

ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	Main Hood	Captive-Aire	HOOD - MAIN	1	
1.1	Exhaust Fan - PCU	Captive-Aire	E FAN - MAIN	1	
1.2	Supply Fan	Captive-Aire	S FAN - MAIN	1	
2	Gas Floor Fryer	Pitco	SG14-S	2	
3	Spreader Cabinet	Jade	JTRP-12	1	
4	HD Range, 30" Plancha	Jade	JTRH-30IP	1	
5	HD Range, 36", 6 Open Burners	Jade	JTRH-6-36	1	
6	Salamander Broiler, Gas	Jade	JSB-36RMT	1	
7	Pasta Cooker, Gas	Imperial	IABF-36	1	
8	Chef's Table	ArcoBaltoro	APCC28	1	
8.1	Heat Lamp	Nemco	6151-48	3	
8.2	Deck Mount Faucet	Krowne	15-410L	1	
9	Undercounter Refrigerator	Continental Refrigerator	RA60N-U	2	
10	Work Top Freezer	Continental Refrigerator	SWF27NBS-D	1	
15	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	RA60N12	2	
16	Garde Mange Table	Custom Fab	Q1626-15	1	
16.1	Overshelf	Custom Fab	DCM-18-96	1	
16.2	Deck Mount Faucet	Krowne	15-410L	1	
18	Garde Mange Table Small	Custom Fab	Q1626-15	1	
21	Dishable, Soiled "L" Shaped	Advance Tabco	DTS-D70-96R	1	
21.2	Pre-Rinse Faucet Assembly	Krowne	17-109WL	1	
22	Dishwasher, Door Type, Ventless	Jackson WWS	TEMPSTAR VENTLESS (VER)	1	
23	Clean Dishable	Advance Tabco	DTC-S70-48L	1	
24	Three (3) Compartment Sink	Advance Tabco	FC-3-1818-18RL	1	
24.1	Wall / Splash Mount Faucet	Krowne	14-812L	1	
24.2	Overshelf	Advance Tabco	PS-15-72	1	
25	Soak Sink	Advance Tabco	9-FSC-20	1	
26	Shelving Unit, Wire	Quantum	WR63-1860GY	1	
31	Beverage Counter	Advance Tabco	BEV-30-72L	1	
32	Reach-In Refrigerator	Continental Refrigerator	1RSNGDHD	1	
33	Shelving Unit, Wire	Quantum	WR63-1860GY	1	
41	Convection Oven, Electric	Southbend	PCE11S/SD-V	1	
43	Work Table	Custom Fab	Q1626-43	1	
43.1	Deck Mount Faucet	Krowne	15-410L	1	
43.2	Shelving, Wall Mounted	Advance Tabco	WS-15-120-16	1	
44	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	RA60N12	1	
49	Induction Range, Countertop	CookTek	600701	1	
51	Work Table, with Prep Sink(s)	Advance Tabco	KMS-11B-306L	2	
51.1	Deck Mount Faucet	Krowne	15-410L	2	
52	Reach-In Refrigerator	Continental Refrigerator	1RN	1	
53	Reach-In Freezer	Continental Refrigerator	1FN	1	
54	Shelving Unit, Wire	Quantum	WR63-1848GY	2	
61	Walk-in Combo	Arctic Industries	CUSTOM	1	
61.1	Evaporator for Cooler	Arctic Industries	EVAP - C	1	
61.2	Evaporator for Freezer	Arctic Industries	EVAP - F	1	
61.3	Remote Condenser Unit for Cooler	Arctic Industries	COND - C	1	
61.4	Remote Condenser Unit for Freezer	Arctic Industries	COND - F	1	
62	Shelving Unit, Wire	Quantum	WR63-1860GY	2	
63	Shelving Unit, Wire	Quantum	WR63-1860GY	2	
64	Shelving Unit, Wire	Quantum	WR63-1848GY	4	
72	Ice Maker, Cube-Style	Hoshizaki	IM-500SAB	2	
72.1	Ice Bin for Ice Machines	Hoshizaki	B-700SF	1	
72.1	Water Filtration System, Parts & Accessories	Krowne	KR-HS3-KIT	2	
73	Floor Trough	Advance Tabco	FFTG-1248	2	
74	Shelving Unit, Wire	Quantum	WR63-1848GY	1	
75	Ice Filter	Hoshizaki	F-801MAJ	1	
75.1	Ice Bin for Ice Machines	Hoshizaki	B-300SF	1	
75.1	Water Filtration System, Parts & Accessories	Krowne	KR-HS3-KIT	1	
76	Ice Maker with Bin, Cube-Style	Hoshizaki	IM-50BAA-LM	1	
76.1	Water Filtration System, Parts & Accessories	Krowne	KR-HS2-KIT	1	
81	Table with Sink - Sushi	Custom Fab	SUSHI TABLE	1	
81.1	Deck Mount Faucet	Krowne	15-410L	1	
82	Refrigerator/Freezer Prep Work System	Randell	FX-2WSA-290	1	
83	Shelving, Wall Mounted	Advance Tabco	WS-15-84-16	1	
84	Rice / Grain Cooker	Panasonic	SR-GA541FH	1	
85	Induction Range, Countertop	CookTek	600901	1	
86	Toaster Oven Broiler, Countertop	Equipex	BAR-100	1	
88	Dishable Sorting Table	Advance Tabco	BSR-72	1	
88.1	Pre-Rinse Faucet Assembly	Krowne	17-109WL	1	
89	Undercounter Refrigerator	Continental Refrigerator	RA43N-UJ-D	1	
90	Hand Sink	Advance Tabco	7-PS-40	1	
110	Sushi Case	Yoshimasa	SHIKAKU-4DSC	1	
111	Backbar Cooler, front breathing	Continental Refrigerator	BB50SNSSGD	1	
111.1	Backbar Cooler, front breathing	Continental Refrigerator	BB50SNSSGD	1	
112	Work Table, Stainless Steel Top	Custom Fab	TABLE	1	
113	Rice / Grain Cooker	Panasonic	SR-GA541FH	2	
115	Sushi Case	Yoshimasa	SHIKAKU-4DSC	1	
116	Backbar Cooler, front breathing	Continental Refrigerator	BB50SNSSGD	1	
117	Work Table, Stainless Steel Top	Custom Fab	TABLE	1	
117.1	Deck Mount Faucet	Krowne	15-410L	1	
131	Underbar Add-On Unit	Krowne	KR24-T12	3	
132	Work Center	Krowne	KR24-PC18	2	
133	Bottle Storage Unit	Krowne	KR24-18RD	3	
134	Ice Bin with Bottle Wells	Krowne	KR19-MS32R-10	3	
135	Underbar Sink Units	Krowne	KR24-MS20	3	
136	Chest Freezer	Krowne	KR24-12CSF	1	
137	Blender Station	Krowne	KR24-H80	1	
138	Dishwasher, Undercounter	Jackson WWS	DISHSTAR HT-E-SEER	1	
139	Hand Sink	Krowne	KR24-SD12C	1	
140	Drainboard	Krowne	KR24-SD24	1	
141	Back Bar Cabinet, Refrigerated	Krowne	BS84	3	

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Kitchen & Bar
 Nassau, Bahamas

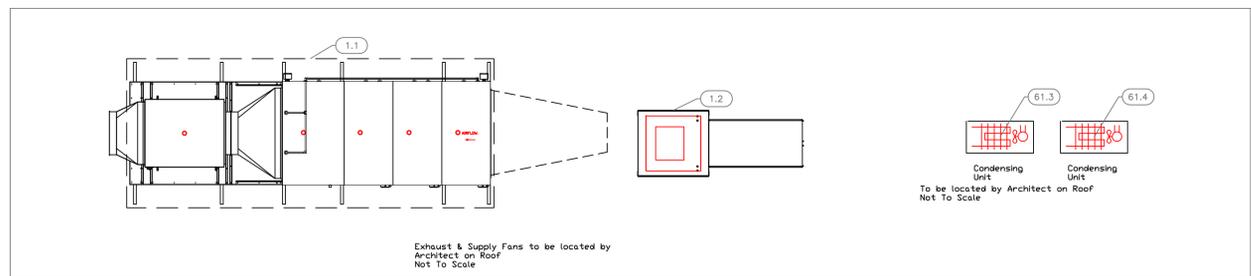


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6	Moved Bev Table, adjusted hot line. Added Chef Desk.	4-4-25
7	Changed #9 Refrigerators, moved sink #117	4-20-25
No.	Revision/Issue	Date

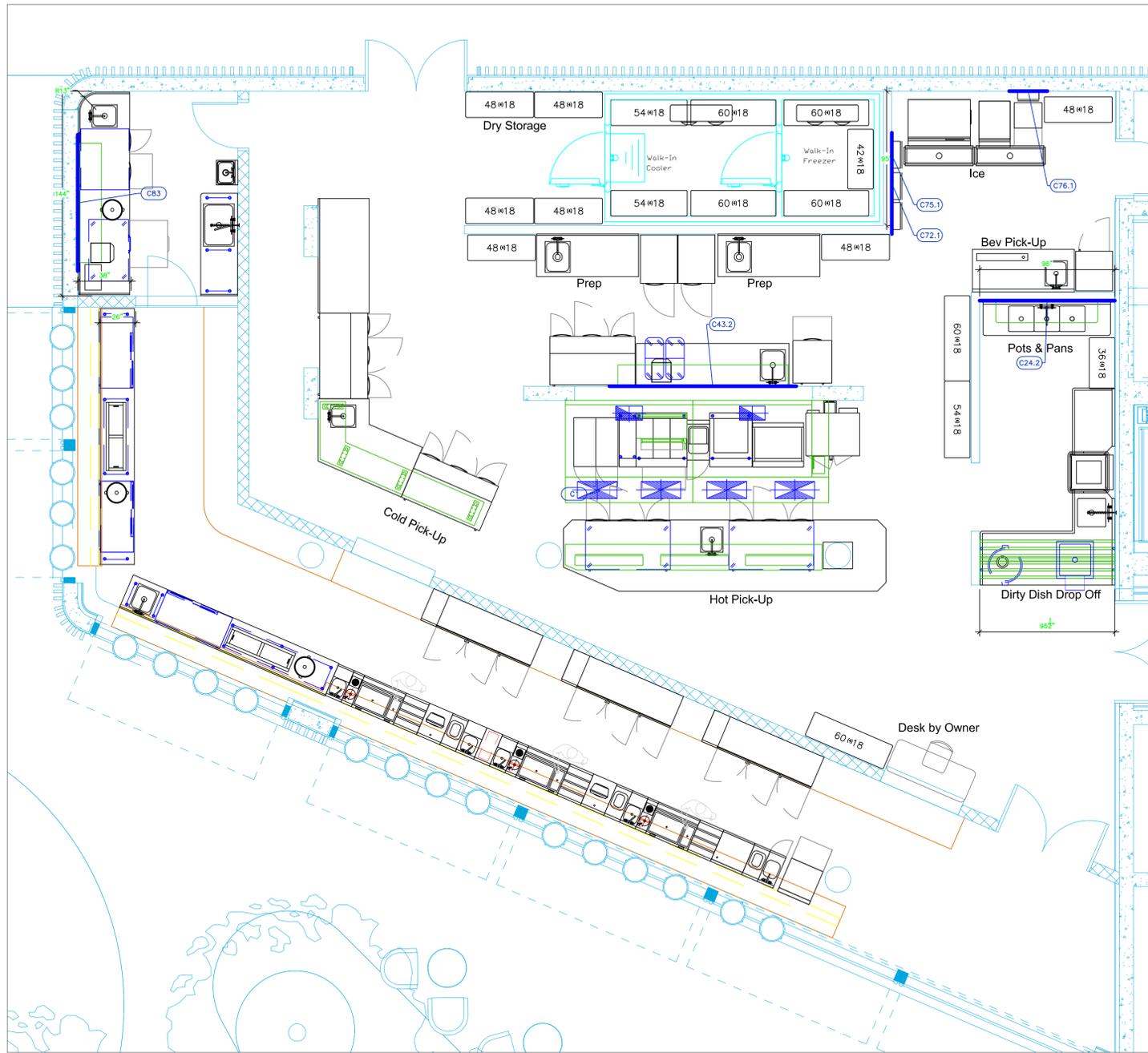
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Dayne Gauntlett
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1/4" = 1'0"

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EQUIPMENT LAYOUT

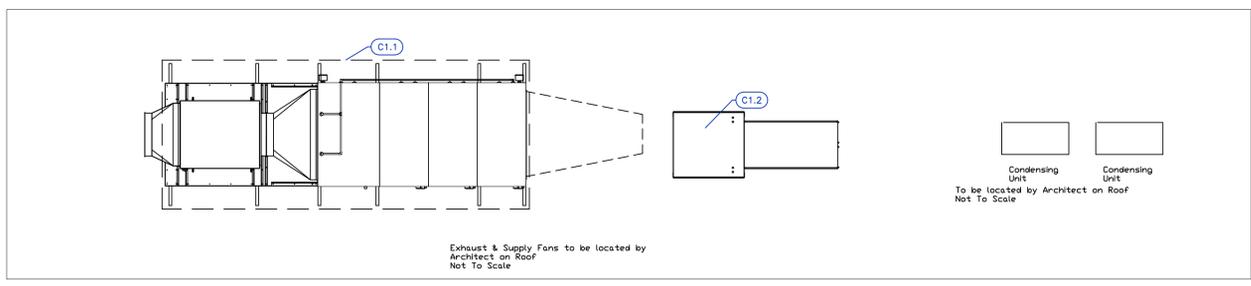
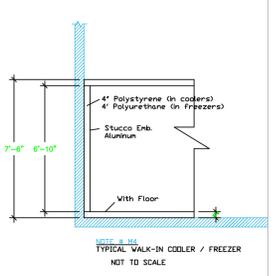
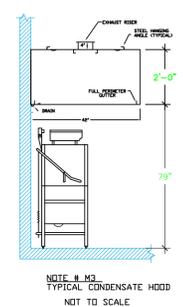
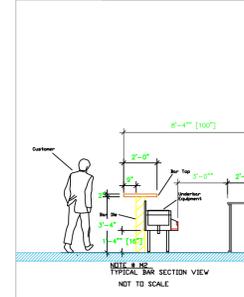
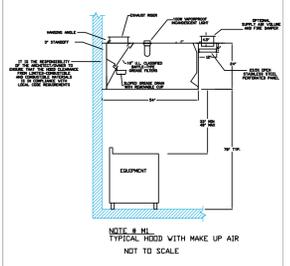
All Dimensions to be verified on the job site. Actual locations for floor drains, and any ventilating equipment to be determined by Engineer. Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer. Remote Condensing Units to be located by Architect. Exhaust & Supply fans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



