



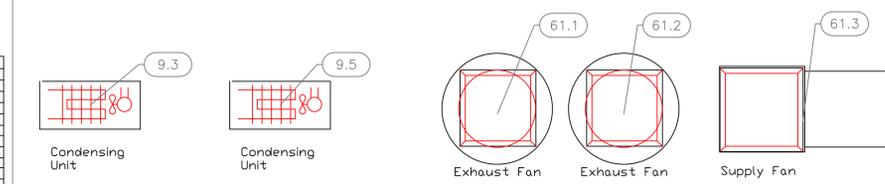
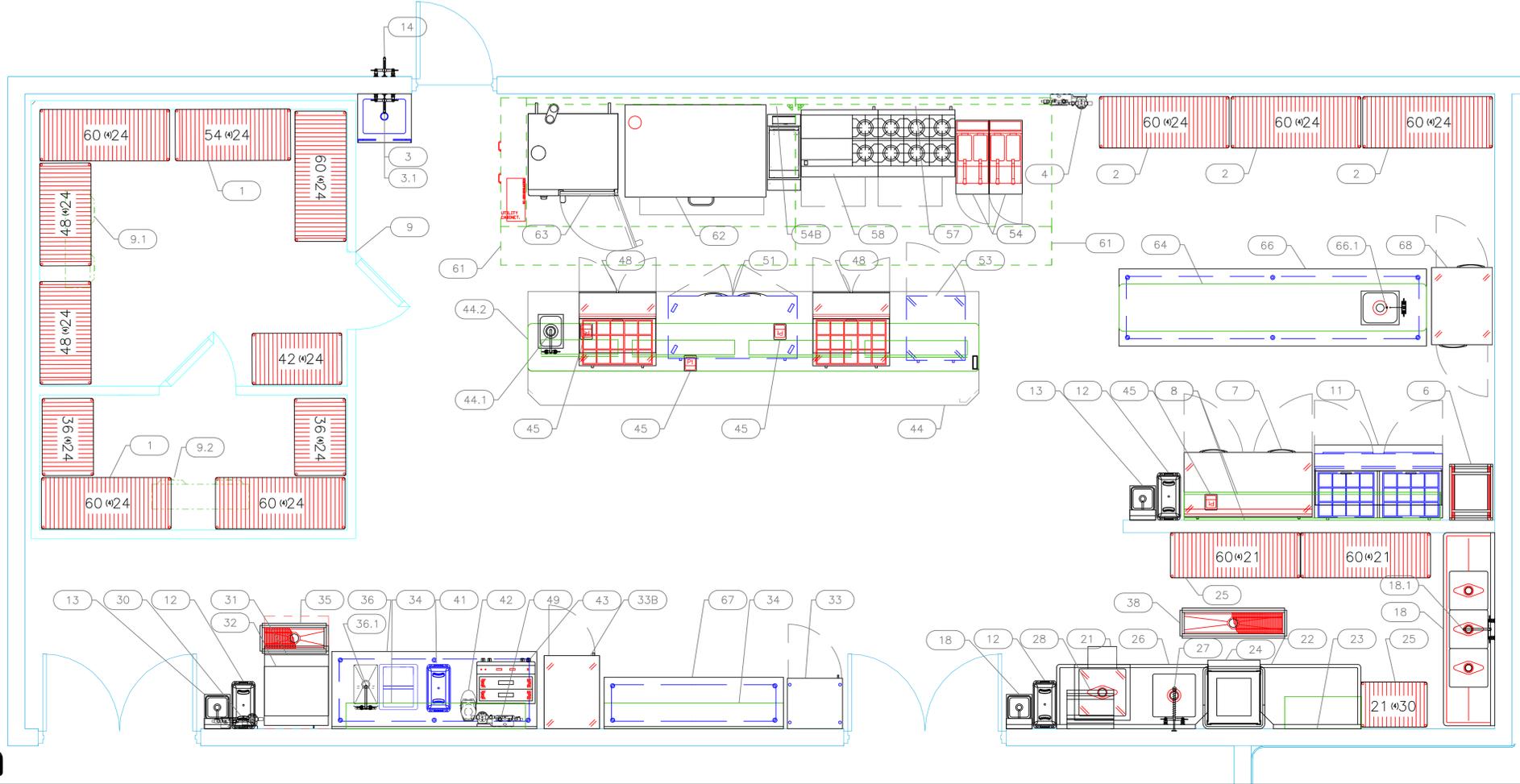
2055 W 73rd Street, Miami, FL 33016
Ph: (305)826-8696 Fax: (305)826-9131

2	Added MEP	6-20-25
3	Added Modifications	7-22-25
4	Added Electrical modifications	9-03-25
5	Updated MEP	11-04-25
No.	Revision/Issue	Date

Date
Nov 4, 2025
Drawn By
Dayne Gauntlett
Scale
3/8" = 1'0"

Sheet
FS-1.0

Kitchen

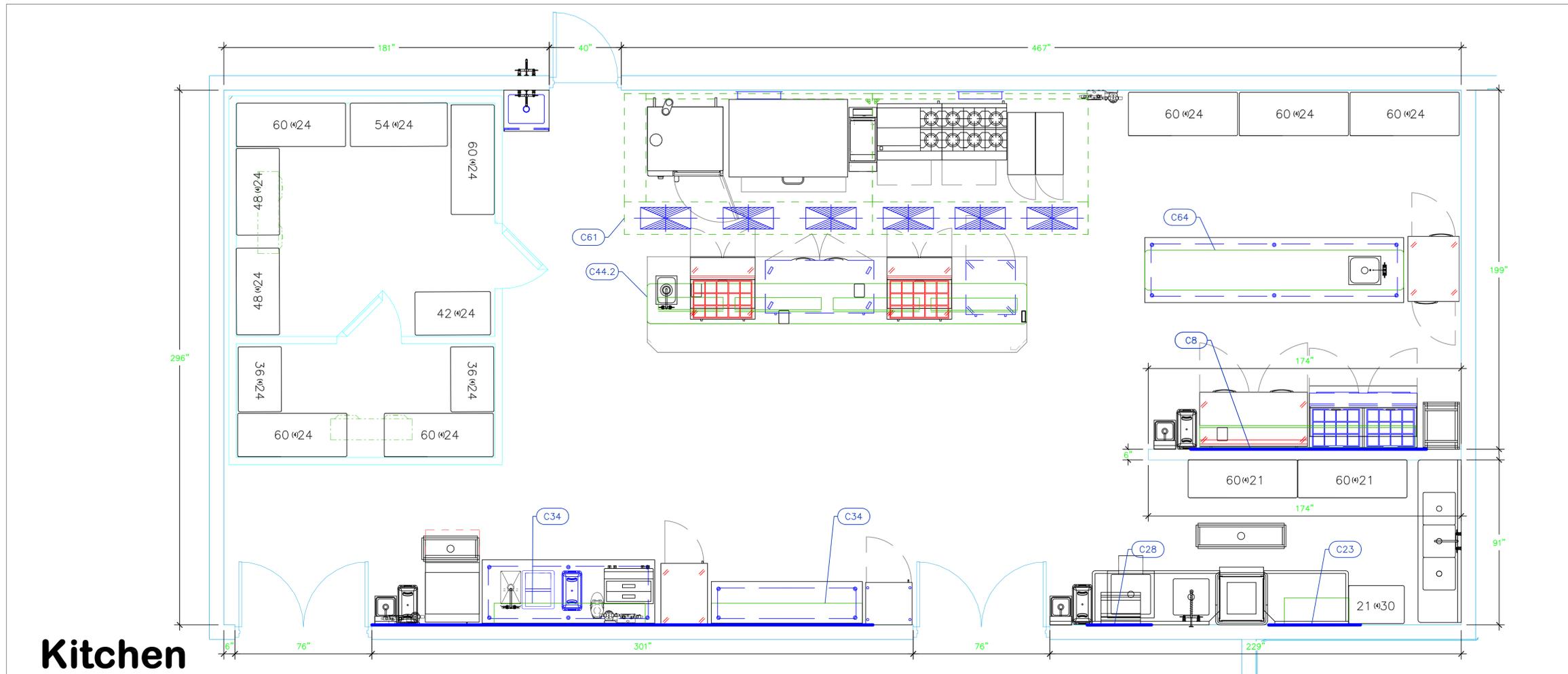


ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	Shelving Unit, All Plastic	Quantum	QP246074VS-4	4	
2	Shelving Unit, All Plastic	Quantum	QP246074VS-4	3	
3	Mop Sink Cabinet	Advance Tabco	K-240-X	1	
3.1	Service Faucet	Advance Tabco	K-240-X	1	
4	Water Filtration System, Parts & Accessories	Krowne	KR-HS3-KIT	1	
6	Bun / Sheet Pan Rack	Advance Tabco	PS20-3W-X	1	
7	Refrigerated Work Top	Continental Refrigerator	SW60NBS	1	
8	Shelving, Wall Mounted	Advance Tabco	WS-12-120-16	2	
9	Walk-In Combo	Acidic Industries	WALKIN21798V/002	1	
9.1	Evaporator for Cooler	Acidic Industries	RL6A084MDARE-404	1	
9.2	Evaporator for Freezer	Acidic Industries	ASLE35070-00A-448-449	1	
9.3	Remote Condensing Unit for Cooler	Acidic Industries	RFC030045MA-448/449	1	
9.5	Remote Condensing Unit for Freezer	Acidic Industries	RFC030045MA-448/449	1	
11	Mega Top Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	DR6N24M	1	
12	Trash Receptacle, Indoor	Rubbermaid	FC354660GRAY	3	
13	Hand Sink	Advance Tabco	7-PS-84	1	
14	Service Faucet	Advance Tabco	K-240-X	1	
18	Thresh (I) Compartment Sink	Advance Tabco	FC-31818-18RL	1	
18.1	Wall / Splash Mount Faucet	Krowne	14-812L	1	
21	Soak Sink	Advance Tabco	B-FSC-20-X	1	
22	Clean Drainage	Advance Tabco	DTG-370-48L-X	1	
23	Tubular Shelving	Advance Tabco	DT-SR-36	1	
24	Dishwasher, Door Type, Ventless	Jackson WWS	TEMPSTAR VENTLESS (VER)	1	
25	Shelving Unit, All Plastic	Quantum	QP216074VS-4	2	
26	Salad Drainage	Advance Tabco	DTG-370-72R-X	1	
27	Pre-Rinse Faucet Assembly	Krowne	17-108WV	1	
28	Dispensable Soring Shelf	Advance Tabco	DT-6R-21	1	
30	Water Filtration System, Parts & Accessories	Krowne	KR-HS3-KIT	1	
31	Ice Bin for Ice Machines	Hoshizaki	B-500SF	1	
32	Ice Maker, Cube-Style	Hoshizaki	KM-1500MAJ	1	
33	Wine Cooler	Intropo USA	WMD-EV1100	1	
33B	Reach-In Refrigerator	Continental Refrigerator	TRN5SGD	1	
34	Shelving, Wall Mounted	Advance Tabco	WS-12-84-16-X	2	
35	Shelving, Wall Mounted	Advance Tabco	WS-12-96-16	2	
36	Floor Trough	Advance Tabco	FFT-6-1230	1	
36	Work Table, Stainless Steel Top	Advance Tabco	TKMS-368	1	
36	Wash-in Sink	Advance Tabco	TA-117	1	
36.1	Disp-In Ice Bin	Advance Tabco	D-24-BL	1	
37	Deck Mount Faucet	Krowne	19-410L	1	

ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
38	Floor Trough	Advance Tabco	FFT-6-1248	1	
41	Trash Receptacle, Indoor	Rubbermaid	FC354660GRAY	1	
42	Coffee Grinder	Astra Manufacturing	M2044	1	
43	Espresso Cappuccino Machine	Astra Manufacturing	M2-012	1	
44	Chef Table	Custom Fab	Q1969-44	1	
44.1	Heat Lamp	Nemco	B151-48	3	
44.2	Deck Mount Faucet	Krowne	19-410L	1	
44.2	Overhead, Ceiling-Mounted	Custom	OVERSHELF	1	
45	Printer	POS	PRINTER	4	By Owner/Operator
45	Printer	POS	PRINTER	4	By Owner/Operator
48	Mega Top Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	DR6N24M	2	
49	Water Filtration System, Parts & Accessories	Krowne	KR-HS3-KIT	1	
51	Undercounter Refrigerator	True Mfg. - General Foodservice	TUC-60-HC-SPEC3	1	
53	Reach-In Undercounter Freezer	True Mfg. - General Foodservice	TUC-27F-HC-SPEC3	1	
54	Gas Floor Fryer	Pizza (Middleby)	SG14-S	2	
54B	Pasta Cooker, Gas	Imperial (Middleby)	IPC-14	1	
57	Range, 36" 6 Open Burners	Imperial (Middleby)	IR-6	1	
58	Range, 36" 2 Open Burners, 24" Griddle	Imperial (Middleby)	IR-25-24	1	
61	MAIN HOOD-L	Captive-Aire	HOOD-7475775	1	
61.1	EXHAUST FAN	Captive-Aire	AH-DU180HFA-7475775 KEF-1	1	
61.2	EXHAUST FAN	Captive-Aire	AH-DU180HFA-7475775 KEF-2	1	
61.3	SUPPLY FAN	Captive-Aire	AH-A2-200 - 7475775	1	
62	Pizza Bake Oven, Deck-Type, Gas	Bakers Pride (Middleby)	452	1	
63	Gas Connector Hose Kit / Assembly	Dormont	RG7548	1	
63	Control Oven, Gas	RATIONAL	ICP-6-FULL ON 6-FULL LP 208/240V 1 PH-OS	1	
64	Equipment Stand, Oven	RATIONAL	60.31.203	1	
64	Overhead	RATIONAL	60.75.752	1	
64	Installation Kit	RATIONAL	60.75.752	2	
66	Work Table, Stainless Steel Top	Advance Tabco	TA-117	1	
66.1	Wash-in Sink	Advance Tabco	TA-117	1	
66.1	Deck Mount Faucet	Advance Tabco	19-410L	1	
67	Work Table, Stainless Steel Top	Advance Tabco	K-50	1	
68	Pizza Fry Refrigerator	Continental Refrigerator	HELF-1HD	1	
70	Spare Number				

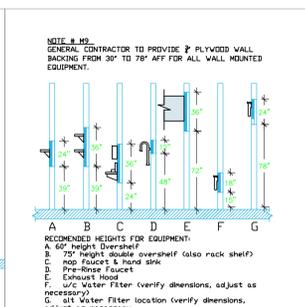
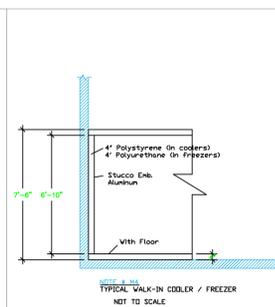
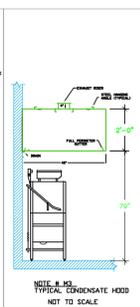
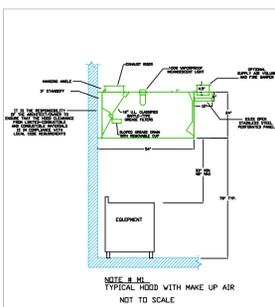
EQUIPMENT LAYOUT

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.



Kitchen

Mechanical Schedule						
ITEM NO.	QTY	DISCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	SUPPLY (L X W)	SUPPLY (CFM)
8	2	Shelving, Wall Mounted	120"			
23	1	Tubular Shelving	36"			
34	2	Shelving, Wall Mounted	84"			
44.2	1	Overshelf, Ceiling-Mounted	211"			
61	1	MAIN HOOD	(2) 24"x10"		(6) 28"x12"	
61.1	1	EXHAUST FAN	24"x24"	2625		
61.2	1	EXHAUST FAN	24"x24"	2625		
61.3	1	SUPPLY FAN			29"x29"	4100
64	1	Overshelf	144"			



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
CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLEARANCE FOR EQUIPMENT.

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.

Petit St. Vincent Kitchen
Petit St. Vincent

uni-source SUPPLY
INTERNATIONAL INC.

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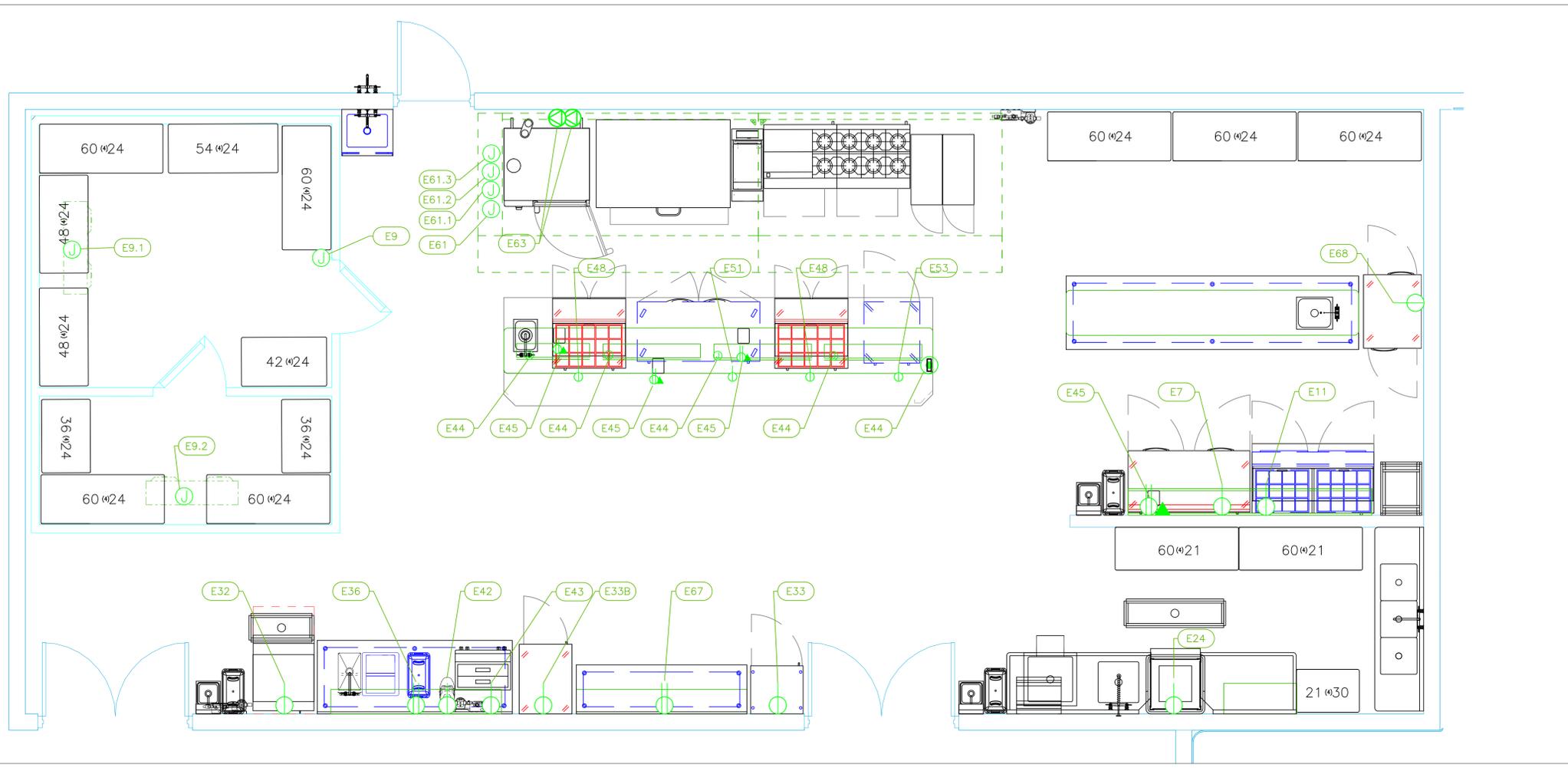
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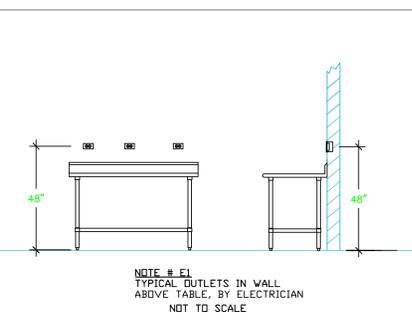
Kitchen



ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
7	Refrigerated Work Top	115	60	1	2.5	1/5	5-15P	Simplex	18"	1	
9	Walk-in Combo	115	60	1	15			J-Box	Above	1	Elec. for lights in walk-in
9.1	Evaporator for Cooler	115	60	1	15			J-Box	Above	1	Interconnect with Condenser
9.2	Evaporator for Freezer	230	60	1	15			J-box	Above	1	Interconnect with Condenser
9.3	Remote Condensing Unit for Cooler	208-230	60	1	15			J-box	18"	1	Location by Architect
9.5	Remote Condenser Unit for Freezer	208-230	60	1	22.0	3.0		J-box	18"	1	Location by Architect
11	Mega Top Sandwich / Salad Preparation Refrigerator	115	60	1	5.8	1/3	5-15P	Simplex	18"	1	
24	Dishwasher, Door Type, Ventless	208	60	1	82.7			Disconnect	18"	1	Disconnect for Wet Location
32	Ice Maker, Cube-Style	208-230	60	1	13.2			Special	36"	1	
33	Wine Cooler	115	60	1	4.2	1/4	5-15P	Simplex	18"	1	
33B	Reach-In Refrigerator	115	60	1	6.5	1/4	5-15P	Simplex	18"	1	
36	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
42	Coffee Grinder	120	60	1	4.0			Simplex	48"	1	
43	Espresso Cappuccino Machine	220	60	1	30.0			Special	48"	1	
44	Chef Table	120	60	1	1bd			Ceiling	Above	1	Main Incoming to Load Center
	Heat Lamp	120	60	1	9.2			J-Box	n/a	3	power from Chef Table's Load Center
	Heat Lamp	120	60	1	7.1			J-Box	n/a	1	power from Chef Table's Load Center
45	Printer							DATA	n/a	4	power from Chef Table's Load Center
		115	60	1	15			Duplex	n/a	4	power from Chef Table's Load Center
48	Mega Top Sandwich / Salad Preparation Refrigerator	115	60	1	2.46	1/5	5-15P	Simplex	n/a	2	power from Chef Table's Load Center
51	Undercounter Refrigerator	115	60	1	4	1/4	5-15P	Simplex	n/a	1	power from Chef Table's Load Center
53	Reach-In Undercounter Freezer	115	60	1	2.3	1/4	5-15P	Simplex	n/a	1	power from Chef Table's Load Center
61	MAIN HOOD-L	115	60	1	15			J-Box	108"	1	Power for Lights in Hood, see shops for details
61.1	EXHAUST FAN	208-240	60	1	14	2.0		J-Box	108"	1	Incoming Power at Hood, see shops for details
61.2	EXHAUST FAN	208-240	60	1	14	2.0		J-Box	108"	1	Incoming Power at Hood, see shops for details
61.3	SUPPLY FAN	208-240	60	3	9.8	3.0		J-Box	108"	1	Incoming Power at Hood, see shops for details
63	Combi Oven, Gas	208/240	60	1	4.3/3.8			Special	36"	1	Bottom Unit
		208/240	60	1	4.3/3.8			Special	36"	1	Top Unit
67	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
68	Pass-Thru Refrigerator	115	60	1	5.2	1/4	5-15P	Simplex	18"	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 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.

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Kitchen
Petit St. Vincent



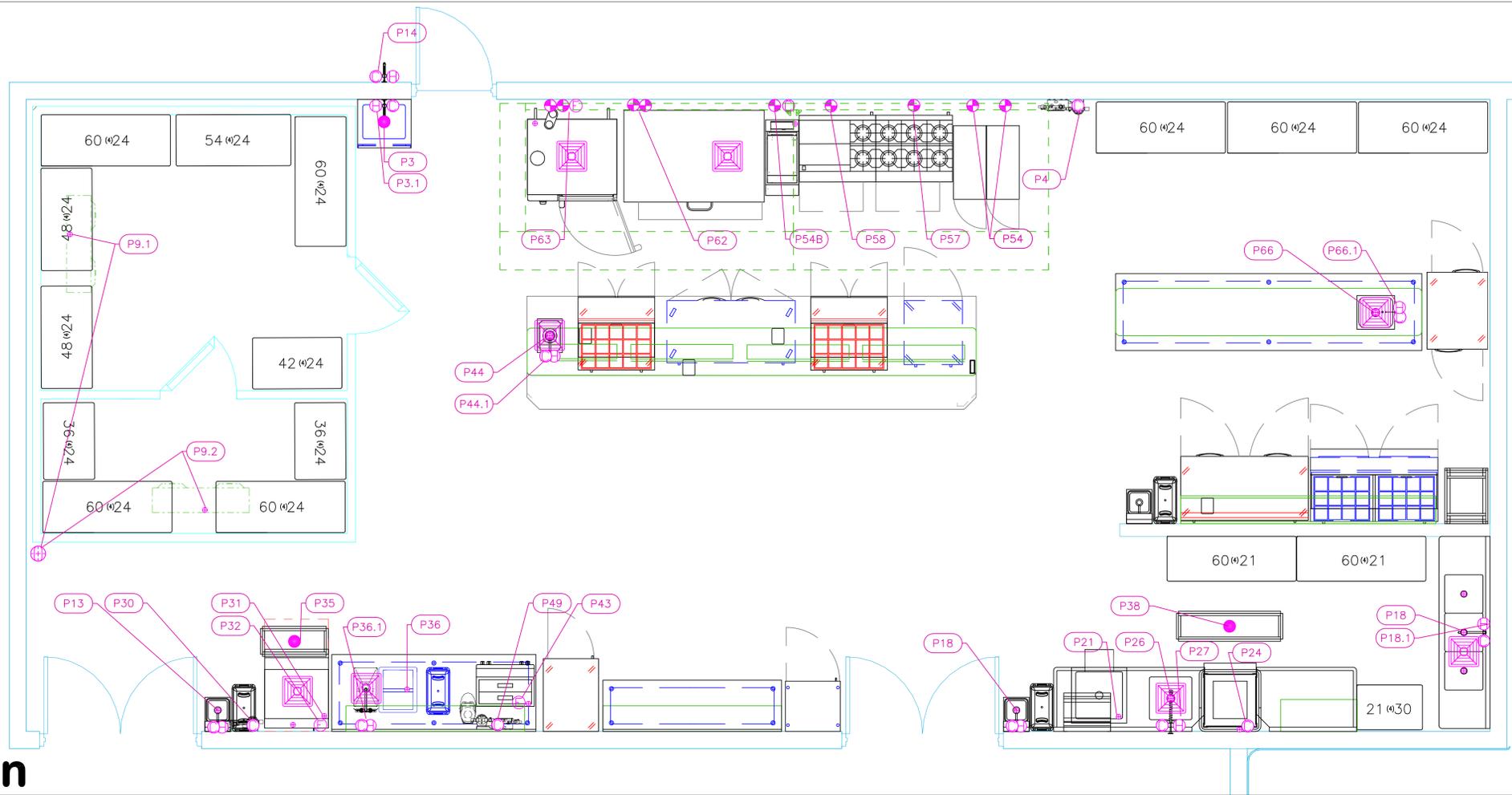
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PLUMBING SCHEDULE											
ITEM NO.	DESCRIPTION	COLD WATER SIZE	HOT WATER SIZE	H&C Rough-In	DIRECT WASTE SIZE	DIRECT WASTE AFF	INDIRECT WASTE SIZE	GAS SIZE(IN)	GAS MBTU	QTY	PLUMBING REMARKS
3	Mop Sink Cabinet				2"					1	Waste to Floor Sink
3.1	Service Faucet	1/2"	1/2"	36"						1	(1) set of 1/2" faucet holes, 8" OC
4	Water Filtration System, Parts & Accessories	3/4"		36"						1	Water to filter
9.1	Evaporator for Cooler						1"			1	Condensate drain to FFD
9.2	Evaporator for Freezer						1"			1	condensate drain to FFD
9.5	Remote Condenser Unit for Freezer									1	Interconnect refig with Evap
13	Hand Sink	1/2"	1/2"	12"			1-1/2"			2	See Note P1
14	Service Faucet	1/2"	1/2"	12"						1	(1) set of 1/2" faucet holes, 8" OC
18	Three (3) Compartment Sink						(3) 1-1/2"			1	Waste to Floor Sink
18.1	Wall / Splash Mount Faucet	1/2"	1/2"	12"						1	
21	Soak Sink	1/2"	1/2"	12"			2"			1	
24	Dishwasher, Door Type, Ventless	3/4"		12"			1-1/2"			1	Waste to Floor Sink
26	Soiled Dishtable	3/4"		12"			1-1/2"			1	Waste to Floor Sink
27	Pre-Rinse Faucet Assembly	1/2"	1/2"	12"						1	
30	Water Filtration System, Parts & Accessories	3/4"		12"						1	Water to Filter
31	Ice Bin for Ice Machines						3/4"			1	Waste to Floor Sink
32	Ice Maker, Cube-Style	1/2"		n/a			3/4"			1	Incoming Water from Filter
35	Floor Trough				4"					1	
36	Work Table, Stainless Steel Top									1	
	Weld-in Sink						1-1/2"			1	Waste to Floor Sink
	Drop-in Ice Bin						1"			1	Waste to Floor Sink
36.1	Deck Mount Faucet	1/2"	1/2"	12"						1	
37	Ice Bin									1	Waste to Floor Sink
38	Floor Trough				4"					1	
43	Espresso Cappuccino Machine	3/8"	12"	n/a			3/4"			1	Water from Filter / Waste to Floor Sink
44	Chef Table						1 1/2"			1	Waste to Floor Sink
44.1	Deck Mount Faucet	1/2"	1/2"	12"						1	
49	Water Filtration System, Parts & Accessories	3/4"		12"						1	
54	Gas Floor Fryer							3/4"	110.0	2	See Note P3
54B	Pasta Cooker, Gas	1/2"		12"			1-1/4"	3/4"	105.0	1	See Note P3
57	Range, 36", 6 Open Burners							3/4"	227.0	1	See Note P3
58	Range, 36", 2 Open Burners, 24" Griddle							3/4"	139.0	1	See Note P3
62	Pizza Bake Oven, Deck-Type, Gas							3/4"	80.0	1	See Note P3
								3/4"	80.0	1	See Note P3
63	Combi Oven, Gas	3/4" GHT		12"			2"	3/4"	104.0	1	Water from filter / Bottom Unit - 1/2" ID, Bottom Unit, Bottom Unit
		3/4" GHT		12"			2"	3/4"	104.0	1	Water from Filter / Top Unit - 1/2" ID, Top Unit, Top Unit
66	Work Table, Stainless Steel Top									1	
	Weld-in Sink						1-1/2"			1	Waste to Floor Sink
66.1	Deck Mount Faucet	1/2"	1/2"	12"						1	

