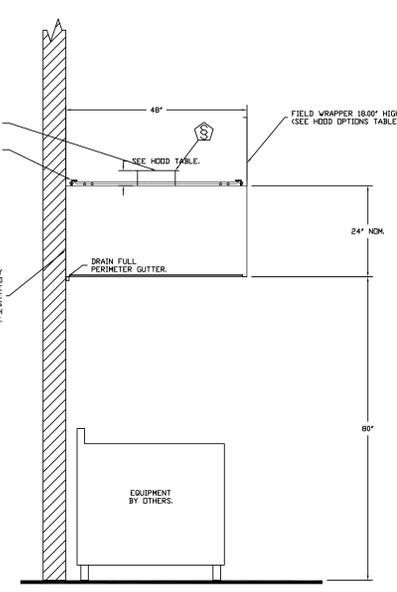
PLAN VIEW - HOOD #2 (#24)
4' 0.00" LONG 4824AH-VHB-G



SECTION VIEW - MODEL 5424AH-ND-2-PSP-F HOOD - #1 (#9)



- BACKSLASH IS NOT INSULATED AND IS UNSUITABLE FOR INSTALL AGAINST COMBUSTIBLE WALLS



SECTION VIEW - MODEL 4824AH-VHB-G HOOD - #2 (#24)

AHS HOODS ARE BUILT IN COMPLIANCE WITH

UL LISTED 3054804-001

NFPA #96
NSF
UL 710 & ULC710 STANDARDS

IMC 2018
SECTIONS 507, 508, & 509

FOR ANY QUESTIONS RELATED TO THE EQUIPMENT CONTAINED IN THIS DRAWING, PLEASE CONTACT ADVANCED HOOD SYSTEMS @ 954-218-2437.

REVISIONS

NO.	DESCRIPTION	DATE

ADVANCED HOOD SYSTEMS
Advanced Hood Systems, LLC
FL PHONE: 754.712.7214 Email: sales@advancedhoodsystems.com

Beach House - Turks & Caicos
MIAMI, FL,

DATE: 12/20/2023
DWG.#: 645707
DRAWN BY: SPD-140
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 1

**Beach House
Foodservice
Providenciales, T&C**

**uni-source
SUPPLY**
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2055 W 73rd Street, Miami, FL 33016
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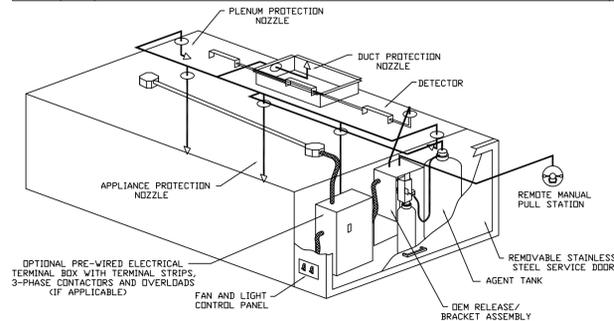
Date
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Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
FS-6.1

FIRE SYSTEM INFORMATION - JOB#6457077						
FIRE SYSTEM NO.	TAG	TYPE	SIZE	MAX FP	DESIGN FP	INSTALLATION
1	#9	ANSUL R102	3.0/3.0	22	17	FIRE CABINET RIGHT, HOOD #1