Mechanical Schedule								
ITEM NO.	QTY	DISCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	SUPPLY (L X W)	SUPPLY (CFM)	Ventilation Remarks	Unit
1	1	Mech Hood	10x18, 10x19	1925, 2062	(4) 12"x28"	1540, 1650		ea
1.1	1	Exhaust Fan - PCU		3987				ea
1.2	1	Supply Fan				3190		ea
21	1	Dishable, Solled "L" Shaped					Critical Hold To Dimensions	ea
24	1	Three (3) Compartment Sink					Critical Hold To Dimensions	ea
24.2	1	Overshelf					Wall Backing, See Note M9	ea
43.2	1	Shelving, Wall Mounted					Wall Backing, See Note M9	ea
61	1	Walk-in Combo					Critical Hold To Dimensions	ea
72.1	2	Water Filtration System, Parts & Accessories					Wall Backing, See Note M9	ea
75.1	1	Water Filtration System, Parts & Accessories					Wall Backing, See Note M9	ea
76.1	1	Water Filtration System, Parts & Accessories					Wall Backing, See Note M9	ea
81	1	Table with Sink - Sushi					Critical Hold To Dimensions	ea
83	1	Shelving, Wall Mounted					Wall Backing, See Note M9	ea
88	1	Dishable Sorting Table					Critical Hold To Dimensions	ea
112	1	Work Table, Stainless Steel Top					Critical Hold To Dimensions	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

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 & Bar
Nassau, Bahamas

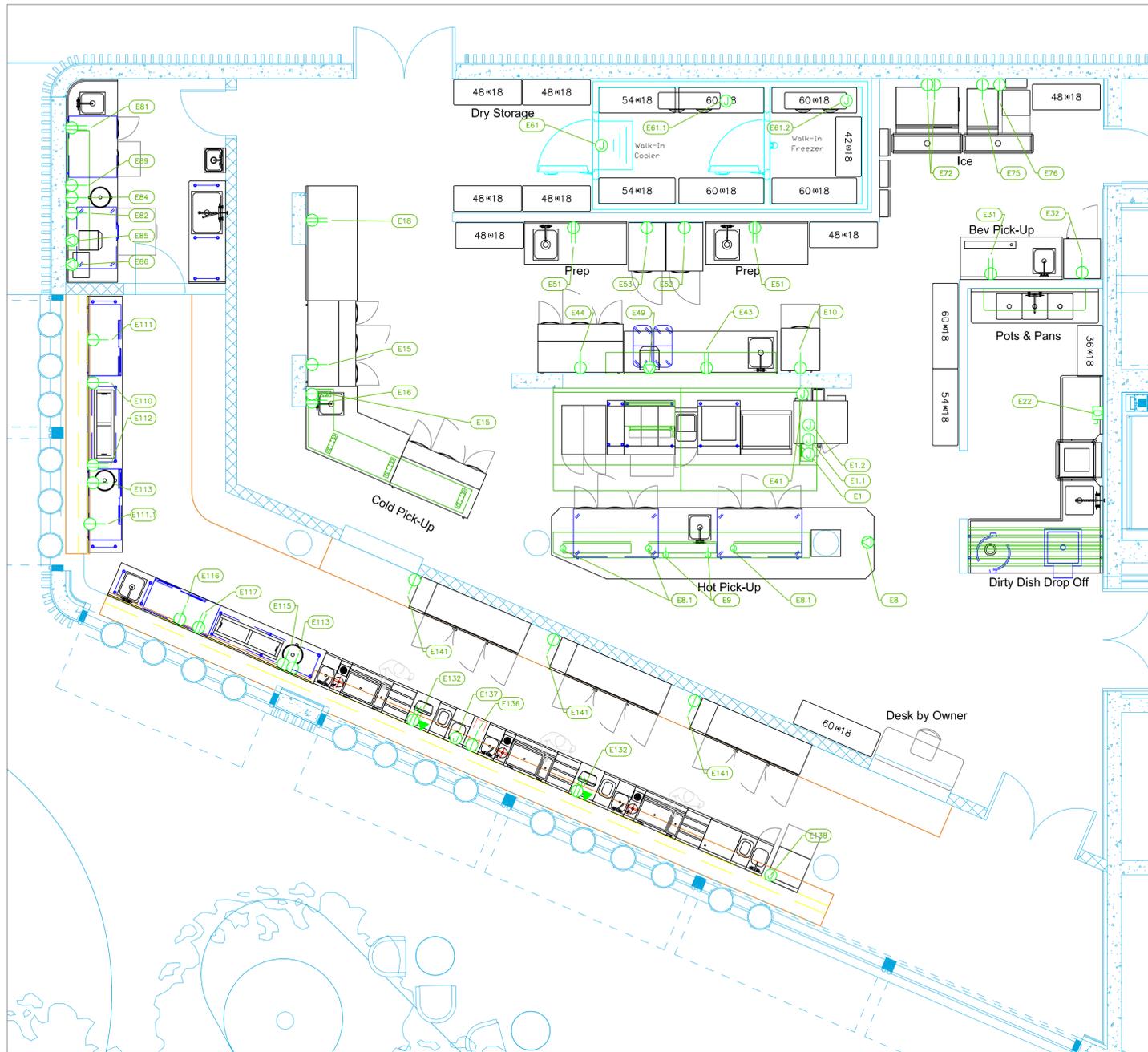


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No.	Revision/Issue	Date
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5	Added MEP & Hood Shops	3-12-24
6	Moved Bev Table, adjusted hot line. Added Chef Desk.	4-4-25
7	Changed #9 Refrigerators, moved sink #117	4-20-25

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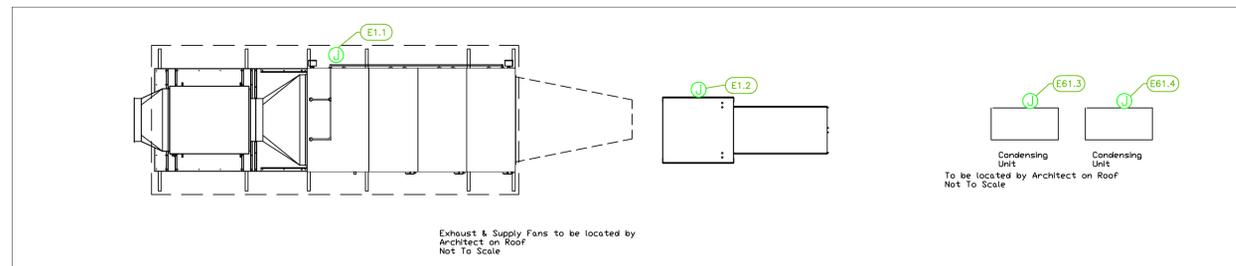
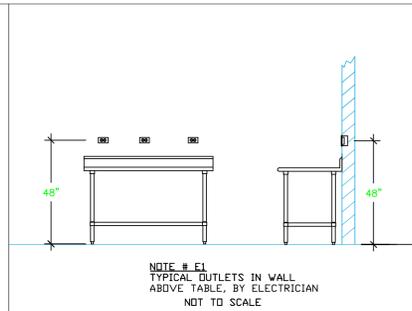
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Item No	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	Connection Type	Rough-In AFF	Quantity	Electrical Remarks
1	Main Hood	115	60	1	15			J-Box	108"	1	Elec for Lights in Hood
1.1	Exhaust Fan - PCU	208	60	3	20.5	7.5		J-Box	108"	1	Elec at Hood Control Box
1.2	Supply Fan	208	60	3	6.6	1.5		J-Box	108"	1	Elec at Hood Control Box
8	Chef's Table	208	60	1	TBD			Special	Floor	1	Main Incoming to Load Center in Table
8.1	Heat Lamp	120	60	1	9.2			J-Box	n/a	3	Elec supply from Load Center
9	Undercounter Refrigerator	115	60	1	4.8	1/4	5-15P	Simplex	18"	2	Elec supply from Load Center
10	WorkTop Freezer	115	60	1	4.8	1/4	5-15P	Simplex	18"	1	
15	Sandwich / Salad Preparation Refrigerator	115	60	1	7	1/3	5-15P	Simplex	18"	2	
16	Garde Mange Table	115	60	1	15			Duplex	48"	1	Convenience Outlet. See Note E1
18	Garde Mange Table Small	115	60	1	15			Duplex	48"	1	Convenience Outlet. See Note E1
22	Dishwasher, Door Type, Ventless	208	60	3	45.6			Disconnect	18"	1	Disconnect for Wet Location
31	Beverage Counter	115	60	1	15			Duplex	48"	1	
32	Reach-In Refrigerator	115	60	1	6	1/4	5-15P	Cord & Plug	18"	1	
41	Convection Oven, Electric	208	60	3	34.0	1/2		J-Box	48"	1	
43	Work Table	115	60	1	15			Duplex	48"	1	Convenience Outlet. See Note E1
44	Sandwich / Salad Preparation Refrigerator	115	60	1	7	1/3	5-15P	Simplex	18"	1	
49	Induction Range, Countertop	200-240	50/60	1	12			Special	48"	1	
51	Work Table, with Prep Sink(s)	115	60	1	15			Duplex	48"	2	Convenience Outlet. See Note E1
52	Reach-In Refrigerator	115	60	1	5.2	1/4	5-15P	Simplex	18"	1	
53	Reach-In Freezer	115	60	1	7.6	1/2	5-15P	Simplex	18"	1	
61	Walk-In Combo	115	60	1	15			J-Box	ceiling	1	Elec. for lights in walk-in
61.1	Evaporator for Cooler	115	60	1	1.8			J-Box	ceiling	1	Interconnect with Condenser
61.2	Evaporator for Freezer	230	60	1	4.85			J-Box	ceiling	1	Interconnect with Condenser
61.3	Remote Condenser Unit for Cooler	208	60	1	15	3/4		J-Box	18"	1	Location by Architect
61.4	Remote Condenser Unit for Freezer	208	60	1	19.7	1-1/2		J-Box	18"	1	Location by Architect
72	Ice Maker, Cube-Style	115	60	1	11.5			Simplex	48"	2	Cord & Plug by Electrician
75	Ice Flaker	115	60	1	11.8			Simplex	48"	1	Cord & Plug by Electrician
76	Ice Maker with Bin, Cube-Style	115	60	1	5.0		5-15P	Simplex	48"	1	Cord & Plug by Electrician
81	Table with Sink - Sushi	115	60	1	15			Duplex	48"	1	Convenience Outlet. See Note E1
82	Refrigerator/Freezer Prep Work System	115	60	1	3.4	(2) 1/4	5-15P	Simplex	18"	1	
84	Rice / Grain Cooker	120	60	1	13			Simplex	48"	1	
85	Induction Range, Countertop	200-240	50/60	1	15			Special	48"	1	
86	Toaster Oven Broiler, Countertop	208/240	60	1	7,099.0			Special	48"	1	
89	Undercounter Refrigerator	115	60	1	4.5	1/4	5-15P	Simplex	18"	1	
110	Sushi Case	115	60	1	15			Simplex	18"	1	
111	Backbar Cooler, front breathing	115	60	1	3.7	1/4	5-15P	Simplex	18"	1	
111.1	Backbar Cooler, front breathing	115	60	1	3.7	1/4	5-15P	Simplex	18"	1	
112	Work Table, Stainless Steel Top	115	60	1	15			Duplex	18"	1	
113	Rice / Grain Cooker	120	60	1	13		5-15P	Simplex	18"	2	
115	Sushi Case	115	60	1	15			Simplex	18"	1	
116	Backbar Cooler, front breathing	115	60	1	3.7	1/4	5-15P	Simplex	18"	1	
117	Work Table, Stainless Steel Top	115	60	1	15			Duplex	18"	1	
132	Work Center	115	60	1	15			Duplex	18"	2	
								DATA	18"	2	
136	Chest Freezer	115	60	1		1/5	5-15P	Simplex	18"	1	
137	Blender Station	115	60	1	15			J-Box	14"	1	Electrician to connect to Outlet on Equipment
138	Dishwasher, Undercounter	208	60	1	24.7	1		J-Box	18"	1	
141	Back Bar Cabinet, Refrigerated	115	60	1	5.8	1/3	5-15P	Simplex	18"	3	

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.

