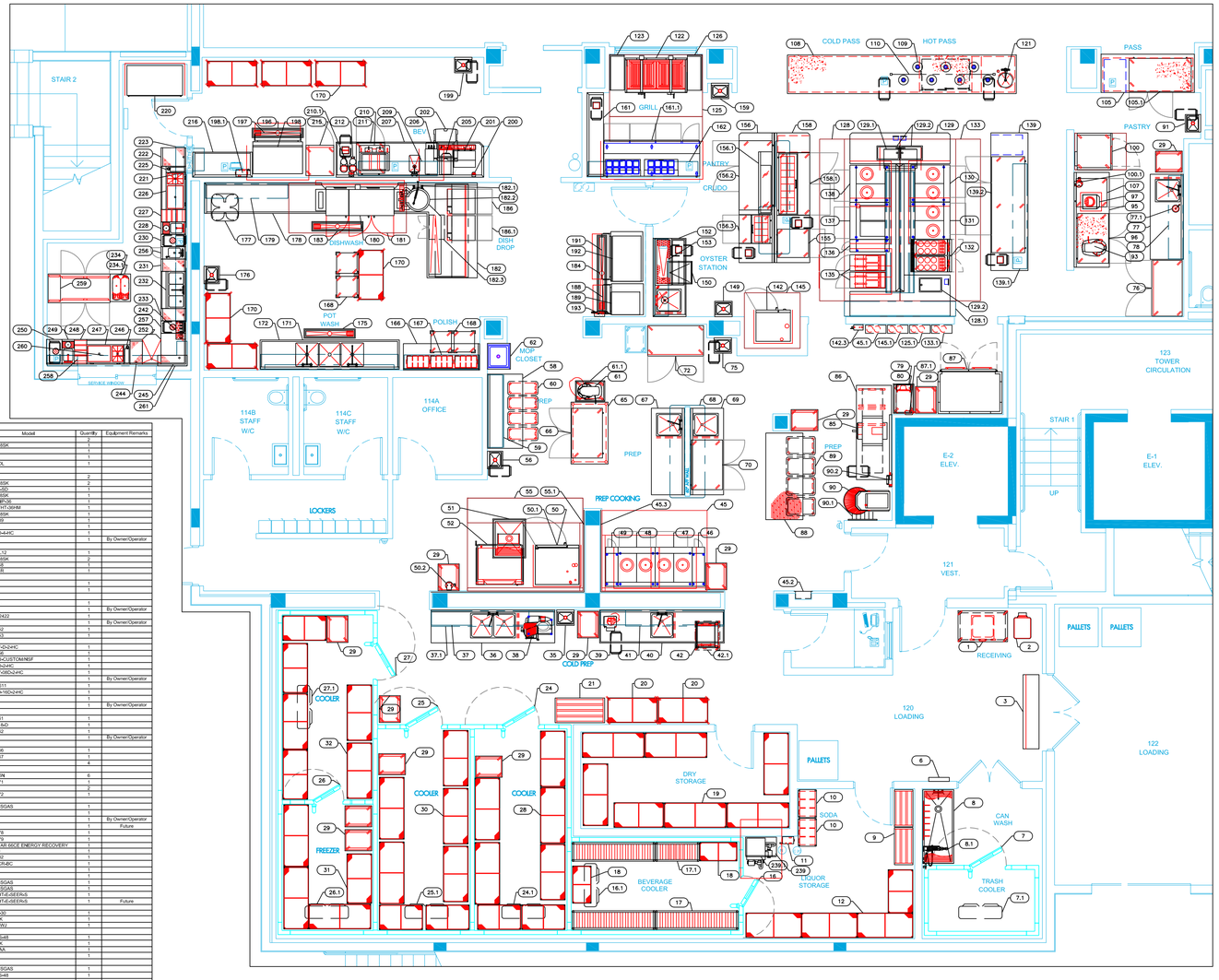


EQUIPMENT SCHEDULE

ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	Table, Mobile	Custom Fab	121Bb-1	1	
2	Receiving Scale	Detecto	EB-150-20S	1	
3	Air Curtain	Mars Air Systems	HV272-DJAJOB	1	
4-5	Spare Number				
6	Insect Trapper	Curtron	BL200	1	By Owner/Operator
7	Walk In cooler	Arctic Industries	CUSTOM/NBSF		
7.1	Walk In Cooler, Evaporator Coil	Coolfac	ADT030A0EK	1	
8	Can Wash Station	Custom Fab	121Bb-8	1	
8.1	Service Faucet	T&S Brass	B-0665-UBSTR	1	
8.1	Hose Reel	T&S Brass	B-7439	1	
9	Sumnage Rack	New Age	2001	2	
10	Bag N Box	Vendor	SODA BAG N BOX	2	By Vendor
11	Water Filtration System, for Fountain / Beverage Machines	OptiPure	ST-CH	1	
12	Shelving Unit, with Metal Post	NEXEL	PM24S48NI	3	
12a15	Spare Number				
16	walk in cooler	Arctic Industries	CUSTOM/NBSF	1	
17	Refrigerator / Freezer, Evaporator Coil	Coolfac	ADT130A0EK	1	
18	Sumnage Rack	New Age	1298	3	
17.1	Prep Storage Rack	New Age	1144ZT77	1	
18	Shelving Unit, with Metal Post	NEXEL	PM18S30TN	2	
19	Shelving Unit, with Metal Post	NEXEL	PM24S60IM	6	
20	Shelving Unit, with Metal Post	NEXEL	PM24S66IN	2	
21	Sumnage Rack	New Age	2009	1	
22-23	Spare Number				
24	walk in cooler	Arctic Industries	CUSTOM/NBSF	1	
24.1	Refrigerator / Freezer, Evaporator Coil	Coolfac	ADT130A0EK	1	
25	walk in cooler	Arctic Industries	CUSTOM/NBSF	1	
25.1	Refrigerator / Freezer, Evaporator Coil	Coolfac	ADT130A0EK	1	
26	Walk In Freezer	Arctic Industries	CUSTOM/NBSF	1	
26.1	Refrigerator / Freezer, Evaporator Coil	Coolfac	LET250BEK	1	By Owner/Operator
27	walk in cooler	Arctic Industries	CUSTOM/NBSF	1	
27.1	Refrigerator / Freezer, Evaporator Coil	Coolfac	ADT130A0EK	1	
28	Shelving Unit, with Metal Post	NEXEL	PM24S48TN	3	
29	Bun / Sheet Pan Rack	New Age	1331	12	
30	Shelving Unit, with Metal Post	NEXEL	PM24S48TN	3	
31	Shelving Unit, with Metal Post	NEXEL	PM24S60TN	3	
32	Shelving Unit, with Metal Post	NEXEL	PM24S48TN	3	
33a34	Spare Number				
35	Insect Strip	BMC Teddy	CSW-2S	1	
35.1	Soap and Towel Dispenser	Owner	CUSTOM	1	By Owner/Operator
36	Prep Table W/Sink	Custom Fab	121Bb-36	1	
36.1	Refill / Splash Mount Faucet	T&S Brass	B-0231	1	
37	Double Wall Shelf	Custom Fab	121Bb-37	1	
37.1	Wall Shelf	Custom Fab	121Bb-37.1	1	
38	Food Slicer, Electric	Edlund	#1135	1	By Owner/Operator
39	Food Processor, Benchtop / Countertop	Robot Coupe	CL52	1	By Owner/Operator
40	Prep Table W/Sink	Custom Fab	121Bb-40	1	
41	Refill / Splash Mount Faucet	T&S Brass	B-0231	1	
41	Double Wall Shelf	Custom Fab	121Bb-40	1	
42	Food Packaging Machine	Sammic	SG-0307	1	By Owner/Operator
42.1	Equipment Stand, Mobile	Custom Fab	121Bb-42.1	1	
43a44	Spare Number				
45	Exhaust Hood	Captive-Aire	HOOD-3509148	1	
45.1	Fire Suppression System	Captive-Aire	PIRE	1	
45.2	Hood Control Panel	Captive-Aire	CONTROL	1	
45.3	S/S Wall Panels	Custom Fab	S/S WALL PANELS	1	
46	Induction Range, Countertop	CookTek	8000	1	By Owner/Operator
47	36" Griddle, 2 French Hot Tops	Jade	JTRH-GHT-36HM	1	
48	HD Range, 36" 2 French Hot Tops	Jade	JTRH-GHT-36HM	1	
49	Spreader Cartridge	Jade	JTRH-12-SD	1	
49.1	Gas Connector Hose Kit	T&S Brass	HG-4E-485K	1	
50	Combi Oven, Electric	RATIONAL	SCI-201E	1	By Owner/Operator
50.1	Combi Oven, Electric	RATIONAL	6602/106.12	1	
50.2	Water Filtration System, for Fountain / Beverage Machines	OptiPure	ST-CH	1	
50.3	Water Hose	T&S Brass	WWHD-48	4	
51	Floor Trough	BMC Teddy	ASPT-12036-SGAS	1	
52	Tilting Skillet Braising Pan, Gas	Vulkan	VG40	1	
	Pantry Faucet	Vulkan	SGLT5-12NDL	1	
52.1	Gas Connector Hose Kit	T&S Brass	HG-4D-485K	1	
53a54	Spare Number				
55	Exhaust Hood	Captive-Aire	HOOD	1	
55.1	S/S Wall Panels	Custom Fab	S/S WALL PANELS	1	
56	Hand Sink	BMC Teddy	CSW-2S	1	
56.1	Hand Soap / Sanitizer Dispenser, Parts & Accessories	Owner	SOAP &TOWEL DISPENSER	1	By Owner/Operator
57	Spare Number				
58	work table	Custom Fab	121Bb-58	1	
59	Double wall shelf	Custom Fab	121Bb-59	1	
60	Ingredient Bin	Rubbermaid	FG360SSIBWHT	4	Future
61	Planetary Mixer	Hobart	HL200-1	1	Future
61.1	Equipment Stand, for Mixer / Slicer	New Age	99217	1	
62	Mop Sink Cabinet	Eagle Group	P1916-V/SCS	1	
63a64	Spare Number				
65	table, mobile	Custom Fab	121Bb-65	1	
66	Undercounter Refrigerator	True	TUC-48-HC	1	
67	Work Table, with Prep Sink(s)	Custom Fab	121Bb-67	1	
	Refill / Splash Mount Faucet	T&S Brass	B-0231	1	
68	overshelf	Custom Fab	121Bb-68	1	
69	Prep Table w/sink	Custom Fab	121Bb-69	1	
	Refill / Splash Mount Faucet	T&S Brass	B-0231	1	
70	Undercounter Refrigerator	True	TUC-48-HC	1	
71	Spare Number				
72	Reachin Refrigerator	True	T-49-HC	1	
73a74	Spare Number				
75	Hand Sink	BMC Teddy	CSW-2S	1	
75.1	Soap & towel Dispenser	Owner	-	1	By Owner/Operator
76	Reachin Dual Temp Cabinet	True	T-49DT-4-HC	1	
77	Work table w/ sink	Custom Fab	121Bb-77	1	
	Refill / Splash Mount Faucet	T&S Brass	B-0231	1	
77.1	Zipper Well	Pitcher	9341	1	
78	wall shelf	Custom Fab	121Bb-78	1	
79	Batch Freezer	Carpigiani	LB 1068 A	1	
80	Equipment Stand, for Mixer / Slicer	New Age	99217	1	
81a84	Spare Number				
85	Dough Sheeter	Gemini	STM1303	1	
86	Work table w/ slide	Custom Fab	121Bb-86	1	
87	Oven, Convection / Combination, Rack(s)	Alto-Shaam	CTP10-20ESTCEPL	1	
87.1	Power Booster System, for Steam Equipment	OptiPure	ST-CH	1	
88	wood block table	Custom Fab	121Bb-88	1	
88.1	double wall shelf	Custom Fab	121Bb-88.1	1	
89	Ingredient Bin	Rubbermaid	FG360SSIBWHT	4	Future
90	Mixer, Spiral Dough	Gemini	SDE-64130	1	
90.1	Mixer Accessory Rack	Custom Fab	121Bb-90.1	1	
90.2	Mixer Mixer	Gemini	SAMM200	1	
91	Hand Sink	BMC Teddy	CSW-2S	1	
91.1	Soap & Towel Dispenser	Owner	-	1	By Owner/Operator
92	Spare Number				
93	Planetary Mixer	Univex	SRM12+	1	By Owner/Operator
94	Spare Number				
95	Granite Top Table	Custom Fab	121Bb-95	1	
96	Undercounter Refrigerator	True	TUC-48-HC	1	
97	Induction Range, Countertop	CookTek	8000/1	1	By Owner/Operator
98	POS- Printer	Owner	-	1	By Owner/Operator
99	Spare Number				
100	Convection Oven / Proofer, Electric	MIWE	EC-IL 1626	1	
100.1	Water Filtration System, for Steam Equipment	OptiPure	ST-H-CR	1	
101-104	Spare Number				
105	Work Table, Stainless Steel Top	Custom Fab	121Bb-105	1	
105.1	Undercounter Refrigerator	True	TUC-60-24-HC	1	
106	Spare Number				
107	Reachin Undercounter Freezer	True	TUC-27F-D-24-HC	1	
108	Pass Counter	Custom Fab	121Bb-108	1	
108.1	Insect Flykx Catcher	Custom Fab	121Bb-108.1	1	
109	Decorative Lamp	Hatco	DL-72S	7	
110	Ticket Rail	Custom Fab	121Bb-110	1	
111	POS- Printer	Owner	-	1	By Owner/Operator
112-118	Spare Number				
119	POS- Pre Check Register	Owner	-	3	By Owner/Operator
120	POS- Pre Check Register	Owner	-	3	By Owner/Operator
121	Undercounter Hand sink	Elkay Foodservice	ELUH112FB	1	By GC
122	Charbroiler, Charcoal	Mibrasa	122	1	
123	Cutting Board	Custom Fab	121Bb-123	1	
124	Spare Number				
125	Exhaust Hood	Captive-Aire	HOOD-3509146	1	
125.1	Fire Suppression System	Captive-Aire	PIRE	1	
125.2	Hood Control Panel	Captive-Aire	CONTROL	1	
126	Work Counter	Custom Fab	121Bb-126	1	
127	Spare Number				
128	Exhaust Hood	Captive-Aire	HOOD	1	
128.1	Custom Fab	Custom Fab	121Bb-128.1	1	
129	Range Superstructure	Custom Fab	121Bb-129	1	
129.1	Salamander Broiler, Electric	Blodgett	SEMI-MOD-1	1	
129.2	Hot Food Well Unit, Drop-In, Electric	Wells	MOD-100TDAF	3	
130	HD Range, 36" 2 French Hot Tops	Jade	JTRH-GHT-36HM	1	
130.1	Gas Connector Hose Kit	T&S Brass	HG-4E-485K	1	
131	HD Range, 36" 2 French Hot Tops	Jade	JTRH-GHT-36HM	1	
131.1	Gas Connector Hose Kit	T&S Brass	HG-4E-485K	1	