GAS VALVES(S)					
FIRE SYSTEM NO.	TAG	TYPE	SIZE	SUPPLIED BY	
1	#9	MECHANICAL	2.000	ADVANCED HOOD SYSTEMS, LLC	

FIRE SYSTEM PARTS LIST KEY				
FIRE SYSTEM NO.	TAG	KEY NUMBER - PART DESCRIPTION	QTY BY FACTORY	QTY BY DIST
1	#9	0 - 0 - 43-15733 AIR CYLINDER ASSEMBLY - AIR CYLINDER AND TUBING FOR MECHANICAL GAS VALVES (ANSUL PART #15733).	1	0
		0 - 0 - DISC UNION BURSTING DISC UNION ASSEMBLY FOR MANIFOLD SYSTEM.	1	0
		0 - 0 - TANK STRAP TANK STRAP - USED FOR ANSUL TANKS.	2	0
		0 - 0 - UCTANKBRACKET TANK BRACKET FOR FIRE SYSTEM TANK INSTALLATION IN UTILITY CABINETS.	2	0
		1 - 1 - AT - 30 TANK(#18) - 30 GALLON SS TANK (FOR USE WITH AUTOMAN RELEASE, ACTUATOR, OR SS ENCLOSURE (UL/ULC)) MACDLA # 01-429862.	2	0
		3 - 3 - ANS-DEM REGULATED RELEASE - ANSUL REGULATED MECHANICAL RELEASE/BACKET ASSEMBLY, DEM, R-102, CARTRIDGE DETECTION INCLUDED, ANSUL PART # 79493.	1	0
		5 - 5 - LIQ-30 AGENT - ANSULEX LIQ PH WET CHEMICAL AGENT, 3 GALLON (UL) 79372.	0	2
		9 - 9 - DT-CART DOUBLE TANK NITROGEN CARTRIDGE.	0	1
		10 - 10 - TLINK LINK - TEST LINK (1 TEST LINK) ANSUL PART # 24916, MACDLA # 20-24916.	0	1
		11 - 11 - MICRO-SDA MICROSWITCH KIT - INCLUDES 2 SWITCHES AND MOUNTING HARDWARE, SINGLE BUN, ELECTRIC SWITCH, ONE STANDARD SWITCH, ONE ALARM DUTY SWITCH ANSUL PART # 437155, MACDLA # 08-437155.	1	0
		12 - 12 - HOSE HOSE - RUBBER HOSE.	1	0
		27 - 27 - OPSA-1/2 PULLEY SEAL - 1/2" HOOD SEAL (UL) ANSUL PART # 423253, MACDLA # 32-79768.	1	0
		34 - 34 - RPS-A REMOTE PULL STATION - RED COMPOSITE (WITHOUT WIRE ROPE) 434618 (OLD MACDLA #06-4835).	1	0
		35 - 35 - PE-LT PULLEY ELBOW - LOW TEMP. PULLEY ELBOW, SET SCREW TYPE ANSUL PART # 415670, MACDLA # 11-415671.	2	0
		36 - 36 - PE-HT PULLEY ELBOW - HIGH TEMP. PULLEY ELBOW, COMPRESSION TYPE, ANSUL PART # 423253, MACDLA # 10-45771.	1	0

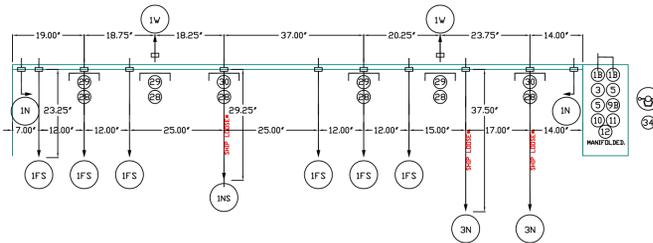
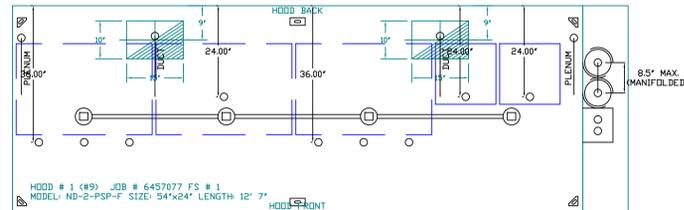


TYPICAL ANSUL R-102 SYSTEM LAYOUT

INCLUDES FIELD INSTALLATION AND HOOKUP DURING NORMAL BUSINESS HOURS BY CERTIFIED INSTALLERS ONLY IN THE LOCATION NOTED ABOVE. TWO SITE VISITS FOR THE TEST. ADDITIONAL VISITS WILL RESULT IN ADDITIONAL CHARGES. THE MECHANICAL OR ELECTRICAL GAS VALVE FOR SYSTEMS NEEDED WHERE THE HOOD IS NOT INSTALLED AT THE TIME OF THE TEST SHALL BE LISTED EXPLICITLY ON THE NOZZLE ASSEMBLY DRAWING. THE WORK SHALL BE LISTED AS APPLICABLE. GAS VALVE INSTALLATION, ELECTRICAL HOOKUP AND CONNECTIONS, DRINKING OR FIRE-CRACKING, SHIRT, TIE, HANGERS, ETC. INCLUDING OR REMOTE MANIPULATION OF THE SYSTEM SHALL BE AVAILABLE FOR MECHANICAL OR ELECTRICAL GAS LINE SHUT-OFF APPLICATIONS.