Equipment ELECTRICAL Service Requirements

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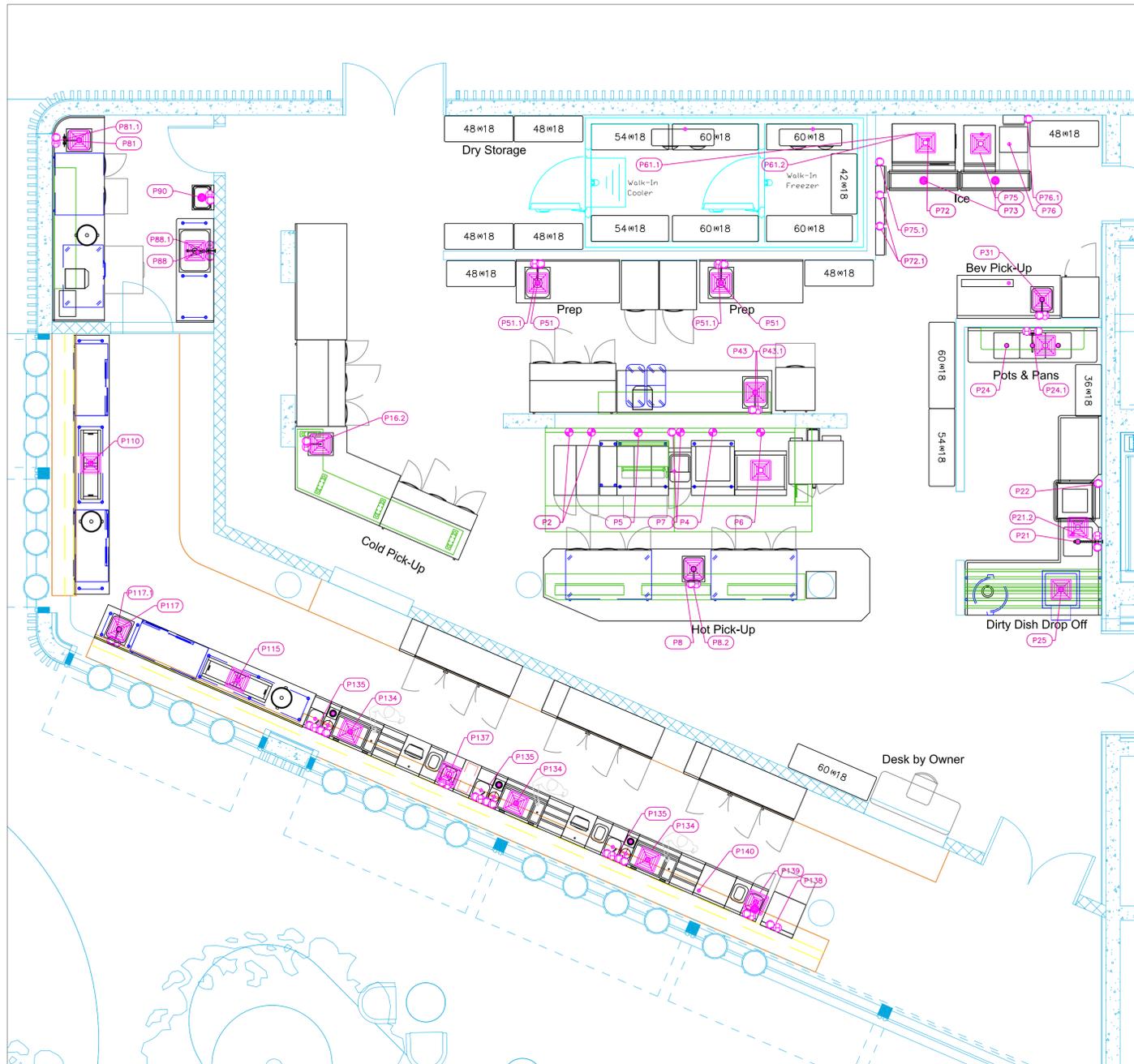


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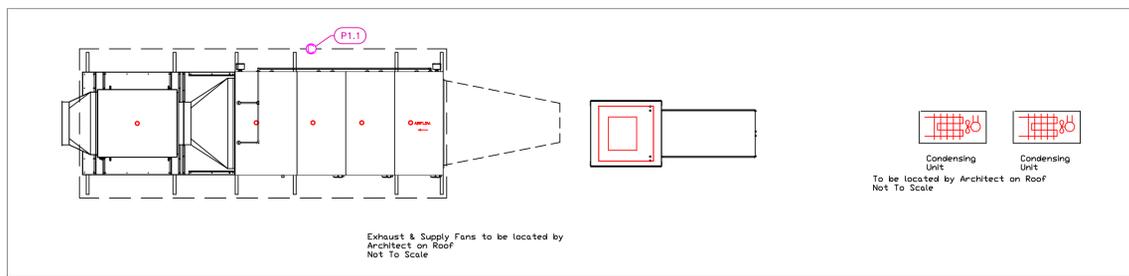
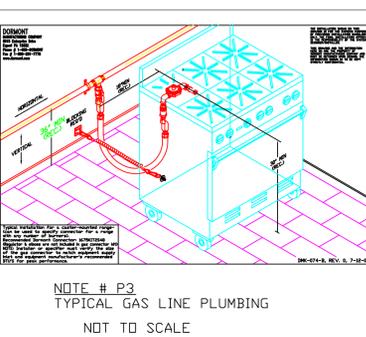
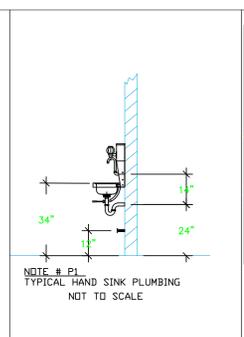
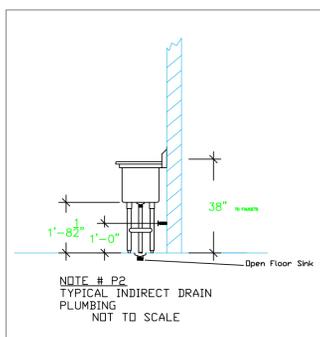
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Date
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Drawn By
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Scale
1/4" = 1'0"

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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	
1.1	Exhaust Fan - PCU	1-1/2"		12"						1	See Shops for Additional Details	
2	Gas Floor Fryer							3/4"	110.0	2	See Note P3	
4	HD Range, 30" Plancha							3/4"	17.5	1	See Note P3	
5	HD Range, 36", 6 Open Burners							1"	245.0	1	See Note P3	
6	Salamander Broiler, Gas							3/4"	35.0	1	See Note P3	
6	Charbroiler, Gas, Floor Model							3/4"	120.0	1	See Note P3	
7	Pasta Cooker, Gas	3/4"		12"			1"	3/4"	32.4	1	See Note P3	
8	Chef's Table						1-1/2"			1	Waste to Floor Sink	
8.2	Deck Mount Faucet	1/2"	1/2"	12"						1		
16.2	Deck Mount Faucet	1/2"	1/2"	12"						1		
21	Dishwasher, Scaled "L" Shaped						1-1/2"			1	Waste to Floor Sink	
21.2	Pre-Rinse Faucet Assembly	1/2"	1/2"	12"						1		
22	Dishwasher, Door Type, Ventless	3/4"		12"			1-1/2"			1	Waste to Floor Sink	
24	Three (3) Compartment Sink						(3) 1-1/2"			1	Waste to Floor Sink	
24.1	Wall / Splash Mount Faucet	1/2"	1/2"	12"						1		
25	Soak Sink									1		
31	Beverage Counter	1/2"	1/2"	12"			1-1/2"			1	Waste to Floor Sink	
43	Work Table	1/2"	1/2"	12"			1-1/2"			1	Waste to Floor Sink	
43.1	Deck Mount Faucet	1/2"	1/2"	12"						1		
51	Work Table, with Prep Sink(s)	1/2"	1/2"	12"			1-1/2"			2	Waste to Floor Sink	
61.1	Evaporator for Cooler	1/2"	1/2"	12"						1	condensate drain to FFD	
61.2	Evaporator for Freezer						1"			1	condensate drain to FFD	
61.3	Remote Condenser Unit for Cooler									1	interconnect refig with Evap	
61.4	Remote Condenser Unit for Freezer									1	interconnect refig with Evap	
72	Ice Maker, Cube-Style	1/2"		n/a			3/4"			2	Water from Filter	
72.1	Ice Bin for Ice Machines						3/4"			1	Waste to Floor Sink	
72.1	Water Filtration System, Parts & Accessories	3/4"		36"						2	Installed by Plumber	
73	Floor Trough					4"	Floor			2		
75	Ice Flaker	1/2"		n/a			3/4"			1	Water from Filter	
75.1	Ice Bin for Ice Machines						3/4"			1	Waste to Floor Sink	
75.1	Water Filtration System, Parts & Accessories	3/4"		36"						1	Water from Filter	
76	Ice Maker with Bin, Cube-Style	1/2"		n/a			3/4"			1	Waste to Floor Sink	
76.1	Water Filtration System, Parts & Accessories	3/4"		36"						1	Waste to Floor Sink	
81	Table with Sink - Sushi	1/2"	1/2"	12"			1-1/2"			1	Waste to Floor Sink	
81.1	Deck Mount Faucet	1/2"	1/2"	12"						1		
88	Dishwasher, Soring Table						1-1/2"			1	Waste to Floor Sink	
88.1	Weld-in Sink	1/2"	1/2"	12"						1		
88.1	Pre-Rinse Faucet Assembly	1/2"	1/2"	12"			1-1/2"	24"		1	See Note P1	
90	Hand Sink	1/2"	1/2"	12"			1-1/2"			1	Waste to Floor Sink	
110	Sushi Case						1/2"			1	Waste to Floor Sink	
115	Sushi Case						1/2"			1	Waste to Floor Sink	
117	Work Table, Stainless Steel Top	1/2"	1/2"	12"			1-1/2"			1	Waste to Floor Sink	
117.1	Deck Mount Faucet	1/2"	1/2"	12"						1	4" faucet, Sink	
134	Ice Bin with Bottle Wells						1/2"			3	Waste to Floor Sink	
135	Underbar Sink Units	1/2"		12"						3	Dipperwell	
		1/2"		12"			1-1/2"			3	Rinser, Dipperwell	
		1/2"	1/2"	12"			1-1/2"			3	4" faucet, Sink	
137	Blender Station	1/2"	1/2"	12"						1	Waste to Floor Sink	
138	Dishwasher, Undercounter	3/4"		12"			1-3/8" OD			1	Water size note: 3/4" male GHT (connect to true 1/2" ID Line)	
139	Hand Sink	1/2"	1/2"	12"			1"			1	Waste to Floor Sink	
140	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 Dr
 - 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.

Windward ARC
Kitchen & Bar
Nassau, Bahamas

uni-source
SUPPLY
INTERNATIONAL INC.

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

4	Correction to #44, & Change to #88, 88.1	2-19-24
5	Added MEP & Hood Shops	3-12-24
6	Moved Bev Table, adjusted hot line. Added Chef Desk.	4-4-25
7	Changed #9 Refrigerators, moved sink #117	4-20-25
No.	Revision/Issue	Date

Date
April 20, 2025

Drawn By
Dayne Gauntlett

Scale
1/4" = 1'0"

Sheet
FS-4.1

HOOD INFORMATION - JOB#6328705

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST FLENUM (RISERS)				TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG			
										WIDTH	LENG	HEIGHT	DIA			CFM	VEL	SP	END TO
1	#1 L	5424	ADVANCED HOOD	7' 0"	600 DEG	1	HEAVY	275	1925	10"	18"	4"	1925	1540	-0.744"	1540	430 SS WHERE EXPOSED	LEFT	ALONE
2	#1 R	5424	ADVANCED HOOD	7' 0"	600 DEG	1	HEAVY	275	2062	10"	19"	4"	2062	1563	-0.827"	1650	430 SS WHERE EXPOSED	RIGHT	ALONE

HOOD INFORMATION

HOOD NO	TAG	TYPE	FILTER(S)			LIGHT(S)			UTILITY CONNECTION(S)			FIRE SYSTEM	HOOD SYSTEM	HOOD WEIGHT	
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	LOCATION	SIZE	TYPE				SIZE
1	#1 L	CAPTRATE SOLID FILTER	5	20"	16"	85% SEC FILTER SPEC	2	RECESSED ROUND	NO	LEFT	12"x54"x24"	TANK FS	4.0/4.0/4.0	YES	842 LBS
2	#1 R	CAPTRATE SOLID FILTER	5	20"	16"	85% SEC FILTER SPEC	2	RECESSED ROUND	NO	RIGHT	12"x54"x24"	TANK FS	4.0/4.0/4.0	YES	472 LBS

HOOD OPTIONS

HOOD NO	TAG	FIELD WRAPPER	18.00" HIGH	FRONT, LEFT.
1	#1 L	BACKSPASH	80.00" HIGH X 186.00" LONG	430 SS VERTICAL.
2	#1 R	FIELD WRAPPER	18.00" HIGH	FRONT, RIGHT.

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISERS		
							WIDTH	LENG	DIA
1	#1 L	Front	96"	18"	6"	MUA	12"	28"	770
2	#1 R	Front	90"	18"	6"	MUA	12"	28"	825

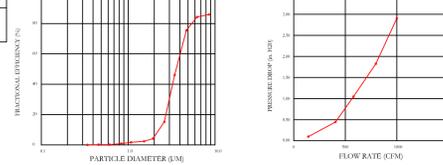
SPECIFICATION: CAPTRATE® GREASE-STOP® SOLID FILTER

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.

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 1.0 INCHES OF WATER GAUGE.