LEGEND -- PLUMBING CONNECTIONS

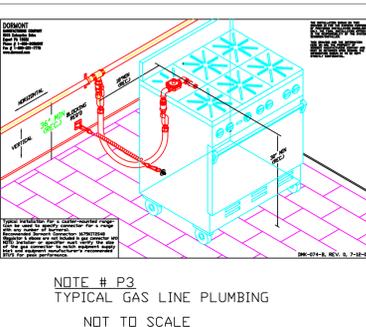
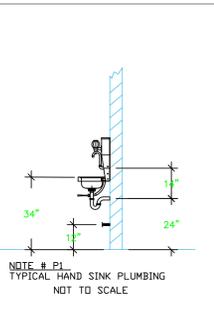
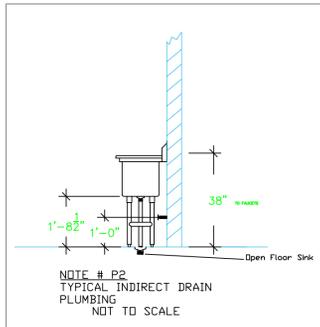
- HW-HOT WATER, OR CW-COLD WATER
- GAS
- WASTE, DIRECT-CONNECTED
- WASTE, INDIRECT to Floor Sink, or Floor Dr
- FLOOR DRAIN Josam 30000-E3
- FLOOR DRAIN Josam 30000-A3
- FLOOR SINK Proflo PF42856 or Zurn FS12
- FILTERED WATER, at machine.

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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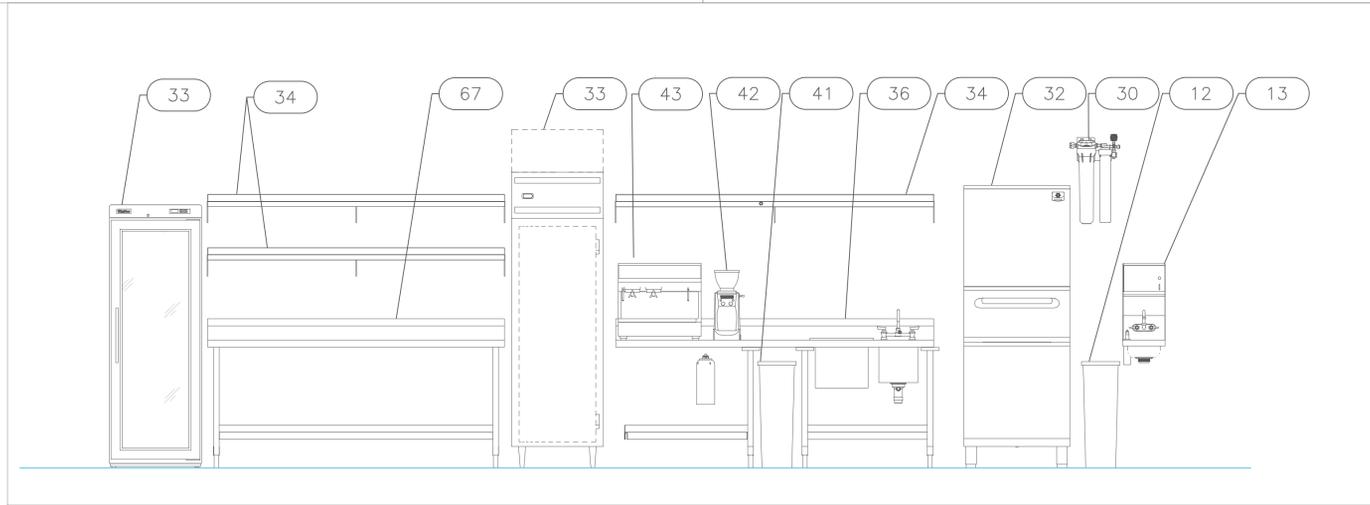
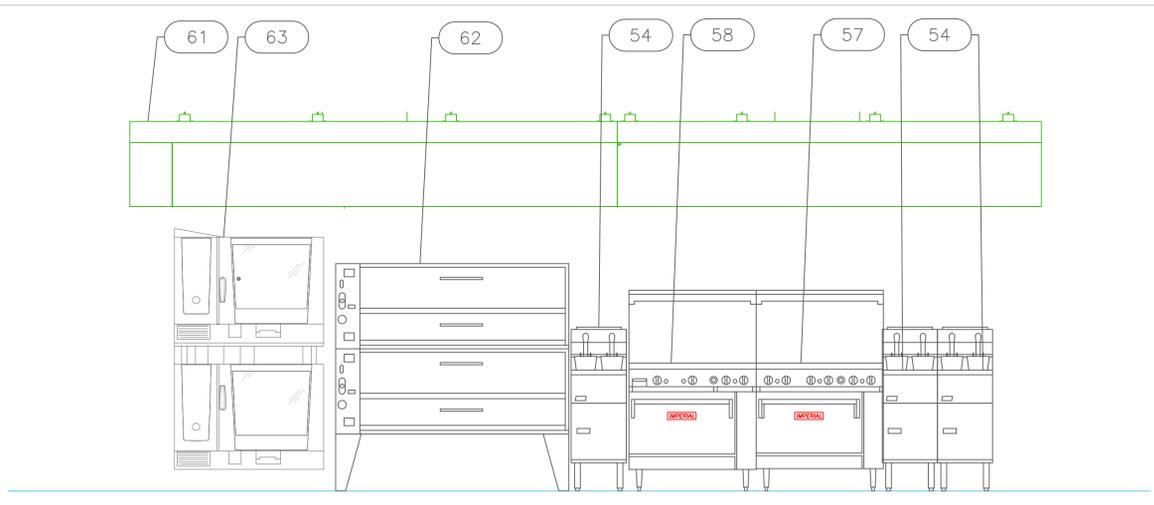
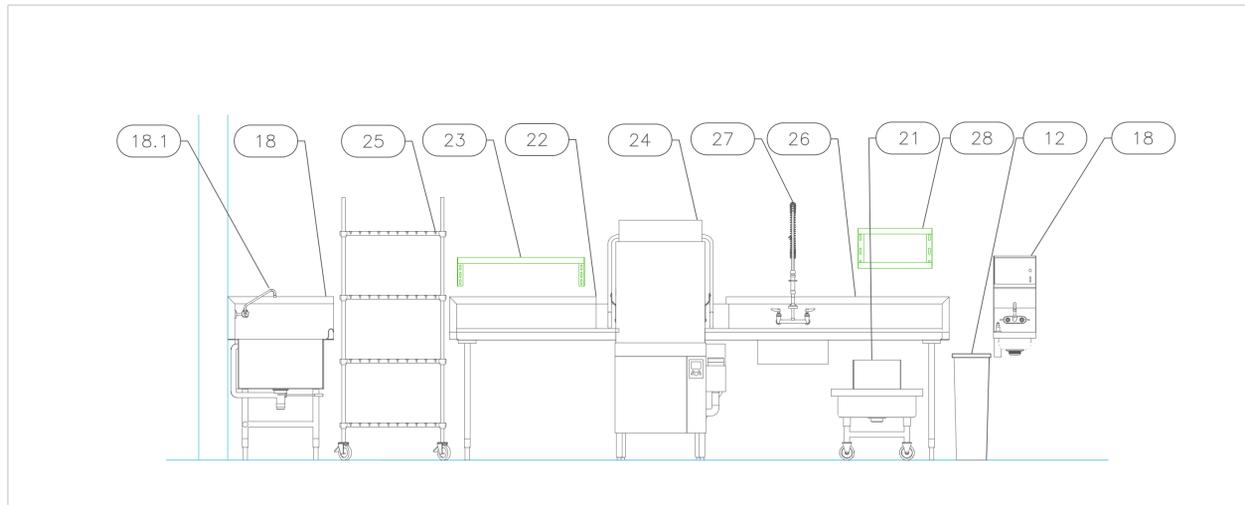
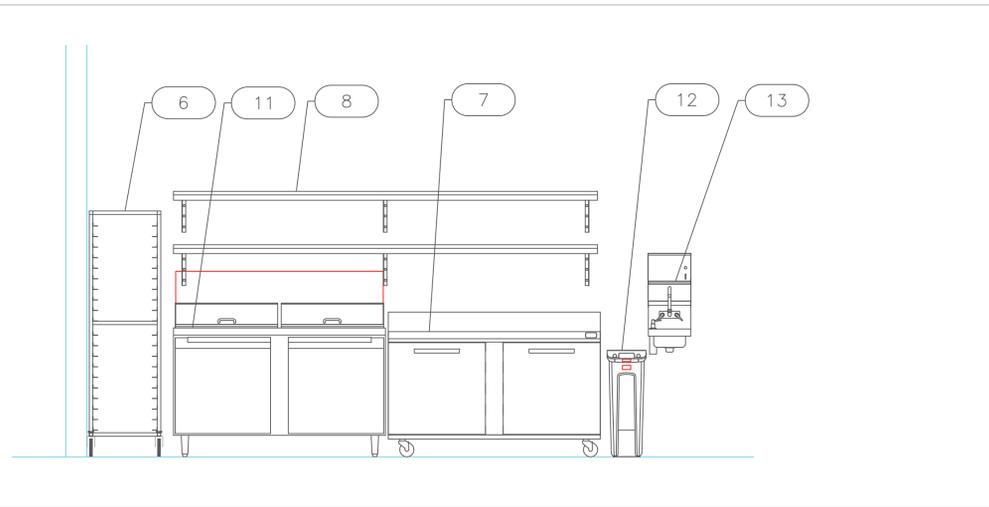
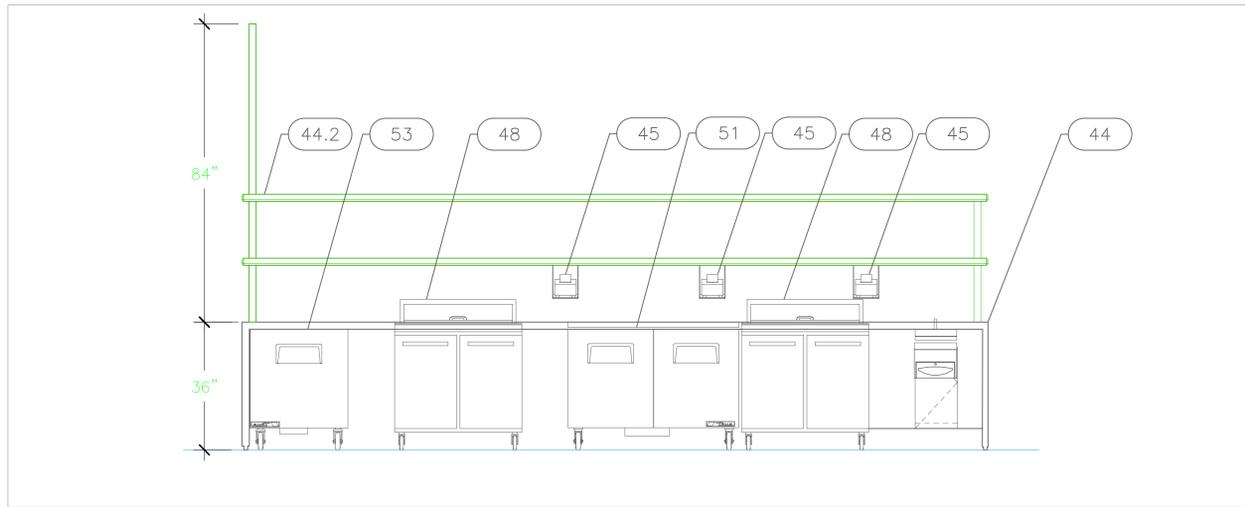