THE EXTINGUISHING AGENT SHALL BE A POTASSIUM CARBONATE, POTASSIUM ACETATE-BASED FORMULATION DESIGNED FOR FLAME KNOCKDOWN AND SECUREMENT OF GREASE RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING AND USAGE.

THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH A FUSIBLE LINK DETECTION SYSTEM. THE FUSIBLE LINK SHALL BE SELECTED AND INSTALLED ACCORDING TO THE OPERATING TEMPERATURE IN THE VENTILATING SYSTEM. THE FUSIBLE LINK SHALL BE SUPPORTED BY A DETECTOR BRACKET/LINKAGE ASSEMBLY.

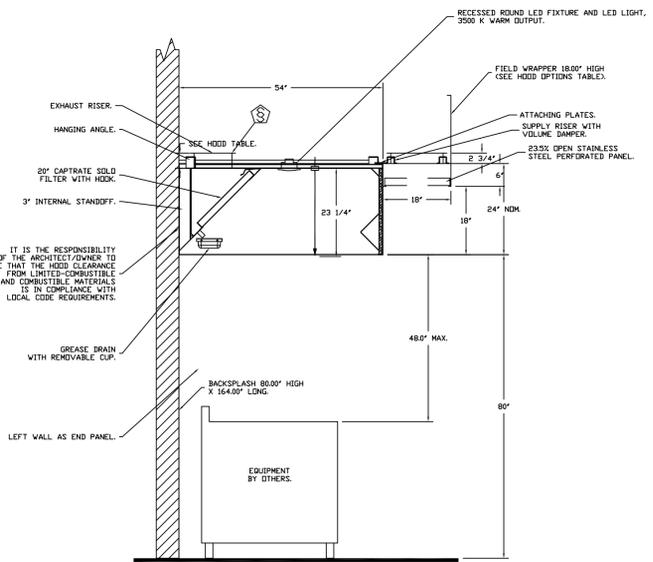


- NOTES
- FIELD PIPE DROPS AS SHOWN
 - SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY GAS.
 - FIELD INSTALLED DROP FACTORY WILL PROVIDE QTY 1 GOIN LONG PIECE OF CHROME PLATED PIPING SHIPPED LOOSE TO BE FIELD-INSTALLED.
 - SHIP LOOSE DROP FACTORY WILL PROVIDE THE EXACT CHROME PIPE LENGTH NEEDED SHIPPED LOOSE TO BE FIELD-INSTALLED.
 - RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVEING, SALAMANDERS, ETC.
 - MAXIMUM 9 ELBOWS IN SUPPLY LINE.
 - MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE COVERING A RANGE, FRYER, OR WOK TO REFLECT GENERAL PIPING REQUIREMENTS.
 - IF APPLICABLE, PRE-PIPED 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 #: 6457077
JOB NAME: BEACH HOUSE - TURKS & CAICOS.
SYSTEM SIZE: ANSUL-30/3.0-MANIFOLD DESIGN FP: 17.
HOOD # 1 12' 7.00" LONG X 54" WIDE X 24" HIGH.
RISER # 1 SIZE: 10" x 15".
RISER # 2 SIZE: 10" x 15".
HOOD # 1 METAL BLOW-OFF CAPS INCLUDED.