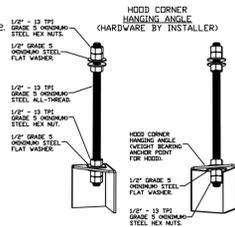
EFFICIENCY VS. PARTICLE DIAMETER



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
 NFPA #96
 NSF STANDARD #2
 UL STANDARD #1846
 INT. MECH. CODE (IMC)
 ULC-S649

PATENT NUMBERS

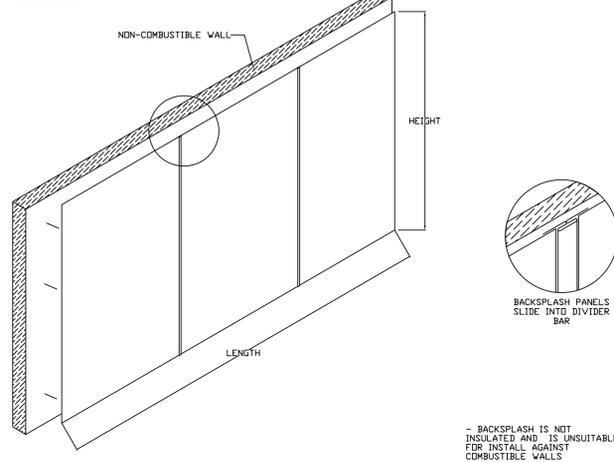
AC-PSP (UNITED STATES) - US PATENT 7963830 B2
 AC-PSP WALL (CANADA) - CA PATENT 2820509
 AC-PSP ISLAND (CANADA) - CA PATENT 2520330



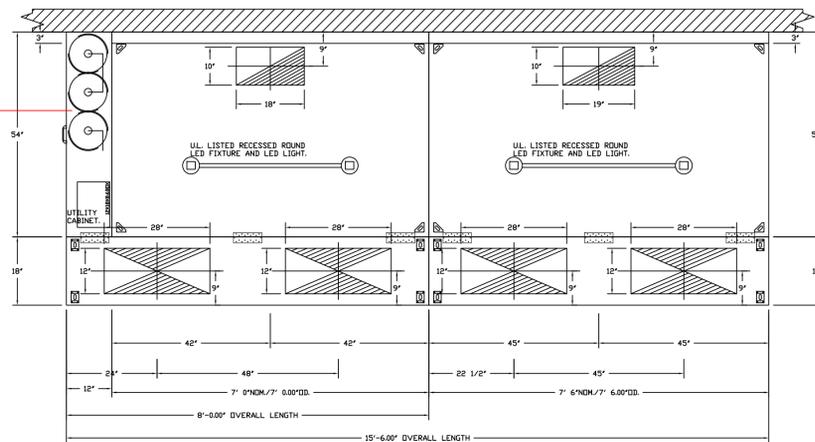
ASSEMBLY INSTRUCTIONS

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.

BACKSPASH



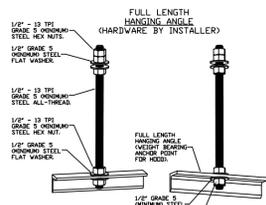
FIRE SYSTEM



PLAN VIEW - HOOD #1 (#1 L)
 7' 0.00" LONG 5424AH-ND-2-PSP-F

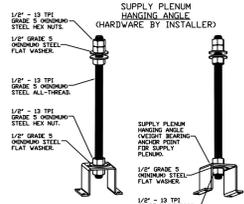
PLAN VIEW - HOOD #2 (#1 R)
 7' 6.00" LONG 5424AH-ND-2-PSP-F

20"x18"x9" WALL MOUNTED DCV CONTROLS BOX WITH HMI SCREEN AND SWITCHES. SHIPPED LOOSE. LOCATION TBD.



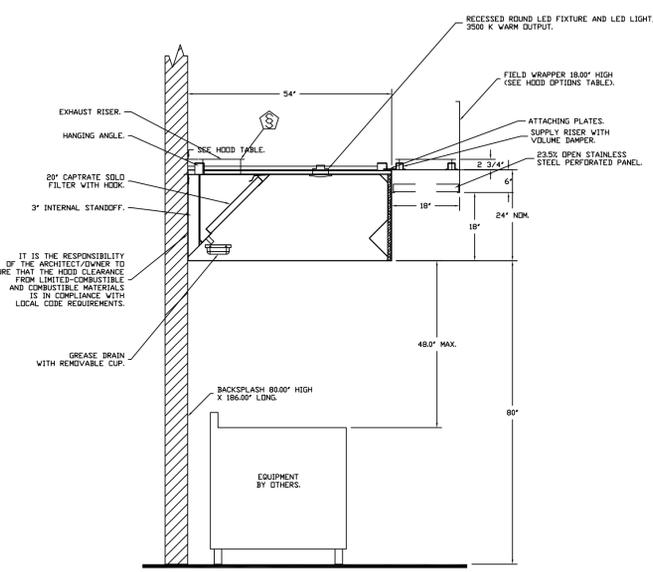
ASSEMBLY INSTRUCTIONS

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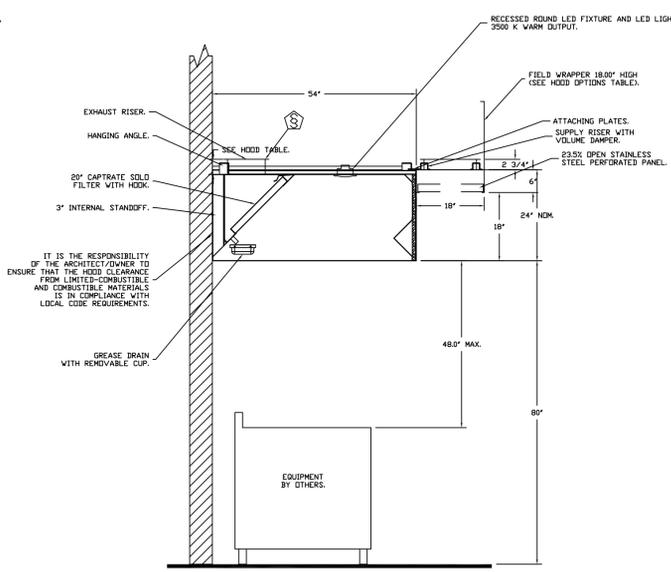


ASSEMBLY INSTRUCTIONS

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.



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



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

VERIFY CEILING HEIGHT

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

AHS HOODS ARE BUILT IN COMPLIANCE WITH

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

IMC 2018
 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: 754.752.7574 EMAIL: info@advancedhoodsystems.com

Windward ARC Kitchen - Bahamas
 Hiataah, FL,

DATE: 3/11/2024
 DWG.#: 6328705
 DRAWN BY: jseward
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

SHEET NO. 1

**Windward ARC
 Kitchen & Bar
 Nassau, Bahamas**

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

No.	Revision/Issue	Date
4	Connection to #44, & Change to #88, 88.1	2-19-24
5	Added MEP & Hood Shops	3-12-24
6	Moved Bev Table, adjusted hot line. Added Chef Desk.	4-4-25
7	Changed #9 Refrigerators, moved sink #117	4-20-25

Date
April 20, 2025
 Drawn By
Dayne Gauntlett
 Scale
NTS

Sheet
FS-6.1

FIRE SYSTEM INFORMATION - JOB#6328705

FIRE SYSTEM NO	TAG	TYPE	SIZE	MAX FP	DESIGN FP	INSTALLATION	
						SYSTEM	LOCATION ON HOOD
1		TANK FS	4.0/4.0/4.0	60	S3	FIRE CABINET LEFT	LEFT, HOOD 1

GAS VALVE(S)

FIRE SYSTEM NO	TAG	TYPE	SIZE	SUPPLIED BY
1		SC ELECTRICAL	2.000	ADVANCED HOOD SYSTEMS, LLC

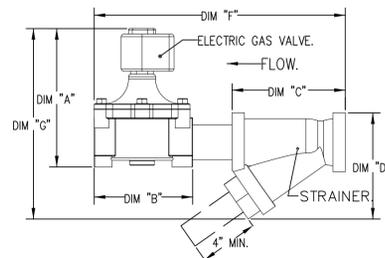
FIRE SYSTEM PARTS LIST KEY

FIRE SYSTEM NO	TAG	KEY NUMBER - PART DESCRIPTION	QTY BY FACTORY	QTY BY DIST
		0 - 0 - TANK FIRE SUPPRESSION MAINTENANCE GUIDE UTILITY CABINET LABEL SHEET.	1	0
		0 - 0 - TANK FIRE SUPPRESSION POST-DISCHARGE PROCEDURE UTILITY CABINET LABEL SHEET.	1	0
		0 - 0 - 12-F28021-32144-DT-360 DUCT FIRE THERMOSTAT WITH 12 FOOT WIRE LEADS. ND, CLOSE ON TEMP RISE AT 360°F.	2	0
		0 - 0 - 4429K153 1/2" MALE NPT TO 1/2" FEMALE NPT ELBOW, BRASS.	3	0
		0 - 0 - 4429K422 1/2" X 1/4" BRASS REDUCING BUSHING.	2	0
		0 - 0 - 79525 1/2" 90-PRO-PRESS ELBOW WITH 1/2"NPT FEMALE CONNECTION, VIEGA.	2	0
		0 - 0 - 79580 1/2" X 1/2" PRO-PRESS TEE X 1/2"NPT FEMALE CONNECTION, VIEGA.	3	0
		0 - 0 - 87-12042-001 SECONDARY ACTUATOR VALVE (SVA) - SINGLE ACTUATOR, REQUIRES PRIMARY RELEASE ACTUATOR, TANK FIRE SUPPRESSION.	2	0
		0 - 0 - 87-12045-001 HOSE, SECONDARY ACTUATOR HOSE, 7.5' BRAIDED STAINLESS STEEL, TANK FIRE SUPPRESSION.	2	0
		0 - 0 - 87-30001-001 TANK - PRESSURIZED TANK USED FOR TANK FIRE SUPPRESSION.	3	0
		0 - 0 - 87-30003-001 PRIMARY ACTUATOR KIT (PAK) - ACTUATOR AND RELEASE SOLENOID ASSEMBLY, ONE NEEDED PER FIRE SYSTEM, SUPERVISED, TANK FIRE SUPPRESSION.	1	0
		0 - 0 - 87-30012-001 HARDWARE, SVA BOLTS, TANK FIRE SUPPRESSION.	12	0
		0 - 0 - 986944115 HARDWARE, DATANKLOCK LOCKING BRACKET SQUARE NUTS 5/16" ZINC, TANK FIRE SUPPRESSION.	6	0
		0 - 0 - A0034322 JUNCTION BOX FOR MANUAL PULL STATION 1.5" DEEP BACK BOX, RED COLOR.	1	0
		0 - 0 - A31484 1/4" NPT SCHRAEDER VALVE AND CAP, JB INDUSTRIES. 1/4" FLARE X 1/4" NPT HALF UNION. USED ON TANK SERVICE PORT.	2	0
		0 - 0 - DATANKLOCK DISCHARGE ADAPTER TANK LOCKING PLATE FOR FIRE SYSTEM TANK INSTALLATION IN UTILITY CABINETS, TANK FIRE SUPPRESSION.	3	0
		0 - 0 - SLPDIN-03FT SUPERVISED LOOP CONNECTION KIT. CONTAINS THE PARTS NEEDED TO CONNECT THE SUPERVISED LOOP BETWEEN END TO END HOODS WITH LESS THAN A 2' GAP. KIT CONTAINS 5 FEET OF BLACK MG WIRE, 5 FEET OF TAN MG WIRE, 3 FEET OF FLEXIBLE CONDUIT, AND TWO 7/8" CONNECTORS.	2	0
		0 - 0 - SLPDIN-20FT SUPERVISED LOOP CONNECTION KIT. CONTAINS THE PARTS NEEDED TO CONNECT THE SUPERVISED LOOP BETWEEN HOODS WITH UP TO 19' GAP. KIT CONTAINS 22 FEET OF BLACK MG WIRE, 22 FEET OF TAN MG WIRE, 20 FEET OF FLEXIBLE CONDUIT, AND TWO 7/8" CONNECTORS.	1	0
		0 - 0 - TANK STRAP TANK STRAP - USED FOR TANK FIRE SUPPRESSION.	9	0
		0 - 0 - TFS-UCTANKBRACKET TANK BRACKET FOR FIRE SYSTEM TANK INSTALLATION IN UTILITY CABINETS, TANK FIRE SUPPRESSION.	3	0
		0 - 0 - WK-BB3952-000 DISCHARGE ADAPTER, TANK FIRE SUPPRESSION.	3	0
		34 - 34 - A0034331 24VDC SINGLE ACTION MANUAL ACTUATION DEVICE (PUSH/PULL STATION) WITH PROTECTIVE COVER, ONE (1) NORMALLY OPEN CONTACT, RED COLOR.	1	0

TYPE	SIZE	VOLTAGE	GAS VALVE SIZING		GAS VALVE DIMENSIONS							INSTALLATION	PART NUMBERS			
			MIN. INLET PRESSURE (0 IN.W.C.)	MAX. INLET PRESSURE (138 IN.W.C.)	FLOW AT 1 IN.W.C. DROP NATURAL GAS BTU/HR	FLOW AT 1 IN.W.C. DROP PROPANE BTU/HR	DIM "A"	DIM "B"	DIM "C"	DIM "D"	DIM "E"		DIM "G"	MOUNTING ORIENTATION	GAS VALVE PART NUMBER	STRAINER PART NUMBER
ELECTRICAL	2"	120 VAC	0 PSI	5 PSI	2,940,500	1,908,048	7-5/8"	6-3/8"	7-1/4"	7-13/16"	15-5/8"	13-15/16"	HORIZONTAL/VERTICAL	8214260	4417668	

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 BTU CONSUMPTION AS WELL AS PRESSURE RATING SPECIFIC GRAVITY OF NATURAL GAS = 0.64, SPECIFIC GRAVITY OF LP = 1.52.