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5	Updated MEP	11-04-25

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Nov 4, 2025
Drawn By
Dayne Gauntlett
Scale
3/8" = 1'0"

Sheet
FS-4.1



Petit St. Vincent
Kitchen
Petit St. Vincent



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

No.	Revision/Issue	Date
2	Added MEP	6-20-25
3	Added Modifications	7-22-25
4	Added Electrical modifications	9-03-25
5	Updated MEP	11-04-25

Date
Nov 4, 2025
Drawn By
Dayne Gauntlett
Scale
1/2" = 1'

Sheet
FS-5.1

HOOD INFORMATION - JOB#7475775

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH. CFM	EXHAUST PLENUM RISERS(S)						TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG
										WIDTH	LENG	HEIGHT	DIA	CFM	VEL			
1	#61 Left	6024	ADVANCED HOOD	10' 6"	600 DEG	I	HEAVY	250	2625	10'	24"	4"	2625	1575	-0.806"	2100	430 SS WHERE EXPOSED	LEFT ALONE
2	#61 Right	6024	ADVANCED HOOD	10' 0"	600 DEG	I	HEAVY	250	2500	10'	24"	4"	2500	1500	-0.731"	2000	430 SS WHERE EXPOSED	RIGHT ALONE

HOOD INFORMATION

HOOD NO	TAG	TYPE	FILTER(S)			LIGHT(S)			UTILITY CABINET(S)			FIRE HOOD SYSTEM	HANGING PIPING WEIGHT
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE		
1	#61 Left	CAPTRATE SOLID FILTER	7	20"	16"	85% SEE FILTER SPEC	3	RECESSED ROUND	NO	LEFT	12"x60"x24"		775 LBS
2	#61 Right	CAPTRATE SOLID FILTER	7	20"	16"	85% SEE FILTER SPEC	3	RECESSED ROUND	NO				600 LBS

HOOD OPTIONS

HOOD NO	TAG	FIELD	WRAPPER	18.00"	HIGH	FRONT, LEFT.
1	#61 Left	BACKSPLASH	80.00"	HIGH	X 258.00"	LONG 430 SS VERTICAL.
2	#61 Right	FIELD WRAPPER	18.00"	HIGH	FRONT, RIGHT.	

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISERS(S)			
							WIDTH	LENG	DIA	CFM
1	#61 Left	Front	138"	18"	6"	MUA	12"	28"	700	0.185"
							12"	28"	700	0.185"
							12"	28"	700	0.185"
2	#61 Right	Front	120"	18"	6"	MUA	12"	28"	666	0.169"
							12"	28"	666	0.169"
							12"	28"	666	0.169"

CLEARANCE TO COMBUSTIBLES

HOODS #	SURFACE	*CLEARANCE
1	TOP	18"
	FRONT	0"
	BACK	18"
	LEFT	0"
	RIGHT	18"
2	TOP	18"
	FRONT	0"
	BACK	18"
	LEFT	18"
	RIGHT	18"

* 18" CLEARANCE TO COMBUSTIBLES CONFORMS TO UL710 STANDARD.
 - HOOD MOUNTED UTILITY CABINETS REQUIRE 36" SERVICE CLEARANCE.

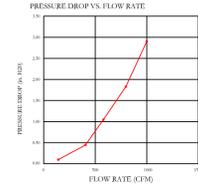
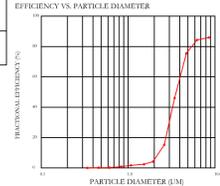
SPECIFICATION: CAPTRATE® GREASE-STOP® SOLID FILTER

THE CAPTRATE 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 CAPTRATE GREASE-STOP SOLID WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.



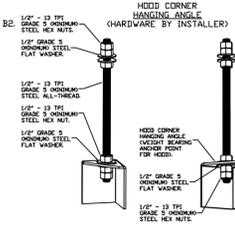
CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:

- NFPA #96
- NSF STANDARD #2
- UL STANDARD #1046
- INT. MECH. CODE (IMC)
- ULC-S649.



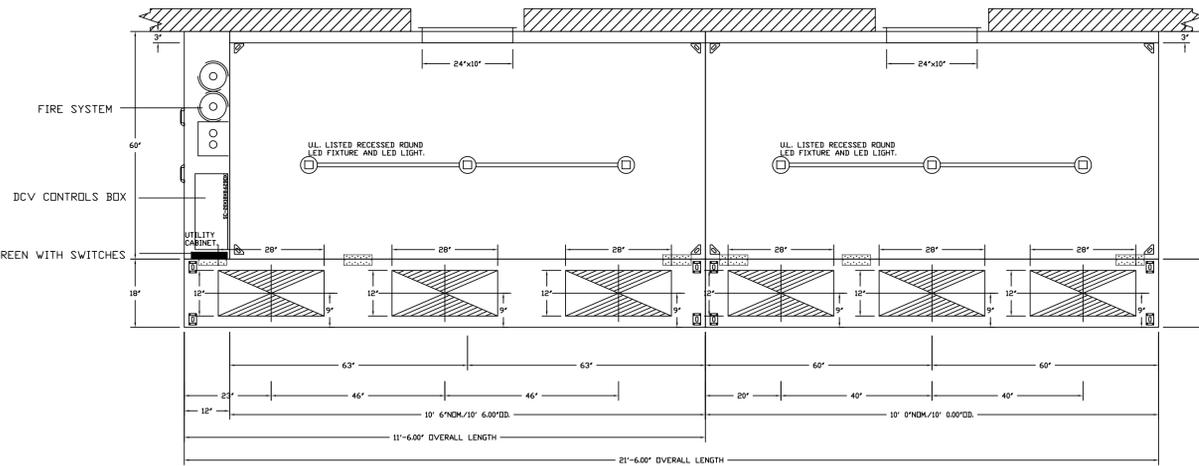
PATENT NUMBERS

AC-PSP (UNITED STATES) - US PATENT 7963030 B2
 AC-PSP WALL (CANADA) - CA PATENT 2820509
 AC-PSP ISLAND (CANADA) - CA PATENT 2920330.



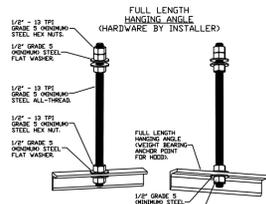
ASSEMBLY INSTRUCTIONS

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.



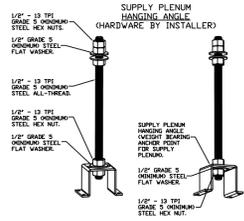
PLAN VIEW - HOOD #1 (#61 Left)
 10' 6.00" LONG 6024AH-ND-2-PSP-F

PLAN VIEW - HOOD #2 (#61 Right)
 10' 0.00" LONG 6024AH-ND-2-PSP-F



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.



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 PSP HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

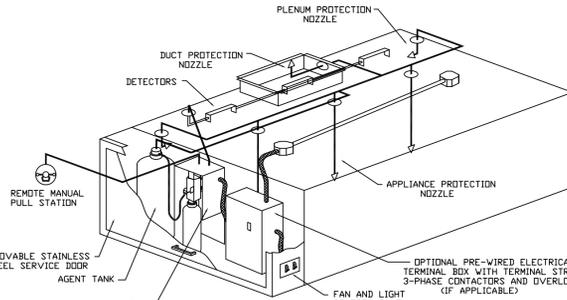
SPECIFICATIONS

THE RESTAURANT FIRE SUPPRESSION SYSTEM SHALL BE THE PRE-ENGINEERED TYPE WITH A FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE LISTED WITH UNDERWRITERS LABORATORIES, INC. (UL).

THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES 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.



TYPICAL ANSUL R-102 SYSTEM LAYOUT

AHS HOODS ARE BUILT IN COMPLIANCE WITH

NFPA #96
 NSF
 UL 710 & ULC710 STANDARDS
 E.T.L. LISTED 3054804-001

IMC 2021
 SECTIONS 507, 508, & 509

FOR ANY QUESTIONS RELATED TO THE EQUIPMENT CONTAINED IN THIS DRAWING, PLEASE CONTACT ADVANCED HOOD SYSTEMS @ 954-571-2339.

REVISIONS

NO.	DESCRIPTION	DATE

ADVANCED HOOD SYSTEMS
 HOOD SYSTEMS
 Advanced Hood Systems, LLC
 FL PHONE: 954-571-2339 FAX: 954-571-2339
 Email: sales@advancedhoodsystems.com

Petit - St. Vincent and the Grenadines - REV1
 MIAMI, FL,

DATE: 7/21/2025
DWG.#: 7475775
DRAWN BY: SPD-140
SCALE: 3/4" = 1'-0"
MASTER DRAWING

Petit St. Vincent Kitchen
Petit St. Vincent

Petit St. Vincent

uni-source SUPPLY
 INTERNATIONAL INC.

