

**Over View**

**Kempinski  
Kitchen & Bar  
Providenciales, T&C**



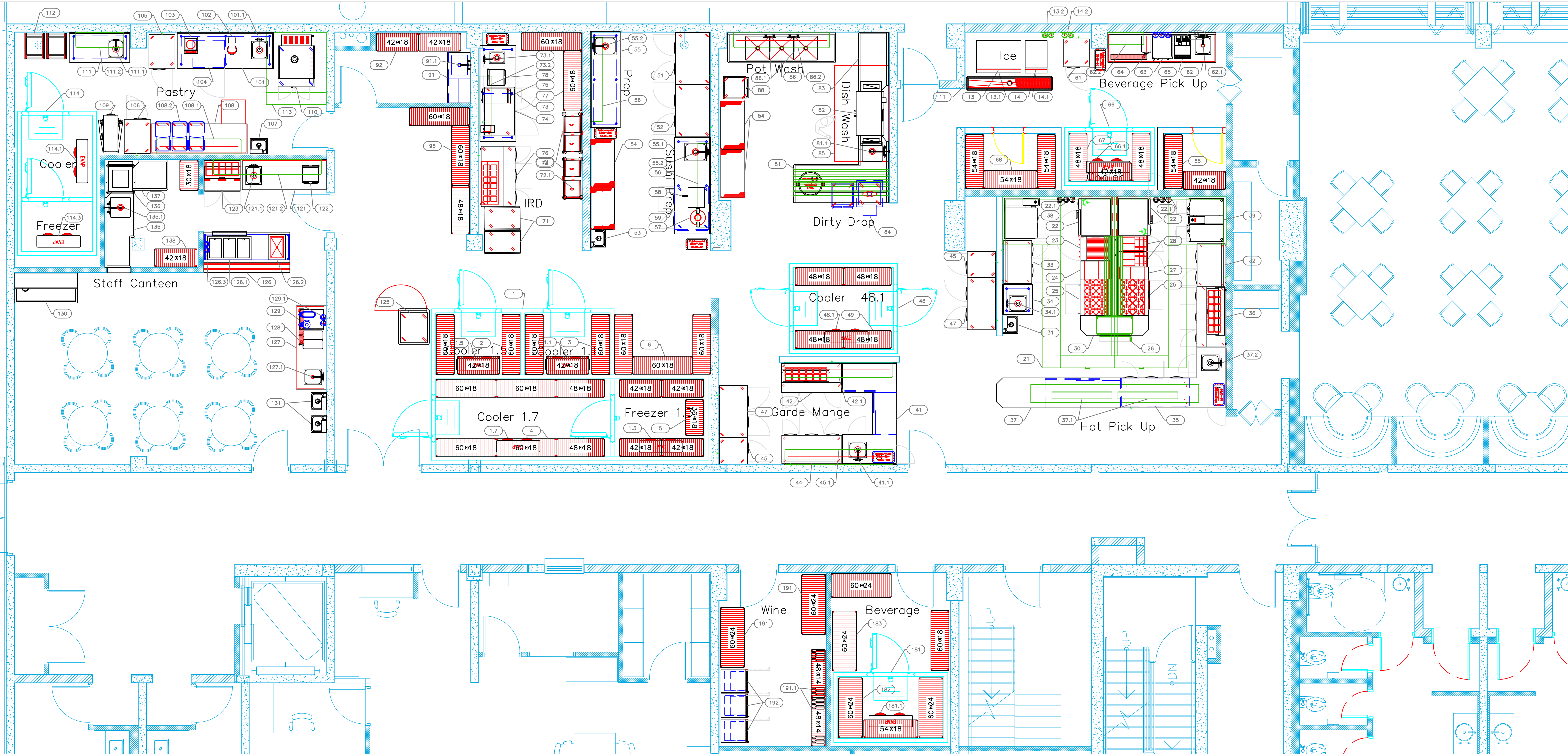
INTERNATIONAL INC.  
2055 W 73rd Street, Miami, FL 33016  
Ph: (305)826-8696 Fax: (305)826-9131

1	Preliminary Layout	4-01-24
2	Added MEP	2-26-26
3		
4		
No.	Revision/Issue	Date

Date  
**Feb 26, 2026**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**1/16" = 1'0"**

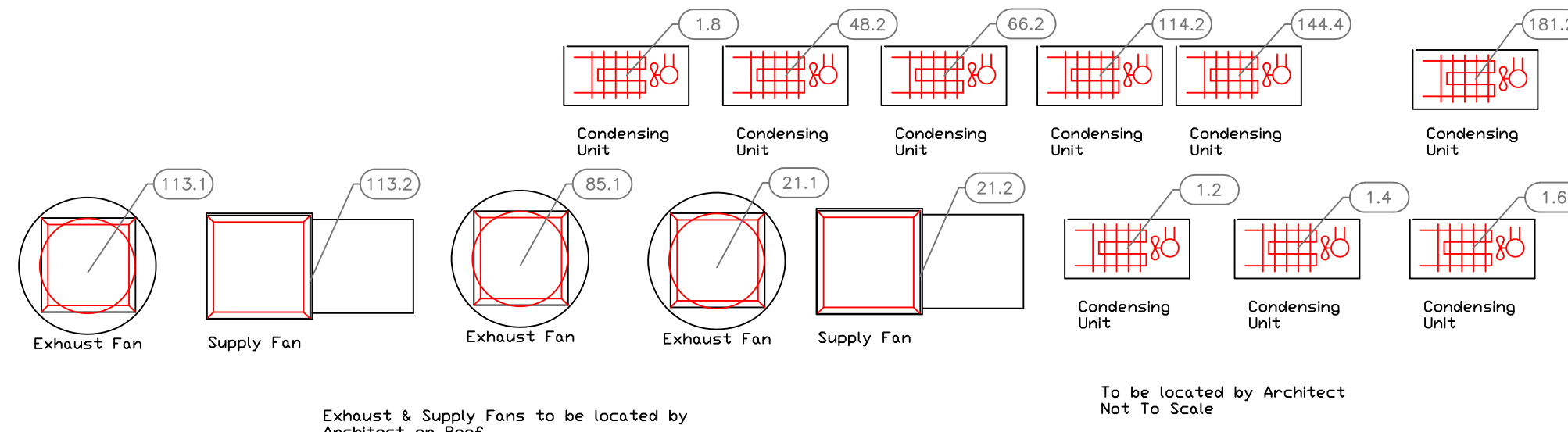
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# Kitchen



ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	Walk-In	Acic Industries	IR2865-1	1	
1.1	Evaporator	Acic Industries	EVAP	1	
1.2	Remote Condenser Unit	Acic Industries	COND	1	
1.3	Evaporator	Acic Industries	EVAP	1	
1.4	Remote Condenser Unit	Acic Industries	COND	1	
1.5	Evaporator	Acic Industries	EVAP	1	
1.6	Remote Condenser Unit	Acic Industries	COND	1	
1.7	Evaporator	Acic Industries	EVAP	1	
1.8	Remote Condenser Unit	Acic Industries	COND	1	
2	Shelving Unit, Wire	Quantum	WRB3-1860GY	2	
3	Shelving Unit, Wire	Quantum	WRB3-1860GY	2	
4	Shelving Unit, Wire	Quantum	WRB3-1860GY	4	
5	Shelving Unit, Wire	Quantum	WRB3-1842GY	3	
6	Shelving Unit, Wire	Quantum	WRB3-1860GY	4	
11	Floor Trough	Custom Fab	Q14300-1	1	
13	Ice Maker, Cube-Style	Hoshizaki	IM-500SAB	1	
13.1	Ice Bin for Ice Machines	Hoshizaki	IB208B	1	
13.2	Water Filtration System, Parts & Accessories	Krowne	KRHSH-KIT	1	
14	Ice Flaker	Hoshizaki	F-400MAJ	1	
14.1	Ice Bin for Ice Machines	Hoshizaki	IB-3008B	1	
14.2	Water Filtration System, Parts & Accessories	Krowne	KRHSH-KIT	1	
21	Main Hood	Caprive-Aire	HOOD	2	
21.1	Exhaust Fan	Caprive-Aire	S-FAN	1	
21.2	Supply Fan	Caprive-Aire	S-FAN	1	
22	Combi Oven, Electric	Ekma	ELOMA GENIUS 10-11-3AE	2	
23	Range, 24" Charcoal	JBR-24B	JBR-24B	1	
24	Spreader	Custom Fab	SPREADER	1	
25	Range, 36" 6 Open Burners	JBR-6-36	JBR-6-36	2	
26	Salamander Broiler, Gas	JBR-JBR14M	JBR-JBR14M	1	
27	Spreader	Custom Fab	SPREADER	1	
28	Gas Floor Fryer	Imperial	IFS-40	2	
30	Custom Island Superstructure	Custom Fab	Q13988-40	1	
31	Hand Sink	Advance Tabco	F-PS-20	1	
32	Refrigerated Work Top	Continental Refrigerator	RAISSNBS-D	1	
33	Refrigerated Work Top	Continental Refrigerator	RAISSNBS-D	1	
34	Work Table, Stainless Steel Top	Advance Tabco	KMS-300	1	
34.1	Welded Sink	Advance Tabco	TA-112	1	
34.2	Deck Mount Faucet	Krowne	15-410L	1	
35	Undercounter Refrigerator	Continental Refrigerator	RA6SN4J-4D	1	
36	Undercounter Refrigerator	Continental Refrigerator	RA6SN12-2D	1	
37	Chef's Table	Custom Fab	PS-15-08	1	
37.1	Heat Lamp	Nemco	B151-60	2	
37.2	Deck Mount Faucet	Krowne	15-410L	1	
38	Tilting Sallet Braising Pan, Electric	RATIONAL	IVARIOPRO L P 3PH 208/240V (LMA200CE)	1	
39	Tilting Sallet Braising Pan, Counter-top, Electric	RATIONAL	IVARIOPRO 2-S 208/240V 3PH (LMA100BE)	1	
41	Custom Fab	Custom Fab	Q14300-41	1	
41.1	Deck Mount Faucet	Krowne	15-410L	1	
42	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	RA6SN12	1	
42.1	Overhead	Advance Tabco	PS-15-08	1	
44	Refrigerated Work Top	Continental Refrigerator	RA6SNBS	1	
45	Reach-In Freezer	Continental Refrigerator	IFSN	2	
45.1	Overhead	Advance Tabco	PS-15-08	1	
47	Reach-In Refrigerator	Continental Refrigerator	2RSN	2	
48	Walk-In	Acic Industries	WALK-IN	1	
48.1	Evaporator	Acic Industries	EVAP	1	
48.2	Remote Condenser Unit	Acic Industries	COND	1	
49	Shelving Unit, Wire	Quantum	WRB3-1848GY	4	
51	Reach-In Refrigerator	Continental Refrigerator	2RSN	1	
52	Reach-In Freezer	Continental Refrigerator	2FSN	1	
53	Hand Sink	Advance Tabco	F-PS-20	1	
54	Shelving Unit, Wire	Quantum	WRB3-448GY	1	
55	Table with Sink	Custom Fab	Q14300-55	1	
55.1	Table with Sink	Custom Fab	Q14300-55.1	1	
55.2	Deck Mount Faucet	Krowne	15-410L	2	
56	Shelving Wall Mounted	Advance Tabco	WS-12372-16	1	
57	Rice / Grain Cooker	Toan	07130	1	
58	Pizza Bake Oven, Counter-top, Electric	Bakers	PK-14	1	
59	Undercounter Refrigerator	Continental Refrigerator	RA6SN4J-4D	1	
61	Reach-In Refrigerator	Continental Refrigerator	IRSN	1	
62	Beverage Cooler	Custom Fab	Q14300-62	1	
62.1	Wall Splash Mount Faucet	Krowne	15-410L	1	
62.2	Shelving Wall Mounted	Advance Tabco	WS-1236-16	1	
63	Wall Splash Mount Faucet	Krowne	15-410L	1	
64	Shelving Wall Mounted	Advance Tabco	WS-1236-16	1	
65	Espresso Cappuccino Machine	Blunn	SS260 0160	1	By Owner/Operator
66	Espresso Cappuccino Machine	Blunn	SS260 0200	1	By Owner/Operator
66	Walk-In	Acic Industries	WALK-IN	1	
66.1	Evaporator	Acic Industries	EVAP	1	

ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
66.2	Remote Condenser Unit	Acic Industries	COND	1	
67	Shelving Unit, Wire	Quantum	WRB3-1848GY	2	
68	Shelving Unit, Wire	Quantum	WRB3-1848GY	4	
71	Room Service Table	SICO	TR802-SEALXDRG	5	
72	Dolly Cart	SICO	3900-1000XX	1	
73.1	Cabinet, Hand Lift	SICO	4918-100X	12	
73	Work Table, Stainless Steel Top	Advance Tabco	TKMS-368	1	
74	Welded Sink	Advance Tabco	TA-112	1	
75.1	Deck Mount Faucet	Krowne	15-408	1	
73.2	Shelving, Wall Mounted	Advance Tabco	WS-12-60-16	2	
76	Undercounter Refrigerator	Continental Refrigerator	SW48NGDU	1	
76	Rapid Cook Oven	ACE	MRS2B	1	
77	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	RA6SN12-2D	1	
77	Shelving Unit, Wire	Quantum	WRB3-1860GY	2	
78	Wiring	WPCO	WPCO	1	
81	Drainable, Solved "L" Shaped	Advance Tabco	DTF-030-96R	1	
81.1	Pre-Rinse Faucet Assembly	Krowne	17-109VL	1	
82	Blowdown / Conveyor Type	Jackson WWS	RA6SN12-2D ACCE ENERGY RECOVERY	1	
83	Clean Drainable	Advance Tabco	DTF-030-96L	1	
84	Soak Sink	Advance Tabco	RAFSC20	1	
85	Exhaust Hood	Caprive-Aire	4824VMB-4	1	
85.1	Exhaust Fan	Caprive-Aire	D-FAN	1	
86	Three (3) Compartment Sink	Advance Tabco	FC-3-2424-18RL	1	
86.1	Wall Splash Mount Faucet	Krowne	14-146	2	
86.2	Overhead	Advance Tabco	PS-15-08	1	
88	Deck Sink	Carlsbe	CZ239P03	1	
91	Mop Sink Cabinet	Advance Tabco	PS-15-04L	1	
91.1	Sinkless Faucet	Krowne	16-127	1	
92	Shelving Unit, Wire	Quantum	WRB3-1842GY	1	
95	Shelving Unit, Wire	Quantum	WRB3-1860GY	2	
101	Work Table, Stainless Steel Top	Advance Tabco	TKMS-368	1	
101.1	Welded Sink	Advance Tabco	TA-112	1	
102	Planetary Mixer	Vorwerk	VE	1	
103	Portion Scale	Faylor Precision	1510SSW	1	
104	Blast Chiller Freezer, Undercounter	Pier Products	RCM54S	1	
105	Reach-In Freezer	Continental Refrigerator	IFN	1	
106	Reach-In Refrigerator	Continental Refrigerator	IRN	1	
107	Hand Sink	Advance Tabco	F-PS-20	1	
108	Work Table, Bakers Top	Advance Tabco	BS-1-208	1	
108	Exhaust Hood	Advance Tabco	PS-15-04	1	
108.2	Ingredient Bin	Rubbermaid	FG360288WHT	3	
109	Planetary Mixer	WSP	WSP	1	
110	Convection Oven / Proofer, Gas	Doyon	JAOPSG	1	
111	Work Table, Stainless Steel Top	Advance Tabco	KMS-305	1	
111.1	Deck Mount Faucet	Krowne	15-410L	1	
111.2	Overhead	Advance Tabco	PS-15-08	1	
112	Light Shield Pan Rack	Krowne	FR20-3W	1	
113	Exhaust Hood	Caprive-Aire	6024VMB	1	
113.1	Exhaust Fan	Caprive-Aire	D3208FA	1	
113.2	Supply Fan	Caprive-Aire	OS-FAN	1	
114	Walk-In	Acic Industries	WALK-IN	1	
114.1	Evaporator	Acic Industries	EVAP	1	
114.2	Remote Condenser Unit	Acic Industries	COND	1	
114.3	Evaporator	Acic Industries	EVAP	1	
114.4	Remote Condenser Unit	Acic Industries	COND	1	
121	Work Table, Cabinet Base Sliding Doors	Advance Tabco	CK-S5-307	1	
121.1	Welded Sink	Advance Tabco	TA-112	1	
121.2	Deck Mount Faucet	Advance Tabco	15-410L	1	
122	Overhead	Advance Tabco	PS-15-08	1	
122	Wiring	WPCO	WPCO	1	
123	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	D3N10	1	
126	Mobile Heated Cabinet	Carber-Hoffmann	PH1830	1	
126	Work Table, Cabinet Base Hinged Doors	Advance Tabco	HS-S5-307	1	
126.1	Hot Food Wall Unit, Drop-In, Electric	Wells	MO30-300TDMAF	1	
126.2	Cold Food Wall Unit, Drop-In, Refrigerated	Wells	RC3-100	1	
127	Beverage Cooler	Advance Tabco	RE3-30-648	1	
127.1	Wall / Splash Mount Faucet	Krowne	14-140L	1	
128	Beverage Dispenser, Non-Insulated	Carlsbe	1085100	1	
129	Coffee Tea Brewer	Blunn	SS260 0100	1	
130	Drainable Sorting Table	John Boos	BT-3003SSK	1	
131	Hand Sink	Advance Tabco	F-PS-20	2	
135	Solved Drainable	Advance Tabco	DTF-030-96L	1	
135.1	Pre-Rinse Faucet Assembly	Krowne	17-109VL	1	
138	Blowdown / Door Type, Vanless	Jackson WWS	TR802-TAB VENTLESS OVER	1	
137	Clean Drainable	Custom Fab	DTF-030-36R	1	
138	Shelving Unit, Wire	Quantum	WRB3-1842GY	1	



# 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.

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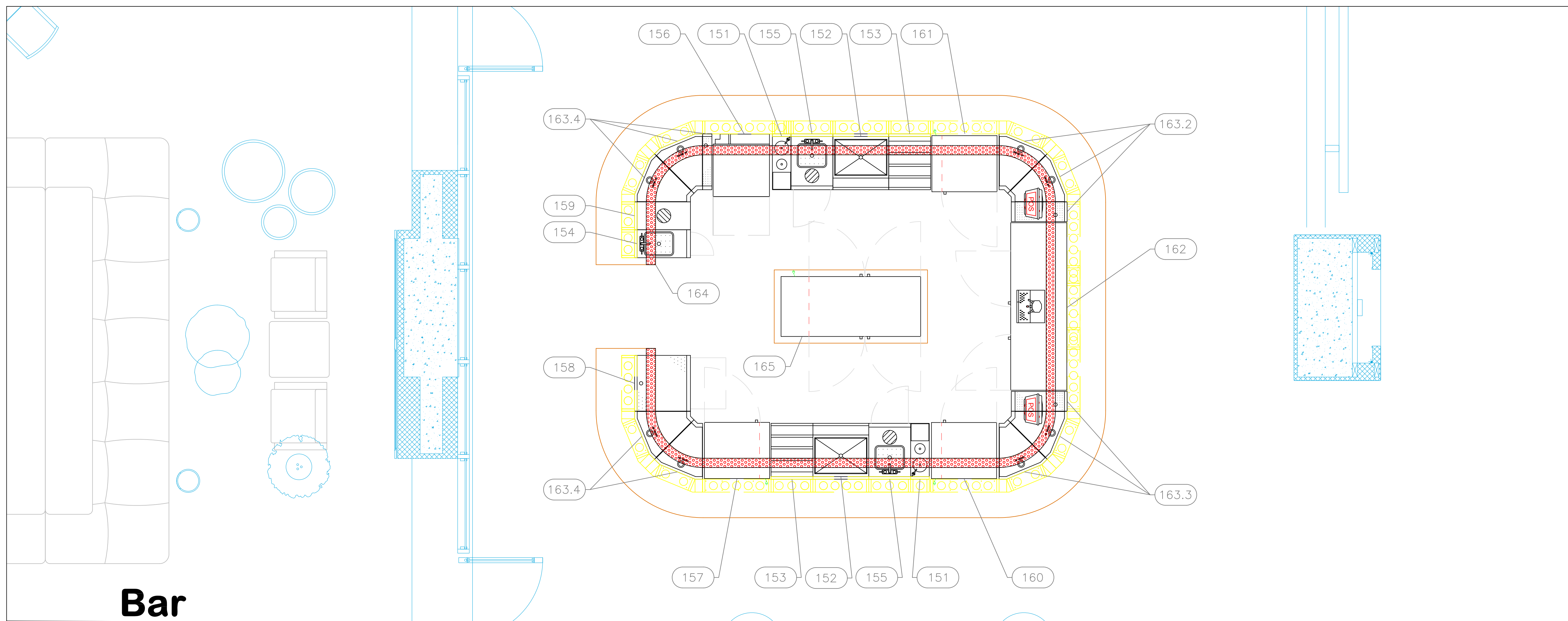
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No.	Revision/Issue	Date
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2	Added MEP	2-26-26
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Sheet  
**FS-1.1**



**Bar**

**EQUIPMENT SCHEDULE**

ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
151	Underbar Mixology Sink Unit	Glastender	MFT-8	2	
152	Ice Bin	Glastender	IBA-24-CP10	2	
153	Bottle Storage Unit	Glastender	LDA-18S	2	
154	Waste Cabinet	Glastender	SWB-12-C	1	
155	Waste Cabinet	Glastender	SWB-18-DW	2	
156	Glasswasher, Undercounter / Underbar	Jackson WWS	DELTA HT-E-SEER-S	1	
157	Glass Froster	Glastender	F1SL28	1	
158	Glass Rack	Glastender	DBG-24-RS	1	
159	Underbar Add-On Unit	Glastender	DWB-12	1	
160	Back Bar Cabinet, Refrigerated	Glastender	C1SL28	1	
161	Back Bar Cabinet, Refrigerated	Glastender	C1SL28	1	
162	Draft Beer Cooler	Glastender	KC72	1	
	Draft Beer / Wine Dispensing Tower	Glastender	CT-3-SS	1	
163.1	Corner Angle Filler	Glastender	ICCB-45 - CUSTOM	2	
163.2	Corner Angle Filler	Glastender	ICCB-45 - CUSTOM	2	
163.3	Corner Angle Filler	Glastender	ICCB-45 - CUSTOM	2	
163.4	Corner Angle Filler	Glastender	ICCB-45 - CUSTOM	2	
164	Drink Rail	Custom Fab	Q1430D-164	1	
165	Back Bar Cabinet, Refrigerated, Pass-Thru	Glastender	CP1FB60	1	
181	Walk-in	Arctic Industries	188638-181	1	
181.1	Evaporator	Arctic Industries	EVAP	1	
181.2	Remote Condenser Unit	Arctic Industries	COND	1	
182	Shelving Unit, Wire	Quantum	WR63-2460GY	2	
183	Shelving Unit, Wire	Quantum	WR63-2460GY	2	
191	Shelving Unit, Wire	Quantum	WR63-2460GY	2	
191.1	Shelving Unit, Wire	Quantum	WR74-1448WSBK	2	
192	Wine Cellar Cabinet	Summit	SWCP2163	3	

**EQUIPMENT LAYOUT**

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 Exhaust & Supply fans to be located by Architect.