LEGEND - FIRE CABINET ANSUL SYSTEM

- 1A 15 GALLON TANK.
- 1B 3 GALLON TANK.
- 2 DEM AUTOMAN RELEASE.
- 3 DEM REGULATED RELEASE.
- 4 DEM REGULATED ACTUATOR.
- 5 ANSULEX LIQUID AGENT (3 GAL.).
- 6 ANSULEX LIQUID AGENT (1.5 GAL.).
- 7 CARTRIDGE (101-20).
- 8 CARTRIDGE (101-10).
- 9 CARTRIDGE (101-30).
- 9A CARTRIDGE (1T-A-101-30).
- 9B DOUBLE TANK CARTRIDGE.
- 10 TEST LINK.
- 11 DOUBLE MICROSWITCH.
- 12 HOSE ASSEMBLY.
- 1100 DUCT NOZZLE (430913).
- 2V DUCT NOZZLE (419337).
- 1W NOZZLE ASSEMBLY (419336).
- 1F NOZZLE ASSEMBLY (419333).
- 1N NOZZLE ASSEMBLY (419335).
- 1/2N NOZZLE ASSEMBLY (419334).
- 3N NOZZLE ASSEMBLY (419338).
- 245 NOZZLE ASSEMBLY (419340).
- 230 NOZZLE ASSEMBLY (419339).
- 2120 NOZZLE ASSEMBLY (419343).
- 290 NOZZLE ASSEMBLY (419342).
- 260 NOZZLE ASSEMBLY (419341).
- 28 DETECTOR BRACKET.
- 29 LOW TEMP FUSIBLE LINK.
- 30 HIGH TEMP FUSIBLE LINK.
- MGV MECHANICAL GAS VALVE.
- EGV ELECTRICAL GAS VALVE.
- 34 REMOTE MANUAL PULL STATION.
- S SWIVEL ADAPTOR.

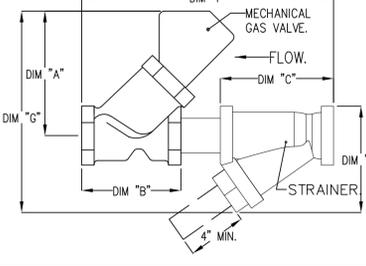


SECTION VIEW - MODEL 5424AH-ND-2-PSP-F HOOD - #1

DUCT NOZZLE AND PLENUM SPRAY BAR LOCATION

GAS VALVES AND STRAINERS															
TYPE	SIZE	VOLTAGE	GAS VALVE SIZING			GAS VALVE DIMENSIONS						INSTALLATION	PART NUMBERS		
			MIN. INLET PRESSURE (0 IN.W.C.)	MAX. INLET PRESSURE (277 IN.W.C.)	FLOW AT 1 IN.W.C. PRESSURE (BTU/HR)	FLOW AT 1 IN.W.C. PRESSURE DROP PROPANE (BTU/HR)	DIM "A"	DIM "B"	DIM "C"	DIM "D"	DIM "E"		DIM "F"	DIM "G"	MOUNTING ORIENTATION
MECHANICAL	2"	N/A	0 PS	4.616,000	2,995,236	6-11/16"	5-7/8"	7-1/4"	7-13-16"	15-1/8"	13-3/16"	HORIZONTAL	28-55610	4417688	MGVA

ALL GAS VALVES/STRAINERS PROPER CLEARANCE MUST BE PROVIDED IN ORDER TO SERVICE THE STRAINERS A MINIMUM OF 4" CLEARANCE DISTANCE MUST BE PROVIDED AT THE BASE OF THE STRAINER CUSTOMER MUST VERIFY CITY CONDIION AS WELL AS PRESSURE RATING SPECIFIC GRAVITY OF NATURAL GAS = 0.84, SPECIFIC GRAVITY OF LP = 1.52.