CALCULATIONS
 TO CALCULATE GAS FLOW FOR OTHER THAN 1 IN.W.C. PRESSURE DROP
 NEW BTU/HR = (BTU/HR AT 1 IN.W.C. PRESSURE DROP) X NEW PRESSURE DROP
 TO CALCULATE GAS FLOW FOR OTHER THAN 0.64 SPECIFIC GRAVITY
 NEW BTU/HR = (BTU/HR AT 0.64) X (0.64 / NEW SPECIFIC GRAVITY)^{1.5}



REVISIONS	
NO.	DATE

ADVANCED HOOD SYSTEMS
 Advanced Hood Systems, LLC
 FL PHONE: FAX: 53027074 EMAIL: info@advancedhoodsystems.com

**Windward ARC
 Kitchen & Bar
 Nassau, Bahamas**



INTERNATIONAL INC.
 2055 W 73rd Street, Miami, FL 33016
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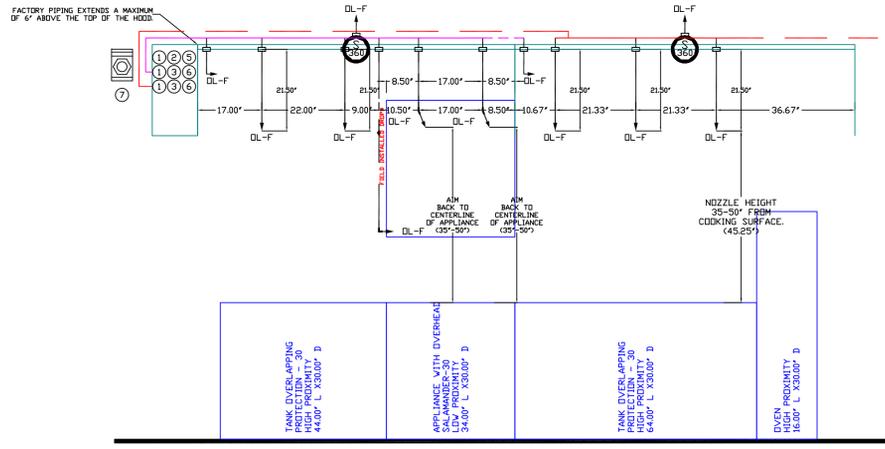
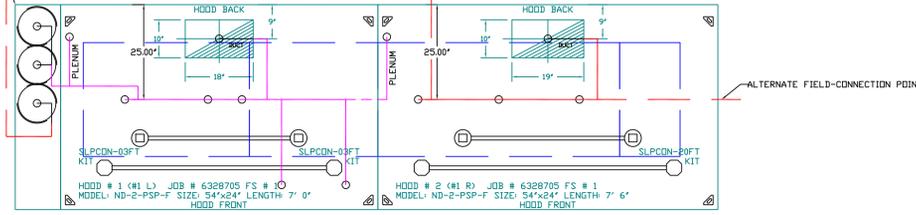
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Date
April 20, 2025
 Drawn By
Dayne Gauntlett
 Scale
NTS

Sheet
FS-6.2

Windward ARC Kitchen - Bahamas
 Hialeah, FL,
 DATE: 3/11/2024
 DWG.#: 6328705
 DRAWN BY: Jseward
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING
 SHEET NO. 2

SYSTEM REQUIRES A MINIMUM OF 7 FT OF EQUIVALENT PIPE LENGTH BETWEEN TANK AND NEAREST APPLIANCE NOZZLE FOR MOST APPLIANCES. EACH 90 DEGREE ELBOW ADDS 1.3 FT OF EQUIVALENT LENGTH. SEE MANUAL FOR DETAILS.



- NOTES
- FIELD PIPE DROPS AS SHOWN
 - PIPING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS.
 - FIELD INSTALLED DROP: FACTORY WILL PROVIDE QTY 2 60IN LONG PIECES 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 SHELVING, SALAMANDERS, ETC.
 - OVERLAPPING COVERAGE SHALL NOT BE USED ON ANY APPLIANCE WITH AN OBSTRUCTION.
 - IF APPLICABLE, EXTENDED PRE-PIPED 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.
 - DL-F NOZZLE PART NUMBER REPLACES 3070-3/8H-10-SS

JOB #: 6328705
 JOB NAME: WINDWARD ARC KITCHEN - BAHAMAS.
 SYSTEM SIZE: TANK-SP-3 DESIGN FP: 53, MAXIMUM FP: 60.
 HOOD # 1 7' 0.00" LONG x 54" WIDE x 24" HIGH.
 RISER # 1 SIZE: 10" x 18".
 HOOD # 1 METAL BLOW-OFF CAPS INCLUDED.
 HOOD # 2 7' 6.00" LONG x 54" WIDE x 24" HIGH.
 RISER # 1 SIZE: 10" x 18".
 HOOD # 2 METAL BLOW-OFF CAPS INCLUDED.

- LEGEND - FIRE CABINET TANK SYSTEM
- 1 4 GALLON TANK.
 - 2 PRIMARY ACTUATOR RELEASE.
 - 3 SECONDARY ACTUATOR RELEASE.
 - 4 PRESSURE SUPERVISION SWITCH.
 - 5 PRIMARY HOSE ASSEMBLY.
 - 6 SECONDARY HOSE ASSEMBLY.
 - 7 REMOTE MANUAL ACTUATION DEVICE.

INCLUDES FIELD INSTALLATION AND HOOKUP DURING NORMAL BUSINESS HOURS BY CERTIFIED INSTALLERS ONLY IN THE LOCATION NOTED ABOVE. TWO SITE VISITS ONLY (ONE VISIT TO SET PULL STATION & SYSTEM HOOKUP AND ONE VISIT FOR ONE TEST). ADDITIONAL VISITS WILL RESULT IN ADDITIONAL CHARGES. (ONE MECHANICAL OR ELECTRICAL GAS VALVE PER SYSTEM AT A MAXIMUM SIZE OF 2" PERMIT AND SYSTEM TEST. EXCLUDES UNION LABOR & PREVAILING WAGE (LABOR & WAGES WILL BE ADDED IF APPLICABLE). GAS VALVE INSTALLATION, ELECTRICAL HOOKUP AND CONNECTIONS, HANGING OF FIRE CABINET, SHUNT TRIP, HANDHELD EXTINGUISHER(S), ON-SITE RE-PIPING DUE TO EQUIPMENT LAYOUT CHANGES.

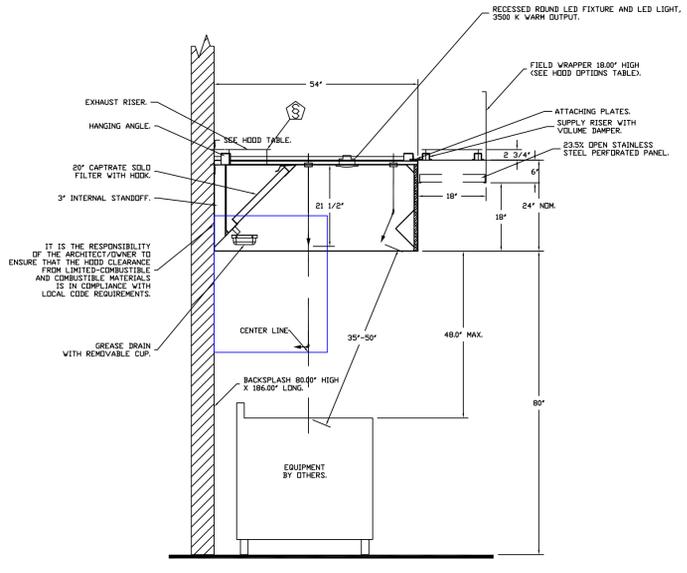
REVISIONS	
DESCRIPTION	DATE

ADVANCED HOOD SYSTEMS
 HOOD SYSTEMS, LLC
 ... FL PHONE: FAX: 9102275974 EMAIL: cshawn@advancedhoodsystems.com

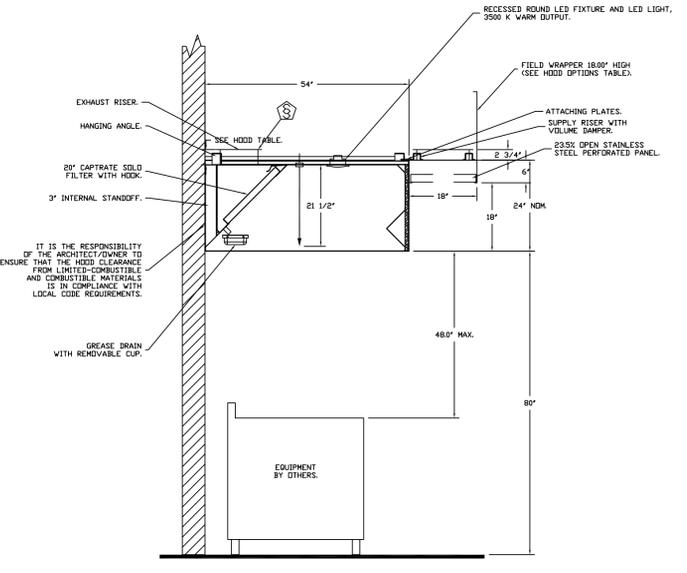
**Windward ARC
 Kitchen & Bar
 Nassau, Bahamas**



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



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



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

Windward ARC Kitchen - Bahamas
 Hialeah, FL

DATE: 3/11/2024
 DWG.#: 6328705
 DRAWN BY: jseward

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

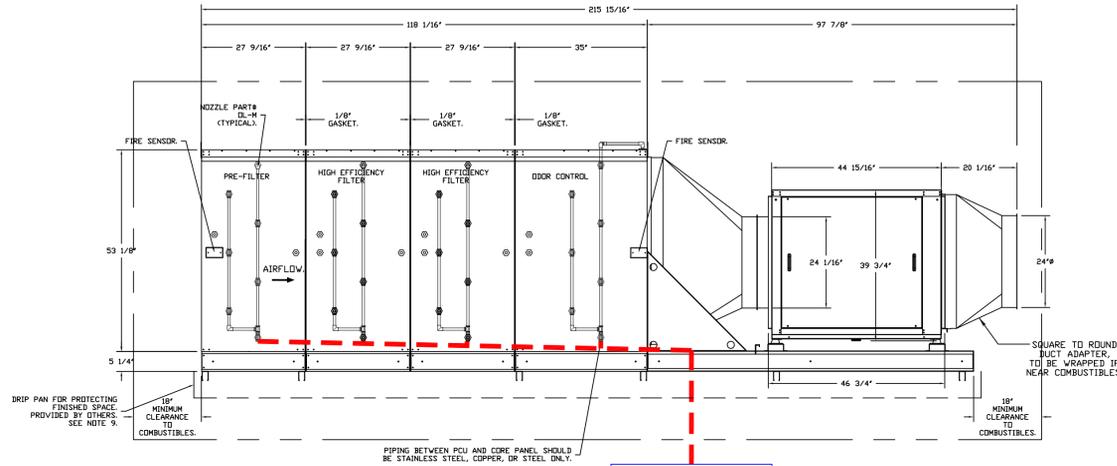
SHEET NO. 3

No.	Revision/Issue	Date
4	Connection to #44, & Change to #88, 88.1	2-19-24
5	Added MEP & Hood Shops	3-12-24
6	Moved Bev Table, adjusted hot line. Added Chef Desk.	4-4-25
7	Changed #9 Refrigerators, moved sink #117	4-20-25

Date
April 20, 2025
 Drawn By
Dayne Gauntlett
 Scale
NTS

Sheet
FS-6.3

POLLUTION CONTROL UNIT FIRE SYSTEM
 FAN #2 AH-SIF243D-HESS-02762 - EXHAUST FAN (PCU-1) - POLLUTION CONTROL UNIT WITH CORE PROTECTION FIRE SYSTEM INSTALLED. INCLUDES STEEL PRE-FILTER MODULE, HIGH EFFICIENCY MERV 15 FILTER MODULE, AND ODOR CONTROL MODULE PREPPED WITH 25 0L-M NOZZLES AND INCLUDES DOWNSTREAM PROTECTION. ELECTRIC FIRE DETECTOR AND NOZZLES ARE INCLUDED.



— FIELD PIPING

SQUARE TO ROUND DUCT ADAPTER TO BE WRAPPED IF NEAR COMBUSTIBLES.

PCU CORE WATER FLOW SUMMARY			
	PIPE DIAMETER	MINIMUM FLOW RATE (GPM)	PRESSURE DROP (PSI)
Field Piping (Wall Mount Panel to PCU)	1.5	43	6.89
PCU Internal Piping	0.375	43	20

TOTAL SYSTEM INLET REQUIREMENTS		
	MINIMUM FLOW RATE (GPM)	MINIMUM PRESSURE (PSI)
TOTAL CORE INLET REQUIREMENTS	43	26.89

* OPERATING PRESSURE RANGE AT CORE PANEL GAUGE IS 26.89 TO 70 PSI. MAXIMUM STATIC PRESSURE IS 125 PSI.

CORE PRESSURE LOSS
 WALL MOUNT PANEL TO PCU 1.5" FIELD PIPING
 6.89 PSI LOSS
 43 GPM

DRIP PAN FOR PROTECTING FINISHED SPACE PROVIDED BY OTHERS. SEE NOTE 9.
 18" MINIMUM CLEARANCE TO COMBUSTIBLES.