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Dayne Gauntlett
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NTS

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FS-6.1

SHEET NO.
 1

EXHAUST FAN INFORMATION - JOB#7475775

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL.	HP	BHP	PHASE	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SONES
1	KEF-1	1	AH-DUB08FA	ADVANCED HOOD	2625	1.000	1096	TEAD-ECM	2.000	0.9470	1	230	14.0	606 FPM	186	12.1
2	KEF-2	1	AH-DUB08FA	ADVANCED HOOD	2500	1.000	1074	TEAD-ECM	2.000	0.8980	1	230	14.0	577 FPM	186	11.5

MUA FAN INFORMATION - JOB#7475775

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP	RPM	MOTOR ENCL.	HP	BHP	PHASE	VOLT	FLA	MCA	MDCP	WEIGHT (LBS)	SONES
3	KSF-1	1	AH-A2-20D	20MF-2-MDD	A2	1500	4100	0.750	1443	DDP-PREMIUM	3.000	1.7860	3	208	9.8	12.3A	20A	453	17.7

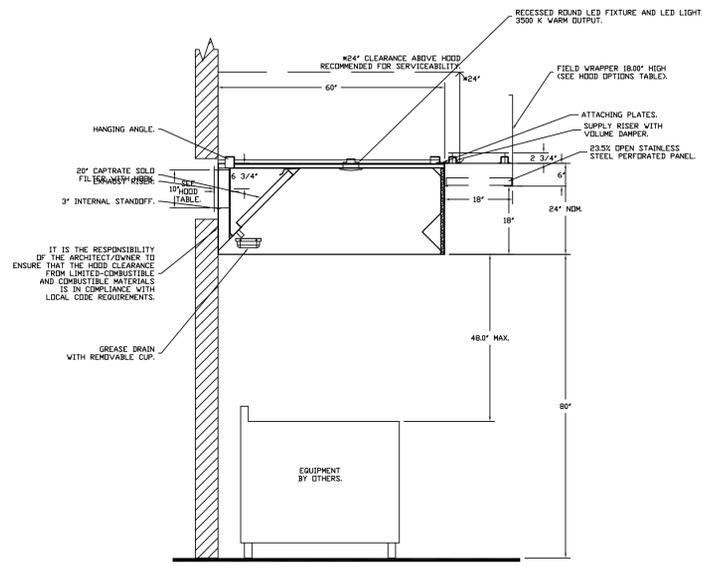
FAN ACCESSORIES

FAN UNIT NO	TAG	EXHAUST				SUPPLY		
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1	KEF-1			YES				
2	KEF-2			YES				
3	KSF-1				YES			

VERIFY CEILING HEIGHT

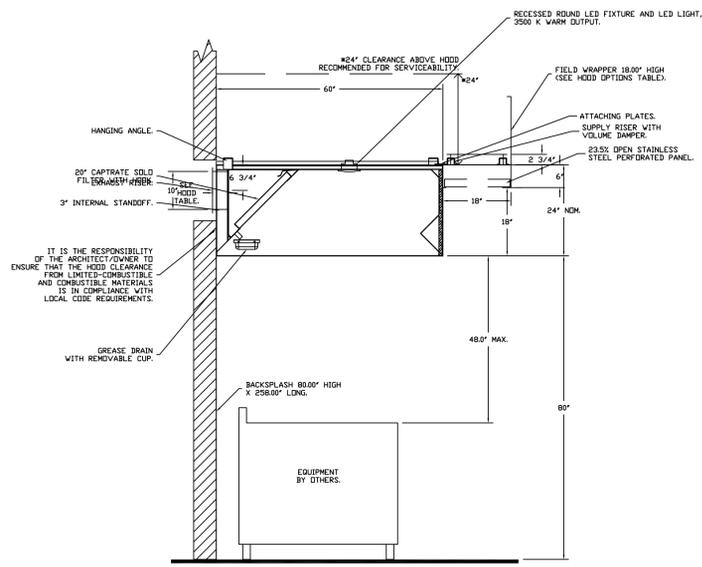
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HEIGHT REQUIRED TO VERIFY THAT HOOD FITS SPACE AND TO SIZE THE ENCLOSURE PANELS



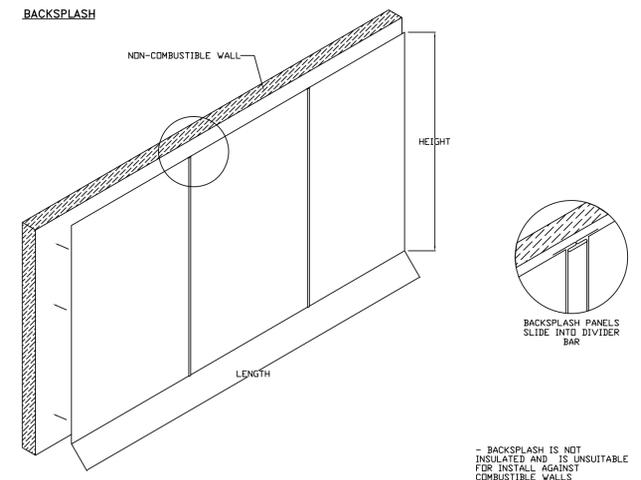
**SECTION VIEW - MODEL 6024AH-ND-2-PSP-F
HOOD - #2 (#61 Right) - 1 Rear Riser(s)**

RISER	A (HEIGHT/DIAMETER)	B (VERTICAL DIMENSION)
1	10	5.500



**SECTION VIEW - MODEL 6024AH-ND-2-PSP-F
HOOD - #1 (#61 Left) - 1 Rear Riser(s)**

RISER	A (HEIGHT/DIAMETER)	B (VERTICAL DIMENSION)
1	10	5.500



REVISIONS

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ADVANCED HOOD SYSTEMS
 Advanced Hood Systems, LLC
 ... FL PHONE: FAX: 913027074 EMAIL: ...@advancedhoodsystems.com

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Petit - St. Vincent and the Grenadines - REV1
 MIAMI, FL,

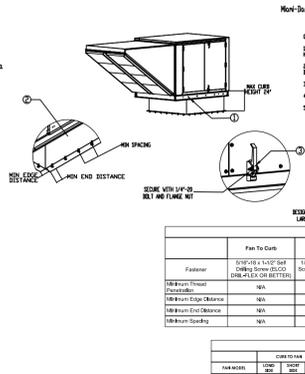
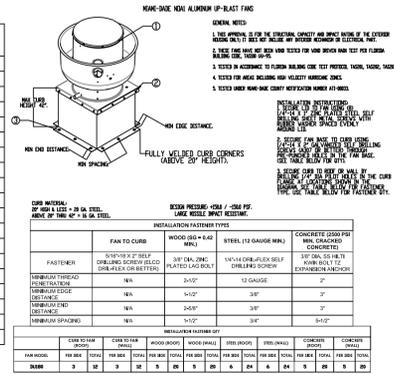
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SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 2

2	Added MEP	6-20-25
3	Added Modifications	7-22-25
4	Added Electrical modifications	9-03-25
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 Scale
NTS

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FAN UNIT NO	TAG	QTY	DESCRIPTION
1	KEF-1	1	FAN BASE CERAMIC SEAL - DU/DR180HFA - INSTALLED AT PLANT - FOR GREASE DUCTS
		1	MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST
		1	WALLMOUNT 27.5 SQ. X 5'
		1	SHIP LOOSE DISCONNECT FOR REMOTE MOUNT
		1	WALL MOUNT CONSTRUCTION 18/20 (D60 ISOLATORS), 70LB MOTOR MAX FOR WALL MOUNTING
2	KEF-2	1	FAN BASE CERAMIC SEAL - DU/DR180HFA - INSTALLED AT PLANT - FOR GREASE DUCTS
		1	MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST
		1	WALLMOUNT 27.5 SQ. X 5'
		1	SHIP LOOSE DISCONNECT FOR REMOTE MOUNT
		1	WALL MOUNT CONSTRUCTION 18/20 (D60 ISOLATORS), 70LB MOTOR MAX FOR WALL MOUNTING
3	KSF-1	1	FAN BASE CERAMIC SEAL - DU/DR180HFA - INSTALLED AT PLANT - FOR GREASE DUCTS
		1	MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST
		1	WALLMOUNT 27.5 SQ. X 5'
		1	SHIP LOOSE DISCONNECT FOR REMOTE MOUNT
		1	WALL MOUNT CONSTRUCTION 18/20 (D60 ISOLATORS), 70LB MOTOR MAX FOR WALL MOUNTING

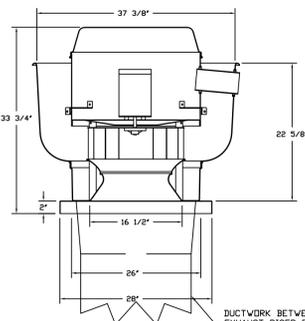


MIAMI-DADE COUNTY - CURB HOOD INSTALLATION GUIDE

MIAMI-DADE COUNTY - WALL CURB INSTALLATION GUIDE

Material	Part No.	Qty	Notes
Concrete (2000 psi)	184	1	184 Curb
Concrete (2000 psi)	184	1	184 Curb
Concrete (2000 psi)	184	1	184 Curb
Concrete (2000 psi)	184	1	184 Curb
Concrete (2000 psi)	184	1	184 Curb

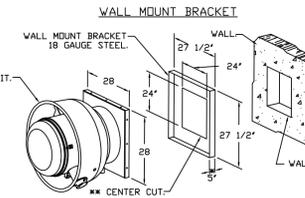
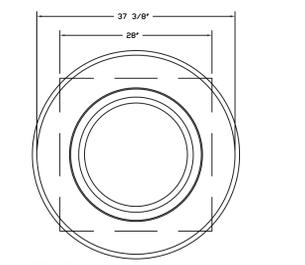
FANS #1 KEF-1, #2 KEF-2 - AH-DU180HFA EXHAUST FAN



- FEATURES:**
- DIRECT DRIVE CONSTRUCTION AND BELTS/PULLEYS.
 - ROOF MOUNTED FANS
 - 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

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 DEGRADING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

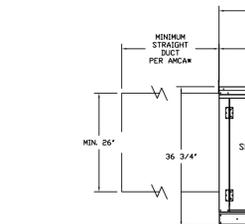
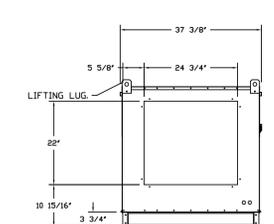
- OPTIONS**
- FAN BASE CERAMIC SEAL - DU/DR180HFA - INSTALLED AT PLANT - FOR GREASE DUCTS.
 - MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST.
 - WALLMOUNT 27.5 SQ. X 5'.
 - SHIP LOOSE DISCONNECT FOR REMOTE MOUNT.
 - WALL MOUNT CONSTRUCTION 18/20 (D60 ISOLATORS), 70LB MOTOR MAX FOR WALL MOUNTING.
 - FULL CRATING FOR EXHAUST FANS.
 - ECM WIRING PACKAGE - PWM SIGNAL FROM ECM03 PREWIRE (TELCO MOTOR), CCW ROTATION.
 - 2 YEAR PARTS WARRANTY.