EQUIPMENT SCHEDULE

ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
132	Pasta Cooker, Gas	Jade	JTRC-16	1	
132.1	Gas Connector Hose Kit	T&S Brass	HG-4D-485K	1	
133	Exhaust Hood	Captive-Aire	HOOD	1	
133.1	Fire Suppression System	Captive-Aire	PIRE	1	
133.2	Hood Control Panel	Captive-Aire	CONTROL	1	
134	Spare Number				
135	Gas Floor Fryer	Pitco	SG14RS	2	
135.1	Gas Connector Hose Kit	T&S Brass	HG-4D-485K	2	
136	Spreader Cartridge	Jade	JTRH-12-SD	1	
136.1	Gas Connector Hose Kit	T&S Brass	HG-4E-485K	1	
137	HD Range, 36" Plancha	Jade	JTRH-GHP-36HM	1	
138	HD Range, 36" 2 French Hot Tops	Jade	JTRH-GHT-36HM	1	
138.1	Gas Connector Hose Kit	T&S Brass	HG-4D-485K	1	
139	Overshelf, Cutting/Mounted Top	Custom Fab	121Bb-139	1	
139.1	Overshelf, Cutting/Mounted	Custom Fab	PCH-24	1	
139.2	Undercounter Refrigerator	True	TUC-60D-4-HC	1	
140	Wok-Plancha	Owner	-	1	By Owner/Operator
141	Spare Number				
142	Combi Oven, Electric	RATIONAL	6118106.12	1	
142.1	Gas Connector Hose Kit	T&S Brass	HG-4D-485K	2	
142.2	Water Hose	T&S Brass	WWHD-48	1	
142.3	Water Filtration System, for Fountain / Beverage Machines	OptiPure	ST-CH	1	
143-144	Spare Number				
145	Exhaust Hood	Captive-Aire	HOOD	1	
145.1	Fire Suppression System	Captive-Aire	PIRE	1	
146-148	Spare Number				
149	Hand Sink	BMC Teddy	CSW-2S	1	
149.1	Soap & towel dispenser	Owner	-	1	By Owner/Operator
150	Ice Bin / Ice Caddy , Mobile	BK Resources	BK-MBI-2422	1	
151	Pos-Printer	Owner	-	1	By Owner/Operator
152	Raw Bar Counter	Custom Fab	121Bb-152	1	
153	Work Table, Stainless Steel Top	Custom Fab	TKMS-3611	1	
153.1	Sandwich / Salad Preparation Refrigerator	True	TSSU-60-16D-2-HC	1	
154	Spare Number				
155	Reachin Undercounter Freezer	True	TUC-27F-D-24-HC	1	
156	Work Table, Stainless Steel Top	Custom Fab	121Bb-156	1	
156.1	Dbl(ply case, refrigerated surf	Yoshimasa	SARASU-CUSTOM/NSF	1	
156.2	Undercounter Refrigerator	True	TUC-48-D-24-HC	1	
156.3	Sandwich / Salad Preparation Refrigerator	True	TSSU-27-08D-2-HC	1	
157	POS-Printer	Owner	-	1	By Owner/Operator
158	Work Table, Stainless Steel Top	Custom Fab	TKMS-3611	1	
158.1	Sandwich / Salad Preparation Refrigerator	True	TSSU-60-16D-2-HC	1	
159	Hand Sink	BMC Teddy	CSW-2S	1	
159.1	Soap & Towel Dispenser	Owner	-	1	By Owner/Operator
160	Spare Number				
161	Work Table, Stainless Steel Top	Custom Fab	121Bb-161	1	
161.1	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	CRA93-16D	1	
162	wall shelf	Custom Fab	121Bb-162	1	
163	Pos-Printer	Owner	-	1	By Owner/Operator
164a165	Spare Number				
166	Polishing station	Custom Fab	121Bb-166	1	
167	wall shelf	Custom Fab	121Bb-167	1	
168	Rack Dolly	Metro	D2022N	4	
169	Spare Number				
170	Shelving Unit, with Metal Post	NEXEL	PM24S66IN	6	
171	Sink, (3) Three Compartment pot sink	Custom Fab	121Bb-171	1	
	Refill / Splash Mount Faucet	T&S Brass	B-0231	2	
172	wall shelf over sink	Custom Fab	121Bb-172	1	
173a174	Spare Number				
175	Floor Trough	BMC Teddy	FWR-48x18-SGAS	1	
176	Hand Sink	BMC Teddy	CSW-2S	1	
176.1	Soap & Towel Dispenser	Owner	-	1	By Owner/Operator
177	Bun Cart / Dolly	Metro	PKD114A	1	Future
178	Clean dishrack	Custom Fab	121Bb-178	1	
179	Wall shelf	Custom Fab	121Bb-179	1	
180	Dishwasher, Conveyor Type	Hobart	CLPS66E-STAR 66CE ENERGY RECOVERY	1	
181	Conveyor Hood	Captive-Aire	CAPCO	1	
182	DRI-SO	Custom Fab	121Bb-182	1	
182.1	Pre-Rinse Faucet Assembly	T&S Brass	B-0133-CPJBC	1	
182.2	Waste Collector	Selmon	S419	1	
182.3	Chemical Cabinet	Custom Fab	DR-CC	1	
183	Floor Trough	BMC Teddy	FWR-48x18-SGAS	1	
184	Floor Trough	BMC Teddy	FWR-48x18-SGAS	1	
186	Glasswasher	Jackson WWS	DELTA-HTxE-SE/ER/S	1	
186.1	Glasswasher	Jackson WWS	DELTA-HTxE-SE/ER/S	1	Future
187	Spare Number				
188	Ice Bin for Ice Machines	Follett	SI1000S-SD	1	
188.1	Scoop Holder	San Jamar	SB2000BK	1	
189	Ice Planer	Hoshizaki	P-130UNHJ	1	
190	Spare Number				
191	Ice Bin for Ice Machines	Follett	SI1300S-48	1	
191.1	Scoop Holder	San Jamar	SB2000BK	1	
192	Ice Maker, Cube/Style	Hoshizaki	B0620SAA	1	
193	Water Filtration System, for Ice Machines	OptiPure	ST-IN-27	1	
194-196	Spare Number				
196	Floor Trough	BMC Teddy	FWR-48x18-SGAS	1	
197	Ice Bin for Ice Machines	Follett	SI1300S-48	1	
197.1	Scoop Holder	San Jamar	SB2000BK	1	
198	Ice Maker, Cube/Style	Hoshizaki	KMD-2000SWJ3	1	
198.1	Water Filtration System, for Ice Machines	OptiPure	ST-IN-3	1	
199	Hand Sink	BMC Teddy	CSW-2S	1	
199.1	Soap & towel dispenser	Owner	-	1	By Owner/Operator
200	Water Filtration System, for Multiple Applications	OptiPure	QT2+MP	1	
201	Coffee Brewer	FETCO	CBS-52H-20	1	By Vendor
	Coffee Dispenser	FETCO	D450	2	
202	Ice Bin / Ice Caddy , Mobile	Cambro	ICS125L110	1	
203-204	Spare Number				
205	Iced Tea Brewer	FETCO	TBS-2121XTS	1	By Vendor
206	Water Dispensing System	Cornelius	CR-1	1	
207	Beverage counter	Custom Fab	121Bb-207	1	
208	Pos- printer	Owner	-	1	By Owner/Operator
209	Wall shelf	Custom Fab	121Bb-209	1	
210	Espresso Cappucino Machine	Nuova Simonelli	Aurelia II	1	By Vendor
210.1	Water Filtration System, for Espresso & Tea Machines	OptiPure	ST-3-CJP0	1	By Vendor
211	Undercounter Refrigerator	True	TUC-27-HC	1	
212	Coffee Grinder	Mahlkoenig	SUPER JOLLYA	2	By Vendor
213-214	Spare Number				
215	Reachin Refrigerator	True	T-23-HC	1	
216	Work Table	Custom Fab	121Bb-216	1	
217	Spare Number				
218	POS Pre Check Printer	Owner	CUSTOM	1	By Owner/Operator
219	POS Pre Check Printer	Owner	CUSTOM	1	By Owner/Operator
220	Reachin Refrigerator	True	T5D-47-HC	1	
221	Wall Shelf, Bracketless	Custom Fab	121Bb-221	1	
222	Drainboard	Glastender	SDCB-184-D	1	
223	S/S Bartop	Custom Fab	121Bb-223	1	
224	Spare Number				
225	Soda Gun Holder & Tubing Chase	Glastender	SHA-6	1	
225.1	Soda Gun & carbonator	Vendor	CUSTOM	1	By Vendor
226	Ice Bin with Bottle Wells	Glastender	CBA-36L-CP10	1	
227	Bottle Display	Glastender	EBC-12S	1	
228	Undertstar Mixology Sink Unit	Glastender	MRS-12	1	By Owner/Operator
229	POS Printer	Owner	CUSTOM	1	By Owner/Operator
230	Undertstar Add-On Unit	Glastender	DWB-12	1	
231	Drainboard	Glastender	DBCB-124-D	1	
232	Undertstar Sink Units	Glastender	TSA-36-S	1	
233	Drainboard	Glastender	DBCB-124-D	1	
234	Frozen Drink Machine, Non-Carbonated, Bowl Type	SUNN	SM500/3S13	1	By Vendor
234.1	Custom Fab	Custom Fab	121Bb-234.1	1	
235-238	Spare Number				
239	Draft Beer System Power Pack	Micro Matic	MM-PS1325PK(2)HC	1	
	Draft Beer System Parts	Micro Matic	PROMAX-1	6	
	Draft Beer System Parts	Micro Matic	PROMAX-1	4	
239.1	Draft Beer System Power Pack	Micro Matic	MM-PS1325-WC	1	
241	Spare Number				
242	Draft Beer / Wine Dispensing Tower	Micro Matic	KROWS45SSKR	1	
243	Spare Number				
244	Drainboard	Glastender	DBCB-124-D	1	
245	Corner Angle Filler	Glastender	IFC-24-SR	1	
246	Soda Gun Holder & Tubing Chase	Glastender	SHA-6	1	
246.1	Soda Gun & carbonator	Vendor	-	1	By Vendor
247	Ice Bin with Bottle Wells	Glastender	CBA-36L-CP10	1	
248	Bottle Display	Glastender	EBA-12S	1	
249	Undertstar Mixology Sink Unit	Glastender	MRS-12	1	
250	Undertstar Add-On Unit	Glastender	DWB-12R	1	
251	POS - Printer	Owner	-	1	By Owner/Operator
252	Island Goods Stand	Glastender	IKB-18	1	
254-256	Spare Number				
256	Hand Sink	Glastender	DHSB-12	1	
257	Undertstar Add-On Unit	Glastender	DWB-12	1	
	Waste Basket	Rubbermaid	3300097	1	
258	wall shelf	Custom Fab	121Bb-258	1	
259	Back Bar Cabinet, Refrigerated, Pass-Thru	Glastender	CPT1800	1	
260	S/s bartop	Custom Fab	121Bb-260	1	
261	Insect Trapper	Curtron	BL200	1	By Owner/Operator
262	Spare Number				

Original Layout by Next Step Design

EQUIPMENT LAYOUT

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

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

BAHA MAR

uni-source SUPPLY
INTERNATIONAL INC.
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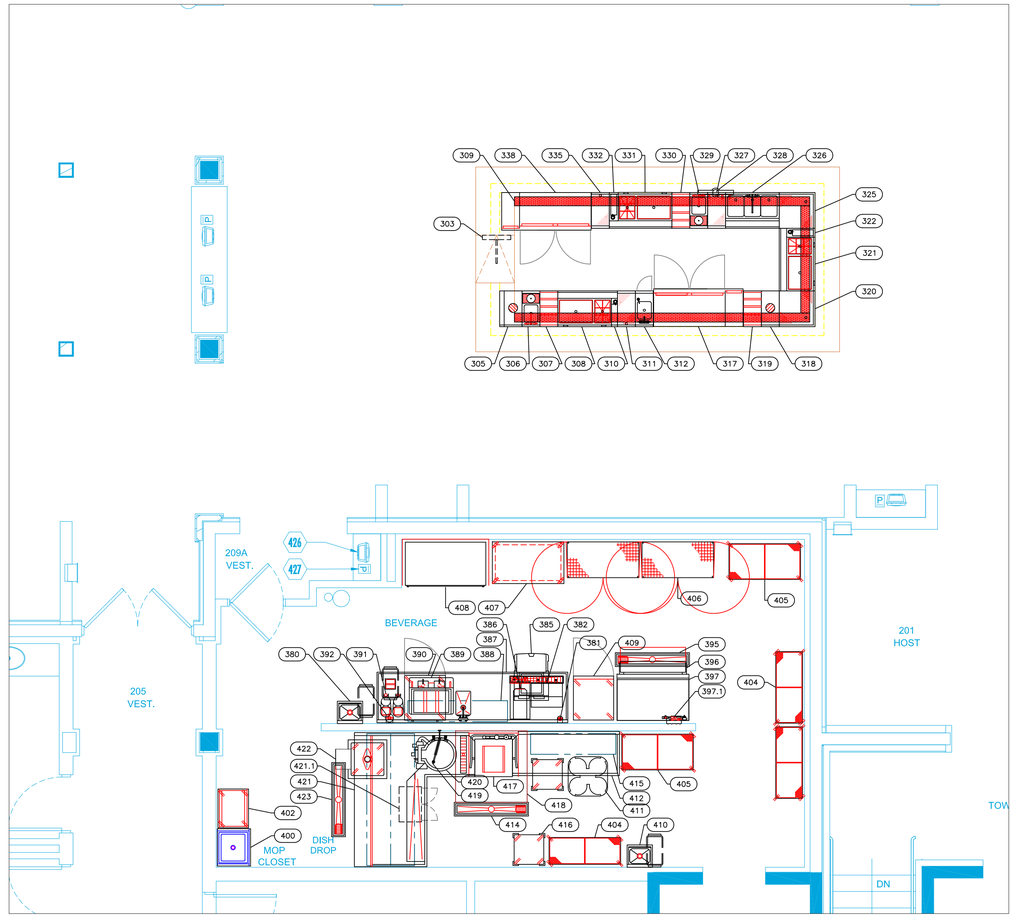
No.	Revision/Issue	Date
1	Preliminary Layout	8-11-19
2	Update with CD #1	12-8-19
3	Added Shop Drawings	3-9-20
4		

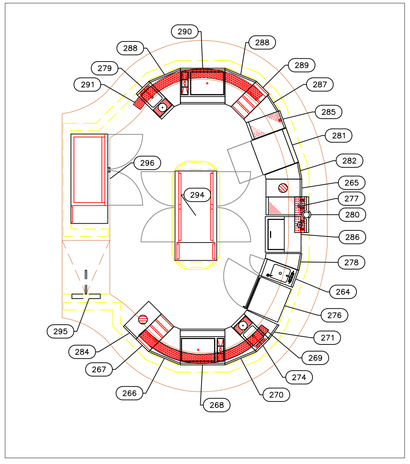
Date
March 9, 2020
Drawn By
Dayne Gauntlett
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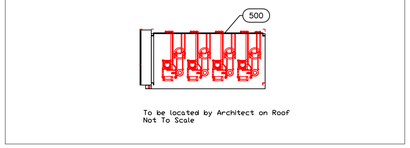
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EQUIPMENT SCHEDULE

ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
263	Modular Bar System	Glastender	MD	44	
264	Hand Sink	Glastender	DHSB-12	1	
265	Underbar Add-On Unit	Glastender	DWB-12	1	
266	Corner	Glastender	CUSTOM-UB	1	
267	Bottle Display	Glastender	LDB-12	1	
268	Ice Bin with Bottle Wells	Glastender	CBA-30L3-CP10	1	
	Speed Rail / Rack	Glastender	SSR-30	1	
269	Drink Rail	Custom Fab	12188-269	1	
270	Corner	Glastender	CUSTOM-UB	1	
271	Corner Angle Filler	Glastender	ICCB-25	1	
272	POS - Cash Register	Owner	~	1	By Owner/Operator
273	POS - Printer	Owner	~	1	By Owner/Operator
274	Underbar Mixology Sink Unit	Glastender	MRS-12	1	
275	Spare Number				
276	Reach-In Undercounter Freezer	Perlick	HB24FS	1	
277	Drainboard	Glastender	DBCB-12-LD	1	
278	Corner Angle Filler	Glastender	ICCB-20	1	
279	Underbar Mixology Sink Unit	Glastender	MRS-12	1	
280	Draft Beer / Wine Dispensing Tower	Micro Matic	METRO-T-4PSSKR	1	
280.1	Drip Trough	Micro Matic	DP-MET-T-24GR-Z	1	
281	Dishwasher, Undercounter	Jackson WWS	DISHSTAR HT-E-SEER	1	
282	Corner Angle Filler	Glastender	ICCB-20	1	
283	Spare Number				
284	Underbar Add-On Unit	Glastender	DWB-12	1	
285	Drainboard	Glastender	DBCB-12-LD	1	
286	Bottle Cooler	Glastender	ST24-S	1	
287	Corner Angle Filler	Glastender	ICCB-25	1	
288	Corner	Glastender	CUSTOM-UB	2	
289	Bottle Display	Glastender	LDB-12	1	
290	Ice Bin with Bottle Wells	Glastender	CBA-30L3-CP10	1	
291	Drink Rail	Custom Fab	12188-291	1	
292	POS - Printer	Owner	~	1	By Owner/Operator
293	POS - Cash register	Owner	~	1	By Owner/Operator
294	Back Bar Cabinet, Refrigerated, Pass-Thru	Glastender	CP1FB60	1	
295	lift-a-syst	CounterBallance	LAS 521	1	
296	Back Bar Cabinet, Refrigerated	Glastender	C1FB60	1	
297-298	Spare Number				
299	Corner Guards	Custom Fab	12188-299	30	
300	POS - Pre Check Register	Owner	~	2	By Owner/Operator
301	POS - Pre Check Printer	Owner	~	2	By Owner/Operator
302	Spare Number				
303	lift-a-syst	CounterBallance	LAS 521	1	
304	Spare Number				
305	Underbar Add-On Unit	Glastender	DWB-15R	1	
306	Underbar Mixology Sink Unit	Glastender	MRS-12	1	
307	Bottle Display	Glastender	LDA-12S	1	
308	Ice Bin with Bottle Wells	Glastender	CBA-36L-CP10	1	
309	Drink Rail	Custom Fab	12188-309	1	
310	Soda Gun Holder & Tubing Chase	Glastender	SHA-4	1	
310.1	Soda Gun & Carbonator	Owner	~	1	By Vendor
311	Drainboard	Glastender	DBCB-12-LD	1	
312	Hand Sink	Glastender	DHSB-12	1	
313-314	Spare Number				
315	POS - cash Register	Owner	~	1	By Owner/Operator
316	POS - Printer	Owner	~	1	By Owner/Operator
317	Back Bar Cabinet, Refrigerated	Glastender	C1FL60	1	
318	Underbar Add-On Unit	Glastender	DWB-12	1	
319	Bottle Display	Glastender	LDB-12	1	
	Speed Rail / Rack, Cover	Glastender	SSRC-12	4	
320	Corner Angle Filler	Glastender	IFC-24/24	1	
321	Ice Bin with Bottle Wells	Glastender	CBA-36L-CP10	1	
322	Soda Gun Holder & Tubing Chase	Glastender	SHA-6	1	
322.1	Soda gun & carbonator	Vendor	~	1	By Vendor
323-324	Spare Number				
325	Corner Angle Filler	Glastender	IFC-24/24	1	
326	Underbar Sink Units	Glastender	TSA-36-S	1	
327	Drainboard	Glastender	DBCB-12-LD	1	
328	Draft Beer / Wine Dispensing Tower	Micro Matic	METRO-T-4PSSKR	1	
329	Underbar Mixology Sink Unit	Glastender	MRS-12	1	
330	Bottle Display	Glastender	LDA-12S	1	
331	Ice Bin with Bottle Wells	Glastender	CBA-36L-CP10	1	
332	Soda Gun Holder & Tubing Chase	Glastender	SHA-6	1	
332.1	Soda gun & carbonator	Vendor	~	1	By Vendor
333-334	Spare Number				
335	Drainboard	Glastender	DBCB-12-LD	1	
336	OS - Cash Register	Owner	~	1	By Owner/Operator
337	POS - Printer	Owner	~	1	By Owner/Operator
338	Back Bar Cabinet, Refrigerated	Glastender	C1FL60	1	
339-379	Spare Number				
380	Hand Sink	IMC Teddy	CSW-2S	1	
380.1	Hand Soap / Sanitizer Dispenser	Owner	CUSTOM	1	By Owner/Operator
381	Water Filtration System, for Ice Machines	OptiPure	QTI-I+	1	
	Water Filtration System, Cartridge	OptiPure	CTOS-Q	1	
	Water Filtration System, Cartridge	OptiPure	S5-Q	1	
382	Coffee Brewer	FETCO	CBS-52H-20	1	By Vendor
383-384	Spare Number				
385	Ice Bin / Ice Caddy , Mobile	Cambro	ICS125L110	1	
386	Iced Tea Brewer	FETCO	TBS-2121XTS	1	By Vendor
387	Beverage Counter	Custom Fab	12188-387	1	
	Wall / Splash Mount Faucet	T&S Brass	B-1146	1	
388	Wall Shelf	Custom Fab	12188-388	1	
389	Espresso Cappuccino Machine	F&O	GB5-2-EE	1	By Vendor
390	Undercounter Refrigerator	True	TUC-27-HC	1	
391	Coffee Grinder	F&O	SUPER JOLLY-A	2	By Vendor
392	Water Filtration System, for Espresso & Tea Machines	OptiPure	QTSX-2PG	1	
393-394	Spare Number				
395	Floor Trough	IMC Teddy	FWR-48-SGAS	1	
396	Ice Bin for Ice Machines	Follett	SG130S-48	1	
396.1	Scoop Holder	San Jamar	SID200BK	1	
397	Ice Maker, Cube-Style	Hoshizaki	KM-1900SWJ3	1	
397.1	Water Filtration System, for Ice Machines	OptiPure	QTI-3	1	
398-399	Spare Number				
400	Mop Sink Cabinet	Eagle Group	F1916-VSCS	1	
401	Spare Number				
402	Bun / Sheet Pan Rack	New Age	1331	1	
403	Spare Number				
404	Shelving Unit, with Metal Post	NEXEL	PM18486N	3	
405	Shelving Unit, with Metal Post	NEXEL	PM24486N	2	
406	Security Unit	NEXEL	SU2448Z	2	
407	Work Table, Mobile	Custom Fab	12188-407	1	
408	Reach-In Refrigerator	True	TSD-47-HC	1	
409	Reach-In Refrigerator	True	T-23-2-HC	1	
410	Hand Sink	IMC Teddy	CSW-2S	1	
410.1	Hand Soap / Sanitizer Dispenser	Owner	CUSTOM	1	By Owner/Operator
411	Dish Cart / Dolly	Metro	PCD11A	1	Future
412	Clean dishtable	Custom Fab	12188-412	1	
413	Spare Number				
414	Floor Trough	IMC Teddy	FWR-48-SGAS	1	
415	Wall Shelf	Custom Fab	12188-415	1	
416	Rack Dolly	Metro	D2020N	2	
417	Dishwasher, Door Type	Jackson WWS	TEMPSTAR	1	
418	Condensate Hood	Captive-Aire	C HOOD	1	
419	Pre-Rinse Faucet Assembly	T&S Brass	B-0133-CR-BC	1	
420	Waste Collector	Salvajor	S419	1	
421	Soiled Dishtable	Custom Fab	12188-421	1	
421.1	Chemical Cabinet	Custom Fab	DR-CC	1	
422	Soak Sink	Advance Tabco	9-FSC-20	1	
423	Floor Trough	IMC Teddy	FWR-48-SGAS	1	
424-425	Spare Number				
426	POS- Pre Check Register	POS	~	1	By Owner/Operator
427	POS- Pre Check printer	POS	~	1	By Owner/Operator
500	Remote refrigeration Rack	Cooltec	WIPT-2	1	