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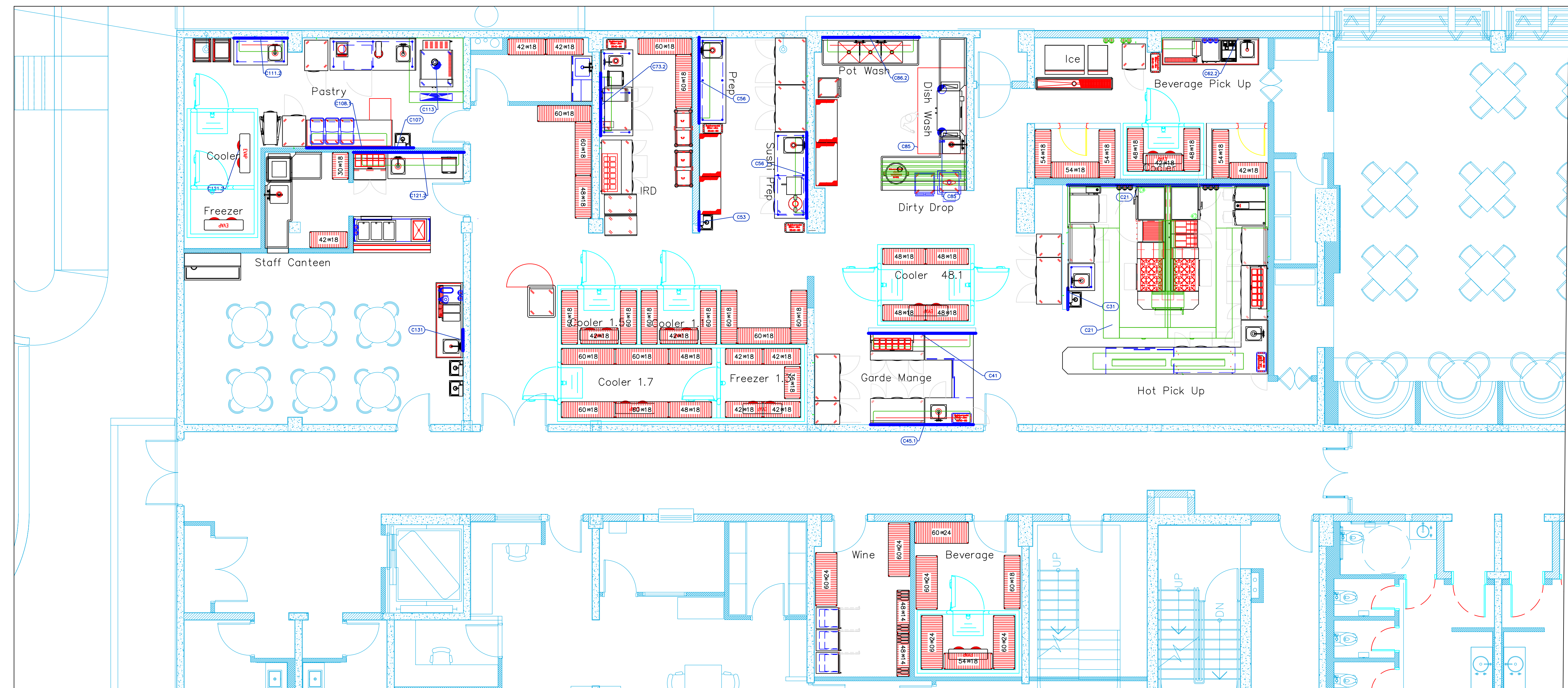
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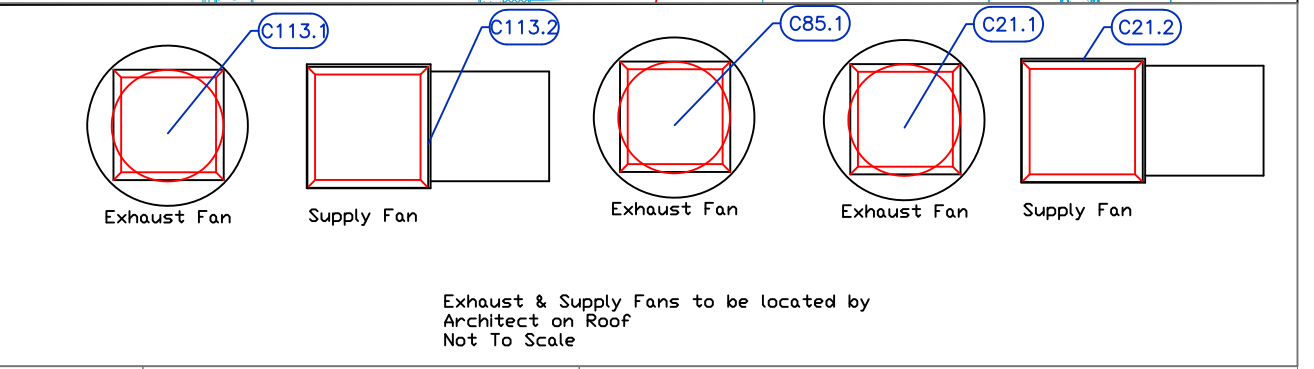


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ITEM NO.	QTY	DESCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	Makeup Vent Width	SUPPLY (CFM)	Ventilation Remarks	Unit
1.1	1	Evaporator					Requires Flat Level Floor	ea
1.2	1	Remote Condenser Unit					Interconnect to Evaporator	ea
1.3	1	Evaporator					Interconnect to Condensing Unit	ea
1.4	1	Remote Condenser Unit					Interconnect to Evaporator	ea
1.5	1	Evaporator					Interconnect to Condensing Unit	ea
1.6	1	Remote Condenser Unit					Interconnect to Evaporator	ea
1.7	1	Evaporator					Interconnect to Condensing Unit	ea
1.8	1	Remote Condenser Unit					Interconnect to Evaporator	ea
21	3	Main Hood	(2) 10"x21"		(4) 12"x28"		See Shops for Details	ea
21.1	1	Exhaust Fan	26" x 26"	4400			See Shops for Details	ea
21.2	1	Supply Fan			29" x 29"	3520	See Shops for Details	ea
31	1	Hand Sink					Wall backing, see Note M9	ea
41	1	Garde Marge Table					Wall backing, see Note M9	ea
45.1	1	Overshelf					Wall backing, see Note M9	ea
48	1	Walk-in					Requires Flat Level Floor	ea
48.1	1	Evaporator					Interconnect to Condensing Unit	ea
48.2	1	Remote Condenser Unit					Interconnect to Evaporator	ea
53	1	Hand Sink					Wall backing, see Note M9	ea
56	2	Shelving, Wall Mounted					Wall backing, see Note M9	ea
62.2	1	Shelving, Wall Mounted					Wall backing, see Note M9	ea
66	1	Walk-in					Requires Flat Level Floor	ea
66.1	1	Evaporator					Interconnect to Condensing Unit	ea
66.2	1	Remote Condenser Unit					Interconnect to Evaporator	ea
73.2	2	Shelving, Wall Mounted					Wall backing, see Note M9	ea
85	2	Exhaust Hood	(2) 10" DIA				See Shops for Details	ea
85.1	1	Exhaust Fan	19" x 19"	1200			See Shops for Details	ea
107	1	Hand Sink					Wall backing, see Note M9	ea
113	1	Exhaust Hood	10" dia				See Shops for Details	ea
113.1	1	Exhaust Fan	19" x 19"	750			See Shops for Details	ea
113.2	1	Supply Fan			19" x 19"	600	See Shops for Details	ea
114	1	Walk-in					Requires Flat Level Floor	ea
114.1	1	Evaporator					Interconnect to Condensing Unit	ea
114.2	1	Remote Condenser Unit					Interconnect to Evaporator	ea
114.3	1	Evaporator					Interconnect to Condensing Unit	ea
144.4	1	Remote Condenser Unit					Interconnect to Evaporator	ea
121.2	1	Overshelf					Wall backing, see Note M9	ea
131	2	Hand Sink					Wall backing, see Note M9	ea

ITEM NO.	QTY	DESCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	Makeup Vent Width	SUPPLY (CFM)	Ventilation Remarks	Unit
181	1	Walk-in					Requires Flat Level Floor	ea
181.1	1	Evaporator					Interconnect to Condensing Unit	ea
181.2	1	Remote Condenser Unit					Interconnect to Evaporator	ea