PIPING BETWEEN PCU AND CORE PANEL SHOULD BE STAINLESS STEEL, COPPER, OR STEEL ONLY.

REVISIONS		
NO.	DESCRIPTION	DATE

ADVANCE
HOOD SYSTEMS
 Advanced Hood Systems, LLC
 FL PHONE: FAX: 31227371 E-MAIL: info@advancedhoodsystems.com

Windward ARC Kitchen - Bahamas
 Hialeah, FL,
 DATE: 3/11/2024
 DWG.#: 6328705
 DRAWN BY: jseward
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

SHEET NO.
 4

**Windward ARC
 Kitchen & Bar
 Nassau, Bahamas**



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No.	Revision/Issue	Date
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Date
April 20, 2025
 Drawn By
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 Scale
NTS

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FS-6.4

EXHAUST FAN INFORMATION - JOB#6328705

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	WEIGHT (LBS)	SONES
2	PCU-1	1	AH-SIF24DD	ADVANCED HOOD	3987	2.500	1532	TEFC-PREMIUM	7.500	5.1250	3	208	20.5	2304	38.1

MUA FAN INFORMATION - JOB#6328705

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	NCA	MDCP	WEIGHT (LBS)	SONES
1	#1.2	1	AH-A2-20D	20MF-2-MOD	A2	1500	3190	0.6,60	1181	DDP-PREMIUM	1.500	0.9740	3	208	6.6	8.3A	15A	446	12.3

FAN #1 AH-A2-20D - SUPPLY FAN (8.2)
 1. UNTEMPERED SUPPLY UNIT WITH 20" MIXED FLOW DIRECT DRIVE FAN IN SIZE #2 HOUSING.
 2. INTAKE KEYS WITH CE FILTERS.
 3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT.
 4. DOWN DISCHARGE CONSTRUCTION FOR SIZE #2 UNTEMPERED DIRECT DRIVE AHUS.
 5. FULL CRATING FOR UNTEMPERED FANS FOR SHIPPING.
 6. HINGED DOUBLE WALL INSULATED BODK ASSEMBLY (BURNER/BLOWER SECTION).
 7. 2 YEAR PARTS WARRANTY.

NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN ANCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRASTICALLY 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".

FAN OPTIONS

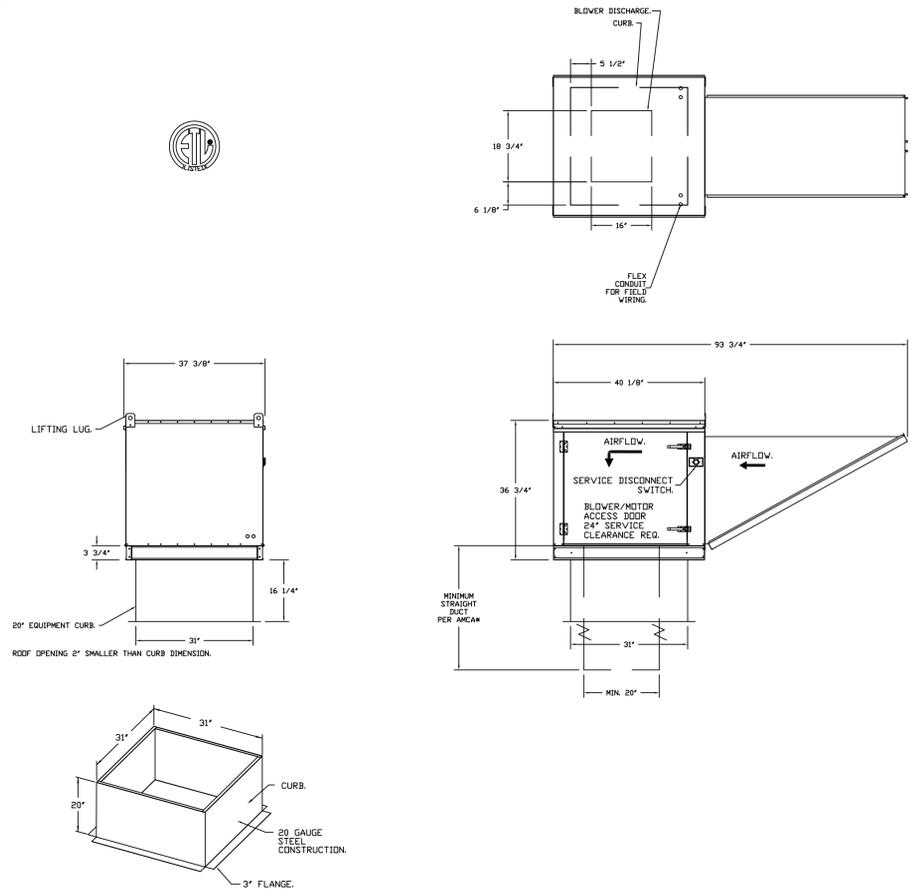
FAN UNIT NO	TAG	QTY	DESCRIPTION
1	#1.2	1	SIZE 2 UNTEMPERED COMMERCIAL DOWN DISCHARGE FOR DIRECT DRIVE AHUS
		1	FULL CRATING FOR UNTEMPERED FANS
2	PCU-1	1	2 YEAR PARTS WARRANTY
		1	SIF 24" SS LOW SP STRAIGHT DISCHARGE- SQUARE TO ROUND DISCHARGE ADAPTER
		1	SIF24 - INLET - STANDARD 24" DUCT CONNECTION
		1	PCU-SIZE 5 SIF-24 HESS
		1	OPPOSITE SIDE CONTROLS- SIF
		1	FULL CRATING FOR EXHAUST FANS
		1	POLLUTION CONTROL UNIT WITH PREFILTER, DUAL HIGH EFFICIENCY, AND DDOOR CONTROL FILTERS WITH INSTALLED ELECTRICAL DETECTION SYSTEM. SIZE 5

FAN ACCESSORIES

FAN UNIT NO	TAG	EXHAUST				SUPPLY		
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1	#1.2							
2	PCU-1							

CURB ASSEMBLIES

NO	ON FAN	TAG	WEIGHT	ITEM	SIZE
1	#1	#1.2	42 LBS	CURB	31.000"W X 31.000"L X 20.000"H



REVISIONS		
NO.	DESCRIPTION	DATE

ADVANCED HOOD SYSTEMS
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Windward ARC Kitchen - Bahamas
 HiLeah, FL,

DATE: 3/11/2024
 DWG.#: 6328705
 DRAWN BY: jseward
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

SHEET NO. 5

**Windward ARC
 Kitchen & Bar
 Nassau, Bahamas**

uni-source SUPPLY
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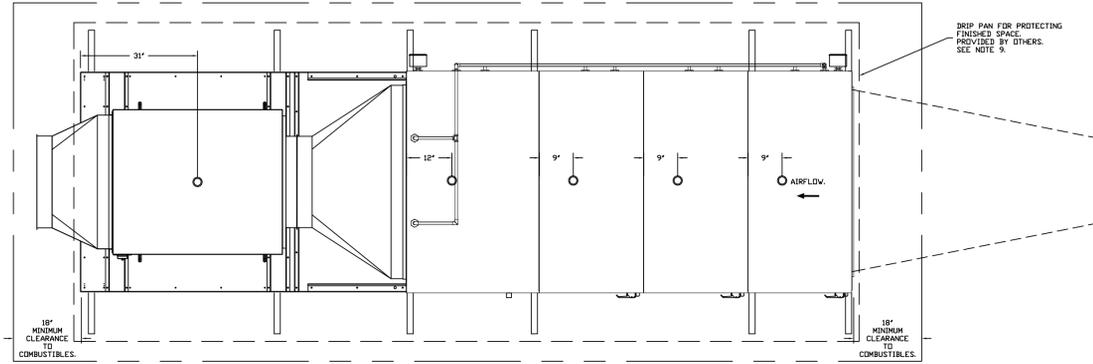
No.	Revision/Issue	Date
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Date
April 20, 2025
 Drawn By
Dayne Gauntlett
 Scale
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FS-6.5

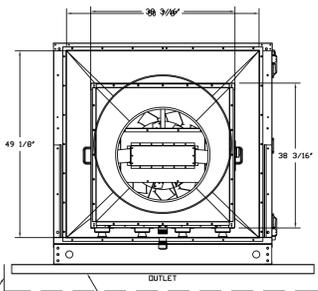
DESCRIPTION:
 FAN #2 AH-SIF24SD-HSS-UL762 - EXHAUST FAN (PCU-D) - POLLUTION CONTROL UNIT WITH COKE PROTECTION FIRE SYSTEM INSTALLED. INCLUDES STEEL FIRE FILTER MODULE, HIGH EFFICIENCY MERV 15 FILTER MODULE, AND DOOR CONTROL MODULE. EQUIPPED WITH 20 1/2" NOZZLES AND INCLUDES DOWNSTREAM PROTECTION. ELECTRIC FIRE DETECTOR AND NOZZLES ARE INCLUDED.

PCU FILTER SPECIFICATIONS					
DESIGN CFM - 3987					
MODULE	FILTER TYPE	FILTER EFFICIENCY	QTY	SIZE	SPICLEAND (In. WC)
1	CAPTRATE SOLD	MERV 8	12	20X25X2	0.159
2	HIGH EFFICIENCY	MERV 15	12	20X25X4	0.105
3	HIGH EFFICIENCY	MERV 15	12	20X25X4	0.105
4	DC 100% CARBON	N/A	12	20X25X4	0.300
					0.669

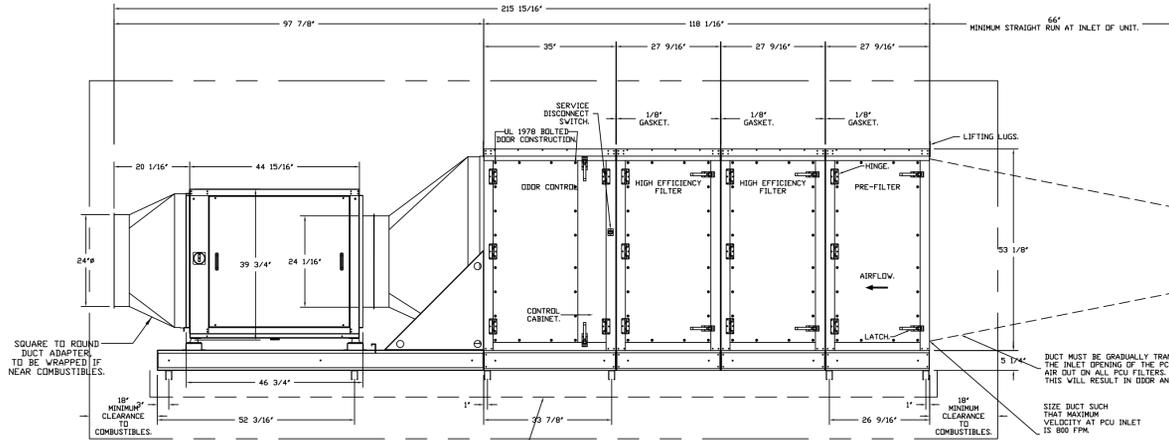


INLET NOTES:
 1. LENGTH OF STRAIGHT DUCT ON INLET OF PCU TO BE 3 TIMES THE EQUIVALENT DUCT DIAMETER TO AVOID SYSTEM EFFECT.
 2. MAX INLET DUCT VELOCITY TO BE 800 FPM INTO THE PCU. DUCTWORK SHOULD BE SIZED APPROPRIATELY.
 3. DUCT MUST BE GRADUALLY TRANSITIONED TO THE INLET OPENING OF THE PCU TO SPREAD AIR OUT ON ALL PCU FILTERS. FAILURE TO DO THIS WILL RESULT IN OODR AND SMOKE BYPASS.
 -A SERVICE PLATFORM MUST BE INSTALLED ON THE FILTER SIDE OF THE UNIT FOR PROPER FILTER MAINTENANCE.
 -THE PLATFORM MUST BE THE SAME LENGTH AS THE PCU AND AT LEAST 3 FEET WIDE.
 -THE PLATFORM MUST BE STRUCTURALLY SUPPORTED BY THE BUILDING.
 -THE PLATFORM MUST BE DESIGNED TO PROPERLY SUPPORT THE WEIGHT OF ALL PCU FILTERS AND MAINTENANCE PERSONNEL.
 -HANDRAILS MUST BE INSTALLED ON THE SERVICE PLATFORM TO PROTECT MAINTENANCE PERSONNEL.

FAN OPTIONS:
 - SIF 24- SS LOW SP. STRAIGHT DISCHARGE - SQUARE TO ROUND DISCHARGE ADAPTER
 - SIF24 - INLET - STANDARD 24" DUCT CONNECTION
 - PCU-SIZE 5 SIF-24 HESS
 - OPPOSITE SIDE CONTROLS- SIF
 - FULL CRATING FOR EXHAUST FANS
 - POLLUTION CONTROL UNIT WITH PRE-FILTER, DUAL HIGH EFFICIENCY, AND DOOR CONTROL, FILTERS WITH INSTALLED ELECTRICAL DETECTION SYSTEM, SIZE 3
 - 2 YEAR PARTS WARRANTY



DROP PAN FOR PROTECTING FINISHED SPACE PROVIDED BY OTHERS. SEE NOTE 9.