Original Layout by Next Step Design

EQUIPMENT LAYOUT

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

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

BAHA MAR

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INTERNATIONAL INC.
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No.	Revision/Issue	Date
1	Preliminary Layout	8-11-19
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4		

Date
March 9, 2020
Drawn By
Dayne Gauntlett
Scale
1/4" = 1'0"

Sheet
FS-1.1

HOOD INFORMATION – Job#3939148

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S) WIDTH	LENG.	HEIGHT	DIA.	CFM	VEL.	S.P.	TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG. END TO END	ROW
1	45	5424 ND-2-PSP-F	8' 5"	600 Deg.	I	Heavy	275	2315	10"	22"	4"		2315	1515	-0.822"	1852	304 SS 100%	ALONE	ALONE
2	55	6624 ND-2-PSP-F	9' 3"	600 Deg.	I	Heavy	275	2544	10"	24"	4"		2544	1526	-0.839"	2035	304 SS 100%	ALONE	ALONE
3	125	6024 ND-2-PSP-F	7' 6"	600 Deg.	I	Heavy	300	2250	10"	21"	4"		2250	1543	-0.890"	1800	304 SS 100%	ALONE	ALONE
4	145	5424 ND-2-PSP-F	4' 6"	600 Deg.	I	Heavy	300	1350	10"	12"	4"		1350	1620	-0.855"	1080	304 SS 100%	ALONE	ALONE
5	128	5424 ND-2-PSP-F	13' 1"	600 Deg.	I	Heavy	300	3925	10"	18"	4"		1962	1570	-0.884"	3140	304 SS 100%	ALONE	FRONT
									10"	18"	4"		1962	1570	-0.884"				
6	133	5424 ND-2-PSP-F	13' 1"	600 Deg.	I	Heavy	300	3925	10"	18"	4"		1962	1570	-0.884"	3140	304 SS 100%	ALONE	BACK
									10"	18"	4"		1962	1570	-0.884"				
7	181	4824 VHB-G	8' 6"	700 Deg.	II	N/A	150	1275			4"	14"	1275	1193	-0.129"	0	304 SS 100%	ALONE	ALONE
8	418	4824 VHB-G	4' 0"	700 Deg.	II	N/A	150	600			4"	10"	600	1100	-0.090"	0	304 SS 100%	ALONE	ALONE

PATENT NUMBERS

AC-PSP (United States) – US Patent 7963830 B2
AC-PSP Wall (Canada) – CA Patent 2820509
AC-PSP Island (Canada) – CA Patent 2520330

HOOD INFORMATION

HOOD NO.	TAG	FILTER(S) TYPE	QTY.	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	LIGHT(S) QTY.	TYPE	WIRE GUARD	LOCATION	SIZE	UTILITY CABINET(S) FIRE SYSTEM TYPE	FIRE SYSTEM SIZE	ELECTRICAL MODEL #	SWITCHES QUANTITY	FIRE SYSTEM PIPING	HOOD HANGING WGHT
1	45	Captrate Solo Filter	6	20"	16"	85% See Filter Spec.	3	Recessed	NO							YES	512 LBS
2	55	Captrate Solo Filter	6	20"	16"	85% See Filter Spec.	3	Recessed	NO							YES	604 LBS
3	125	Captrate Solo Filter	5	20"	16"	85% See Filter Spec.	2	Recessed	NO							YES	480 LBS
4	145	Captrate Solo Filter	3	20"	16"	85% See Filter Spec.	2	Recessed	NO							YES	325 LBS
5	128	Captrate Solo Filter	9	20"	16"	85% See Filter Spec.	4	Recessed	NO							YES	767 LBS
6	133	Captrate Solo Filter	9	20"	16"	85% See Filter Spec.	4	Recessed	NO							YES	767 LBS
7	181						3	Recessed	NO							NO	287 LBS
8	418						0									NO	186 LBS

HOOD OPTIONS

HOOD NO.	TAG	OPTION
1	45	FIELD WRAPPER 18.00" High Front, Left, Right
		RIGHT END STANDOFF (FINISHED) 1" Wide 54" Long Insulated
		BALANCE DAMPERS
2	55	FIELD WRAPPER 18.00" High Front, Left, Right
		LEFT END STANDOFF (FINISHED) 1" Wide 66" Long Insulated
		BALANCE DAMPERS
3	125	FIELD WRAPPER 18.00" High Front, Left, Right
		BALANCE DAMPERS
4	145	FIELD WRAPPER 18.00" High Front, Left, Right
		BALANCE DAMPERS
		SENSOR-CV
5	128	FIELD WRAPPER 18.00" High Front, Left, Right
		BALANCE DAMPERS
6	133	FIELD WRAPPER 18.00" High Front, Left, Right
		BALANCE DAMPERS
7	181	FIELD WRAPPER 18.00" High Front, Left, Right
8	418	FIELD WRAPPER 18.00" High Front, Left, Right

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S) WIDTH	LENG.	DIA.	CFM	S.P.
1	45	Front	102"	18"	6"	MUA	12"	24"		617	0.171"
						MUA	12"	24"		617	0.171"
2	55	Front	112"	18"	6"	MUA	12"	28"		678	0.175"
						MUA	12"	28"		678	0.175"
						MUA	12"	28"		678	0.175"
3	125	Front	90"	18"	6"	MUA	12"	16"		450	0.142"
						MUA	12"	16"		450	0.142"
						MUA	12"	16"		450	0.142"
4	145	Front	54"	18"	6"	MUA	12"	16"		1080	0.638"
5	128	Front	157"	18"	6"	MUA	12"	28"		785	0.230"
						MUA	12"	28"		785	0.230"
						MUA	12"	28"		785	0.230"
6	133	Front	157"	18"	6"	MUA	12"	28"		785	0.230"
						MUA	12"	28"		785	0.230"
						MUA	12"	28"		785	0.230"

SPECIFICATION: CAPTRATE® GREASE-STOP® SOLO FILTER

THE CAPTRATE GREASE-STOP SOLO 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.

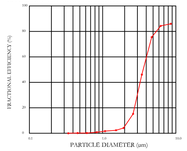
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

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

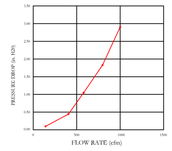
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

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

EFFICIENCY VS. PARTICLE DIAMETER



PRESSURE DROP VS. FLOW RATE



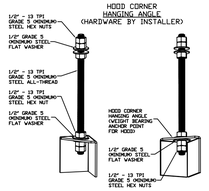
CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH.
NFPA #96
NSF STANDARD #2
UL STANDARD #1046
INT. MECH. CODE (IMC)
ULC-S649

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH UL 710 AND NFPA 96 AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:

ETL SANITATION LISTED

ETL LISTED FILE# 3054804-001

HOOD CORNER HANGING ANGLE (HARDWARE BY INSTALLER)

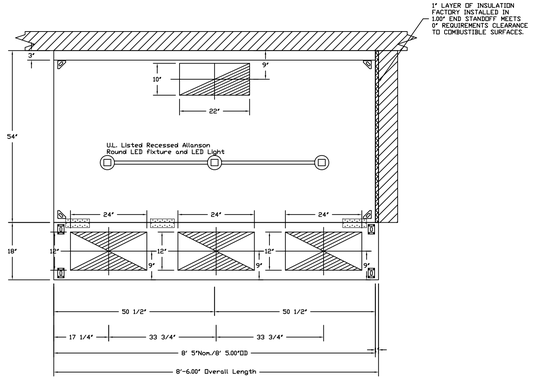


ASSEMBLY INSTRUCTIONS

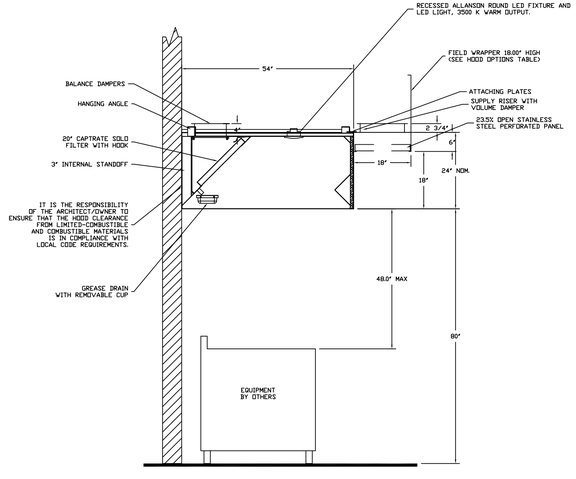
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" – 13 TPI GRADE 5 (MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" – 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

Fire System Information – Job#3939148

FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW POINTS	INSTALLATION SYSTEM	INSTALLATION LOCATION ON HOOD
1		Ansul R102	3.0/3.0	6	Wall Mount Left	N/A
2		Ansul R102	3.0	3	Wall Mount Left	N/A
3		Ansul R102	3.0	2	Wall Mount Left	N/A
4		Ansul R102	3.0/3.0/3.0	12	Wall Mount Left	N/A



PLAN VIEW – Hood #1 (45)
8' 5.00" LONG 5424ND-2-PSP-F



SECTION VIEW – MODEL 5424ND-2-PSP-F HOOD – #1 (45)

REVISIONS

	DESCRIPTION	DATE
1		
2		
3		
4		
5		

CAPTIVE-AIRE
Advanced Hoods Systems, LLC
www.captiveaire.com
- FL. PHONE: FAX: EMAIL: pf@captiveaire.com

BAHA MAR PIER RESTAURANT
NASSAU, BAHAMAS

DATE: 2/23/2020
DWG.#: 3939148
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 1

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

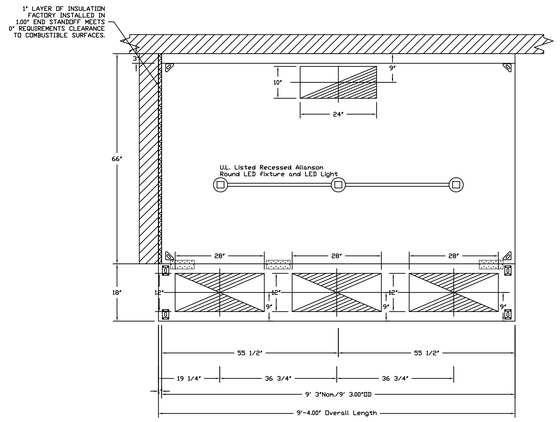
BAHA MAR

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

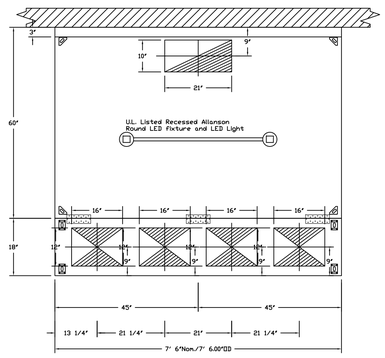
No.	Revision/Issue	Date
1	Preliminary Layout	8-11-19
2	Update with CO #1	12-8-19
3	Added Shop Drawings	3-9-20
4		

Date
March 9, 2020
Drawn By
Dayne Gauntlett
Scale
NTS

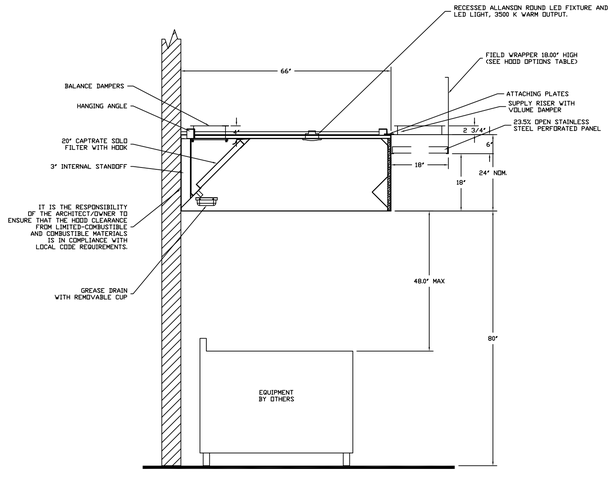
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FS-6.0



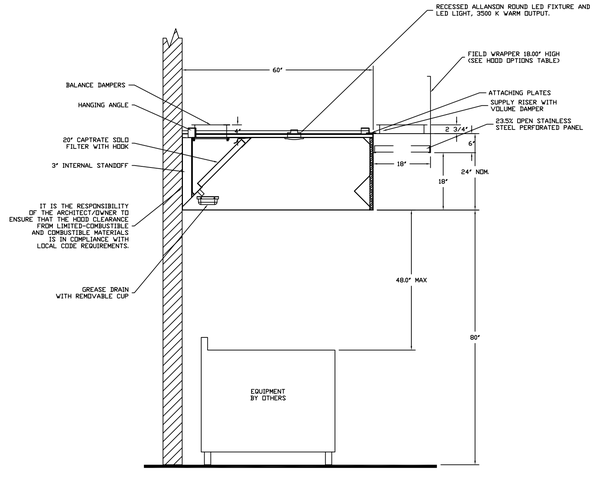
PLAN VIEW – Hood #2 (55)
9' 3.00" LONG 6624ND-2-PSP-F



PLAN VIEW – Hood #3 (125)
7' 6.00" LONG 6024ND-2-PSP-F



SECTION VIEW – MODEL 6624ND-2-PSP-F
HOOD – #2 (55)



SECTION VIEW – MODEL 6024ND-2-PSP-F
HOOD – #3 (125)

REVISIONS

	DESCRIPTION	DATE
1		
2		
3		
4		

CAPTIVEAIRE
Advanced Hoods Systems, LLC
www.captivevaire.com
. FL. PHONE: FAX: EMAIL: jeff@captivevaire.com

BAHA MAR PIER RESTAURANT
NASSAU, BAHAMAS

DATE: 2/23/2020
DWG.#: 3939148
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 2

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

BAHA MAR

uni-source SUPPLY
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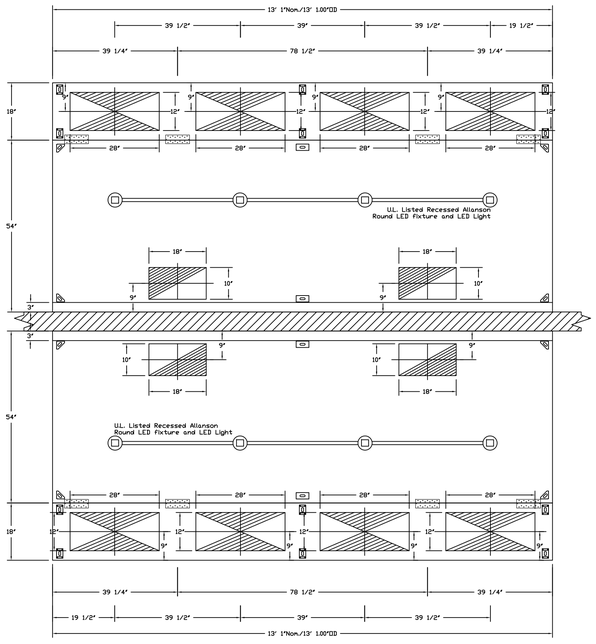
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Drawn By
Dayne Gauntlett
Scale
NTS

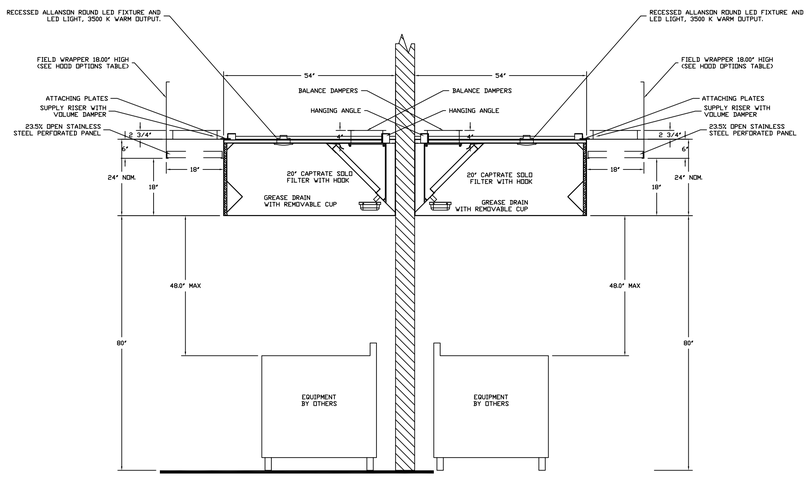
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NOTE: Additional hanging angles provided for hoods 12' and longer.