Exhaust & Supply Fans to be located by Architect on Roof Not To Scale

**NOTE # M5:** ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY.

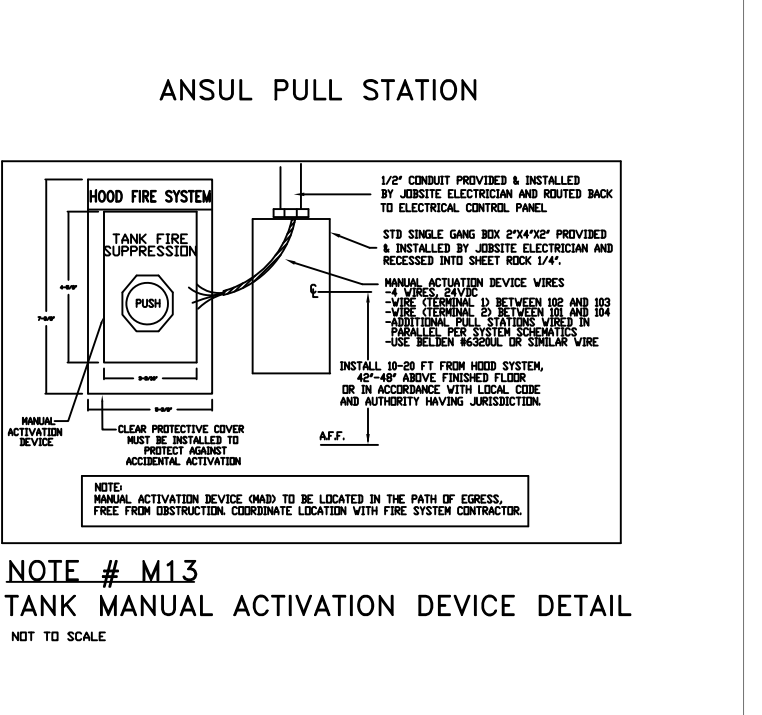
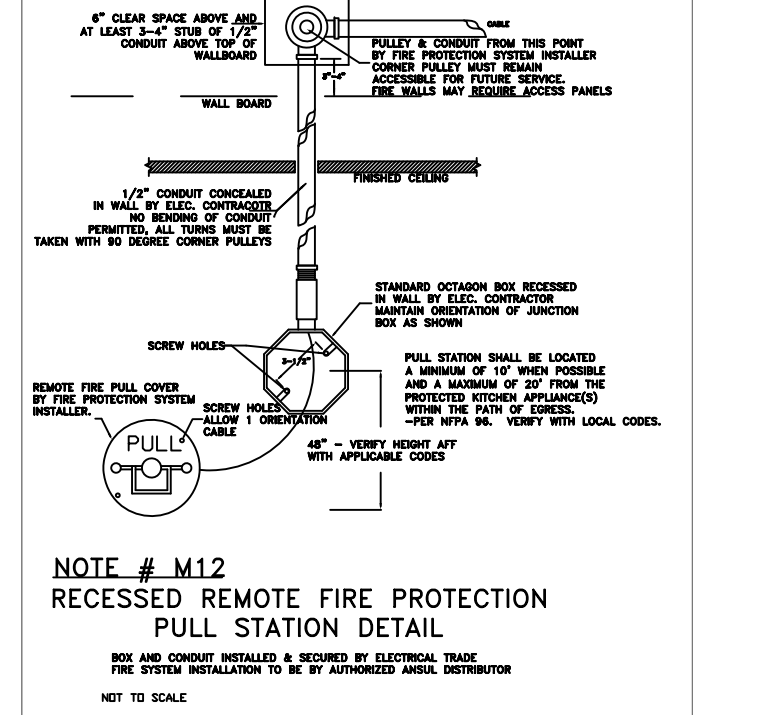
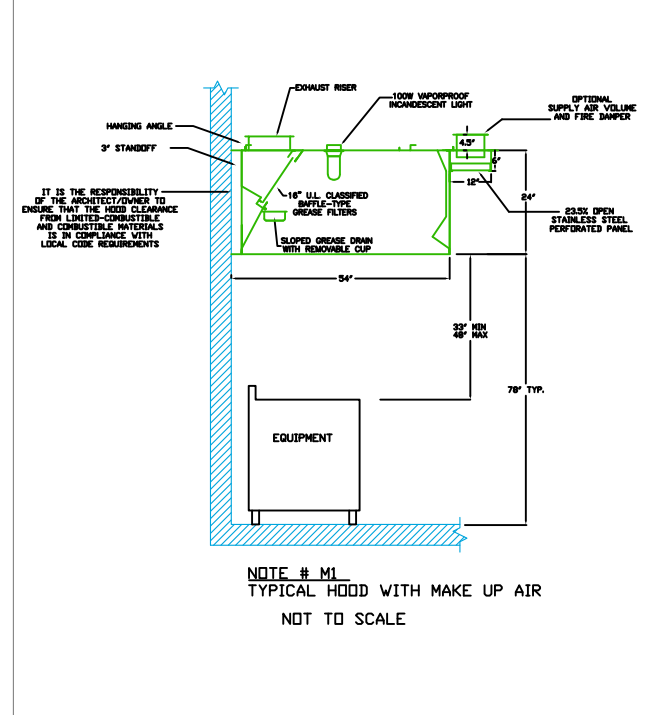
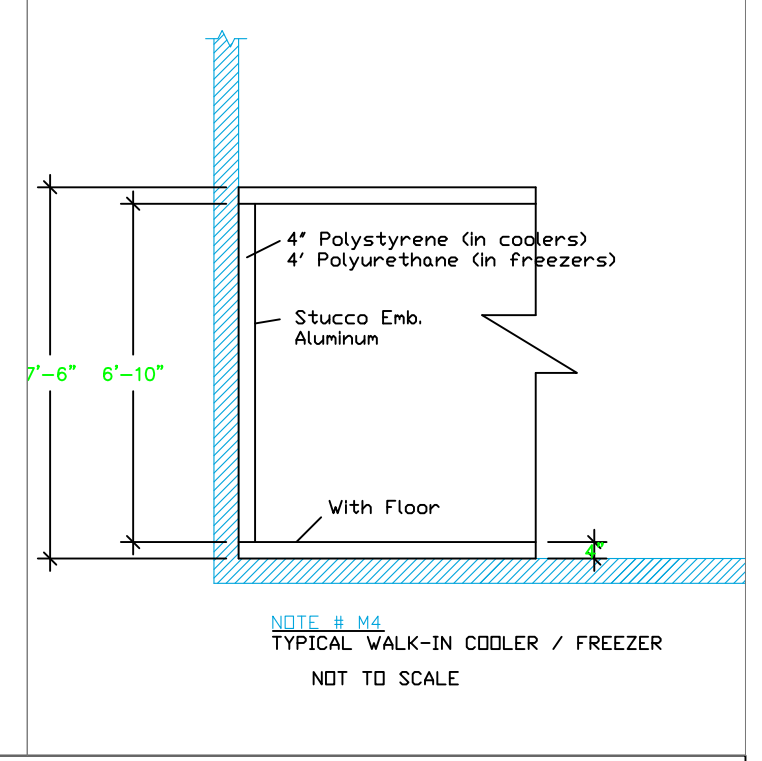
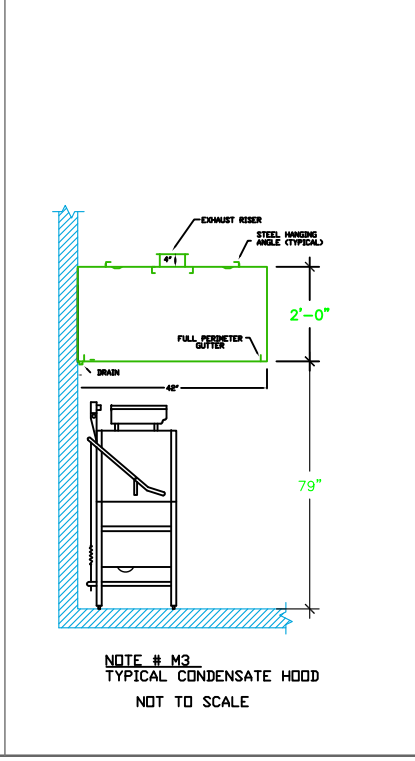
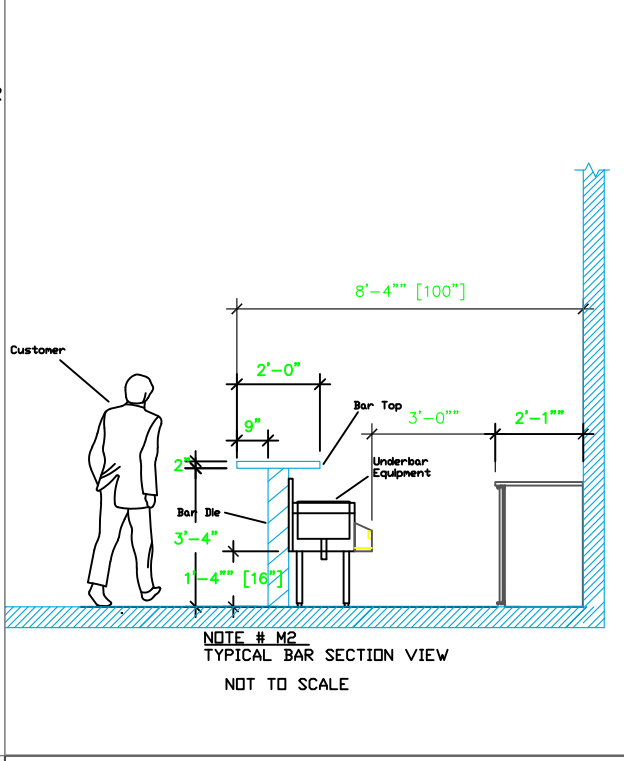
**NOTE # M6:** ARCHITECT OR ENGINEER TO SIZE AND LOCATE, CONTRACTOR TO PROVIDE ALL OPENINGS FOR DUCTS, PLUMBING LINES, ELECTRICAL LINES, AND REFRIGERATION LINES, AS REQUESTED BY EQUIPMENT.

**NOTE # M7:** SUPPLY FANS TO BE LOCATED A MINIMUM OF 10' FROM EXHAUST FANS.

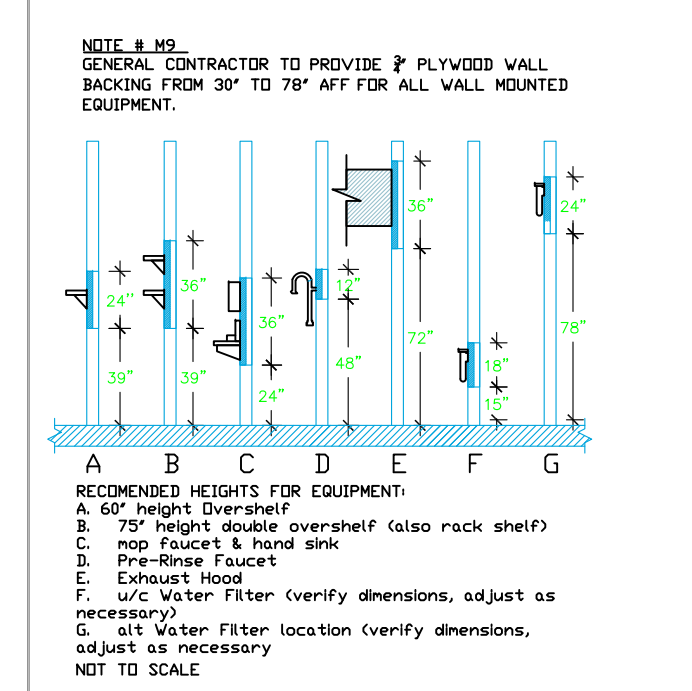
**NOTE # M8:** SHIP DRAWING WILL BE PROVIDED BY MANUFACTURER FOR HOOD, EXHAUST FANS, & SUPPLY FANS, SINCE ORDER IS PLACE WITH.

**NOTE # M9:** CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLEARANCE FOR EQUIPMENT.

**NOTE # M10:** REFRIGERATION CONTRACTOR TO HANG EVAPORATORS FOR WALK-IN, RUN & CHANGE LINES BETWEEN EVAP. & CONDENSING UNIT.