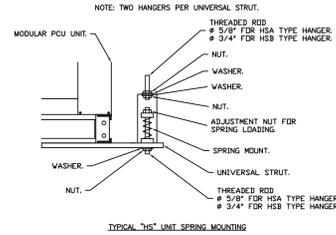
MINIMUM DIAMETER OF 20" OR EQUIVALENT RECTANGULAR AREA AT BEGINNING OF STRAIGHT RUN. MAXIMUM DUCT VELOCITY AT BEGINNING OF TRANSITION SHOULD BE 1500 FPM.

DUCT MUST BE GRADUALLY TRANSITIONED TO THE INLET OPENING OF THE PCU TO SPREAD AIR OUT ON ALL PCU FILTERS. FAILURE TO DO THIS WILL RESULT IN OODR AND SMOKE BYPASS.
 SIZE DUCT SUCH THAT MAXIMUM VELOCITY AT PCU INLET IS 800 FPM.
 DUCT SHOULD TRANSITION TO 48" HIGH X 47 3/4" WIDE FINAL DIMENSION AT INLET. FULLY WELD DUCT TO INLET PLATE.

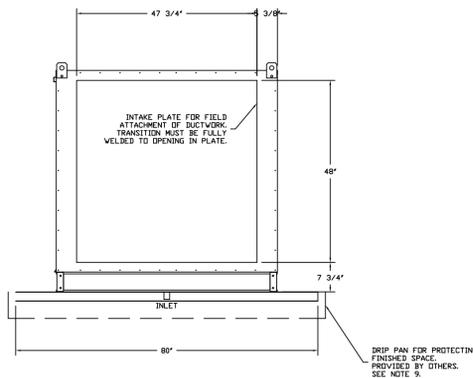
- NOTES:
- ALL DIMENSIONS ARE NOMINAL AND GIVEN IN INCHES.
 - C/US UL710 LISTED FOR GREASE DUCT INSTALLATION.
 - UL762 RATED DIRECT DRIVE SQUARE IN-LINE FAN WITH 24"X75" HIGH EFFICIENCY MIXED FLOW WHEEL.
 - WHEN USED IN KITCHEN GREASE DUCT, UNIT MUST BE INSTALLED DOWNSTREAM OF A LISTED HOOD ASSEMBLY OF A UL710 LISTED HOOD ASSEMBLY OR A NFPA 96 COMPLIANT HOOD AS LONG AS IT IS INSTALLED WITH A FIRE SUPPRESSION SYSTEM THAT IS INTERLOCKED WITH THE NFPA 96 COMPLIANT HOOD FIRE SYSTEM.
 - CLEARANCE ON FILTER ACCESS SIDE OF THE PCU SHOULD BE A MINIMUM OF 36" FOR PROPER SERVICE OF THE UNIT. ALL OTHER SIDES SHOULD FOLLOW CLEARANCE TO COMBUSTIBLE GUIDELINES FOR CODE.
 - UNIT CONTAINS PRESSURE MONITORING SWITCH. REFER TO ELECTRICAL SCHEMATIC OR OPERATION MANUAL FOR MORE INFORMATION.
 - 1.5" NPT DRAIN SUPPLIED IN EACH MODULE. BASE CONNECT INDIVIDUAL DRAINS TO A COMMON 3" DRAIN AND ROUTE TO GREASE INTERCEPTOR.
 - FIRE SYSTEM TO BE INSTALLED INDOORS OR IN A WEATHERTIGHT ENCLOSURE, MAINTAINED BETWEEN 32" AND 120" F. THIS ENCLOSURE IS PROVIDED BY OTHERS.
 - WHEN THE PCU IS INSTALLED ABOVE OR NEAR A FINISHED SPACE, THE INSTALLING CONTRACTOR MUST PROTECT THE FINISHED SPACE TO PREVENT WATER DAMAGE IN THE EVENT OF A FIRE SYSTEM DISCHARGE OR WHEN REGULAR CLEANING IS PERFORMED ON THE UNIT.
 - POLLUTION CONTROL UNIT IS RATED FOR INDOOR USE WHEN INSTALLED IN ACCORDANCE WITH IMC 506.5.5.4, INCLUDING THE USE OF A FIRE RATED ENCLOSURE AS APPLICABLE.

PCU OPTIONS:
 - FULL CRATING FOR POLLUTION CONTROL UNITS FOR SHIPPING.
 - INDOOR HANGING BRACKETS FOR SIZE 3 PCU WITH 3 OR 4 MODULES AND USBI BLOWER. 6 PIECES OF UNI-STRUT, 80 INCHES LONG EACH. 2 HSB450 HANGING ISOLATORS PER UNI-STRUT INCLUDED. FOR USE WITH USBI BLOWERS.
 - POWHM WITH HMI SCREEN, BACK PLATE WITH LABEL, AIRLINES/ QUICK CONNECTS/ AIR PROBES, CONDUIT/ FITTINGS/WIRING HARNESS.
 - UNIVERSAL BALL VALVE SUPERVISION SWITCH KIT FOR 1.5" CP PIPE. INCLUDES BALL VALVE.
 - INTAKE PLATE FOR SIZE 3 PCU WITH 47 3/4" X 48" HOLE FOR DUCT CONNECTIONS FOR USE WITH CUSTOM DUCT FITMENT OR FIELD FITMENT.
 - UL 1978 BOLTED DOOR DESIGN FOR PCU DOORS. INCLUDES ONE NUTS AND BOLTS.

FAN #2 AH-SIF24SD-HSS-UL762 - EXHAUST FAN (PCU-D) - PCU #1
 MFG: SIF-24-SS-UL762-CP-SS
 FAN WEIGHT = 230#LBS
 PCU LOCATION: INDOOR (CONDITIONED SPACE).



PLEASE REFER TO ADDITIONAL INLET NOTES 1-3.



DROP PAN FOR PROTECTING FINISHED SPACE PROVIDED BY OTHERS. SEE NOTE 9.

REVISIONS	
NO.	DATE

ADVANCEEE
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Windward ARC Kitchen - Bahamas
 Hialeah, FL

DATE: 3/11/2024
 DWG.#: 6328705
 DRAWN BY: jseward
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

SHEET NO. 6

Windward ARC
 Kitchen & Bar
 Nassau, Bahamas

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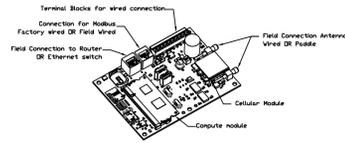
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No.	Revision/Issue	Date
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Date
April 20, 2025
 Drawn By
Dayne Gauntlett
 Scale
NTS

Sheet
FS-6.6

ELECTRICAL PACKAGE -- JOB#6328705												
NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	HP	VOLT	FLA	
1	1	DCV-1111	WALL MOUNT IN SS BOX	SS WALL MOUNT BOX	1 LIGHT 1 FAN	SMART CONTROLS DCV	#12	SUPPLY	3	1500	208	6.6
							PCU-1	EXHAUST	3	17500	208	20.5

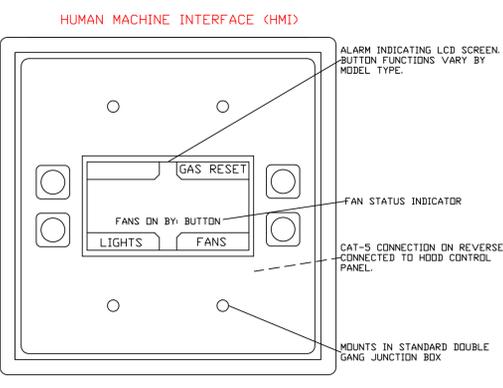
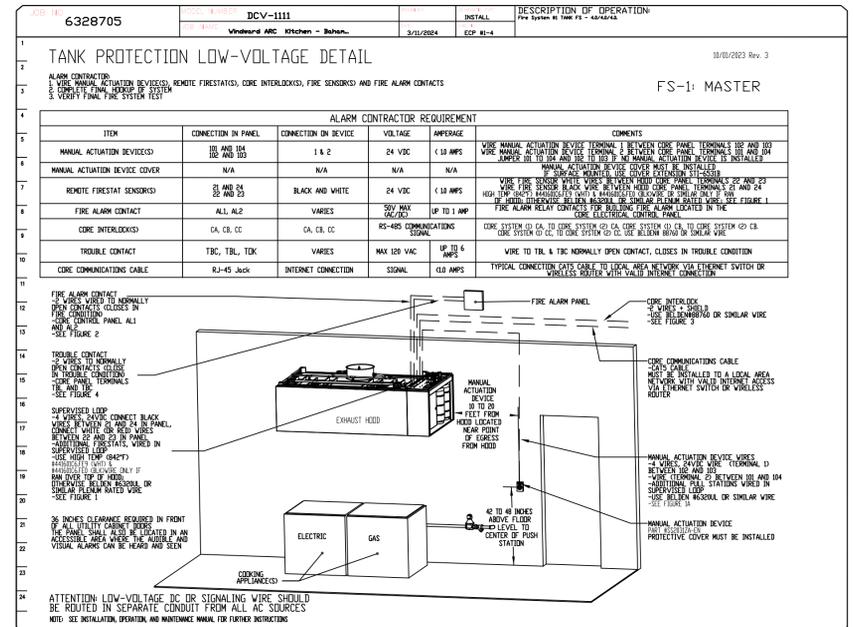
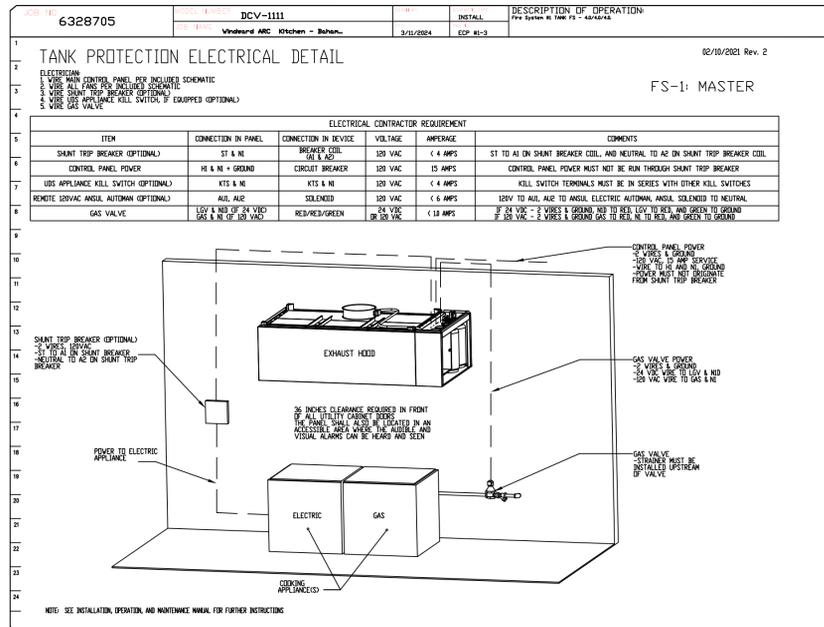
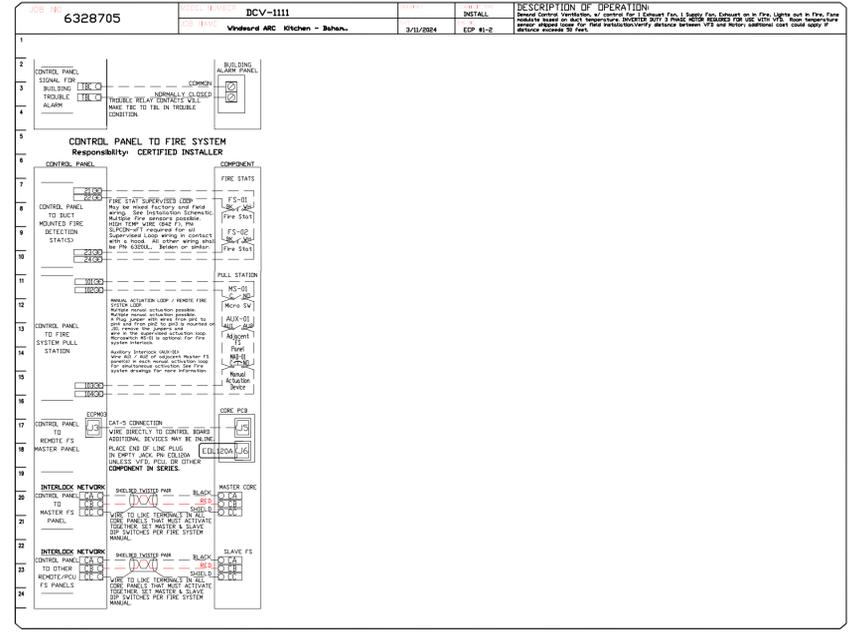
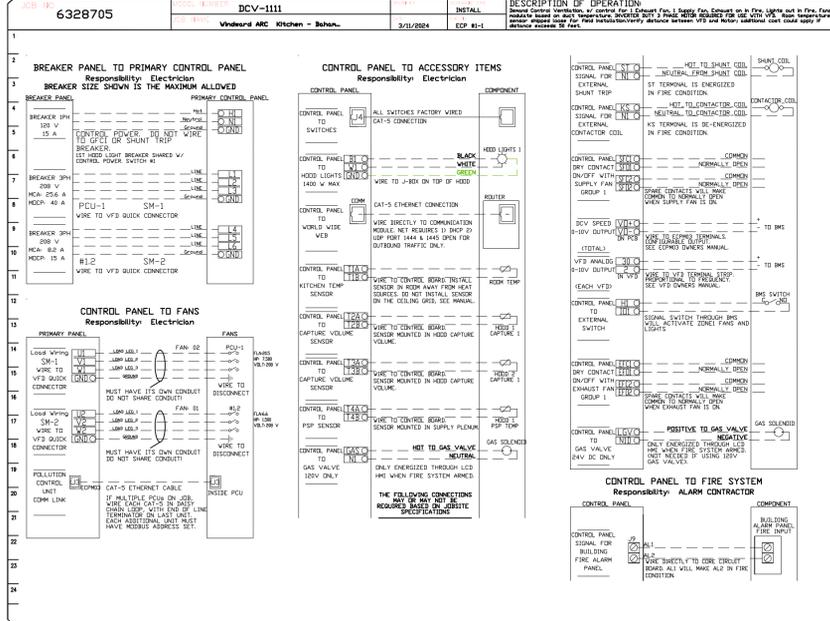


CASlink Monitor and Control

Head control panel to support communications to cloud-based Building Management System.
 Head Control Panel to allow cloud-based Building Management System to monitor real time parameters outlined as MONITOR in the points list.
 Head Control Panel to allow cloud-based Building Management System to control parameters outlined as CONTROL in the points list.
 Head Control Panel to allow cloud-based Building Management System to implement SYSTEM ECONOMIZER control strategies for fully integrated Building Management.