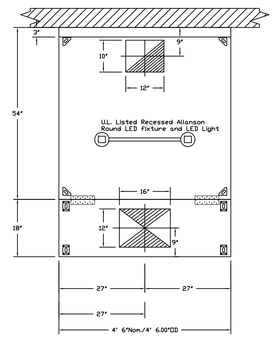
PLAN VIEW – Hood #6 (133)
13' 1.00" LONG 5424ND-2-PSP-F



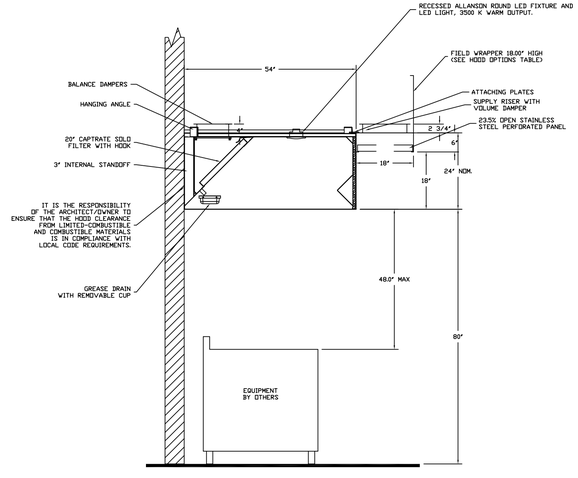
PLAN VIEW – Hood #5 (128)
13' 1.00" LONG 5424ND-2-PSP-F
NOTE: Additional hanging angles provided for hoods 12' and longer.



SECTION VIEW – MODEL 5424ND-2-PSP-F
HOOD – #6 (133) HOOD – #5 (128)



PLAN VIEW – Hood #4 (145)
4' 6.00" LONG 5424ND-2-PSP-F



SECTION VIEW – MODEL 5424ND-2-PSP-F
HOOD – #4 (145)

REVISIONS

	DESCRIPTION	DATE
△		
△		
△		
△		

CAPTIVE-AIRE
Advanced Hoods Systems, LLC
www.captiveaire.com
- FL. PHONE: FAX: EMAIL: jeff@captiveaire.com

BAHA MAR PIER RESTAURANT
NASSAU, BAHAMAS

DATE: 2/23/2020
DWG.#: 3939148
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 3

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

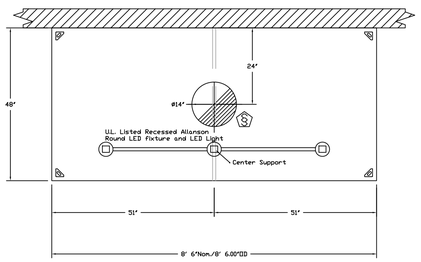
BAHA MAR

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

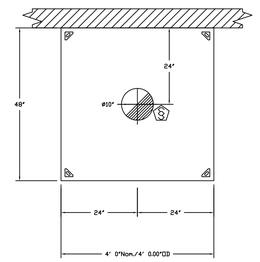
No.	Revision/Issue	Date
1	Preliminary Layout	8-11-19
2	Update with CD #1	12-8-19
3	Added Shop Drawings	3-9-20
4		

Date
March 9, 2020
Drawn By
Dayne Gauntlett
Scale
NTS

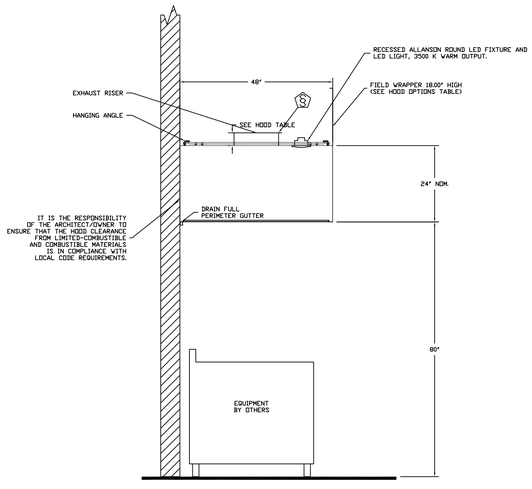
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FS-6.2



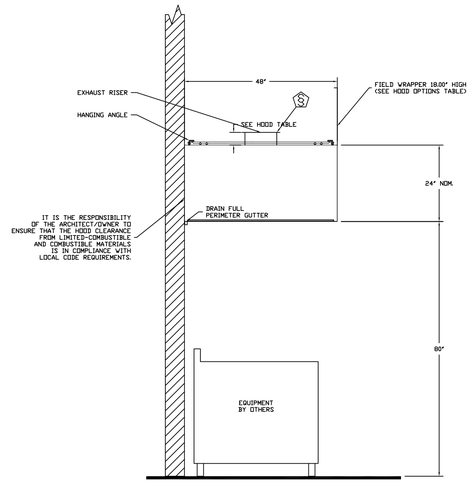
PLAN VIEW – Hood #7 (181)
8' 6.00" LONG 4824VHB-G



PLAN VIEW – Hood #8 (418)
4' 0.00" LONG 4824VHB-G



SECTION VIEW – MODEL 4824VHB-G
HOOD – #7 (181)



SECTION VIEW – MODEL 4824VHB-G
HOOD – #8 (418)

REVISIONS

	DESCRIPTION	DATE
△		
△		
△		
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BAHA MAR PIER RESTAURANT
NASSAU, BAHAMAS

DATE: 2/23/2020
DWG.#: 3939148
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 4

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

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Drawn By
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Scale
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Sheet
FS-6.3

ELECTRICAL PACKAGE – Job#3939148

NO.	TAG	PACKAGE #	LOCATION	SWITCHES LOCATION	SWITCHES QUANTITY	OPTION	FANS CONTROLLED TYPE	#	H.P.	VOLT	FLA
1		DCV-1111	Wall Mount In SS Box	05 – SS Wall Mount Box	1 Light 1 Fan	Smart Controls DCV	Exhaust	3	5.000	208	13.8
2		DCV-1111	Wall Mount In SS Box	05 – SS Wall Mount Box	1 Light 1 Fan	Smart Controls DCV	Exhaust	3	2.000	208	8.3
3		DCV-1111	Wall Mount In SS Box	05 – SS Wall Mount Box	1 Light 1 Fan	Smart Controls DCV	Exhaust	3	7.500	208	21.1

JOB NO 3939148 | MODEL NUMBER DCV-1111 | JOB NAME BAHA MAR PIER RESTAURANT | DRAWN BY | DATE 2/23/2020 | SCHEMATIC TYPE INSTALL | DWG NO ECP #1-1

DESCRIPTION OF OPERATION:
Demand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation.Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet.

BREAKER PANEL TO PRIMARY CONTROL PANEL
Responsibility: Electrician
BREAKER SIZE SHOWN IS THE MAXIMUM ALLOWED

BREAKER PANEL — PRIMARY CONTROL PANEL
BREAKER 1PH 120 V 15 A — Neutral, Ground
CONTROL POWER. DO NOT WIRE TO GFCI OR SHUNT TRIP BREAKER. 1ST HOOD LIGHT BREAKER SHARED W/ CONTROL POWER SWITCH #1
BREAKER 3PH 208 V MCA= 17.2 A MOCP= 30 A — Ground
EXH-1 SM-1
WIRE TO VFD QUICK CONNECTOR

CONTROL PANEL TO FANS
Responsibility: Electrician

PRIMARY PANEL — FAN 01 — FANS
Load Wiring SM-1 WIRE TO VFD QUICK CONNECTOR — MUST HAVE ITS OWN CONDUIT DO NOT SHARE CONDUIT!
0-10 VDC SPEED SIGNAL CONTROL — PLENUM RATED SHIELDED TWISTED PAIR — NOTE: 0-10 VDC SIGNAL IS POLARITY SENSITIVE.
CONTROL PANEL SF1 SF2 — 120V NEUTRAL — MUST HAVE ITS OWN METAL CONDUIT. WIRE TO PROVIDED CONDUIT DROP. NOT REQUIRED FOR ALL UNITS. SEE MAKE-UP AIR SCHEMATIC.
SUPPLY FAN INTERLOCK
MAKE UP AIR DAMPER PROVING INTERLOCK — REMOVE JUMPER — LOW VOLTAGE CONNECTION FOR DAMPER INTERLOCK WIRE. MULTIPLE SUPPLY ON THE SAME ZONE IN SERIES SHOULD HAVE CONTINUITY WHEN DAMPER IS PROVEN OPEN. NOT REQUIRED FOR ALL UNITS. SEE MAKE-UP AIR SCHEMATIC.
EXH-1 FLA=18 HP= 5.000 VOLT=208 V — WIRE TO DISCONNECT — SUP-2 — FAN 02 — SUP-2 — MUA ZONE 1 — TERMINAL BLOCK 2 MUA FT STRIPS

CONTROL PANEL TO ACCESSORY ITEMS
Responsibility: Electrician

CONTROL PANEL — COMPONENT
CONTROL PANEL TO FIRE SYSTEM MICROSWITCH — WIRE C2 TO COMMON (3) WIRE NO TO NORMALLY CLOSED (2). C1 TO NO1 SHOULD HAVE CONTINUITY WHEN ARMED. — MICROSWITCH 1 — MS-1 AND MS-2
IF MORE THAN ONE FIRE SYSTEM WIRE IN SERIES AS SHOWN
CONTROL PANEL TO SWITCHES — J4 — ALL SWITCHES FACTORY WIRED CAT-5 CONNECTION
CONTROL PANEL TO HOOD LIGHTS 1400 W MAX — BLACK WHITE GREEN — WIRE TO J-BOX ON TOP OF HOOD — HOOD LIGHTS 1
CONTROL PANEL TO BACNET MSTP BMS — 18GA-1 #18MS — BK RD BK RD — Shielded Twisted Pair — BACNET MSTP BMS — Gnd
CONTROL PANEL TO TEMP SENSOR — WIRE TO CONTROL BOARD. INSTALL SENSOR IN ROOM AWAY FROM HEAT SOURCES. DO NOT INSTALL SENSOR ON THE CEILING GRID. SEE MANUAL. — ROOM TEMP
CONTROL PANEL TO DUCT SENSOR — WIRE TO CONTROL BOARD. SENSOR MOUNTED IN EXHAUST DUCT — HOOD RISER 1
CONTROL PANEL TO DUCT SENSOR — WIRE TO CONTROL BOARD. SENSOR MOUNTED IN EXHAUST DUCT — HOOD 2 RISER 1

THE FOLLOWING CONNECTIONS MAY OR MAY NOT BE REQUIRED BASED ON JOBSITE SPECIFICATIONS

CONTROL PANEL SIGNAL FOR EXTERNAL SHUNT TRIP — HOT_TO_SHUNT_COIL — NEUTRAL_FROM SHUNT_COIL — SHUNT COIL — ST TERMINAL IS ENERGIZED IN FIRE CONDITION.
CONTROL PANEL SIGNAL FOR EXTERNAL CONTACTOR COIL — HOT_TO_CONTACTOR_COIL — NEUTRAL_TO_CONTACTOR_COIL — CONTACTOR COIL — KS TERMINAL IS DE-ENERGIZED IN FIRE CONDITION.
CONTROL PANEL SPARE FIRE SYSTEM DRY CONTACT — NORMALLY OPEN — SPARE CONTACTS WILL MAKE C2 TO NO2 WHEN SYSTEM IS ARMED. THEY ARE USED TO DISABLE EQUIPMENT OR PROVIDE SIGNALS NOT FOR BUILDING FIRE ALARM WHICH MUST BE WIRED DIRECTLY TO THE FACP'S ALARM INITIATING SWITCH LOCATED IN ANSUL AUTOMAN
CONTROL PANEL DRY CONTACT — COMMON — NORMALLY OPEN — SPARE CONTACTS WILL MAKE COMMON TO NORMALLY OPEN WHEN SUPPLY FAN IS ON.
ON/OFF WITH SUPPLY FAN GROUP 1 — COMMON — NORMALLY OPEN
DCV SPEED 0-10V OUTPUT (TOTAL) — TO BMS — WIRE TO ECPM03 TERMINALS. CONFIGURABLE OUTPUT. SEE ECPM03 OWNERS MANUAL.
VFD ANALOG 0-10V OUTPUT (EACH VFD) — TO BMS — WIRE TO VFD TERMINAL STRIP. PROPORTIONAL TO FREQUENCY. SEE VFD OWNERS MANUAL.
CONTROL PANEL TO EXTERNAL SWITCH — BMS SWITCH — SIGNAL SWITCH THROUGH BMS WILL ACTIVATE ZONE1 FANS AND LIGHTS
CONTROL PANEL DRY CONTACT — COMMON — NORMALLY OPEN
ON/OFF WITH EXHAUST FAN GROUP 1 — COMMON — NORMALLY OPEN — SPARE CONTACTS WILL MAKE COMMON TO NORMALLY OPEN WHEN EXHAUST FAN IS ON

UNLESS SPECIFIED OTHERWISE, ALL FACTORY AC WIRING 16 AWG. ALL FACTORY DC WIRING 18 AWG.

J9 120V: NI — CONTROL INPUT 120V HI=LINE, NI=NEUTRAL 15A BREAKER. DO NOT CONNECT TO SHUNT TRIP BREAKER. SEE INSTALLATION SCHEMATIC FOR ADDITIONAL REQ. — PANEL LID
J7 120V — HOOD LIGHTS — 14AWG RD-1 WH-1 JUMPER
24V J6 — PS-01 — 24V DC — DC+ DC- — ONTROL — HMI
MAKE UP AIR INTERLOCK JUMPER — J8 ECPM03
ARI — SFI — EFI — FAN PANEL COOLING — FAN SECONDARY PANEL COOLING IF NECESSARY

NOTE: IF VFD HAS 1PH 240V INPUT, USE L1 & L2 ONLY. IF VFD HAS 1PH 120V INPUT, USE L1 & N ONLY.

RS-1 BACnet Protocol Converter — Ethernet — Port RS485 — J13 — ECPM03
NOTE: All items on ECPM03 J3 line to be daisy chained from one component to the next, with EOL120A at end of line. Place PN: EOL120A in empty RJ45 port.
ECPM03/DAISY CHAIN
J4 J3 J5 — 1 SM-1 2

80.0% 100.0% — 0-10V — PWM10_10V DAUGHTER BOARD PLACED IN P1A/B TO P4A/B PINS ON J10.

DRY CONTACTS <SHOWN DE-ENERGIZED>
14 AWG RA-1 — ON/OFF WITH FIRE
14 AWG RA-2-1 — ON/OFF WITH SUP
14 AWG RA-2-2
ON/OFF WITH EXH — 14 AWG RA-3-1
14 AWG RA-3-2

SC-20 x 18 x 8.62 BOX

FACTORY WIRING SCHEMATIC CIRCUIT BOARDS ECPM03
DCV Rev. 2.11.00
HMI Rev. 2.11.00

RA=X VAC RELAY		RB=X 24 VDC RELAY
NO	4 1	NO 4 1
NC	2 1	NC 2 1
COM	6 5	COM 6 5

COMPONENT LIST

LABEL	DESCRIPTION
ST-X	Starter varies
OL-X	Overload varies
C-X	Contactor varies
PS-1	Power Sup. 24VDC MDP30-24A-1G
RA-x	120V Relay IPST 3410X0042
RB-x	24VDC Light Relay 3410X0003
SSC-1	BACNET MODULE DXL BACNET_GATE_

LEGEND
— — FIELD WIRING
——— FACTORY WIRING
BK- BLACK YW- YELLOW
BL- BLUE GY- GREY
BR- BROWN PR- PURPLE
OR- ORANGE RD- RED
WH- WHITE GR- GREEN
BK/BL- BK/BL STRIPE
BL/RD- BL/RD STRIPE
RD/GN- RD/GN STRIPE
WH/BL- WH/BL STRIPE

JOB NAME BAHA MAR PIER RE...
DRAWING TITLE DCV-1111
DESCRIPTION OF OPERATION
Demand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation.Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet.
JOB NO 3939148 | DRAWN BY
FACTORY 2/23/2020
DWG NO ECP #1-2

MOTOR POWER CIRCUITS. SEE INSTALLATION DIAGRAM FOR FIELD WIRING REQUIREMENTS.