- 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.

- FAN #3 AH-AS-200 - SUPPLY FAN (KSF-1)
1. UNTEMPERED SUPPLY UNIT WITH
 2. INTAKE HOOD WITH EX FILTERS.
 3. SIZE DISCHARGE - AIR FLOW RIGHT -> LEFT.
 4. MIAMI DADE CERTIFICATION - AIR FLOW RIGHT -> LEFT.
 5. MIAMI DADE CERTIFICATION - AIR FLOW RIGHT -> LEFT.
 6. MIAMI DADE CERTIFICATION - AIR FLOW RIGHT -> LEFT.
 7. 2 YEAR PARTS WARRANTY.

NOTED: SUPPLY MUST BE INSTALLED TO MEET DASHA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 808. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE 90 DEGREE TIGHT RADIUS BEND WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BEND ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL MATERIALLY 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 26" X 26".



REVISIONS	DESCRIPTION	DATE
1		
2		
3		
4		
5		

ADVANCED HOOD SYSTEMS
Advanced Hood Systems, LLC
MIAMI, FL
PHONE: FAX: 9182275974 EMAIL: svmy@advancedhoodsystems.com

Petit - St. Vincent and the Grenadines - REV1
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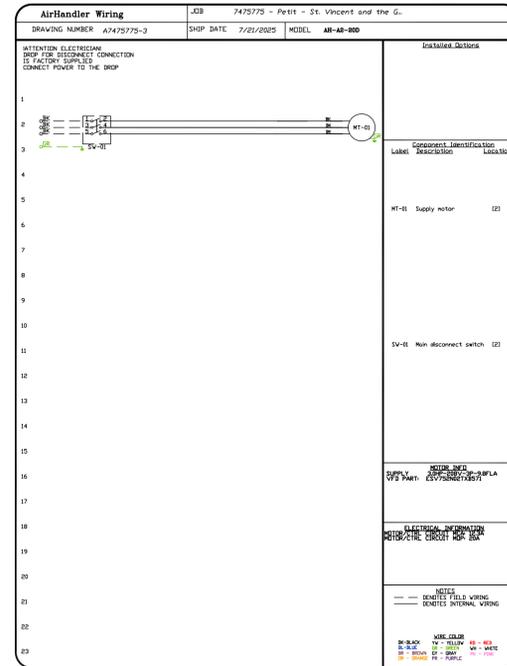
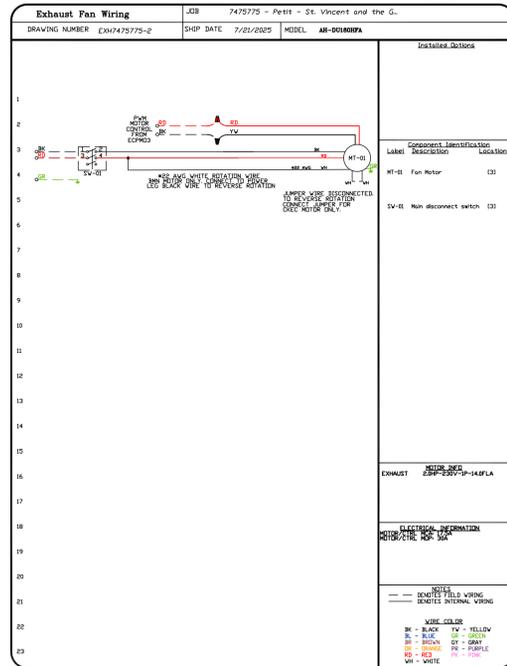
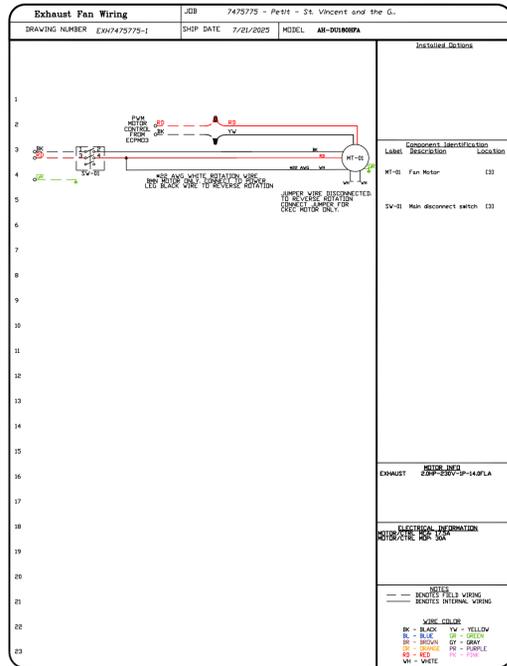


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SHEET NO. 4

ADVANCED HOOD SYSTEMS
 Advanced Hood Systems, LLC
 FL PHONE: FAX: 8132275974 EMAIL: sydney@advancedhoodsystems.com

Petit St. Vincent Kitchen
 Petit St. Vincent

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

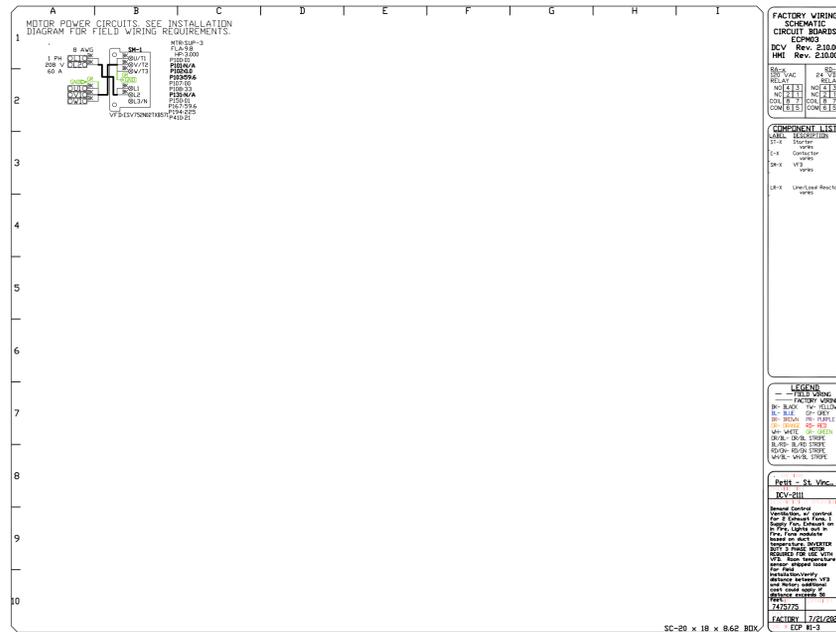
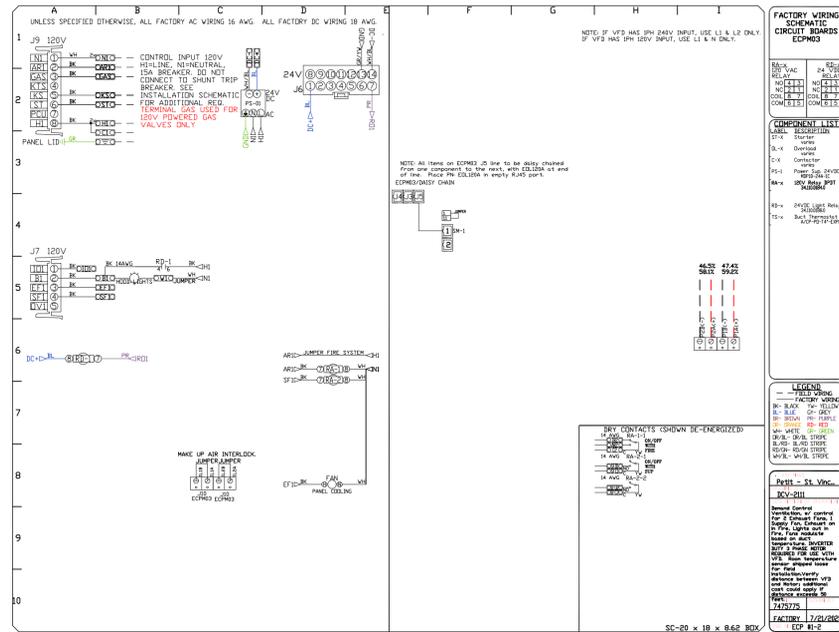
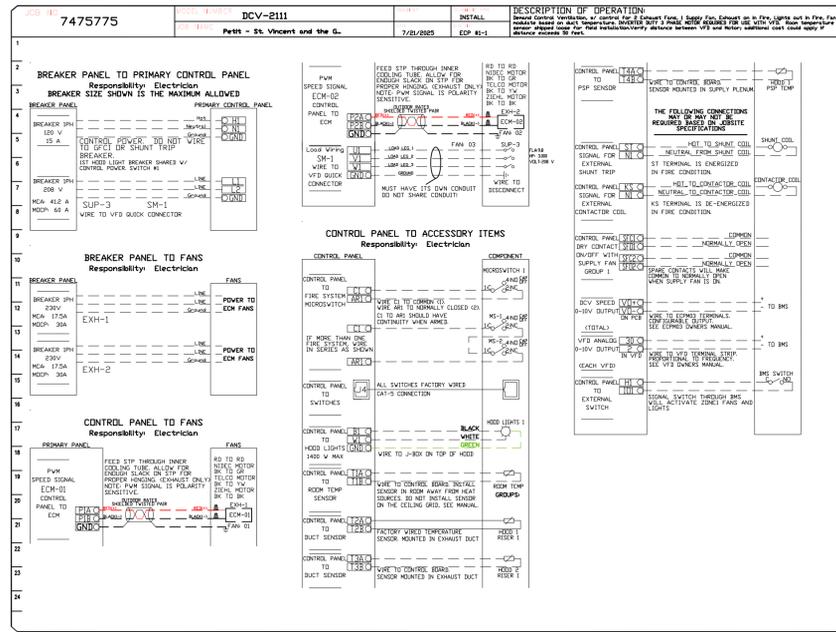
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5	Updated MEP	11-04-25
No.	Revision/Issue	Date