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



**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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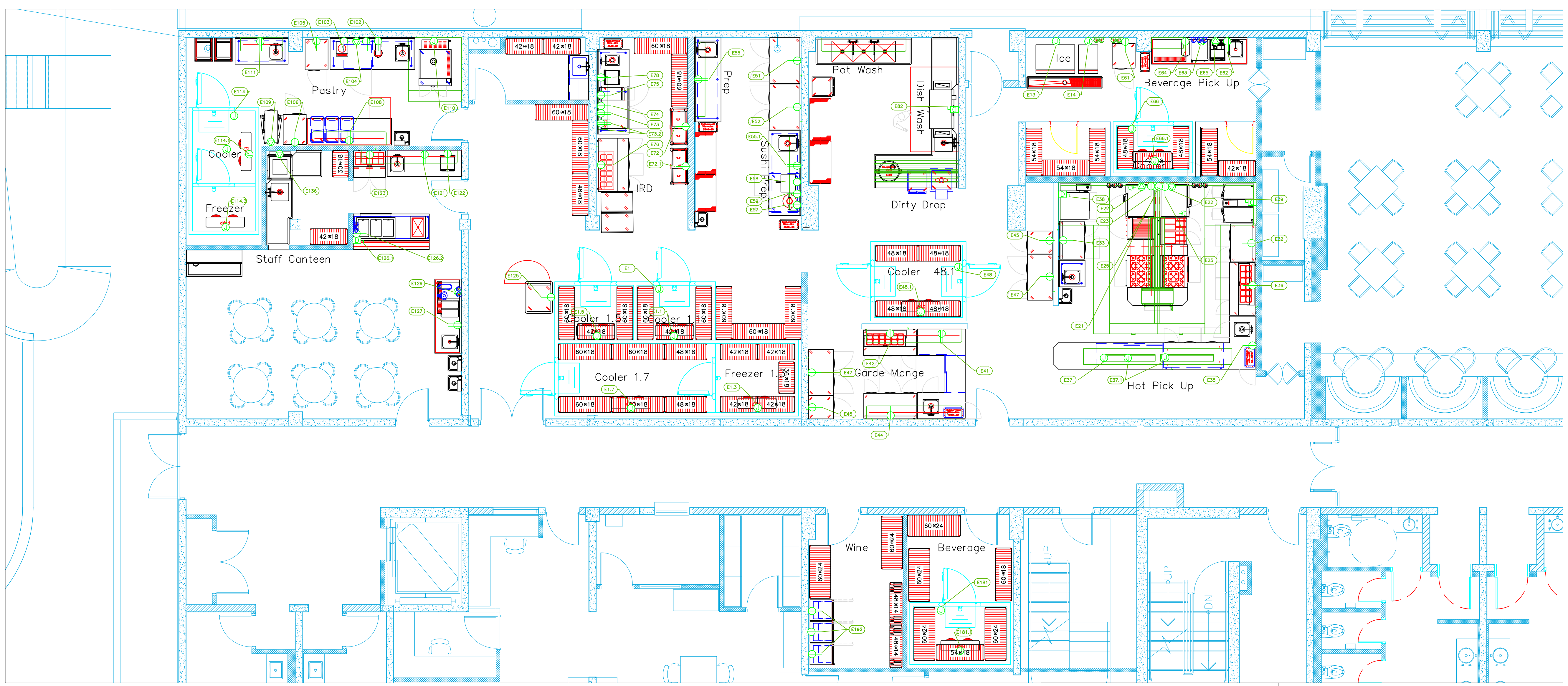
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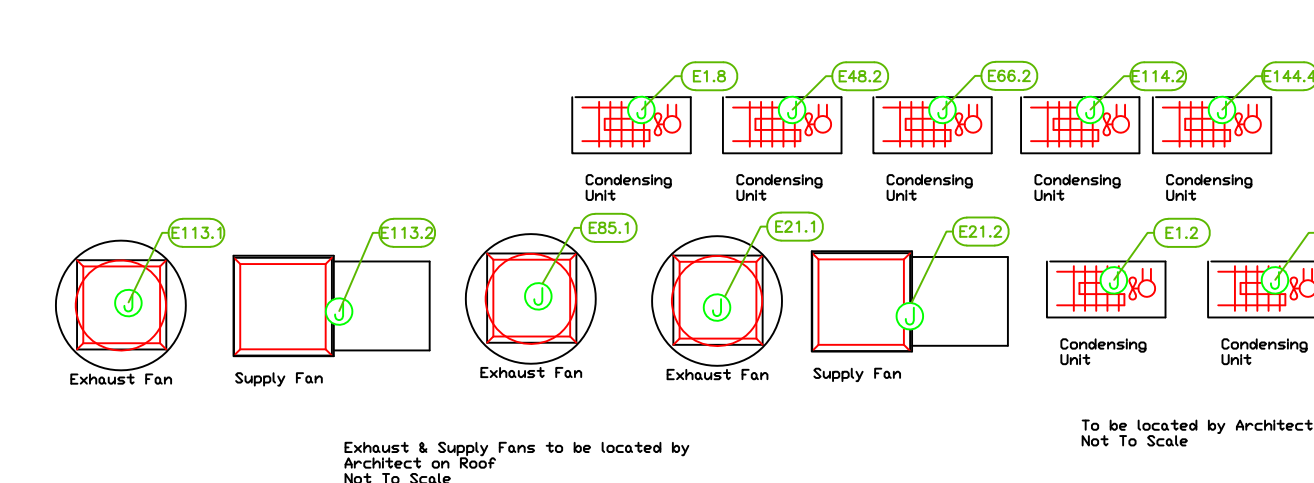
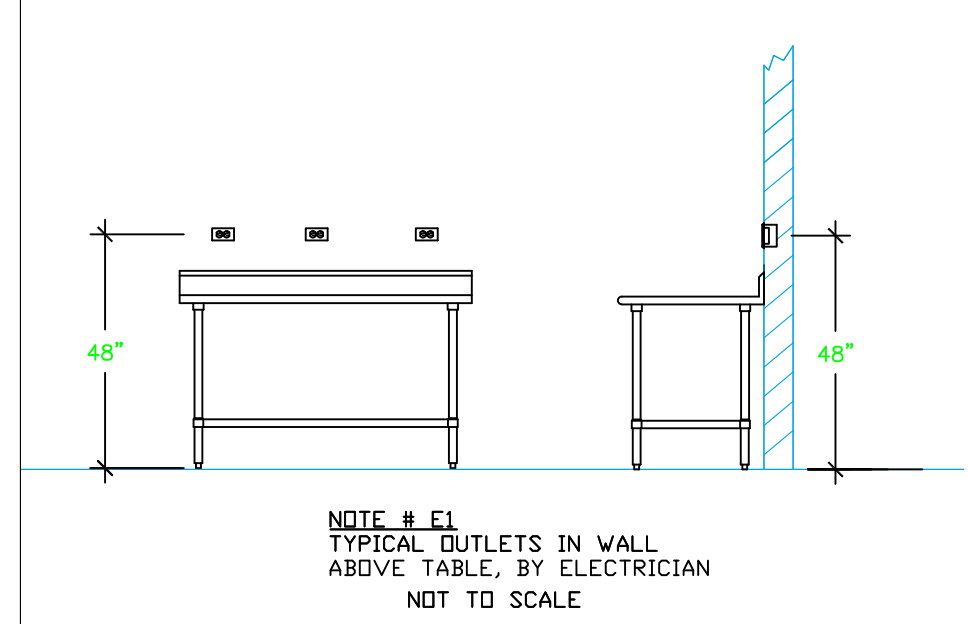
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ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	Connection type	Quantity	Electrical Remarks
1	Walk-in	115	60	1	15			J-Box	1	Elc. for lights in walk-in
1.1	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.2	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.3	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.4	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.5	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.6	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.7	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.8	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.9	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.10	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.11	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.12	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.13	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.14	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.15	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.16	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.17	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.18	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.19	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.20	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.21	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.22	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.23	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.24	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.25	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.26	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.27	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.28	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect
1.29	Refrigerator	115	60	1	15			J-Box	1	Interconnect with Condenser
1.30	Refrigerator	208	60	1	16.1			J-Box	1	Location by Architect

ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	Connection type	Quantity	Electrical Remarks
54	Coffee Grinder	120	60	1	11	3/4	S-1SP	Striker	48"	1
55	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	30			Special	48"	1
56	Espresso Cappuccino Machine, Parts & Accessories	110-120	50/60	1	15			Striker	48"	1
57	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Elc. for lights in walk-in
58	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
59	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Location by Architect
60	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Interconnect with Condenser
61	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Location by Architect
62	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
63	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
64	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
65	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
66	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
67	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
68	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
69	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
70	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
71	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
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73	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
74	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
75	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
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77	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
78	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
79	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
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81	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
82	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
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99	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
100	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
101	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
102	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
103	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
104	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
105	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
106	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
107	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
108	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
109	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
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115	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
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118	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
119	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
120	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
121	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
122	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
123	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
124	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
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128	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser
129	Espresso Cappuccino Machine, Parts & Accessories	208	60	1	16.1			J-Box	1	Location by Architect
130	Espresso Cappuccino Machine, Parts & Accessories	115	60	1	15			J-Box	1	Interconnect with Condenser

- ⊕ 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
- J JUNCTION BOX, DIRECT CONNECTION
- D- DISCONNECT SWITCH, DIRECT CONNECTION
- ⊙ FLOOR/CEILING RECEPTACLE AS INDICATED
- ▲ (2) Telephone + (2) Data
- - - FIELD CONNECTIONS
- ⊙ HARD WIRE CONNECTION POINT AT MACHINE



### Equipment ELECTRICAL Service Requirements

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

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

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

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

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

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

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

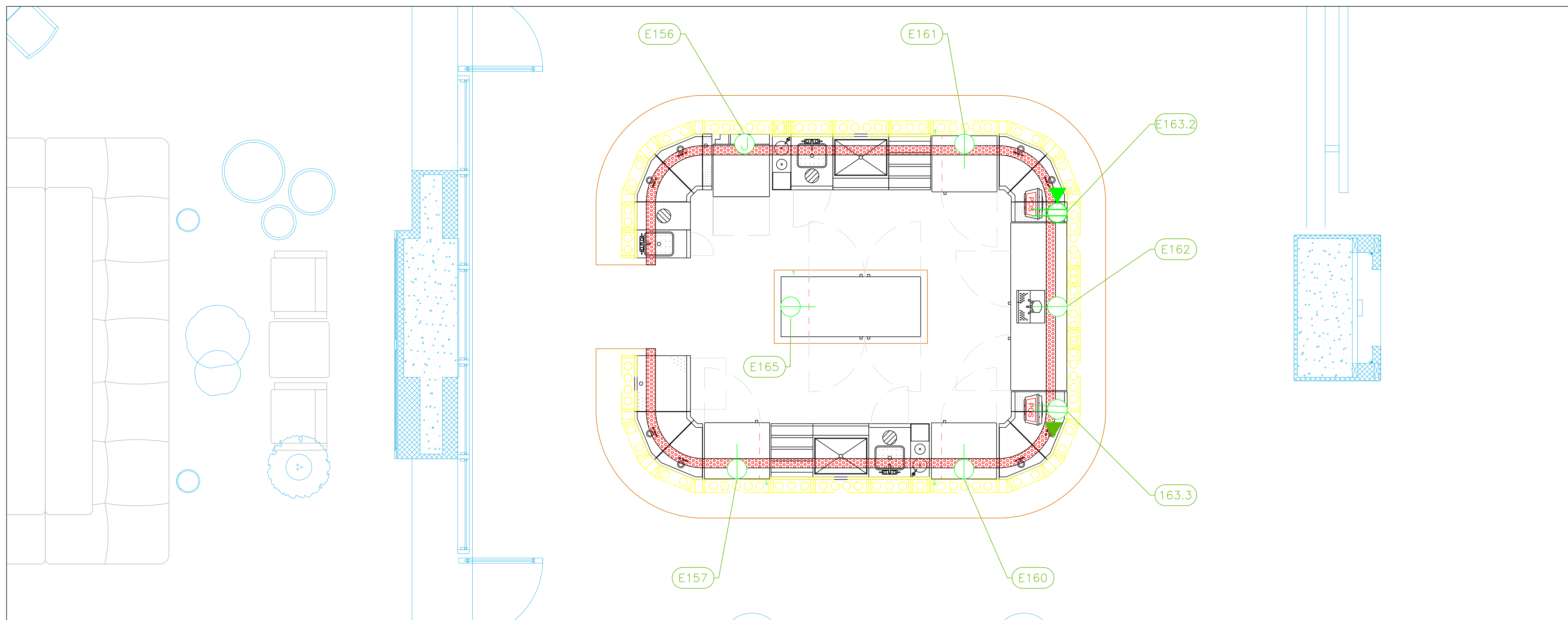
**NOTE # E8**  
ELECTRICAL CONTRACTOR TO CONNECT DRAIN LINE HEATER, FAN HEATER AND DODR HEATER FOR WALK-IN FREEZER.