3 PH 208 V 30 A — 12 AWG — SM-1 — U/T1 V/T2 W/T3 — GND — RA1 RA2 RA3 — RB1 RB2 RB3 — SL1 SL2 SL3/N — VFD ESV482N02TXB/F — MTR:EXH-1 FLA=13.8 HP= 5.000 P101=N/A P102=0.0 P103=60.0 P107=00 P108=03 P130=N/A P131=0 P167=610 P194=225 P419=11

FACTORY WIRING SCHEMATIC CIRCUIT BOARDS ECPM03
DCV Rev. 2.10.00
HMI Rev. 2.10.00

RA=X VAC RELAY		RB=X 24 VDC RELAY
NO	4 1	NO 4 1
NC	2 1	NC 2 1
COM	6 5	COM 6 5

COMPONENT LIST

LABEL	DESCRIPTION
ST-X	Starter varies
C-X	Contactor varies
SM-X	VFD varies
LR-X	Line/Load Reactor varies

LEGEND
— — FIELD WIRING
——— FACTORY WIRING
BK- BLACK YW- YELLOW
BL- BLUE GY- GREY
BR- BROWN PR- PURPLE
OR- ORANGE RD- RED
WH- WHITE GR- GREEN
BK/BL- BK/BL STRIPE
BL/RD- BL/RD STRIPE
RD/GN- RD/GN STRIPE
WH/BL- WH/BL STRIPE

JOB NAME BAHA MAR PIER RE...
DRAWING TITLE DCV-1111
DESCRIPTION OF OPERATION
Demand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation.Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet.
JOB NO 3939148 | DRAWN BY
FACTORY 2/23/2020
DWG NO ECP #1-3

SC-20 x 18 x 8.62 BOX

REVISIONS

	DESCRIPTION	DATE
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BAHA MAR PIER RESTAURANT
NASSAU, BAHAMAS

DATE: 2/23/2020
DWG.#: 3939148
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 5

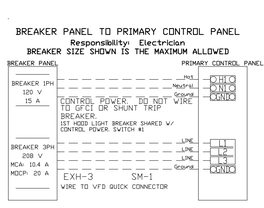
No.	Revision/Issue	Date
1	Preliminary Layout	8-11-19
2	Update with CO #1	12-8-19
3	Added Shop Drawings	3-9-20
4		

Date: March 9, 2020
Drawn By: Dayne Gauntlett
Scale: NTS

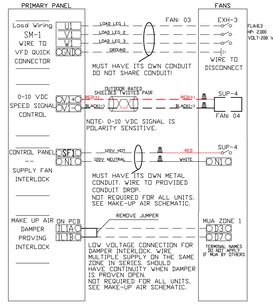
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JOB NO	MODEL NUMBER	DRAWN BY	SCHEMATIC TYPE	DESCRIPTION OF OPERATION:
3939148	DCV-1111		INSTALL	Demand Control Ventilation, w/ control for 1 Exhaust fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for Field installation.Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet.
	JOB NAME: BAHA MAR PIER RESTAURANT	DATE: 2/23/2020	DWG NO: ECP #2-1	

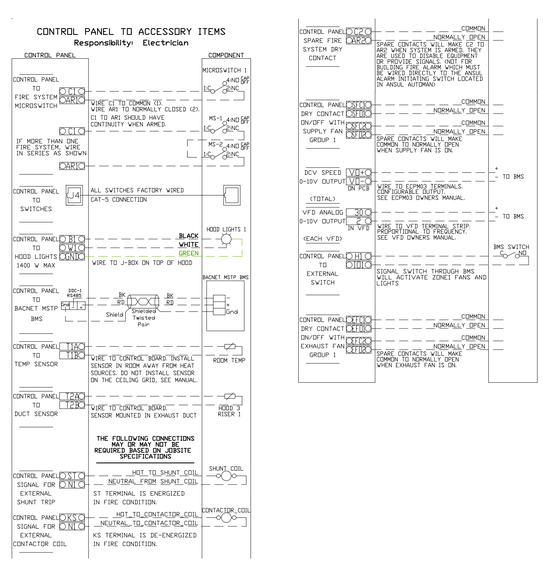
BREAKER PANEL TO PRIMARY CONTROL PANEL
Responsibility: Electrician
BREAKER SIZE SHOWN IS THE MAXIMUM ALLOWED

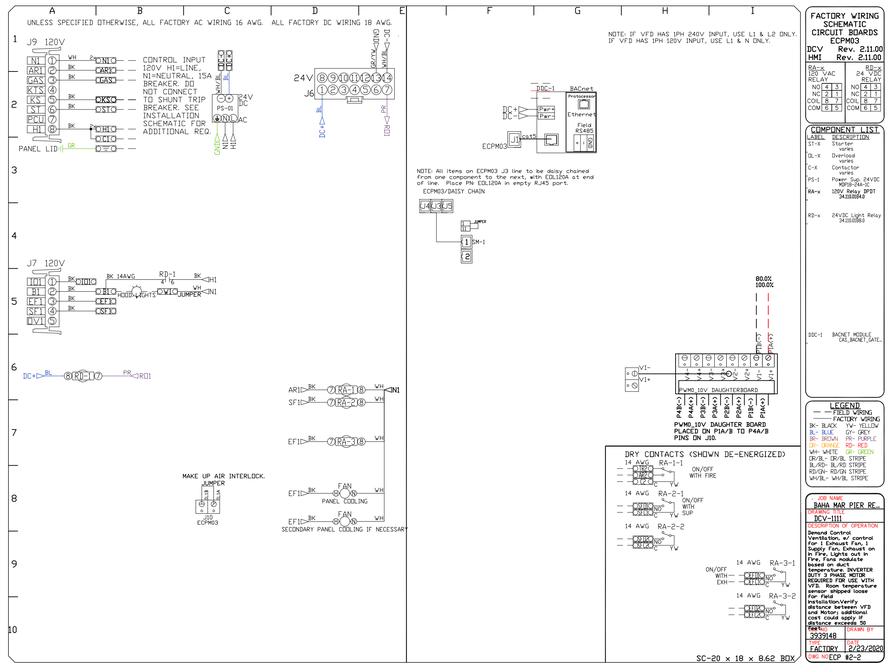


CONTROL PANEL TO FANS
Responsibility: Electrician



CONTROL PANEL TO ACCESSORY ITEMS
Responsibility: Electrician





FACTORY WIRING SCHEMATIC CIRCUIT BOARDS ECPM03	
DCV	Rev. 2.11.00
HMI	Rev. 2.11.00

RA-x 120 VAC RELAY		RD-x 24 VDC RELAY	
NO	4 3	NO	4 3
NC	2 1	NC	2 1
COL	8 7	COL	8 7
COM	6 5	COM	6 5

COMPONENT LIST

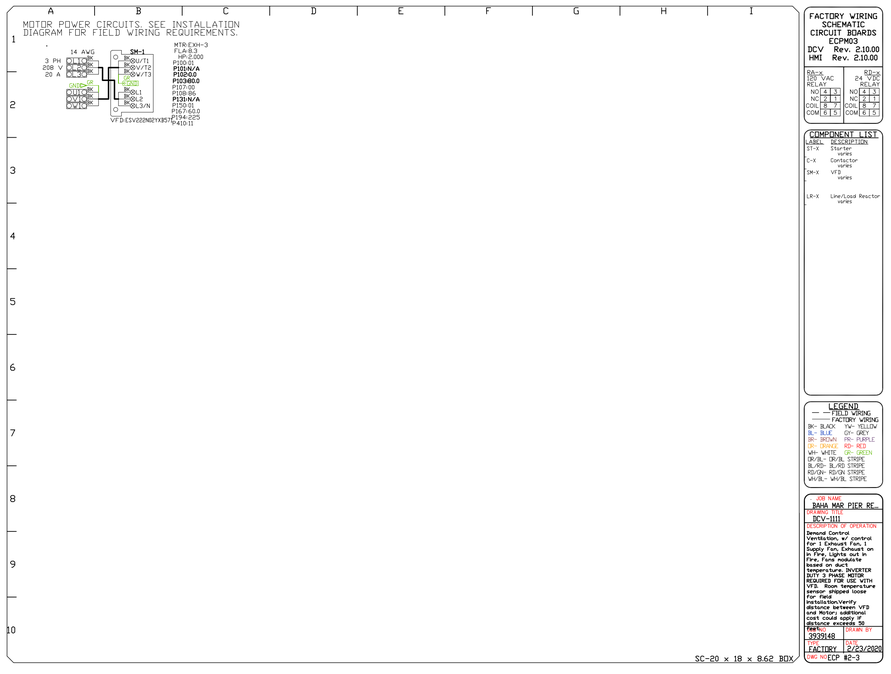
LABEL	DESCRIPTION
ST-X	Starter varies
QL-X	Overload varies
C-X	Contactor varies
PS-1	Power Supply 24 VDC MDR-60-24
RA-x	120V Relay DPST 34.51.8.120.0040
RD-x	24VDC Light Relay 34.51.8.024.0010
SSC-1	BACNET MODULE CAS_BACNET_GATE

LEGEND
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——— FACTORY WIRING
BK- BLACK YW- YELLOW
BL- BLUE GY- GREY
BR- BROWN PR- PURPLE
RD- RED GN- GREEN
WH- WHITE GP- GREEN
BR/BL- BR/BL STRIPE
BL/RD- BL/RD STRIPE
RD/GN- RD/GN STRIPE
WH/BL- WH/BL STRIPE

JOB NAME: BAHA MAR PIER RE
DRAWING TITLE: DCV-1111
DESCRIPTION OF OPERATION: Demand Control Ventilation, w/ control for 1 Exhaust fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation.Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet.

JOB NO: 3939148	DRAWN BY:
FACTORY	2/23/2020

DWG NO: ECP #2-2



FACTORY WIRING SCHEMATIC CIRCUIT BOARDS ECPM03	
DCV	Rev. 2.10.00
HMI	Rev. 2.10.00

RA-x 120 VAC RELAY		RD-x 24 VDC RELAY	
NO	4 3	NO	4 3
NC	2 1	NC	2 1
COL	8 7	COL	8 7
COM	6 5	COM	6 5

COMPONENT LIST

LABEL	DESCRIPTION
ST-X	Starter varies
C-X	Contactor varies
SM-X	VFD varies
LR-X	Line/Load Reactor varies

LEGEND
— — FIELD WIRING
——— FACTORY WIRING
BK- BLACK YW- YELLOW
BL- BLUE GY- GREY
BR- BROWN PR- PURPLE
RD- RED GN- GREEN
WH- WHITE GP- GREEN
BR/BL- BR/BL STRIPE
BL/RD- BL/RD STRIPE
RD/GN- RD/GN STRIPE
WH/BL- WH/BL STRIPE

JOB NAME: BAHA MAR PIER RE
DRAWING TITLE: DCV-1111
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JOB NO: 3939148	DRAWN BY
FACTORY	2/23/2020

DWG NO: ECP #2-3

SC-20 x 18 x 8.62 BOX

REVISIONS	
DESCRIPTION	DATE:

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www.captiveaire.com
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. FL. PHONE: FAX: EMAIL: jwf@captiveaire.com

BAHA MAR PIER RESTAURANT
NASSAU, BAHAMAS

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

Sheet
FS-6.5

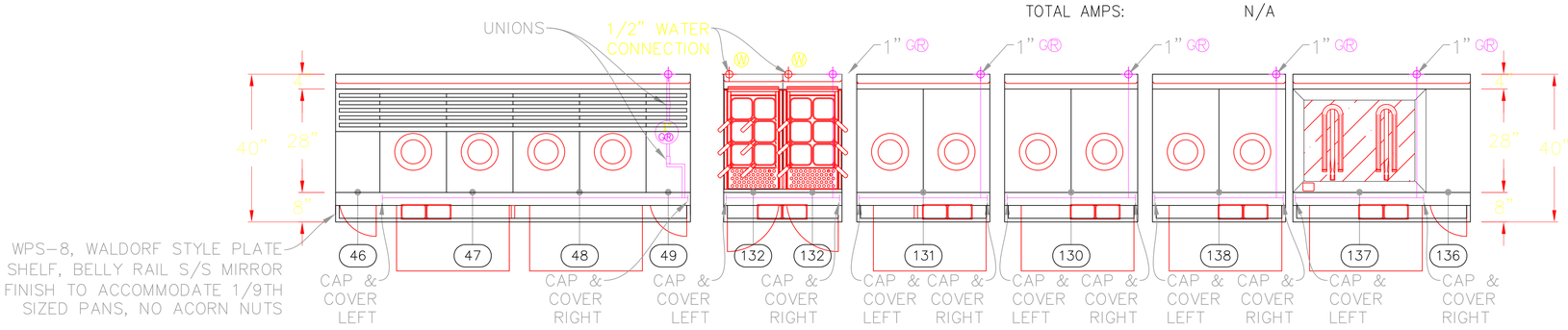
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THIS DRAWING IS A CONCEPTUAL LAYOUT, SUBJECT TO CHANGES AS THE FINAL MANUFACTURING PARTS ARE CREATED.

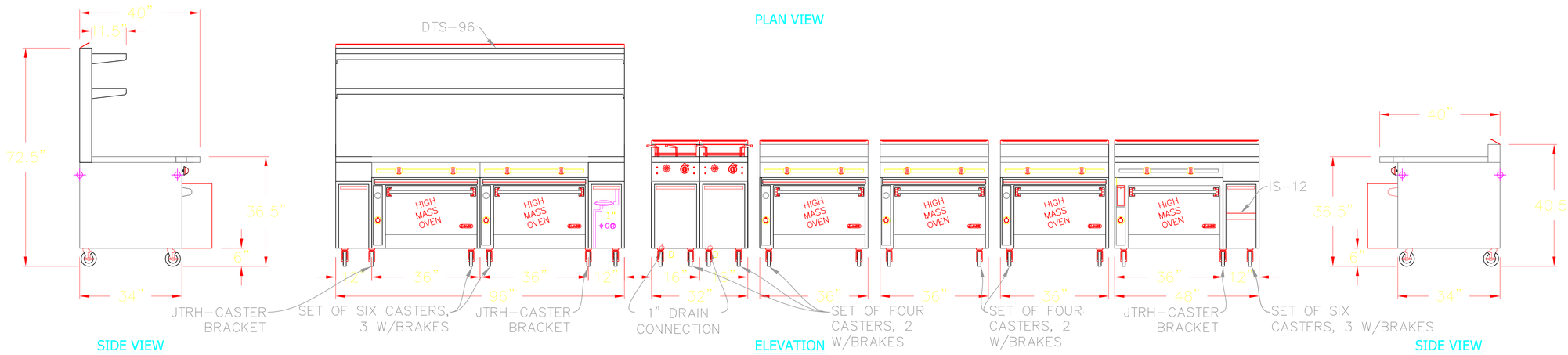
NOTE:
- All units ship assembled unless otherwise specified. Jade Range ships salamanders and cheesemelters range mounted and line-ups & suites ship in as large of sections as possible for easier assembly onsite at the time of install.

ITEM	QTY	MODEL #	DESCRIPTION	BTU/HR	AMP
46	1	JTPR-12-SD	TITAN 12", SPREADER CABINET, CABINET BASE W/DOOR	N/A	N/A
47	1	JTRH-2FHT-36HM	TITAN 36", (2) 18" FRENCH HOT TOP, HIGH MASS OVEN BASE	95,000	N/A
48	1	JTRH-2FHT-36HM	TITAN 36", (2) 18" FRENCH HOT TOP, HIGH MASS OVEN BASE	95,000	N/A
49	1	JTPR-12-SD	TITAN 12", SPREADER CABINET, CABINET BASE W/DOOR	N/A	N/A
130	1	JTRH-2FHT-36HM	TITAN 36", (2) 18" FRENCH HOT TOP, HIGH MASS OVEN BASE	95,000	N/A
131	1	JTRH-2FHT-36HM	TITAN 36", (2) 18" FRENCH HOT TOP, HIGH MASS OVEN BASE	95,000	N/A
132	2	JTPC-16	TITAN 16", PASTA COOKER, CABINET BASE	80,000	N/A
136	1	JTPR-12-SD	TITAN 12", SPREADER CABINET, CABINET BASE W/DOOR	N/A	N/A
137	1	JTRH-36IP-36HM	TITAN 36", PLANCHA, HIGH MASS OVEN BASE	70,000	N/A
138	1	JTRH-2FHT-36HM	TITAN 36", (2) 18" FRENCH HOT TOP, HIGH MASS OVEN BASE	95,000	N/A
			TOTAL BTU/HR:	705,000	
			TOTAL AMPS:	N/A	

REVISIONS					
REV	DESCRIPTION	ECN	BY	DATE	APPROVED
A	INITIAL DRAWING PER REQUEST	XXX	ECS	09.09.19	
B	REVISED DRAWING PER REQUEST	XXX	ECS	12.19.19	
CHANGES TO DRAWING MAY RESULT IN CHANGES TO DELIVERY DATE & COST					



PLAN VIEW



SIDE VIEW ELEVATION SIDE VIEW

MIN 6" CLEARANCE ABOVE FLUE PEDESTALS

GAS TYPE:	LP
ELEVATION:	
TO BE SPECIFIED BEFORE MFG.	

PROJECT MANAGER: MARIA CORDERO

1. ⌖GR REGULATOR AND GAS CONNECTION
   Ⓔ ELECTRICAL CONNECTION
   ⌖D DRAIN
   Ⓡ REFRIGERATION
   Ⓦ WATER
2. GAS SHUT-OFF VALVES AND CONNECTIONS SUPPLIED BY OTHERS.
3. ALL ELECTRICAL WORK (INSTALLATIONS AND CONNECTIONS) MUST BE PROVIDED BY OTHERS (BY CERTIFIED ELECTRICIAN)

JADE™ JADE RANGE LLC 2650 ORBITER ST. BREA, CA 92821 -A MIDDLEBY CO.