REVISIONS	
NO.	DATE

ADVANCED HOOD SYSTEMS
HOOD SYSTEMS
Advanced Hood Systems, LLC
... FL PHONE FAX 91227274 5241E... email: info@advancedhoodsystems.com

Beach House - Turks & Caicos
MIAMI, FL

DATE: 12/20/2023
DWG.#: 6457077
DRAWN BY: SPD-140
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 2

**Beach House
Foodservice
Providenciales, T&C**

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

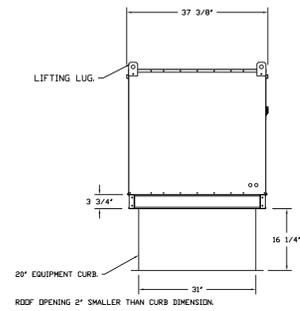
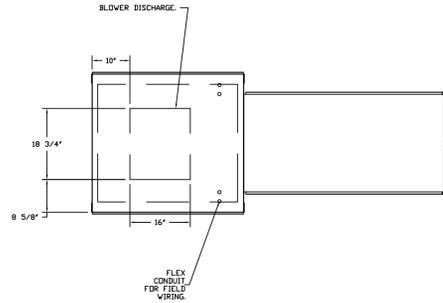
No.	Revision/Issue	Date
3	Added New Hoods & Fans, including shops	12-20-23
4	Minor Update after pricing	1-30-24
5	New Background with new bars	2-09-24
6	Added MEP Equipment Requirements	5-29-24

Date
May 29, 2024
Drawn By
Dayne Gauntlett
Scale
NTS

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FS-6.2

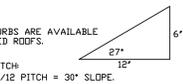
- FAN #2 AH-A2-200 - SUPPLY FAN (92")
1. UNTEMPERED SUPPLY UNIT WITH 20" MIXED FLOW DIRECT DRIVE FAN IN SIZE #2 HOUSING.
 2. INTAKE HOOD WITH EZ FILTERS.
 3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT.
 4. DOWN DISCHARGE CONSTRUCTION FOR SIZE 2 UNTEMPERED DIRECT DRIVE AHUS.
 5. FULL COATING FOR UNTEMPERED FANS FOR SHIPPING.
 6. MEANS BASE IMPACT AND WIND LOAD CERTIFICATION +30 / -130 PSF - MIAMI DADE COUNTY PRODUCT CONTROL APPROVED.
 7. FLORIDA BUILDING CODE APPROVAL - ROOF MOUNT EXHAUST CURBS UP TO 20" HIGH MUST BE 18 GAUGE ALUMINIZED.
 8. 2 YEAR PARTS WARRANTY.

NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMAMA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS SHOULD BE RADIUS THROAT RADIIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/ SQUARE BACK ELBOWS MUST NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRAMATICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 20" x 20".

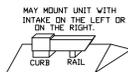
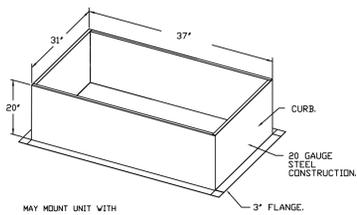


ROOF OPENING 2" SMALLER THAN CURB DIMENSION.

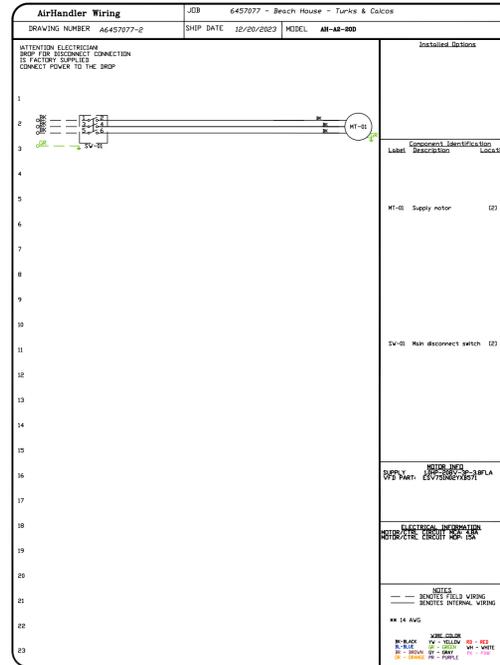
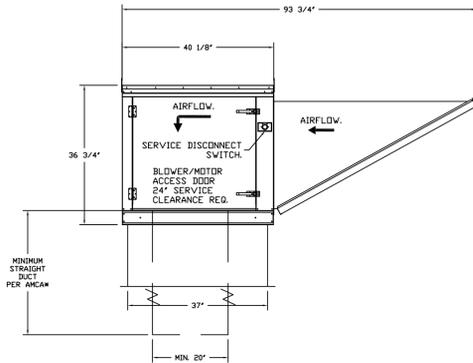
PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.
SPECIFY PITCH
EXAMPLE: 7/12 PITCH = 30° SLOPE.