No.	Revision/Issue	Date
1	Preliminary Layout	4-01-24
2	Added MEP	2-26-26
3		
4		

Date  
**Feb 26, 2026**

Drawn By  
**Dayne Gauntlett**

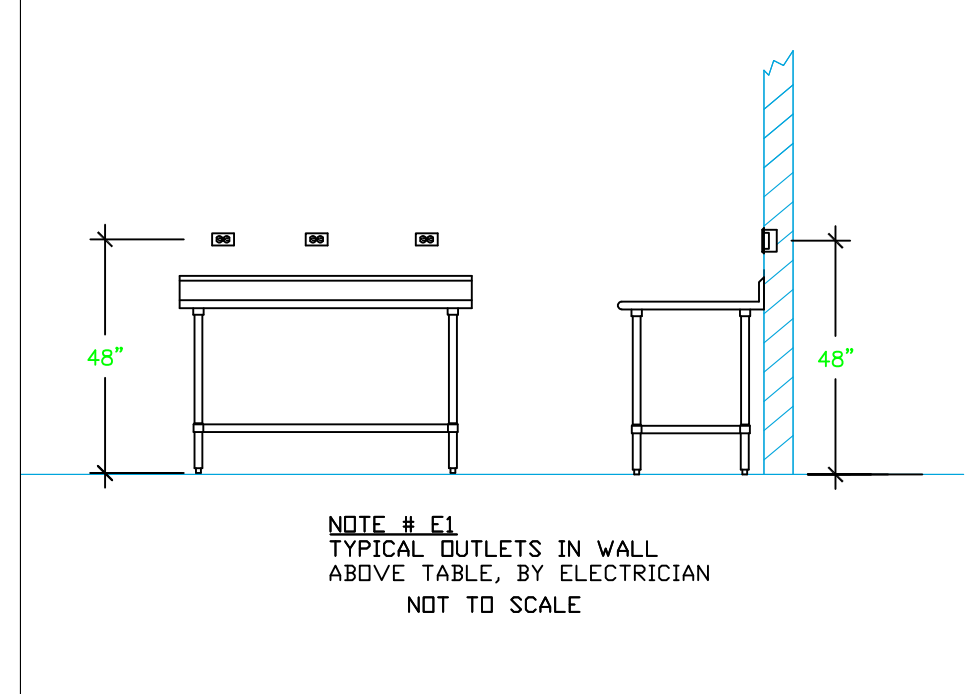
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**ELECTRICAL SCHEDULE**

ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionT ype	Rough-In AFF	Quantity	Electrical Remarks
156	Glasswasher, Undercounter / Underbar	208	60	1	24.7	1		J-Box	18"	1	
157	Glass Froster	120	60	1	5	1/3	5-15P	Simplex	18"	1	
160	Back Bar Cabinet, Refrigerated	120	60	1	2.75	1/8	5-15P	Simplex	18"	1	
161	Back Bar Cabinet, Refrigerated	120	60	1	2.75	1/8	5-15P	Simplex	18"	1	
162	Draft Beer Cooler	120	60	1	5.7	1/4	5-15P	Simplex	18"	1	
163.2	Corner Angle Filler	120	60	1	15			Duplex	40"	2	
								DATA	40"	2	
163.3	Corner Angle Filler	120	60	1	15			5-15P	40"	2	
								DATA	40"	2	
165	Back Bar Cabinet, Refrigerated, Pass-Thru	120	60	1	3.5	1/6	5-15P	Simplex	18"	1	Review elec with ID
181	Walk-in	115	60	1	15			J-box ceiling		1	Elec. for lights in walk-in
181.1	Evaporator	115	60	1	15			J-box ceiling		1	interconnect with Condenser
181.2	Remote Condenser Unit	208	60	1	16.1			J-box	18"	1	Location by Architect
192	Wine Cellar Cabinet	115	60	1	2			5-15P	18"	3	

- 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



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**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, FAN HEATER AND DOOR HEATER FOR WALK-IN FREEZER.

## Equipment ELECTRICAL Service Requirements

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

**Kempinski  
Kitchen & Bar  
Providenciales, T&C**



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

No.	Revision/Issue	Date
1	Preliminary Layout	4-01-24
2	Added MEP	2-26-26
3		
4		

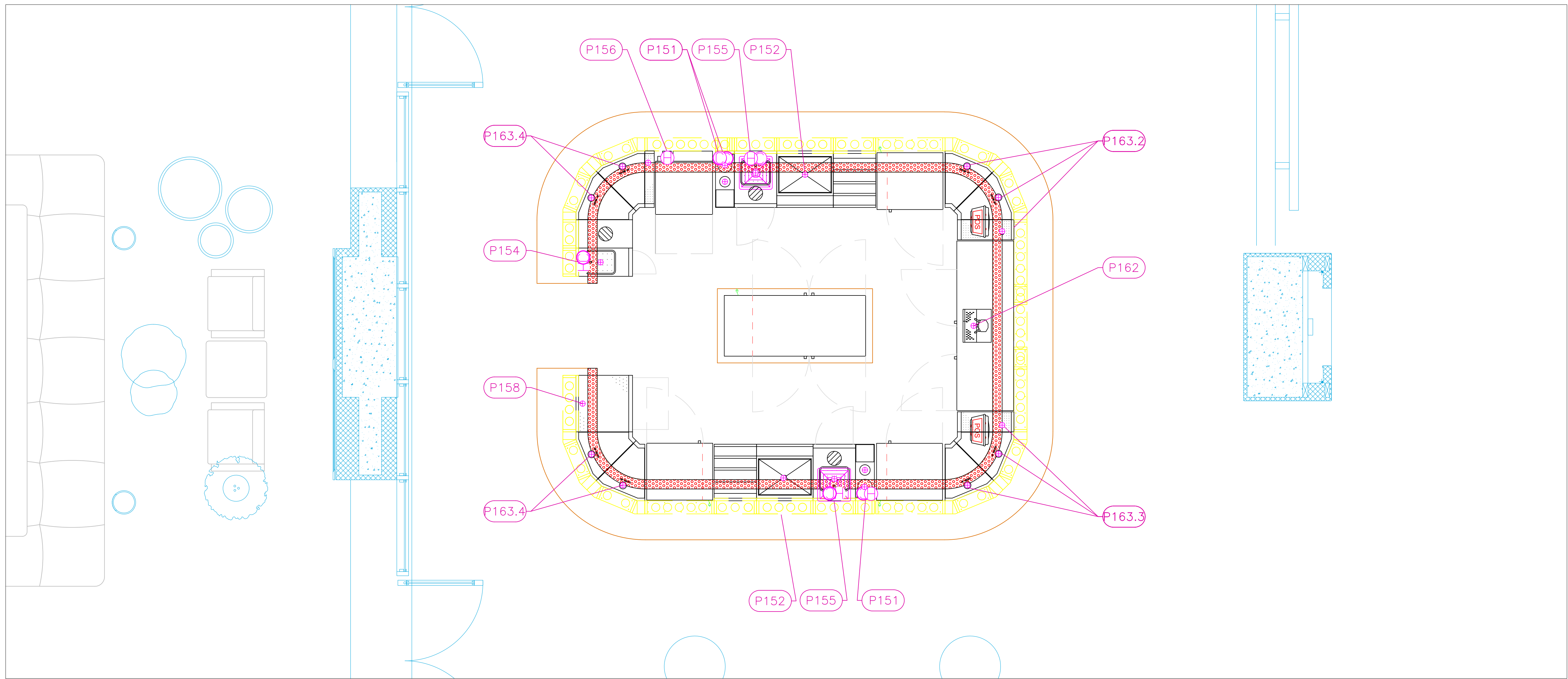
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**Feb 26, 2026**

Drawn By  
**Dayne Gauntlett**

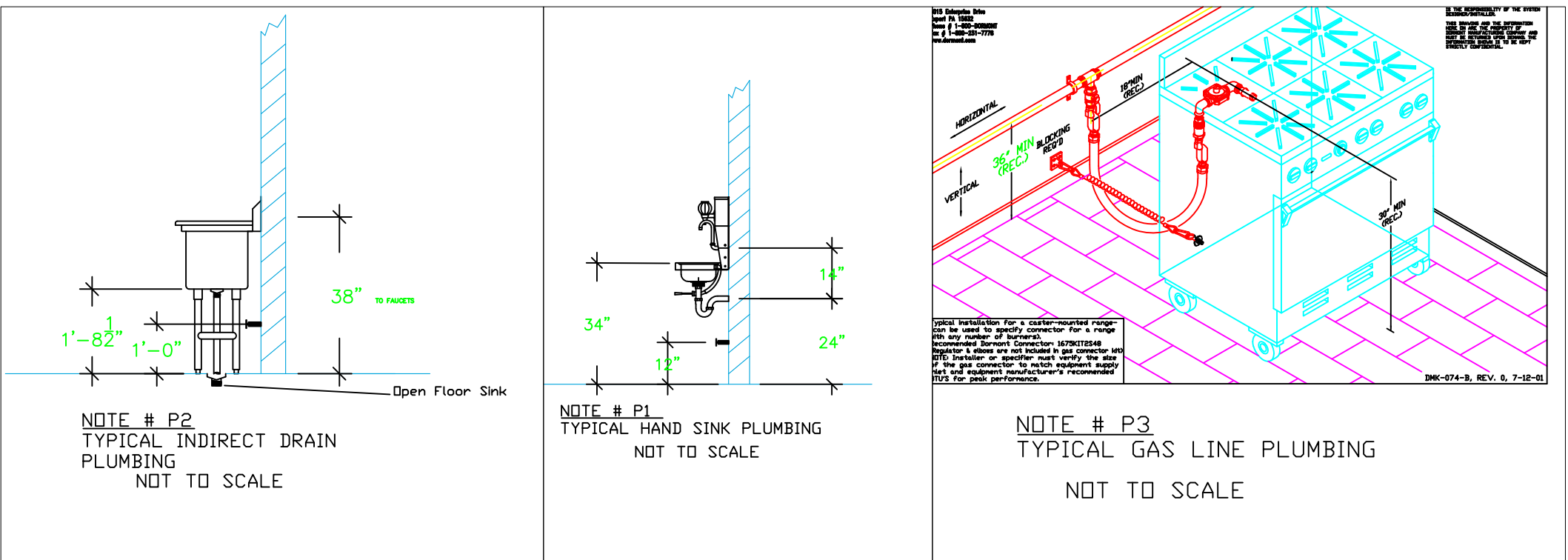
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**1/2" = 1'0"**

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**FS-3.2**





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	Model
151	Underbar Mixology Sink Unit	3/8"		12"			1-1/2"			2	push-down rinser faucet, Digger faucet waste	MFT-8
		3/8"		12"						2	Glass rinser	MFT-8
152	Ice Bin						3/4"			2		IBA-24-CP10
154	Waste Cabinet	3/8"	3/8"	12"			1-1/2"			1	FFD to cover 154 & 163.1	SWB-12-C
155	Waste Cabinet	3/8"	3/8"	12"			1-1/2"			2	Sink Faucet	SWB-18-DW
156	Glasswasher, Undercounter / Underbar	3/4"		12"			3/8"			1		DELTA HT-E-SEER-S
158	Glass Rack						1/2"			1	FFD to cover 158 & 163.4	DBGR-24-RS
162	Draft Beer Cooler						1/2"			1		KC72
	Draft Beer / Wine Dispensing Tower						1/2"			1		CT-3-SS
163.4	Corner Angle Filler						1-1/2"			2		ICCB-45 - CUSTOM
163.2	Corner Angle Filler						1-1/2"			2	FFD	ICCB-45 - CUSTOM
163.3	Corner Angle Filler						1-1/2"			2	FFD to cover 163.3 & 162	ICCB-45 - CUSTOM
163.4	Corner Angle Filler						1-1/2"			2		ICCB-45 - CUSTOM
165	Back Bar Cabinet, Refrigerated, Pass-Thru									1	Floor Sink for 156,151,152	CP1FB60
181.1	Evaporator						1"			1	Condensate Drain	EVAP
181.2	Remote Condenser Unit									1	Interconnect refig Evap	COND



- LEGEND - PLUMBING CONNECTIONS**
- HW-HOT WATER, OR CW-COLD WATER
  - ⚡ GAS
  - WASTE, DIRECT-CONNECTED
  - WASTE, INDIRECT to Floor Sink, or Floor Drain
  - ⊕ FUNNEL FLOOR DRAIN Josam 30000-E3
  - ⊕ FLOOR DRAIN Josam 30000-A3
  - ⊕ FLOOR SINK Proflo PF42856 or Zurn FS12
  - ⊕ FILTERED WATER, at machine.

ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

**NOTE # P5**  
ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR

**NOTE # P6**  
PLUMBING CONTRACTOR TO VERIFY THAT ALL EQUIPMENT IS INSTALLED WITH THE APPROPRIATE GAS PRESSURE AND REGULATORS

**NOTE # P7**  
ALL WASTE LINES AND CONDENSATE LINES TO BE EXTEND FROM EQUIPMENT TO FLOOR DRAINS BY PLUMBING CONTRACTOR.

## Equipment PLUMBING Service Requirements

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

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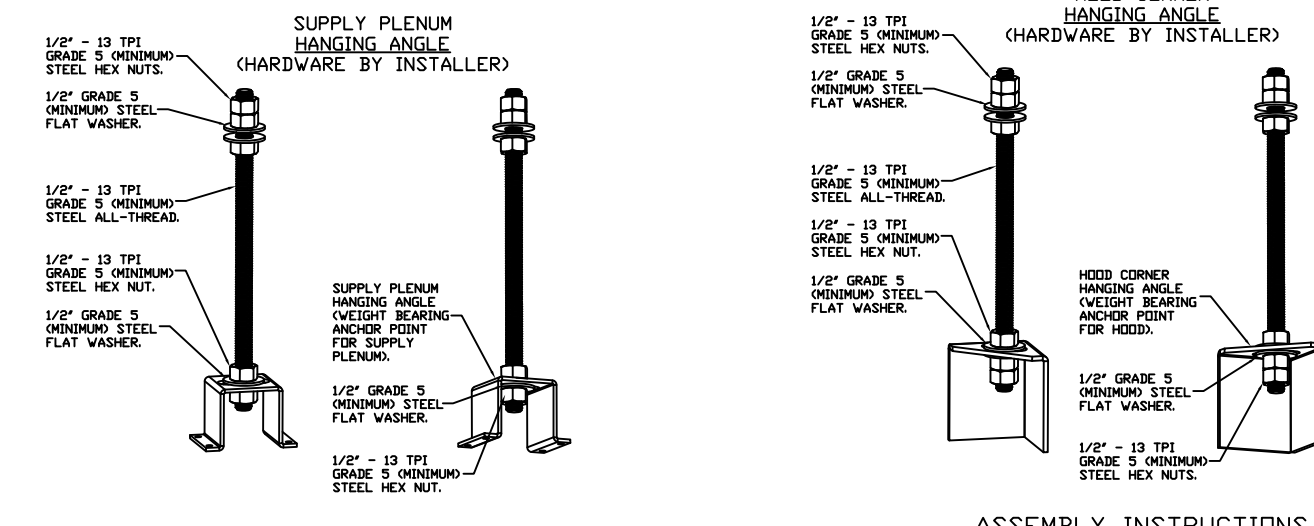
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**HOOD INFORMATION - JOB#5350063**

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX CEILING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST FLENUM RISER(S)					TOTAL SUPPLY CFM	HOOD CONSTRUCTION	END TO END	ROW	QUANTITY	SWITCHES LOCATION
										WIDTH	LENG	HEIGHT	DIA	CFM						
1	21	5424 AH-ND-2	ADVANCED HOOD	13' 2"	600 DEG	I	HEAVY	275	3621	10"	17"	4"	1810	1533	-0.797"	0	430 SS WHERE EXPOSED	ALDNE	FRONT	
2	21	5424 AH-ND-2	ADVANCED HOOD	13' 2"	600 DEG	I	HEAVY	275	3621	10"	17"	4"	1810	1533	-0.797"	0	430 SS WHERE EXPOSED	ALDNE	BACK	
3	85	5424 AH-VHB-G-ND	ADVANCED HOOD	8' 0"	700 DEG	II	N/A	150	1200	4"	10"	600	1100	-0.090"	0	430 SS 100%	ALDNE	ALDNE	1 FAN	FRONT RIGHT FACE
4	113	6624 AH-VHB-PSP-F	ADVANCED HOOD	5' 0"	700 DEG	II	N/A	150	750	4"	10"	750	1375	-0.113"	0	430 SS 100%	ALDNE	ALDNE		
5	21	5424 AH-ND-2	ADVANCED HOOD	4' 0"	600 DEG	I	HEAVY	230	920	9"	9"	4"	920	1636	-0.564"	0	430 SS WHERE EXPOSED	ALDNE	FRONT	
6	21	5424 AH-ND-2	ADVANCED HOOD	4' 0"	600 DEG	I	HEAVY	230	920	9"	9"	4"	920	1636	-0.564"	0	430 SS WHERE EXPOSED	ALDNE	FRONT	
7	21	186 MISC-PSP	ADVANCED HOOD	10' 2"	300 DEG	N/A	N/A	0	0							2100	430 SS WHERE EXPOSED	ALDNE	ALDNE	
8	21	186 MISC-PSP	ADVANCED HOOD	10' 2"	300 DEG	N/A	N/A	0	0							2100	430 SS WHERE EXPOSED	ALDNE	ALDNE	
9	21	186 MISC-PSP	ADVANCED HOOD	3' 4"	300 DEG	N/A	N/A	0	0							600	430 SS WHERE EXPOSED	ALDNE	ALDNE	
10	21	186 MISC-PSP	ADVANCED HOOD	3' 4"	300 DEG	N/A	N/A	0	0							600	430 SS WHERE EXPOSED	ALDNE	ALDNE	

**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	TYPE	FILTER(S)		EFFICIENCY @ 7 MICRONS	QTY	LIGHT(S)		WIRE GUARD	LOCATION	SIZE	UTILITY CABINET(S)		ELECTRICAL	SWITCHES	FIRE HOOD SYSTEM	WEIGHT
			QTY	HEIGHT			QTY	TYPE				TYPE	SIZE				
1	21	CAPTRATE SOLID FILTER	9	20"	16"	85% SEE FILTER SPEC	4	RECESSED ROUND	NO	RIGHT	12"x54"x24"			DCV-2111	1 LIGHT 1 FAN	NO	837 LBS
2	21	CAPTRATE SOLID FILTER	9	20"	16"	85% SEE FILTER SPEC	4	RECESSED ROUND	NO	LEFT	12"x54"x24"					NO	674 LBS
3	85															NO	302 LBS
4	113															NO	280 LBS
5	21	CAPTRATE SOLID FILTER	2	20"	20"	85% SEE FILTER SPEC	1	RECESSED ROUND	NO							NO	240 LBS
6	21	CAPTRATE SOLID FILTER	2	20"	20"	85% SEE FILTER SPEC	1	RECESSED ROUND	NO							NO	240 LBS
7	21	MUA														NO	178 LBS
8	21	MUA														NO	178 LBS
9	21	MUA														NO	57 LBS
10	21	MUA														NO	57 LBS

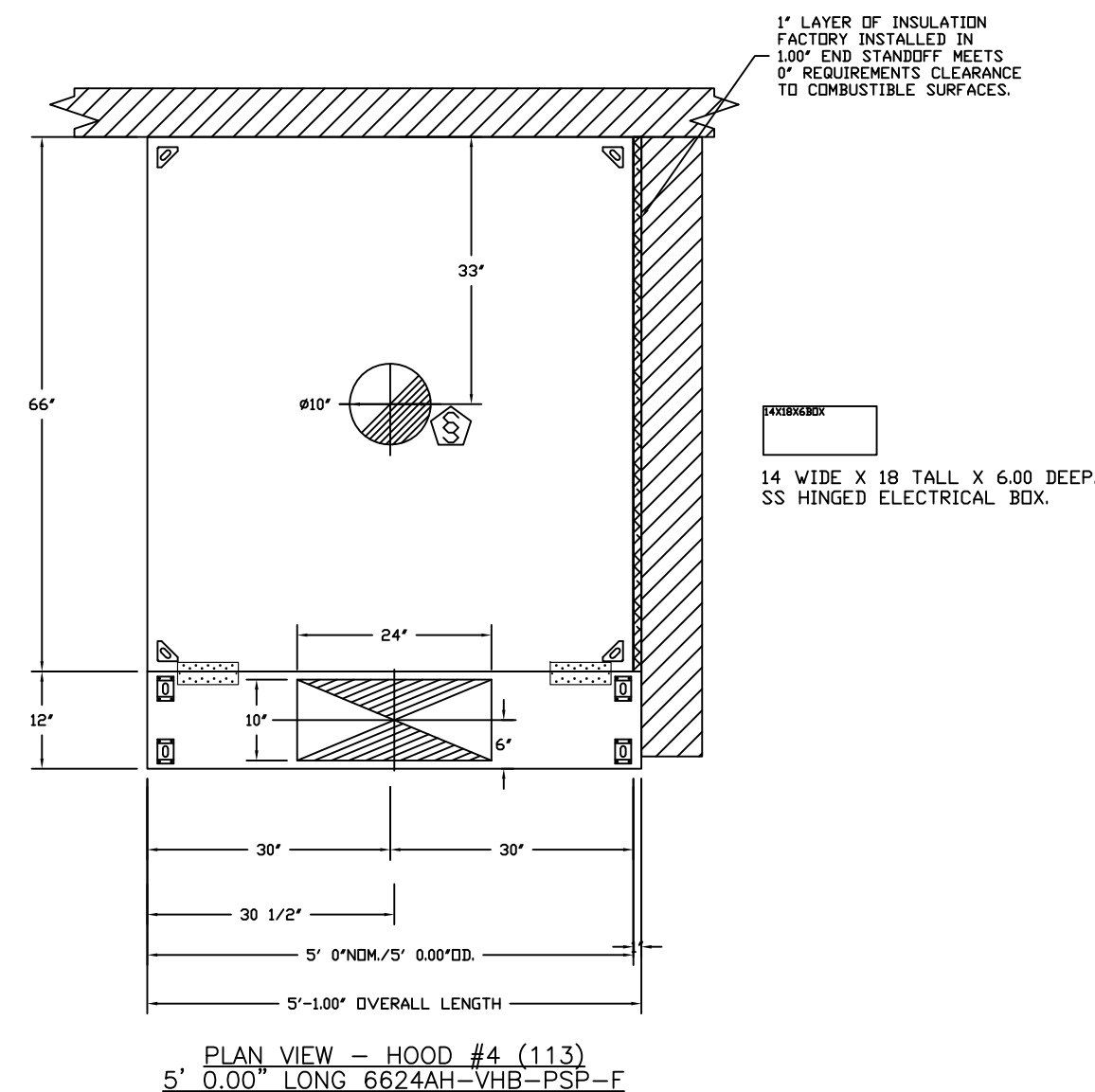
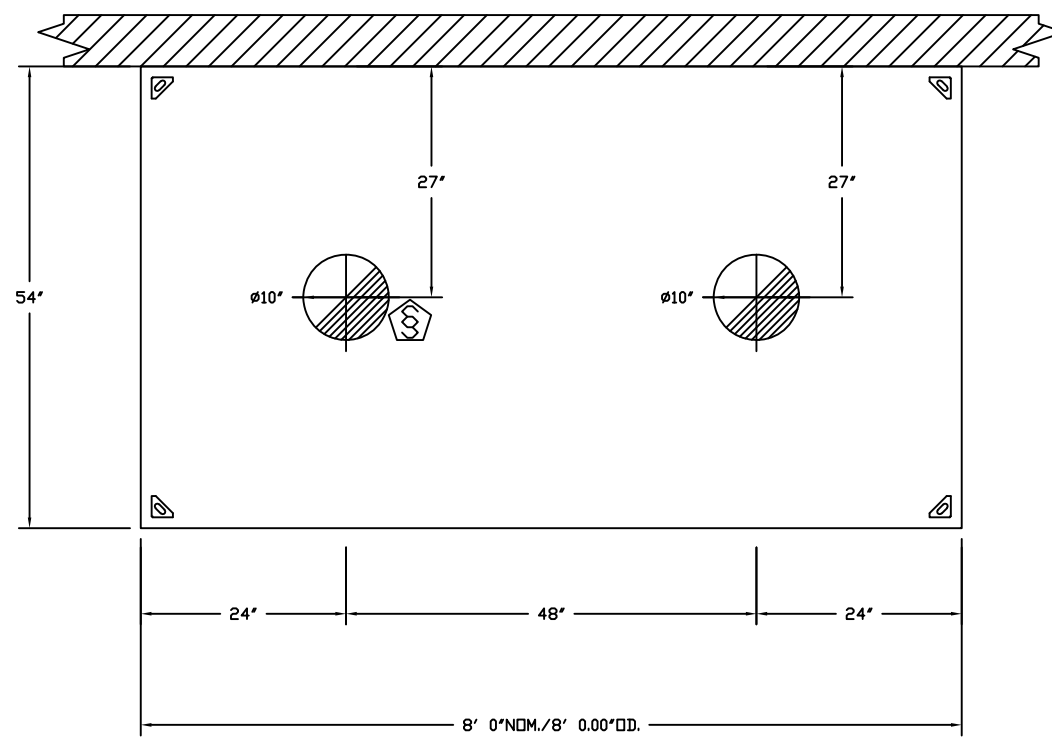
**HOOD OPTIONS**