UNLESS OTHERWISE NOTED DIMENSIONS ARE IN INCHES AND TOLERANCES: .X±.125 .XX±.03 .XXX±.015. ANGLES ±1°

MATERIAL

FINISH

DRAWN	ECS	09.09.19	
CHECKED			
APPROVED			

DESC Baha Mar - Pier Restaurant - Bahamas

FOR

SIZE B DWG NO 19414B

SCALE 3/8" = 1'-0" SHEET 1 OF 1

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

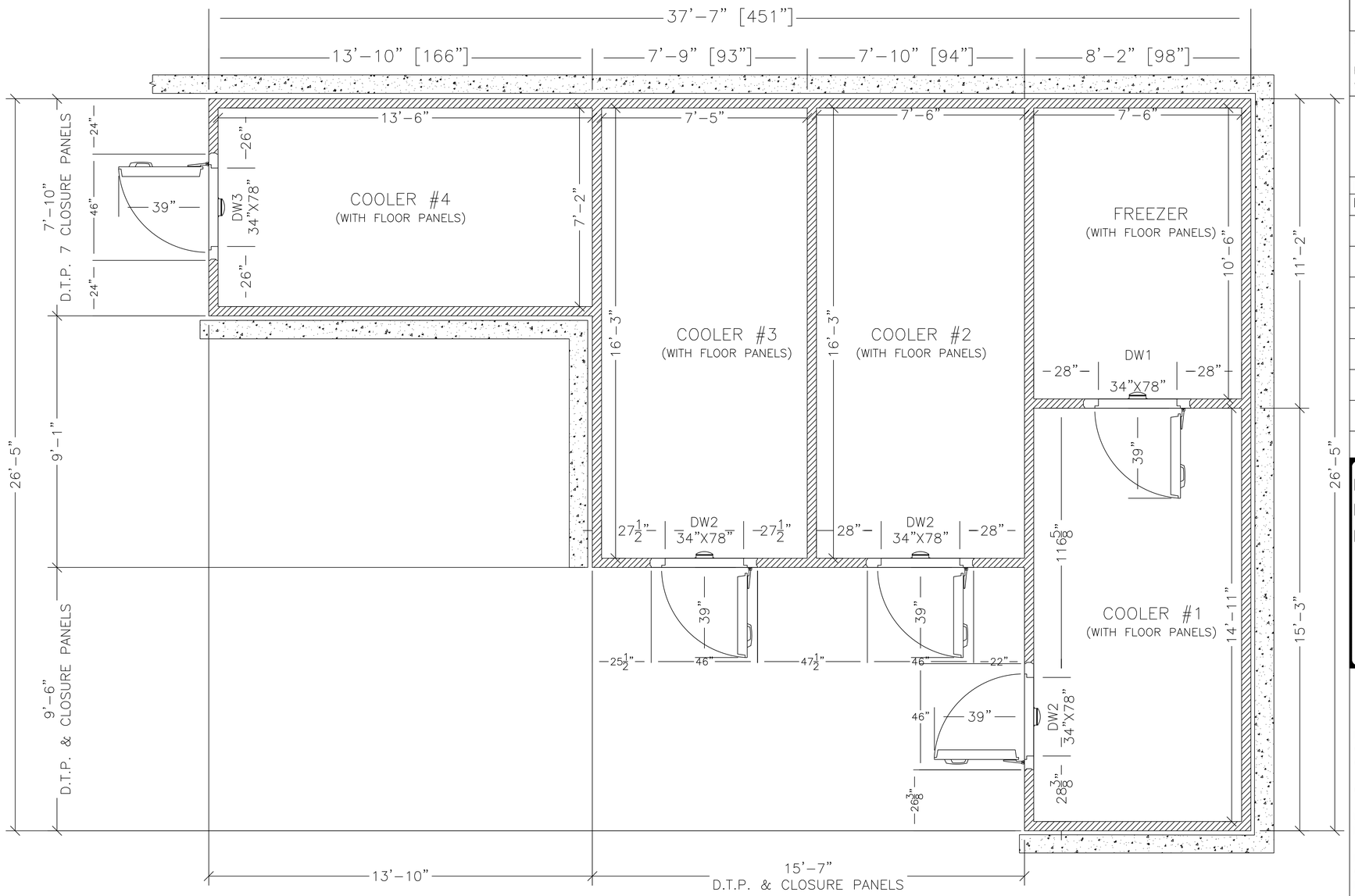
BAHA MAR

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

No.	Revision/Issue	Date
1	Preliminary Layout	8-11-19
2	Update with CD #1	12-8-19
3	Added Shop Drawings	3-9-20
4		

Date March 9, 2020
Drawn By Dayne Gauntlett
Scale NTS

Sheet FS-7.0



9731 N.W. 114th WAY
MIAMI, FL 33178
PHONE: (305) 883-5581
www.arcticwalkins.com

Revisions:

No.	DATE & BY
1	____
2	____
3	____
4	____
5	____
6	____
7	____

- ☐ APPROVED AS DRAWN
- ☐ APPROVED AS NOTED
- ☐ RESUBMIT

SIGNED _____

DATE: _____

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1
2

Customer Name: UNI-SOURCE SUPPLY /EXC		
Project Name: PIER RESTAURANT		P.O#: ____
Drawn By:	Checked By:	DRW No:
CARMEN	JANET	Q154264
Scale:	Created:	Sheet No:
3/16" = 1'	12/2/2019	1 OF 4

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

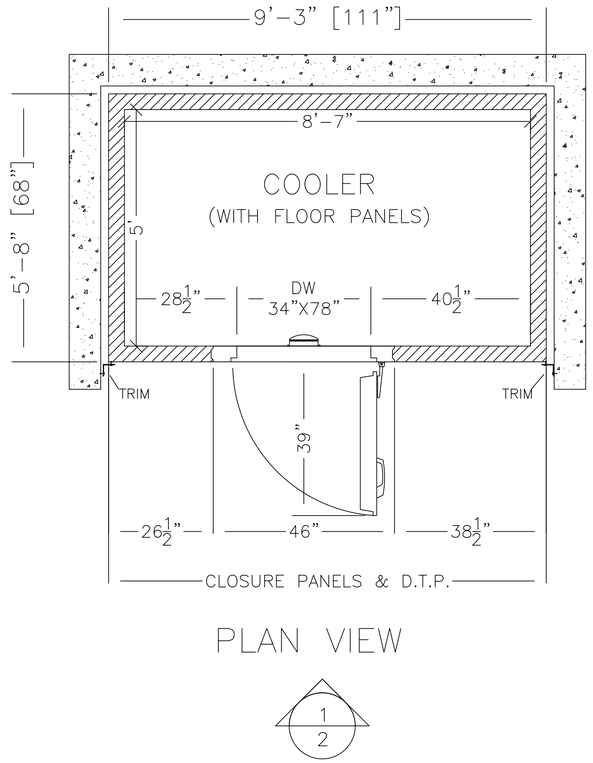
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4		

Date
March 9, 2020
Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
FS-8.0



PLAN VIEW

1
2

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Revisions:

No.	DATE & BY
1	____
2	____
3	____
4	____
5	____
6	____
7	____

- ☐ APPROVED AS DRAWN
- ☐ APPROVED AS NOTED
- ☐ RESUBMIT

SIGNED _____

DATE: _____

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Customer Name:
UNI-SOURCE SUPPLY/EXC

Project Name: P.O#: ____
PIER RESTAURANT

Drawn By:	Checked By:	DRW No:
CARMEN	JANET	Q154266
Scale:	Created:	Sheet No:
1/4" = 1'	12/2/2019	1 OF 4

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

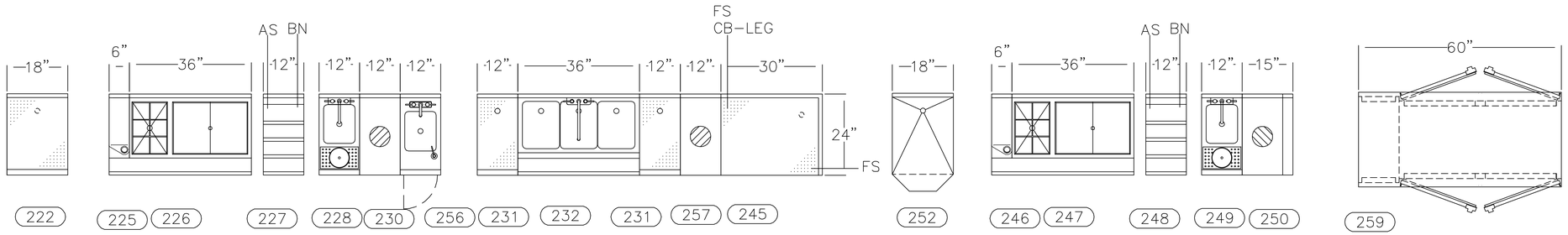
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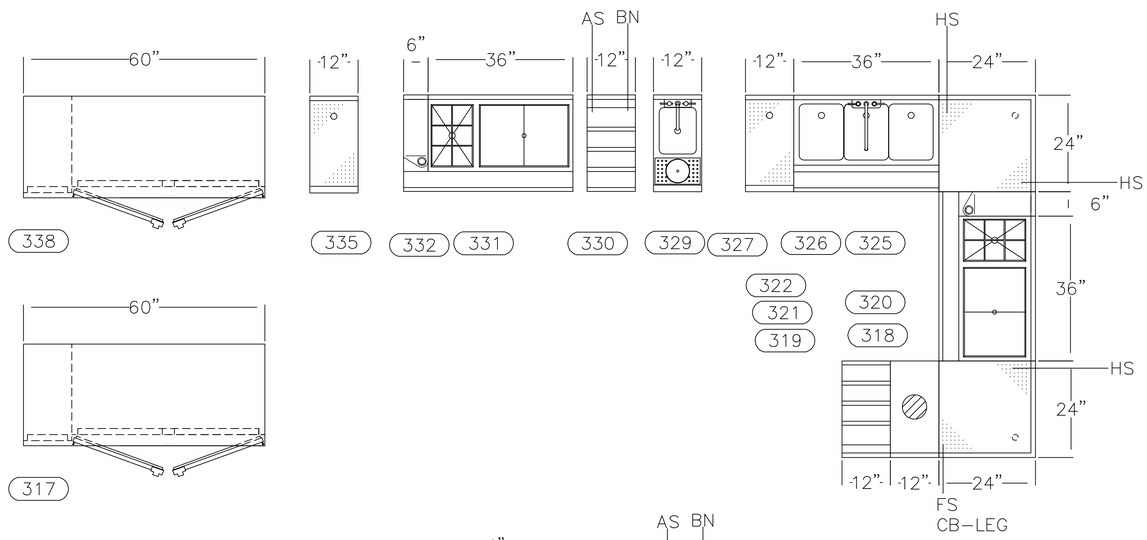
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Date
March 9, 2020
Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
FS-8.1



BAR #3



BAR #1

CONFIGURATION
NL = No legs
NS = No side
CS = Clip side
HS = Half side
FS = Full side
TE = Tall end
AS = AS side
AD = AD side
BN = B side
BS = BS side
RA = access right
LA = access left

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PREPARED FOR:
Dealer: UNI–SOURCE SUPPLY
DRAWING FOR REVIEW
AND APPROVAL

REV#1:
REV#2:
REV#3
REV#4:

Project Name: BAHA MAR – PIER RESTAURANT
Drawn By: D. HOTZ
Drawing Number: S00423336
Scale: 1/4" = 1'
Date: 2–27–20
PRINT #: 1 OF 2

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

BAHA MAR

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4		

Date
March 9, 2020
Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
FS-9.0

EQUIPMENT SCHEDULE BAR # 1

ITEM NO.	Qty	Model Number	Equipment Remarks
305	1	DWB–15R	–
306	1	MRS–12	–
307	1	LDA–12S	(4) SSRC–12
308	1	CBA–36L–CP10	(1) SSR–40 (1) SSRC–40 (1) IBD–H–A
310	1	SHA–4	–
311	1	DBCB–12–LD	–
312	1	DHSB–12	(1) 03000483
317	1	C1FL60–LSS(LR)	(1) SS–L (1) SS–R
318	1	DWB–12	–
319	1	LDB–12	(4) SSRC–12
320	1	IFC–24/24	(1) CB–LEG
321	1	CBA–36L–CP10	(1) SSR–42 (1) SSRC–42 (1) IBD–H–A
322	1	SHA–6	–
325	1	IFC–24/24	–
326	1	TSA–36–S	(1) SSR–36 (1) SSRC–36
327	1	DBCB–12–LD	–
329	1	MRS–12	–
330	1	LDA–12S	(4) SSRC–12
331	1	CBA–36L–CP10	(1) SSR–42 (1) SSRC–42 (1) IBD–H–A
332	1	SHA–6	–
335	1	DBCB–12–LD	–
338	1	C1FL60–LSS(LR)	(1) SS–L (1) SS–R

EQUIPMENT SCHEDULE BAR # 3

ITEM NO.	Qty	Model Number	Equipment Remarks
222	1	DBCB–18–LD	–
225	1	SHA–6	–
226	1	CBA–36L–CP10	(1) SSR–42 (1) SSRC–42 (1) IBD–H–A
227	1	LDA–12S	(4) SSRC–12
228	1	MRS–12	–
230	1	DWB–12	–
231	2	DBCB–12–LD	–
232	1	TSA–36–S	(1) SSR–36 (1) SSRC–36
245	1	IFC–24/30R	(1) CB–LEG
246	1	SHA–6	–
247	1	CBA–36L–CP10	(1) SSR–42 (1) SSRC–42 (1) IBD–H–A
248	1	LDA–12S	(4) SSRC–12
249	1	MRS–12	–
250	1	DWB–15R	–
252	1	IOS–18	–
256	1	DHSB–12	(1) 03000483
257	1	DWB–12	–
259	1	CP1FB60–LSS(LR/LR)	(1) SS–L (1) SS–R

** PLEASE VERIFY FOR BAR AREAS #1 AND #3 IF STANDARD 7" TALL BACKSPLASH IS REQUIRED (37" TALL EQUIPMENT)
OR IF 4" TALL BACKSPLASH STANDARD IS REQUIRED (34" TALL EQUIPMENT) **

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DRAWING FOR REVIEW
AND APPROVAL

REV#1:
REV#2:
REV#3
REV#4:

Project Name:
BAHA MAR – PIER RESTAURANT

Drawn By:
D. HOTZ

Drawing Number:
S00423336

Scale:
1/4" = 1'

Date:
2–27–20

PRINT #:
2 OF 2

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

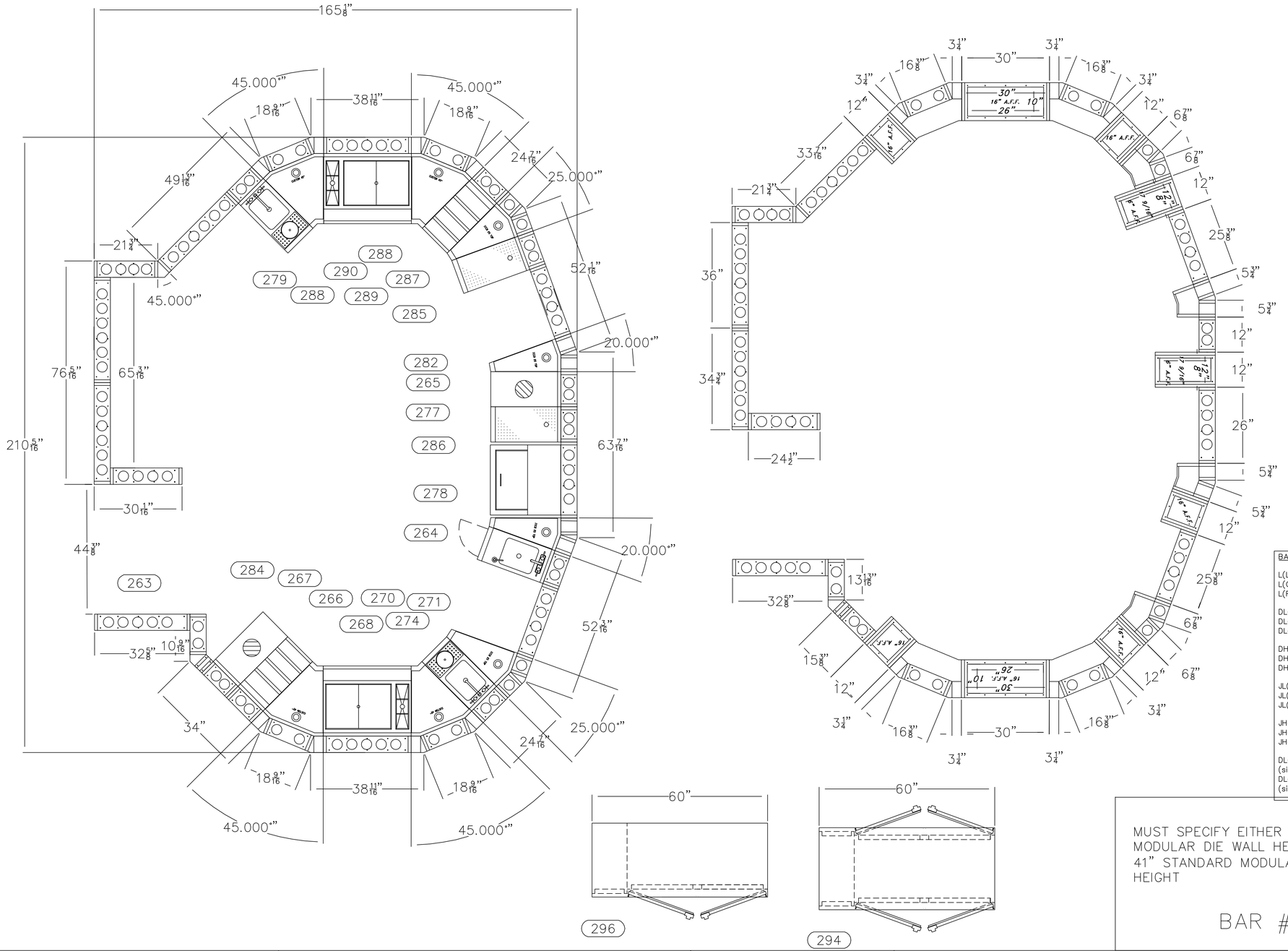
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4		

Date
March 9, 2020
Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
FS-9.1



BAR DIE LEGEND:

L(L) = Light Left
L(C) = Light Center
L(R) = Light Right

DL(L) = Duplex Low Left
DL(C) = Duplex Low Center
DL(R) = Duplex Low Right

DH(L) = Duplex High Left
DH(C) = Duplex High Center
DH(R) = Duplex High Right

JL(L) = J-Box Low Left
JL(C) = J-Box Low Center
JL(R) = J-Box Low Right

JH(L) = J-Box High Left
JH(C) = J-Box High Center
JH(R) = J-Box High Right

DL(L3) = Duplex Low Left 3" (side service coolers/frosters)
DL(R3) = Duplex Low Right 3" (side service coolers/frosters)

MUST SPECIFY EITHER 38" TALL MODULAR DIE WALL HEIGHT OR 41" STANDARD MODULAR DIE WALL HEIGHT

BAR #2

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REV#1:	
REV#2:	
REV#3	
REV#4:	

Project Name: BAHA MAR - PIER RESTAURANT

Drawn By: D. HOTZ

Drawing Number: S00423336

Scale: 1/4" = 1'

Date: 3-3-20

PRINT #: 1 of 2

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Pier Restaurant
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4		

Date: March 9, 2020
Drawn By: Dayne Gauntlett
Scale: NTS

Sheet: **FS-9.2**

EQUIPMENT SCHEDULE BAR #2

ITEM NO.	Qty	Model Number	Equipment Remarks
263	44FT	MD	–
264	1	DHSB–12	–
265	1	DWB–12	–
266	1	CUSTOM–UB	CUSTOM 45^ DB
267	1	LDB–12	(4) SSRC–12
268	1	CBA–30L3–CP10	(1) IBD–H–A (1) SSR–30 (1) SSRC–30
270	1	CUSTOM–UB	CUSTOM 45^ DB
271	1	ICCB–25	–
274	1	MRS–12	–
277	1	DBCB–12–LD	–
278	1	ICCB–20	–
279	1	MRS–12	–
282	1	ICCB–20	–
284	1	DWB–12	–
285	1	DBCB–12–LD	–
286	1	ST24–S	–
287	1	ICCB–25	–
288	2	CUSTOM–UB	CUSTOM 45^ DB
289	1	LDB–12	(4) SSRC–12
290	1	CBA–30L3–CP10	(1) IBD–H–A (1) SSR–30 (1) SSRC–30
294	1	CP1FB60–LSS(LR/LR)	(1) SS–L (1) SS–R
296	1	C1FB60–LSS(LR)	(1) SS–L (1) SS–R

** PLEASE VERIFY FOR BAR AREAS #1 AND #3 IF STANDARD 7" TALL BACKSPLASH IS REQUIRED (37" TALL EQUIPMENT)
OR IF 4" TALL BACKSPLASH STANDARD IS REQUIRED (34" TALL EQUIPMENT) **

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REV#1:
REV#2:
REV#3
REV#4:

Project Name: BAHA MAR – PIER RESTAURANT
Drawn By: D. HOTZ
Drawing Number: S00423336
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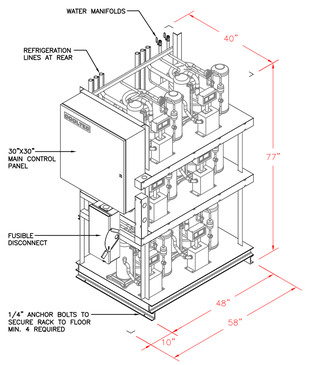
Date
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Drawn By
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Scale
NTS

Sheet
FS-9.3

WATER COOLED INDOOR-PAK SYSTEM

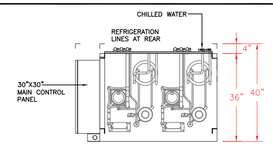
MODEL	TYPICAL OVERALL DIMENSIONS (IN.)		
	L	W	H
WIPT–4	58"	40"	77"

ALLOW 36" CLEAR AROUND UNIT
VERIFY ACCESS AND LOCATION OF RACK

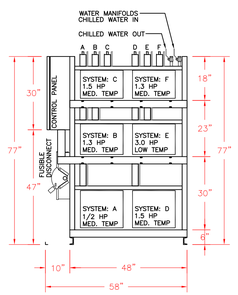


ESTIMATED WEIGHT (LBS.) 1700#

A R-1 WATER-COOLED INDOOR-PAK



PLAN VIEW OF REFRIGERATION RACK



FRONT ELEVATION VIEW

B R-1 RACK DETAIL- DIAGRAM

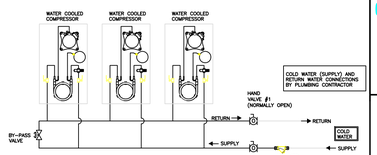
ITEM NO. 500
MODEL NO. WIPT–4
RACK SIZE: 58" x 40" x 77"
APPROX. TOTAL WEIGHT OF RACK: 1700 LBS.