Date: **Nov 4, 2025**
 Drawn By: **Dayne Gauntlett**
 Scale: **NTS**

Sheet **FS-6.4**

ELECTRICAL PACKAGE - JOB#7475775

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	#	HP	VOLTS FLA	
1		DCV-2111	UTILITY CABINET LEFT	UTILITY CABINET LEFT	1 LIGHT		KEF-1	EXHAUST	1	2,000	230	14.0
				HOOD # 1	1 FAN		KEF-2	EXHAUST	1	2,000	230	14.0
							KSF-1	SUPPLY	3	3,000	208	9.8



REVISIONS	DESCRIPTION	DATE
1		
2		
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ADVANCED HOOD SYSTEMS
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Petit St. Vincent Kitchen
 Petit St. Vincent



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No.	Revision/Issue	Date
2	Added MEP	6-20-25
3	Added Modifications	7-22-25
4	Added Electrical modifications	9-03-25
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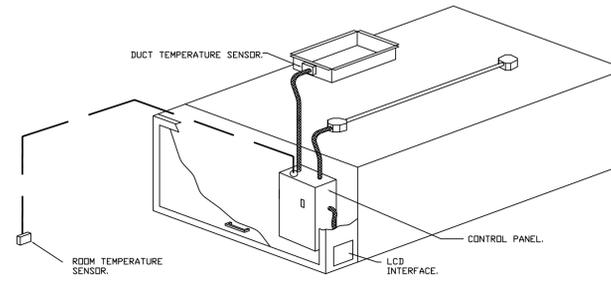
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Dayne Gauntlett
 Scale
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Sheet
FS-6.5

Petit - St. Vincent and the Grenadines - REV1
 MIAMI, FL,
 DATE: 7/21/2025
 DWG.#: 7475775
 DRAWN BY: SPD-140
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING
 SHEET NO. 5

DEMAND CONTROL VENTILATION HOOD CONTROL PANEL SPECIFICATIONS:

- CONTROLS SHALL BE LISTED BY ETL (UL 508A) AND SHALL COMPLY WITH DEMAND VENTILATION SYSTEM TURNDOWN REQUIREMENTS OUTLINED IN IECC 403.7.5 (2021).
- THE CONTROL ENCLOSURE SHALL BE NEMA 1 RATED AND LISTED FOR INSTALLATION INSIDE OF THE EXHAUST HOOD UTILITY CABINET. THE CONTROL ENCLOSURE MAY BE CONSTRUCTED OF STAINLESS STEEL OR PAINTED STEEL.
- TEMPERATURE PROBE(S) LOCATED IN THE EXHAUST DUCT RISER(S) SHALL BE CONSTRUCTED OF STAINLESS STEEL.
- A DIGITAL CONTROLLER SHALL BE PROVIDED TO ACTIVATE THE HOOD EXHAUST FANS DYNAMICALLY BASED ON A FIXED DIFFERENTIAL BETWEEN THE AMBIENT AND DUCT TEMPERATURES. THIS FUNCTION SHALL MEET THE REQUIREMENTS OF IMC 507.1.1.
- A DIGITAL CONTROLLER SHALL PROVIDE ADJUSTABLE HYSTERESIS SETTINGS TO PREVENT CYCLING OF THE FANS AFTER THE COOKING APPLIANCES HAVE BEEN TURNED OFF AND/OR THE HEAT IN THE EXHAUST SYSTEM IS REDUCED.
- A DIGITAL CONTROLLER SHALL PROVIDE AN ADJUSTABLE MINIMUM FAN RUN-TIME SETTING TO PREVENT FAN CYCLING.
- VARIABLE FREQUENCY DRIVES (VFDs) SHALL BE PROVIDED FOR FANS AS REQUIRED. THE DIGITAL CONTROLLER SHALL MODULATE THE VFDs BETWEEN A MINIMUM SETPOINT AND A MAXIMUM SETPOINT ON DEMAND. THE DUCT TEMPERATURE SENSOR INPUT(S) TO THE DIGITAL CONTROLLER SHALL BE USED TO CALCULATE THE SPEED REFERENCE SIGNAL.
- THE VFD SPEED RANGE OF OPERATION SHALL BE FROM 0% TO 100% FOR THE SYSTEM, WITH THE ACTUAL MINIMUM SPEED SET AS REQUIRED TO MEET MINIMUM VENTILATION REQUIREMENTS.
- AN INTERNAL ALGORITHM TO THE DIGITAL CONTROLLER SHALL MODULATE SUPPLY FAN VFD SPEED PROPORTIONAL TO ALL EXHAUST FANS THAT ARE LOCATED IN THE SAME FAN GROUP AS THE SUPPLY FAN.
- THE SYSTEM SHALL OPERATE IN PREP MODE DURING LIGHT COOKING LOAD OR COOL DOWN MODE WHEN SUFFICIENT HEAT REMAINS UNDERNEATH THE HOOD SYSTEM AFTER COOKING OPERATIONS HAVE COMPLETED. OPERATION DURING EITHER OF THESE PERIODS WILL DISABLE THE SUPPLY FANS AND PROVIDE AN EXHAUST FAN SPEED THAT IS EQUAL TO THE MINIMUM VENTILATION REQUIREMENT.
- A DIGITAL CONTROLLER SHALL DISABLE THE SUPPLY FAN(S), ACTIVATE THE EXHAUST FAN(S), ACTIVATE THE APPLIANCE SHUNT TRIP, AND DISABLE AN ELECTRIC GAS VALVE AUTOMATICALLY WHEN FIRE CONDITION IS DETECTED ON A COVERED HOOD.
- A DIGITAL CONTROLLER SHALL ALLOW FOR EXTERNAL BMS FAN CONTROL VIA DRY CONTACT (EXTERNAL CONTROL SHALL NOT OVERRIDE FAN OPERATION LOGIC AS REQUIRED BY CODE).
- AN LCD INTERFACE SHALL BE PROVIDED WITH THE FOLLOWING FEATURES:
 - A. ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
 - B. INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
 - C. VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - D. DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - E. MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - F. A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
 - G. AN ENERGY SAVINGS INDICATOR THAT UTILIZES MEASURED KWH FROM THE VFDs.



TYPICAL HOOD CONTROL PANEL INSTALLATION

SEQUENCE OF OPERATIONS:

- THE HOOD CONTROL PANEL IS CAPABLE OF OPERATING IN ONE OR MORE OF THE FOLLOWING STATES AT ANY GIVEN TIME:
- **AUTOMATIC:** THE SYSTEM OPERATES BASED ON THE DIFFERENTIAL BETWEEN ROOM TEMPERATURE AND THE TEMPERATURE AT THE HOOD CAVITY OR EXHAUST DUCT COLLAR. FANS ACTIVATE AT A CONFIGURABLE TEMPERATURE DIFFERENTIAL THRESHOLD. DEPENDING ON THE JOB CONFIGURATION EACH FAN ZONE CAN BE CONFIGURED AS STATIC OR DYNAMIC. THESE TERMS REFER TO WHETHER A VARIABLE MOTOR (SUCH AS EC MOTORS OR VFD DRIVEN MOTORS) MODULATE WITH TEMPERATURE. IF THE PANEL IS EQUIPPED WITH VARIABLE SPEED FANS AND THE ZONE IS DEFINED AS 'DYNAMIC', THESE WILL MODULATE WITHIN A USER-DEFINED RANGE BASED ON THE TEMPERATURE DIFFERENTIAL. PANELS EQUIPPED WITH VARIABLE SPEED FANS AND A FAN ZONE DEFINED AS 'STATIC', FANS WILL RUN AT A SET SPEED CALCULATED FOR THE DRIVE. DEMAND CONTROL VENTILATION SYSTEMS ARE CAPABLE OF MODULATING EXHAUST AND MAKE UP AIR FAN SPEEDS PER THE REQUIREMENTS OUTLINED IN IECC 403.7.5 (2021).
 - **MANUAL:** THE SYSTEM OPERATES BASED ON HUMAN INPUT FROM AN HMI.
 - **SCHEDULE:** A WEEKLY SCHEDULE CAN BE SET TO RUN FANS FOR A SPECIFIED PERIOD THROUGHOUT THE DAY. THERE ARE THREE OCCUPIED TIMES PER DAY TO ALLOW FOR THE USER TO SET UP A TIME THAT IS SUITABLE TO THEIR NEEDS. ANY TIME THAT IS WITHIN THE DEFINED OCCUPIED TIME, THE SYSTEM WILL RUN AT MODULATION MODE AND FOLLOW THE FAN PROCEDURE ALGORITHM BASED ON TEMPERATURE DURING THIS TIME. DURING UNOCCUPIED TIME, THE SYSTEM WILL HAVE AN EXTRA OFFSET TO PREVENT UNINTENDED ACTIVATION OF THE SYSTEM DURING A TIME WHERE THE SYSTEM IS NOT BEING OCCUPIED.
 - **OTHER:** THE SYSTEM OPERATES BASED ON THE INPUT FROM AN EXTERNAL SOURCE (DDC, BMS OR HARD-WIRED INTERLOCK).
 - **FIRE:** UPON ACTIVATION OF THE HOOD FIRE SUPPRESSION SYSTEM, THE EXHAUST FAN WILL COME ON OR CONTINUE TO RUN, THE HOOD MAKEUP AIR WILL SHUTDOWN, AND A SIGNAL WILL BE SENT FOR ACTIVATING THE SHUNT TRIP BREAKER PROVIDED BY THE ELECTRICIAN. FUEL GAS WILL SHUT OFF VIA A MECHANICAL/ELECTRICAL GAS VALVE ACTUATED BY THE HOOD FIRE SUPPRESSION SYSTEM.

REVISIONS		
NO.	DESCRIPTION	DATE

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SHEET NO. 6

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