MONITORING AND CONTROL POINTS LIST

DCV Package	Function	DC Function	Function
Room Temperature	MONITOR	Room Temperature(s)	MONITOR
Duct Temperature(s)	MONITOR	Duct Temperature(s)	MONITOR
Water Discharge Temperature	MONITOR	Water Discharge Temperature	MONITOR
Kitchen RTU Discharge Temperature	MONITOR	Kitchen RTU Discharge Temperature	MONITOR
Fan Speed	MONITOR	Compressor Faults	MONITOR
Fan Amperage	MONITOR	Fan Faults	MONITOR
Fan Power	MONITOR	PCU Faults	MONITOR
RTU Faults	MONITOR	PCU Filter Clap Percentage	MONITOR
Compressor Faults	MONITOR	Fan Condition	MONITOR
Fan Condition	MONITOR	COSE Fire System	MONITOR
Fan Status	MONITOR	Building Presence	MONITOR
PCU Faults	MONITOR	Fane Status(s)	MONITOR & CONTROL
PCU Filter Clap Percentage	MONITOR	Light Status(s)	MONITOR & CONTROL
Fan Condition	MONITOR	COSE Fire System	MONITOR
Building Presence	MONITOR	Push Button	MONITOR & CONTROL
Prep Time Button	MONITOR & CONTROL		
Fane Button	MONITOR & CONTROL		
Light Button	MONITOR & CONTROL		
Push Button	MONITOR & CONTROL		



REVISIONS	
NO.	DESCRIPTION
1	ISSUED FOR PERMIT
2	ISSUED FOR CONSTRUCTION
3	ISSUED FOR CONSTRUCTION
4	ISSUED FOR CONSTRUCTION

DATE: 3/11/2024
 DWG.#: 6328705
 DRAWN BY: jseward
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

DATE: April 20, 2025
 DRAWN BY: Dayne Gauntlett
 SCALE: NTS

SHEET NO. 8

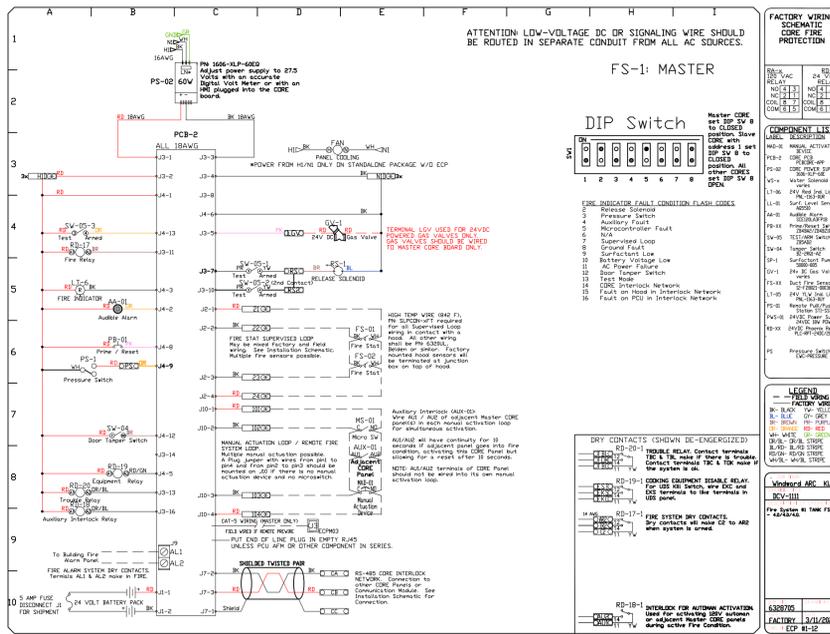
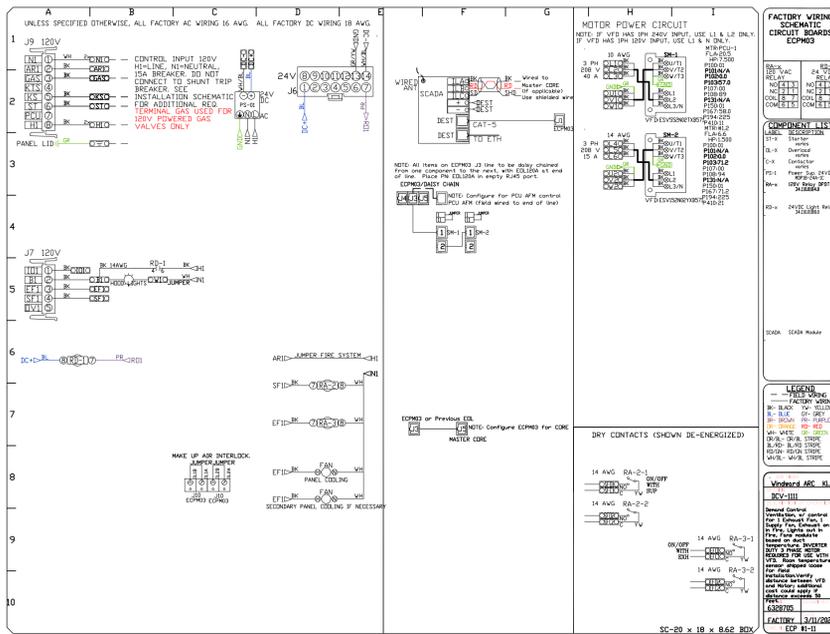
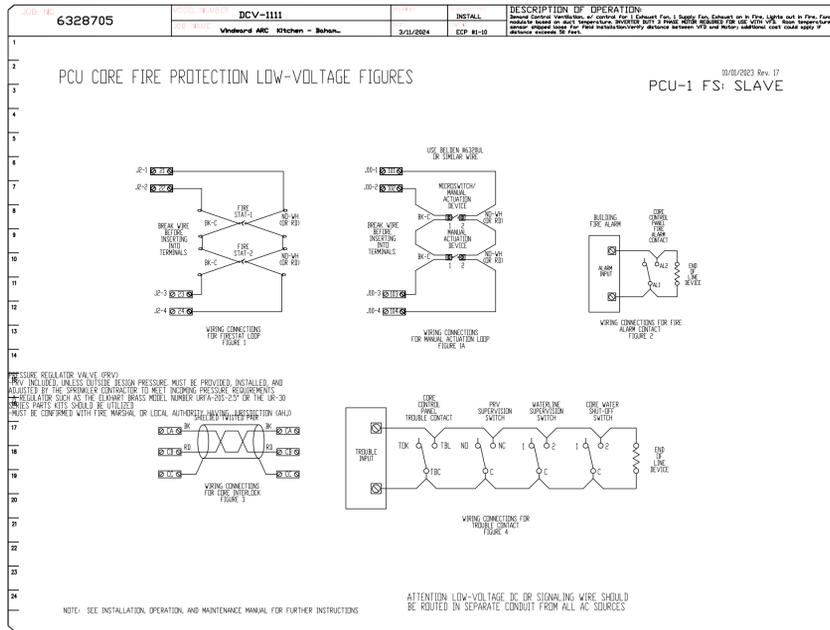
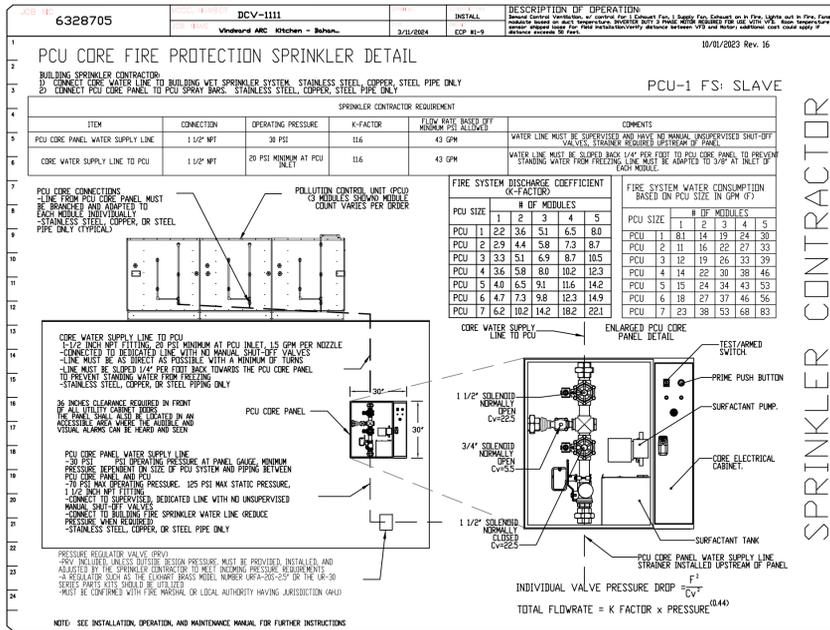
Windward ARC
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Sheet **FS-6.8**

Windward ARC Kitchen - Bahamas
 Hialeah, FL,



REVISIONS

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No.	Revision/Issue	Date

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DRAWN BY: jseward

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

MASTER DRAWING

SHEET NO. 10

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Kitchen & Bar
Nassau, Bahamas

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DRAWN BY: jseward

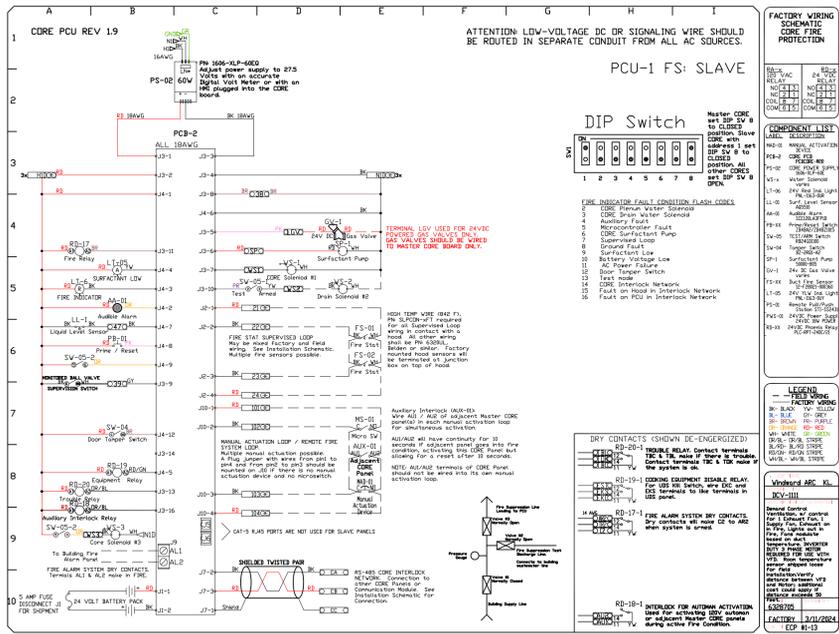
SCALE: 3/4" = 1'-0"

MASTER DRAWING

SHEET NO. 10

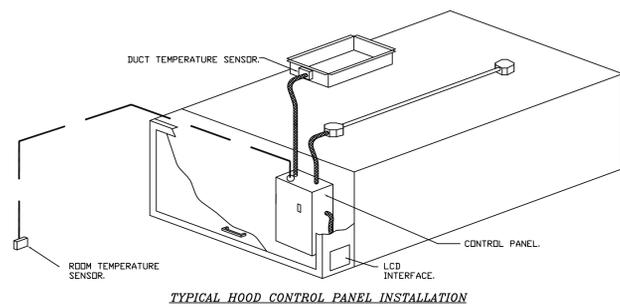
Date
April 20, 2025
 Drawn By
Dayne Gauntlett
 Scale
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FS-6.10



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 SENSORS. 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:
 - ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
 - INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
 - VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
 - AN ENERGY SAVINGS INDICATOR THAT UTILIZES MEASURED KWH FROM THE VFDs.



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.

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

ADVANCED HOOD SYSTEMS
Advanced Hood Systems, LLC
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Windward ARC Kitchen - Bahamas
Hialeah, FL

DATE: 3/11/2024
DWG.#: 6328705
DRAWN BY: Jseward
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 11

**Windward ARC
Kitchen & Bar
Nassau, Bahamas**

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

4	Connection to #44, & Change to #88, 88.1	2-19-24
5	Added MEP & Hood Shops	3-12-24
6	Moved Bev Table, adjusted hot line, Added Chef Desk	4-4-25
7	Changed #9 Refrigerators, moved sink #117	4-20-25
No.	Revision/Issue	Date

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April 20, 2025
Drawn By
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