HEAT OF REJECTION FROM WATER–COOLED RACK

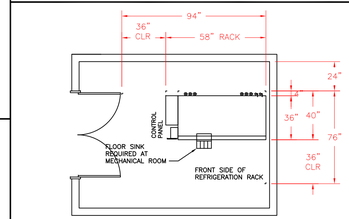
TOTAL COLD WATER FLOW RATE: 18.7 GPM
COLD WATER IN AT 80°F
WATER OUT (RETURN) AT 95°F (15°F TD)
MAXIMUM WATER PRESSURE NOT TO EXCEED 125 PSIG.
PRESSURE DROP AT RACK AT 20 PSIG.
TOTAL HEAT OF REJECTION FROM RACK: 114.0 MBH

RACK'S WATER MANIFOLD PIPE LINE SIZES:
COLD WATER IN = 1" NOMINAL SIZE
RETURN WATER OUT = 1" NOMINAL SIZE

VENTILATION REQUIREMENT FOR COOLING IN–DOOR RACK (room at 90°F ambient temperature)
TOTAL: 910 CFM REQUIRED

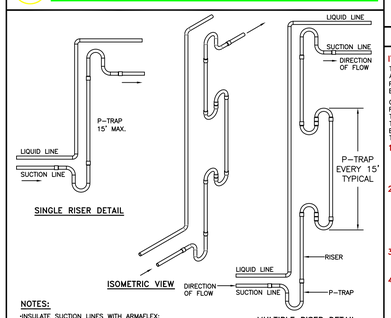


C R-1 CHILLED WATER PIPING FOR WATER COOLED SYSTEM



REMOTE WATER COOLED REFRIGERATION RACK LOCATED ON 2ND FLOOR (EXACT LOCATION TO BE VERIFIED)

D R-1 CLEARANCE REQUIREMENT AROUND REFRIGERATION RACK



NOTES:
- INSULATE SUCTION LINES WITH ARMAFLEX: 3/4" FOR COMMERCIAL TEMPERATURE AND 1" FOR LOW TEMP.
- ALL JOINTS BRAZED WITH 35% SILVER CONTENT BRAZING ROD
- INSTALL "P" TRAP ON SUCTION LINE EVERY 15' OF EVERY VERTICAL RISE
- INSTALL INVERTED TRAP ON TOP OF THE RISE TO PREVENT OIL FROM SEEPING DOWN
- NOT TO EXCEED 45' VERTICALLY OVER ALL

E R-1 TYPICAL P-TRAP DETAILS AND SUCTION LINE RISER DETAILS

COOLTEC ENGINEERING SUMMARY

AMBIENT TEMPERATURE 95°F

POWER SUPPLY: 208V/3PH/60HZ FUSE SIZE: 70 AMP
CONNECTED LOAD= 50.3 AMP MINIMUM AMPACITY= 52.6 AMP

SYSTEM	ITEM #	FIXTURES: DESCRIPTION	FIXT. TEMP (F)	SST.	REFRIGERANT R–	REFRIGERANT LBS. IN SYSTEM	COMPRESSORS: MODEL	H.P.	RATING @ 60 Hz: RLA	V	PH	MBH (95°F)	DEFROST	UNIT COOLER: ITEM #	QUANTITY	MODEL	RATING @ 60 Hz 1 ø FAN: RLA	V	HEATER: FLA	V	PH	SYSTEM TOTAL POWER 208V, 60 Hz: AMPS	PH	LINE SIZE(O.D.) AND RUN: ROUTE	SUCTION	LIQUID	LINE RUN LENGTH (FT.)	DISCH.	DRAIN	WATER SUPPLY: GPM 85°F	WATER IN	WATER OUT	ACCESSORIES (SEE SUPPLY CODE *): HEAD PRESSURE CONTROL	SUCTION PRESSURE REGULATOR	ACCUMULATOR	THERMOSTAT	SOLENOID VALVE	THERMOSTATIC EXPANSION VALVE	TIME CLOCK	REMARKS
A	7	TRASH ROOM	55	25	448A	16	ZB07KAE–PFV	3/4	5.6	208	1	7.77	D	7.1	1	ADT040AEK	0.9	115			1	5.6	3	S	7/8	3/8	100		2.1	3/8	3/8	F	F		F	F	F	KE2MED	
B	16	BEVERAGE COOLER	35	25	448A	16	ZS11KAE–TFS	1.3	9.3	208	3	13.62	D	16.1	1	ADT120AEK	1.8	115			1	9.3	3	S	7/8	3/8	100		2.5	1/2	1/2	F	F		F	F	F	KE2MED	
C	24	WALK–IN COOLER	35	25	448A	16	ZS13KAE–TFS	1.5	8.7	208	3	15.56	D	24.1	1	ADT140AEK	2.7	115			1	8.7	3	S	7/8	3/8	100		3.3	1/2	1/2	F	F		F	F	F	KE2MED	
D	25	WALK–IN COOLER	35	25	448A	16	ZS13KAE–TFS	1.5	8.7	208	3	15.56	D	25.1	1	ADT140AEK	2.7	115			1	8.7	3	S	7/8	3/8	100		3.3	1/2	1/2	F	F		F	F	F	KE2MED	
E	26	WALK–IN FREEZER	–10	–20	448A	16	ZF09K4E–TFS	3.0	8.7	208	3	9.87	D	26.1	1	LET090BEK	1.0	208	7.8	208	1	8.7	3	S	1 1/8	3/8	100		5.0	1/2	1/2	F	F		F	F	F	KE2LOW	
F	27	WALK–IN COOLER	35	25	448A	16	ZS11KAE–TFS	1.3	9.3	208	3	13.62	D	27.1	1	ADT130AEK	1.8	115			1	9.3	3	S	7/8	3/8	100		2.5	1/2	1/2	F	F		F	F	F	KE2MED	

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CONDENSING UNIT 333Z FILE SA32027

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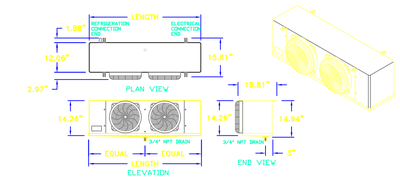
MODEL No. WIPT-4

E ELECTRIC (TIMED)
G GRAVITY (TIMED)
H HOT GAS (TIMED)
O OFF CYCLE (TEMP.)
D DEMAND DEFROST

B BRANCH
M MAIN
S SINGLE

* SUPPLY CODES:
F – FACTORY INSTALLED
L – LOOSE (FIELD INSTALLED)
M – MANUFACTURER EQUIPPED
R – REFRIGERATION CONTRACTOR

NOTE:
– ALL SYSTEMS ENGINEERED WITH R–448A REFRIGERANT. ANY BASES/COILS NOT SUPPLIED BY COOLTEC MUST BE EQUIPPED WITH R–448A EXPANSION VALVES.
– REFRIGERATION PIPE SIZES ARE BASED ON A MAXIMUM LINE RUN UP TO 100 EQUIVALENT FEET FOR LIQUID AND SUCTION LINES. VERIFY LINE LENGTHS WITH JOB SITE CONDITIONS AND LINE ROUTING AT INDIVIDUAL INSTALLATIONS. IF LINE RUNS ARE GREATER THAN 100 FEET, PLEASE CONTACT COOLTEC FACTORY.
– "COMPRESSOR MOTOR PROTECTED UNDER PRIMARY SINGLE PHASE PROTECTION"
– EFFECTIVE JANUARY 1, 2009, ALL WALK–IN COOLER AND FREEZER EVAPORATIVE COILS INSTALLED IN THE U.S.A. SHALL BE SUPPLIED WITH ENERGY EFFICIENT (EC) MOTORS BASED ON THE FEDERAL ENERGY INDEPENDENCE AND SECURITY ACT (HR–6).
– ELECTRICAL CONTRACTOR TO SUPPLY POWER FROM BUILDING AND CONNECT POWER TO WALK–IN EVAPORATIVE COIL'S DEMAND DEFROST CONTROL AND TO DRAIN HEATER.



MODELS: ADT / LET

SYSTEM	UNIT MODEL No.	CAPACITY BTU	LENGTH	FANS: QTY.	CFM	WIDTH (OVERALL)	HP (EA MOTOR)	DEF. WATTAGE	CONNECTIONS (in.): CONN. (ALL) I.D.	SUCTION I.D.	DRAIN MPT	APPROX. SHIP WT (Lbs.)
A	ADT040AEK	4000	23–3/8"	1	735	6.9	---	---	7/8"	5/8"	3/4"	28
B	ADT120AEK	12000	43–1/2"	2	1300	6.8	---	---	1 3/8"	7/8"	3/4"	51
C	ADT140AEK	14000	61–1/8"	3	2100	6.7	---	---	1 3/8"	1 1/8"	3/4"	65
D	ADT140AEK	14000	61–1/8"	3	2100	6.7	---	---	1 3/8"	1 1/8"	3/4"	65
E	LET090BEK	9000	43–1/2"	2	1300	---	1.0	7.8	1 3/8"	1 1/8"	3/4"	48
F	ADT130AEK	13000	43–1/2"	2	1300	6.8	---	---	1 3/8"	1 1/8"	3/4"	55

G R-1 UNIT COOLER DETAIL

SPECIFICATION

ITEM NO. 500 REMOTE REFRIGERATION PACKAGE

THE REFRIGERATION PACKAGE SHALL BE PRE–ENGINEERED AND FACTORY ASSEMBLED UNIT, TRADE NAME "WATER COOLED INDOOR–PAK" AS MANUFACTURED BY COOLTEC REFRIGERATION CORP., 1250 E. FRANKLIN AVE., POMONA, CA 91766.
PHONE: (909) 865–2229, FAX: (909) 868–0777.
E–MAIL ADDRESS: sales@cooltecrefrigeration.com

CONTRACTOR SHALL FURNISH AND INSTALL WHERE SHOWN ON PLANS, (1) COOLTEC U.L. APPROVED "WATER COOLED INDOOR–PAK" REMOTE REFRIGERATION PACKAGE, MODEL WIPT–4, WITH CONTROL PANEL, 208 VOLTS, 3 PHASE, 60 HERTZ
THE FRAME, ENCLOSURE, AND PANELS SHALL BE FABRICATED OF GALVANIZED STEEL AND HEAVY DUTY FRAME CONSTRUCTION. THE ENTIRE FRAME SHALL BE PRE–ASSEMBLED, WELDED, CLEANED, AND PRIMED COAT OF ZINC CHROMATE, THEN FINISHED WITH A COAT OF BAKED ENAMEL EPOXY BASED PAINT.
THE WATER COOLED CONDENSER SHALL BE DESIGNED FOR 15°F TD.

1. WATER COOLED REFRIGERATION UNITS
   A. WATER COOLED CONDENSING UNITS SHALL BE HERMETIC/GLACIER SCROLL TYPE (COPELAND). EACH UNIT SHALL BE EQUIPPED WITH HIGH–LOW PRESSURE CONTROL, LIQUID LINE DRIER, SIGHT GLASS, HEAD PRESSURE CONTROL, TIME CLOCKS.
   B. ALL COMPRESSOR UNITS SHALL BE NEW FACTORY ASSEMBLED TO OPERATE WITH THE REFRIGERANT SPECIFIED IN THE ENGINEERING SUMMARY SHEET. REFRIGERANT R–448A SHALL BE USED ON ALL COMMERCIAL TEMPERATURE UNITS AND LOW TEMPERATURE UNITS.
2. PRE–PIPING
   A. ALL REFRIGERANT LINES SHALL BE EXTENDED TO ONE SIDE OF THE PACKAGE IN A NEAT AND ORDERLY MANNER. SUCTION LINES MUST BE INSULATED WITH ARMAFLEX (1" THICK FOR LOW TEMP, 3/4" THICK FOR MEDIUM TEMP).
   B. ALL TUBING SHALL BE SECURELY SUPPORTED AND ANCHORED WITH CLAMPS.
   C. SILVER SOLDER AND/OR SIL–FOS SHALL BE USED FOR ALL REFRIGERANT PIPING. SOFT SOLDER IS NOT ACCEPTABLE.
   D. ALL PIPING TO BE PRESSURE TESTED WITH NITROGEN AT 200 PSI. AFTER THE CONDENSING UNIT AND COIL HAVE BEEN CONNECTED, THE BALANCE OF THE SYSTEM SHALL BE LEAKED TESTED WITH ALL VALVES OPENED.
3. WATER PIPING
   A. WATER SUPPLY AND RETURN HEADER SHALL BE INSTALLED USING COPPER TUBING AND PIPING.
   B. ALL WATER LINES SHALL BE PRE–PIPED WITH SHUT–OFF VALVES FOR SUPPLY AND RETURN OF EACH UNIT.
4. CONTROL PANEL
   A. THE PACKAGE SHALL HAVE A FACTORY MOUNTED AND PRE–WIRED CONTROL PANEL COMPLETE WITH MAIN FUSED DISCONNECT. COMPRESSOR CIRCUIT BREAKERS, FUSES, CONTACTORS AND THE TIME CLOCKS WIRED FOR SINGLE POINT CONNECTION.
   B. ELECTRICAL CONTRACTOR SHAL PROVIDE AND INSTALL MAIN POWER LINES TO PANEL AND PROVIDE WIRE HARNESS WIRING FOR CONTROL AND DEFROST HEATER BETWEEN AND THE DEFROST CLOCK AND THE REFRIGERATION FIXTURES, ALL IN ACCORDANCE WITH THE WIRING DIAGRAM AND PER LOCAL CODES.
5. SAFETY CAUTION
   A. EACH SYSTEM AND EVAPORATOR IS SHIPPED UNDER NITROGEN PRESSURE. USE CAUTION AND EXERCISE SAFETY AT ALL TIMES WHEN PREPARING FOR FINAL HOOK–UP.
6. EVAPORATIVE COIL
   A. EVAPORATIVE COILS SHALL BE DIRECT EXPANSION TYPE, FABRICATED OF COPPER TUBES WITH ALUMINUM FINS. ALL EVAPORATIVE COILS SHALL BE PROVIDED WITH SOLENOID VALVE, THERMOSTATIC EXPANSION VALVE, AND ELECTRONIC THERMOSTAT, PIPED AND WIRED TO THE JUNCTION BOX FOR POSITIVE PUMP DOWN.
   B. EVAPORATIVE COILS SHALL BE EQUIPPED WITH ENERGY SAVING "EC" MOTORS.

POWER REQUIRED FOR WALK-IN EVAPORATOR COILS DEMAND CONTROL AND TO DRAIN HEATERS.
POWER FROM BUILDING SUPPLIED BY ELECTRICAL CONTRACTOR.

SYSTEM	DEFROST	ITEM #	DESCRIPTION	QUANTITY	MODEL	POWER FROM BUILDING BY ELEC. CONTRACTOR: EVAP. COIL RLA	EVAP. COIL VOLTAGE	DRAIN HEATER RLA	DRAIN HEATER VOLTAGE	TOTAL LOAD RLA	TOTAL LOAD VOLTAGE
A	D	7	TRASH ROOM	1	ADT040AEK	0.9	115/1	---	---	0.9	115/1
B	D	16	BEVERAGE COOLER	1	ADT120AEK	1.8	115/1	---	---	1.8	115/1
C	D	24	WALK–IN COOLER	1	ADT140AEK	2.7	115/1	---	---	1.8	115/1
D	D	25	WALK–IN COOLER	1	ADT140AEK	2.7	115/1	---	---	1.8	115/1
E	D	26	WALK–IN FREEZER	1	LET090BEK	7.8	208/1	5.0	208/1	12.8	208/1
F	D	27	WALK–IN COOLER	1	ADT130AEK	1.8	115/1	---	---	1.8	115/1

NOTE: PROVIDE SEPARATE POWER SOURCE FOR EACH EVAPORATOR. POWER FROM BUILDING.