OPTIONS
= FULL BOTTOM CORNERS.



6 1/2" PITCH = 26.57° SLOPE



REVISIONS	
DESCRIPTION	DATE

ADVANCED HOOD SYSTEMS
Advanced Hood Systems, LLC
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Beach House - Turks & Caicos
MIAMI, FL,

DATE: 12/20/2023
DWG.#: 6457077
DRAWN BY: SPD-140
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 4

**Beach House
Foodservice
Providenciales, T&C**



INTERNATIONAL INC.

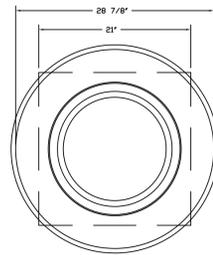
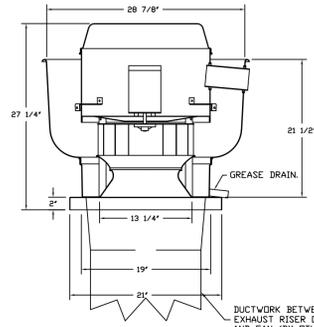
2055 W 73rd Street, Miami, FL 33016
Ph: (305)826-8696 Fax: (305)826-9131

No.	Revision/Issue	Date
3	Added New Hoods & Fans, including shops	12-20-23
4	Minor Update after pricing	1-30-24
5	New Background with new bars	2-09-24
6	Added MEP Equipment Requirements	5-29-24

Date
May 29, 2024
Drawn By
Dayne Gauntlett
Scale
NTS

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FS-6.4

FAN #3 AH-DUS2RFA - EXHAUST FAN (24)



TOP VIEW

FEATURES:

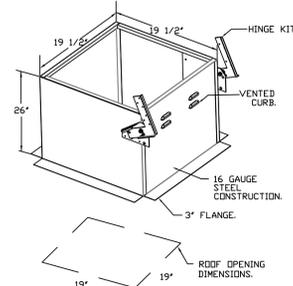
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL795 AND UL762 AND ILC-5645
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION 200°F (149°C).
- GREASE CLASSIFICATION TESTING.
- NEMA 3R SAFETY DISCONNECT SWITCH.

NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

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

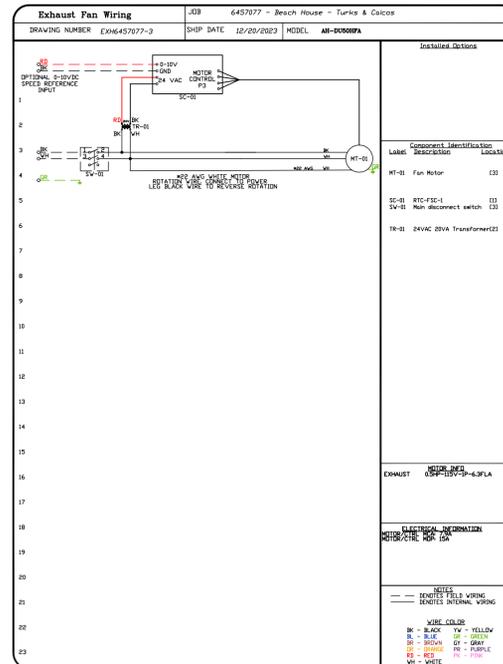
OPTIONS:

- GREASE BOX.
- FULL COATING FOR EXHAUST FANS.
- ECM WIRING PACKAGE - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL.
- RTC - (CELO MOTOR), CEV ROTATION
- MOUNT BASE CERTIFICATION - NEMA-1 ALUMINUM UPBLAST.
- 2 YEAR PARTS WARRANTY.



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH
EXAMPLE: 7/12 PITCH = 30° SLOPE.



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SHEET NO. 5

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Date
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FS-6.5