CONSTRUCTION NOTES FOR TRADES

1. GENERAL CONTRACTOR
   A. CONTRACTORS SHALL VERIFY ALL DIMENSIONS AND COORDINATE WITH OTHER TRADES.
   B. GENERAL CONTRACTOR TO VERIFY AND CO–ORDINATE LOCATION OF REFRIGERATION RACK WITH REFRIGERATION CONTRACTOR TO SATISFY LOCAL CODE REQUIREMENTS AND MAINTENANCE OF THE RACK.
   C. GENERAL CONTRACTOR TO VERIFY REFRIGERATION LINE RUNS THRU TO ROOF OR MULTI–STORY BUILDING PRIOR TO CONSTRUCTION WITH REFRIGERATION CONTRACTOR FOR ACCESSIBILITY.
   D. GENERAL CONTRACTOR TO VERIFY ACCESS OF CRANE OR MECHANICAL LIFT WITH REFRIGERATION CONTRACTOR PRIOR TO CONSTRUCTION (IF REQUIRED).
   E. GENERAL CONTRACTOR IS RESPONSIBLE TO HANG AND SUPPORT REFRIGERATION RACK OVER WALK–IN BOX.
   F. GENERAL CONTRACTOR TO SUBMIT FOR APPROVAL AND PULL ALL PERMITS FOR HANGING THIS RACK.
   G. GENERAL CONTRACTOR TO ALLOW 3'–0" (36") OF CLEAR SPACE AROUND REFRIGERATION RACK FOR MAINTENANCE.
   H. ALL CORE DRILLING REQUIRED FOR REMOTE REFRIGERATION PIPING WORK BY THE REFRIGERATION CONTRACTOR, IS IN THE GENERAL CONTRACTOR'S SCOOP OF WORK. COORDINATE EXACT LOCATION AND NUMBER OF PENETRATIONS WITH THE REFRIGERATION CONTRACTOR AND COMPLY WITH ALL LANDLORD REQUIREMENTS FOR X–RAY OF SLAB PRIOR TO WORK.
   I. ANY ATTACHMENT TO BUILDING STRUCTURE FOR LOAD BEARING WEIGHT TO BE PROVIDED AND CO–ORDINATED BY GENERAL CONTRACTOR.
2. REFRIGERATION CONTRACTOR
   A. REFRIGERATION CONTRACTOR SHALL RUN ALL REFRIGERATION LINES WHICH EXTEND DOWN THRU WALL(S) BEFORE WALL(S) ARE CLOSED UP WHEN CONDUIT IS NOT PROVIDED.
   B. REFRIGERATION CONTRACTOR TO SEAL BOTH ENDS OF CONDUIT WITH FOMOFIL AFTER ALL LINES HAVE BEEN RUN.
   IF PULL BOX(ES) ARE SPECIFIED, THEY MUST BE A MINIMUM 12"x 12".
   C. REFRIGERATION CONTRACTOR SHALL INSULATE ALL REFRIGERATION SUCTION LINES.
   D. REFRIGERATION CONTRACTOR SHALL VERIFY LOCATION OF BLOWER COIL(S) AND COMPRESSOR(S) FOR ALL REFRIGERATED AREAS.
   E. REFRIGERATION CONTRACTOR SHALL VERIFY LOCATION OF PITCH POCKET(S) FOR REFRIGERATION LINE PENETRATION THRU ROOF WITH GENERAL CONTRACTOR. GENERAL CONTRACTOR TO INSTALL ALL PITCH POCKETS.
   F. CONTRACTOR SHALL USE ONLY CLEAN DEHYDRATED, SEALED REFRIGERATION GRADE A.C.R. COPPER TUBING.
   USE ONLY LONG RADIUS ELBOWS TO REDUCE FLOW RESISTANCE AND LINE BREAKAGE.
   G. SILVER SOLDER AND/OR SIL–FOS SHALL BE USED ON ALL REFRIGERANT PIPING. SOFT SOLDER IS NOT ACCEPTABLE.
   USE MINIMUM 35% SILVER SOLDER FOR DISSIMILAR METALS.
   H. ALL PIPING MUST BE SUPPORTED WITH HANGERS THAT CAN WITHSTAND THE COMBINED WEIGHT OF TUBING, INSULATION, VALVES, AND FLUID IN THE TUBING.
   I. USE NITROGEN IN THE COPPER TUBING DURING BRAZING TO PREVENT FORMATION OF COPPER OXIDES. LIQUID AND SUCTION LINES MUST BE FREE TO EXPAND INDEPENDENTLY OF EACH OTHER. DO NOT EXCEED 100 FEET WITHOUT A CHANGE IN DIRECTION OR AN OFFSET. PLAN PROPER PITCHING, EXPANSION ALLOWANCE, AND P–TRAPS AT THE BASE OF ALL SUCTION RISERS AND AT EVERY 15 FEET OF EVERY VERTICAL RISE. INSTALL SERVICE VALVES AT SEVERAL LOCATIONS FOR EASE OF MAINTENANCE. THESE VALVES MUST BE APPROVED FOR 450 PSI WORKING PRESSURE.
   J. ALL PIPING TO BE PRESSURE TESTED WITH NITROGEN AT 200 PSI WITH ALL VALVES OPEN AND HELD FOR 12 HOURS. ELECTRONIC LEAK DETECTORS SHALL BE USED TO LOCATE ALL LEAKS.
   K. COMPLETE SYSTEM SHALL BE EVACUATED TO 500 MICRONS WITH VACUUM PUMP BEFORE CHARGING THE SYSTEM.
   L. ONCE SYSTEM IS CHARGED AND RUNNING, ADJUST ALL CONTROLS INCLUDING PRESSURE CONTROLS, EXPANSION VALVES, THERMOSTATS AND TIME CLOCKS. RETURN AFTER 24 HOURS TO VERIFY PROPER OPERATION OF SYSTEMS.
   M. REFRIGERATION CONTRACTOR TO PROVIDE AND INSTALL DRAIN LINE HEATER WITH INSULATION IN FREEZER TO BE CONNECTED BY ELECTRICAL CONTRACTOR.
   N. REFRIGERANT SUCTION LINES OUTSIDE OF REFRIGERATED COMPARTMENTS, NOT RUN IN CONDUIT, SHALL BE INSULATED BACK TO COMPRESSOR WITH ARMSTRONG ARMA–FLEX AP–25/50 FOAMED PLASTIC INSULATION OR EQUAL IN ACCORD WITH DIRECTION OF THE MANUFACTURER. MINIMUM THICKNESS SHALL BE 3/4 INCH FOR COMMERCIAL TEMPERATURE AND 1.0 INCH FOR LOW TEMPERATURE.
   O. FILL ROOF REFRIGERATION AND ELECTRICAL PITCH POCKETS WITH FOAM AND SEALANT.
   P. REFRIGERATION CONTRACTOR TO SEAL ALL REFRIGERATION LINE PENETRATIONS MADE THRU WALK–IN COOLERS/FREEZERS, AND REFRIGERATED BASE SECTIONS OF COUNTERS.
3. ELECTRICAL CONTRACTOR
   A. ELECTRICAL CONTRACTOR TO PROVIDE MAIN POWER FOR THE REFRIGERATION PACKAGE AND CONNECT CONTROL AND DEFROST SYSTEMS.
   B. ELECTRICAL CONTRACTOR TO PROVIDE POWER FOR MEDIUM AND LOW TEMPERATURE EVAPORATOR COILS. POWER FROM BUILDING. PROVIDE SEPARATE POWER SOURCE FOR EACH EVAPORATOR.
   C. ELECTRICAL CONTRACTOR TO CONNECT DRAIN–LINE HEATER IN THE FREEZER.
   D. ALL ELECTRICAL WIRING AND INSTALLATION SHALL BE ACCORDANCE WITH THE WIRING DIAGRAM AND PER LOCAL CODES.
   E. IF CONTRACTED, ELECTRICAL CONTRACTOR TO INSTALL ALL CONDUITS FOR REFRIGERATION LINES IN WALLS, PRIOR TO WALLS ARE CLOSED UP. ALL PULL BOXES MUST BE A MINIMUM OF 12"x 12".
4. PLUMBING CONTRACTOR
   A. PLUMBING CONTRACTOR TO PROVIDE "CHILLED" WATER SUPPLY AND RETURN WATER TO REFRIGERATION PACKAGE.
   B. PLUMBING CONTRACTOR TO PROVIDE TYPE "M" COPPER DRAIN LINES FOR WALK–IN REFRIGERATOR AND FREEZER, PITCHED 1/2 INCH PER FOOT OF RUN. IN FREEZER, HEATED DRAIN LINE MUST BE INSULATED TO PREVENT FREEZING. TRAP DRAIN LINES OUTSIDE OF REFRIGERATED SPACE TO AVOID ENTRANCE OF WARM AND MOIST AIR.
   C. CONTRACTOR TO PROVIDE INDIVIDUAL DRAIN LINE FOR EACH EVAPORATOR UNLESS OTHERWISE CALLED FOR IN THE PLANS.
   D. ALL PLUMBING INSTALLATION SHALL BE IN ACCORDANCE WITH LOCAL CODES.
   E. PLUMBING CONTRACTOR TO INSTALL A SECONDARY "BACK–UP" COLD WATER SUPPLY AND RETURN WATER IN CASE PRIMARY CHILLED WATER AND RETURN WATER FAIL OR IS TEMPORARY TURNED OFF.
   F. PLUMBING CONTRACTOR TO SUPPLY AND MOUNT A UNION FITTING BELOW EACH EVAPORATIVE BLOWER COIL'S DRAIN LINE FOR DISCONNECTING AND SERVICING PURPOSES.

MECHANICAL ROOM

REV LEVEL	DESCRIPTION	DATE
A	SUBMITTAL	12/09/19

DRAWING APPROVAL
"PRODUCTION LEAD TIME: 4–6 WEEKS AFTER RECEIPT OF APPROVED DRAWINGS AND PURCHASE ORDER. SEND APPROVED DRAWING TO "KATHERINE SANCHEZ"

APPROVED BY:_____
DATE:_____

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DRAWING TITLE: REFRIGERATION PLAN
PROJECT NAME: BAHA MAR PIER RESTAURANT BAHAMAS

DRAWN BY	AG/APO
CHECKED BY	PAUL BEDI
DATE	11/5/2018
LATEST REVISION	12/09/2019
DRAWING NO.	CTR2356
SHEET	R-1
1 OF 2 SHEETS	

Baha Mar Bay
Pier Restaurant
Nassau Bahamas

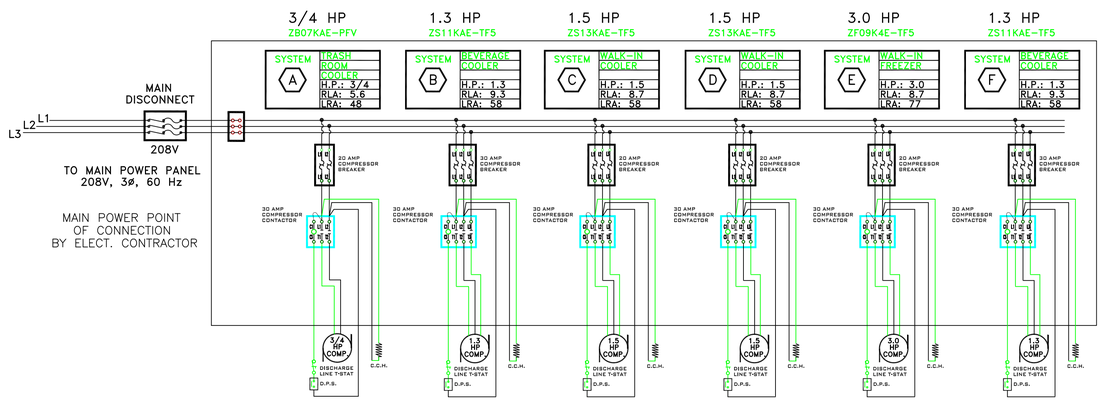
BAHA MAR

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

No.	Revision/Issue	Date
1	Preliminary Layout	8-11-19
2	Update with CO #1	12-8-19
3	Added Shop Drawings	3-9-20
4		

Date: March 9, 2020
Drawn By: Dayne Gauntlett
Scale: NTS

Sheet: FS-10.0



NOTE:
NO DEFROST TIMER AT SYSTEM 'A', 'B', 'C', 'D', & 'F'. ELECTRICAL CONTRACTOR TO SUPPLY POWER FROM BUILDING AND CONNECT TO WALK-IN COOLER EVAP BLOWER COIL'S DEMAND DEFROST CONTROL
SEE DETAIL #F/R2

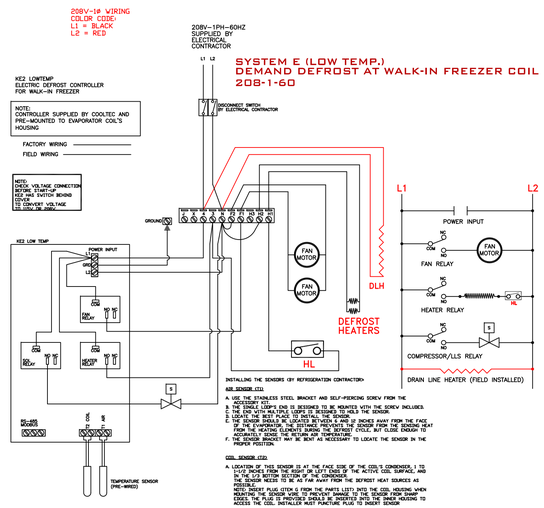
NOTE:
NO DEFROST TIMER AT SYSTEM 'E', ELECTRICAL CONTRACTOR TO SUPPLY POWER FROM BUILDING AND CONNECT TO WALK-IN FREEZER EVAP BLOWER COIL'S DEMAND DEFROST CONTROL
SEE DETAIL #B/R2

LEGEND
1. ——— FACTORY WIRING
2. ——— FIELD WIRING BY ELECTRICAL CONTRACTOR

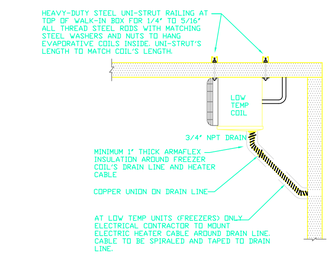
A R-2 WIRING DIAGRAM

POWER REQUIRED FOR WALK-IN EVAPORATOR COIL'S DEMAND CONTROL AND TO DRAIN HEATERS.
POWER FROM BUILDING SUPPLIED BY ELECTRICAL CONTRACTOR

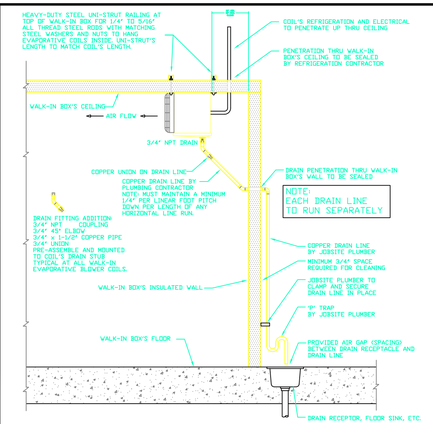
SYSTEM	DEFROST	UNIT COOLER ITEM #	DESCRIPTION	QUANTITY	MODEL	POWER FROM BUILDING BY ELEC. CONTRACTOR EVAP. COIL RLA	EVAP. COIL VOLTAGE	DRAIN HEATER RLA	DRAIN HEATER VOLTAGE	TOTAL LOAD RLA	TOTAL LOAD VOLTAGE
E	D	26	WALK-IN FREEZER	1	LET090BEK	7.8	208/1	5.0	208/1	12.8	208/1



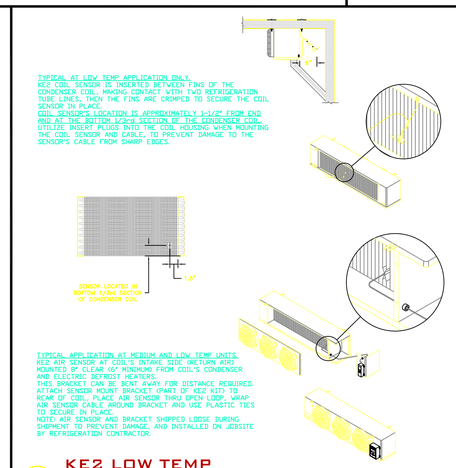
B R-2 DEMAND DEFROST- KE2 LOW TEMP WIRING DIAGRAM FOR FREEZER COIL



C R-2 WALK-IN'S FREEZER CONDENSATE DRAIN LINE



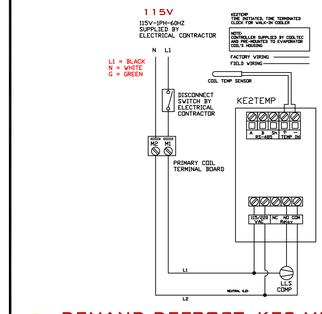
D R-2 WALK-IN'S COIL MOUNT AND CONDENSATE DRAIN LINE



E R-2 KE2 LOW TEMP SENSOR MOUNT DETAILS

POWER REQUIRED FOR MEDIUM TEMPERATURE EVAPORATOR COILS.
POWER FROM BUILDING SUPPLIED BY ELECTRICAL CONTRACTOR

SYSTEM	DEFROST	UNIT COOLER ITEM #	DESCRIPTION	QUANTITY	MODEL	POWER FROM BUILDING RLA	VOLTAGE
A	D	7	TRASH ROOM	1	ADT040AEK	0.9	115/1
B	D	16	BEVERAGE COOLER	1	ADT120AEK	1.8	115/1
C	D	24	WALK-IN COOLER	1	ADT140AEK	2.7	115/1
D	D	25	WALK-IN COOLER	1	ADT140AEK	2.7	115/1
F	D	27	WALK-IN COOLER	1	ADT130AEK	1.8	115/1



F R-2 DEMAND DEFROST- KE2 MED TEMP WIRING DIAGRAM FOR COOLER COIL

REV LEVEL	DESCRIPTION	DATE
A	SUBMITTAL	12/09/19

DRAWING APPROVAL
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APPROVED BY:_____
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E-MAIL: gshare@cooltecrefrigeration.com

DRAWING TITLE
REFRIGERATION PLAN

PROJECT NAME:
BAHA MAR
PIER RESTAURANT
BAHAMAS

DRAWN BY	AG/APO
CHECKED BY	PAUL BEDI
DATE	11/05/2018
LATEST REVISION	12/09/2019
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SHEET	R-2
2 OF 2 SHEETS	

Baha Mar Bay
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