HOOD NO	TAG	FIELD WRAPPER	18.00" HIGH FRONT, RIGHT	OPTION
1	21	BACKSPLASH	80.00" HIGH X 224.00" LONG 430 SS VERTICAL.	
		LEFT END STANDOFF (FINISHED)	1" WIDE 54" LONG INSULATED.	
		STRUCTURAL FRONT PANEL		
		DI-PSP	10" 309CFM (QTY. 6).	
2	21	FIELD WRAPPER	18.00" HIGH FRONT, LEFT.	
		RIGHT END STANDOFF (FINISHED)	1" WIDE 54" LONG INSULATED.	
		STRUCTURAL FRONT PANEL		
3	85	FIELD WRAPPER	18.00" HIGH FRONT, LEFT, RIGHT.	
		FIELD WRAPPER	18.00" HIGH FRONT, LEFT.	
		BACKSPLASH	80.00" HIGH X 61.00" LONG 430 SS VERTICAL.	
		LEFT SIDESPLASH	80.00" HIGH X 66.00" LONG 430 SS VERTICAL.	
		RIGHT END STANDOFF (FINISHED)	1" WIDE 66" LONG INSULATED.	
		BACKSPLASH - INSIDE CORNER	80.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.	
		BACKSPLASH	80.00" HIGH X 49.00" LONG 430 SS VERTICAL.	
		RIGHT END STANDOFF (FINISHED)	1" WIDE 54" LONG INSULATED.	
		BACK STANDOFF (FLAT)	4" WIDE 49" LONG.	
		BACKSPLASH - INSIDE CORNER	80.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.	
		STRUCTURAL FRONT PANEL		
4	113	FIELD WRAPPER	18.00" HIGH FRONT, RIGHT.	
		BACKSPLASH	80.00" HIGH X 49.00" LONG 430 SS VERTICAL.	
		LEFT END STANDOFF (FINISHED)	1" WIDE 54" LONG INSULATED.	
		BACK STANDOFF (FLAT)	4" WIDE 49" LONG.	
		BACKSPLASH - INSIDE CORNER	80.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.	
		STRUCTURAL FRONT PANEL		
5	21	FIELD WRAPPER	18.00" HIGH FRONT, LEFT.	
		BACKSPLASH	80.00" HIGH X 49.00" LONG 430 SS VERTICAL.	
		RIGHT END STANDOFF (FINISHED)	1" WIDE 54" LONG INSULATED.	
		BACK STANDOFF (FLAT)	4" WIDE 49" LONG.	
		BACKSPLASH - INSIDE CORNER	80.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.	
		STRUCTURAL FRONT PANEL		
6	21	FIELD WRAPPER	18.00" HIGH FRONT, LEFT.	
		BACKSPLASH	80.00" HIGH X 49.00" LONG 430 SS VERTICAL.	
		LEFT END STANDOFF (FINISHED)	1" WIDE 54" LONG INSULATED.	
		BACK STANDOFF (FLAT)	4" WIDE 49" LONG.	
		BACKSPLASH - INSIDE CORNER	80.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.	
		STRUCTURAL FRONT PANEL		
7	21	MUA	FIELD WRAPPER 18.00" HIGH FRONT, RIGHT.	
8	21	MUA	FIELD WRAPPER 18.00" HIGH FRONT, LEFT.	
9	21	MUA	FIELD WRAPPER 18.00" HIGH FRONT.	
10	21	MUA	FIELD WRAPPER 18.00" HIGH FRONT.	

**CLEARANCE TO COMBUSTIBLES**

HOODS #	SURFACE	W/CLEARANCE
1,2	TOP	18"
	FRONT	0"
	BACK	18"
	LEFT	0"
5	TOP	18"
	FRONT	0"
	BACK	18"
	LEFT	18"
6	TOP	18"
	FRONT	0"
	BACK	18"
	LEFT	0"

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



**PERFORATED SUPPLY PLENUM(S)**

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
							WIDTH	LENG	DIA	CFM	SP
4	113	Front	61"	12"	6"	MUA	12"	28"	700	0.185"	
7	21	MUA	Front	122"	18"	6"	MUA	12"	28"	700	0.185"
8	21	MUA	Front	122"	18"	6"	MUA	12"	28"	700	0.185"
9	21	MUA	Front	40"	18"	6"	MUA	12"	24"	600	0.162"
10	21	MUA	Front	40"	18"	6"	MUA	12"	24"	600	0.162"

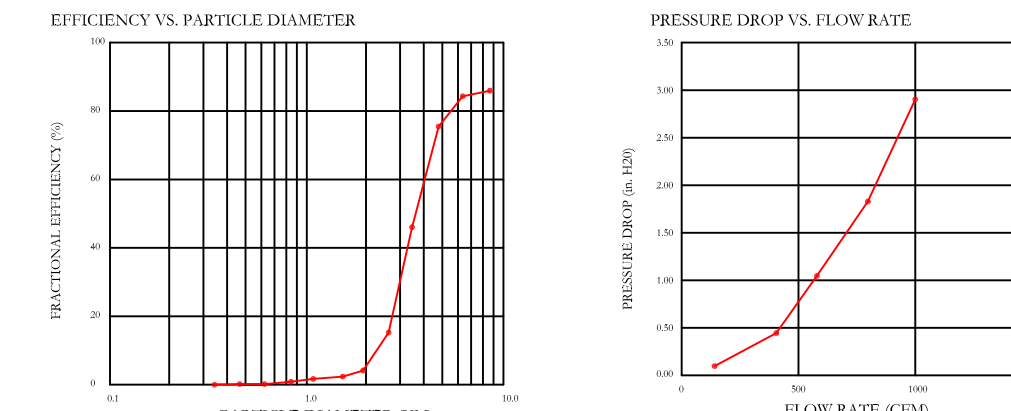
**DIFFUSER SCHEDULE**

TAG	MODEL	CEILING HEIGHT	NOMINAL FACE SIZE	RISER DIA	CFM	DUCT VELOCITY (FPM)	FACE DISCHARGE VELOCITY (FPM)	T90 AFF	SP	NOISE CRITERIA	LINKED FAN	LINKED HOOD	QTY
DI-PSP-10-24X24		10'	24 X 24	10"	309	567	92	7.00'	0.078"	36		5424AH-ND-2	6

**SPECIFICATION: CAPTRATE® GREASE-STOP® SOLID FILTER**

THE CAPTRATE GREASE-STOP SOLID FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR Baffle DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

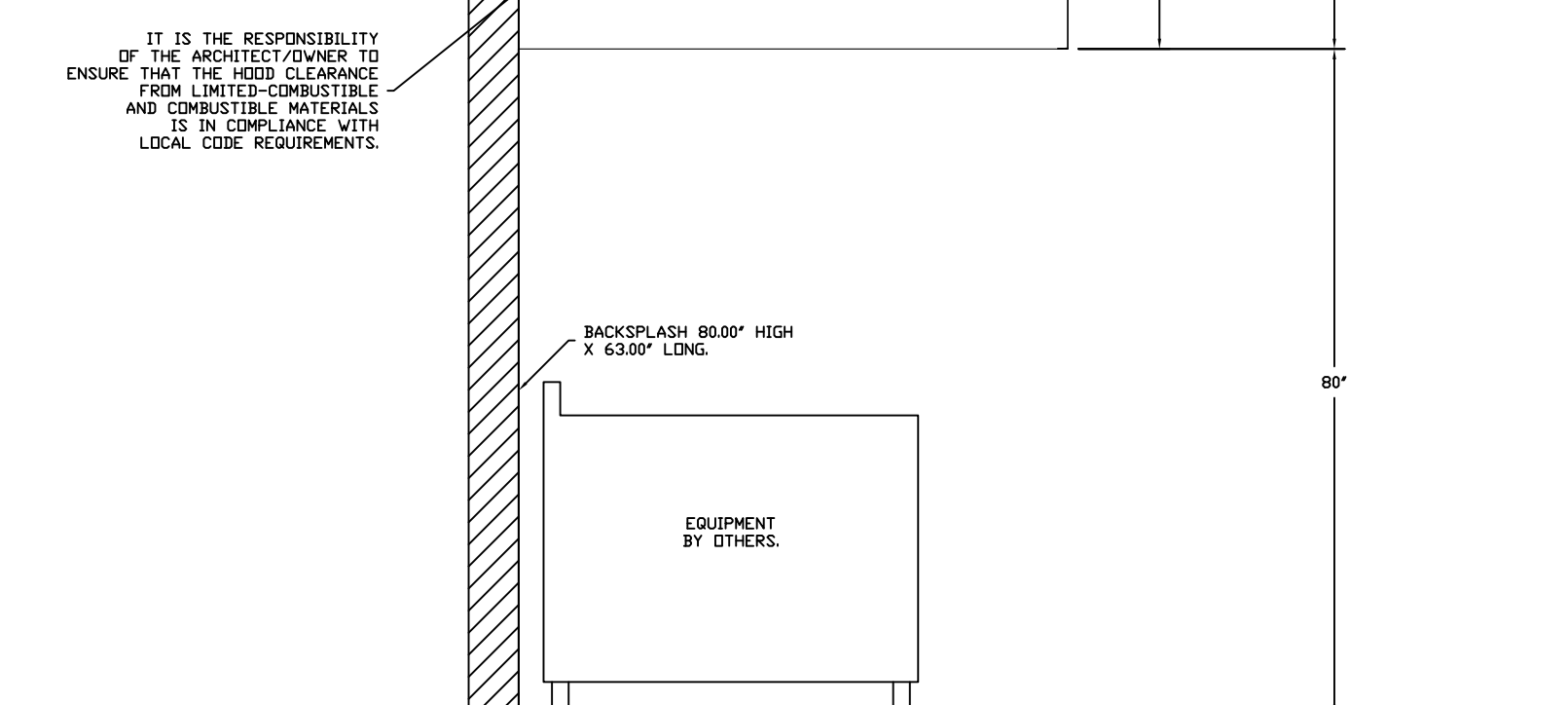
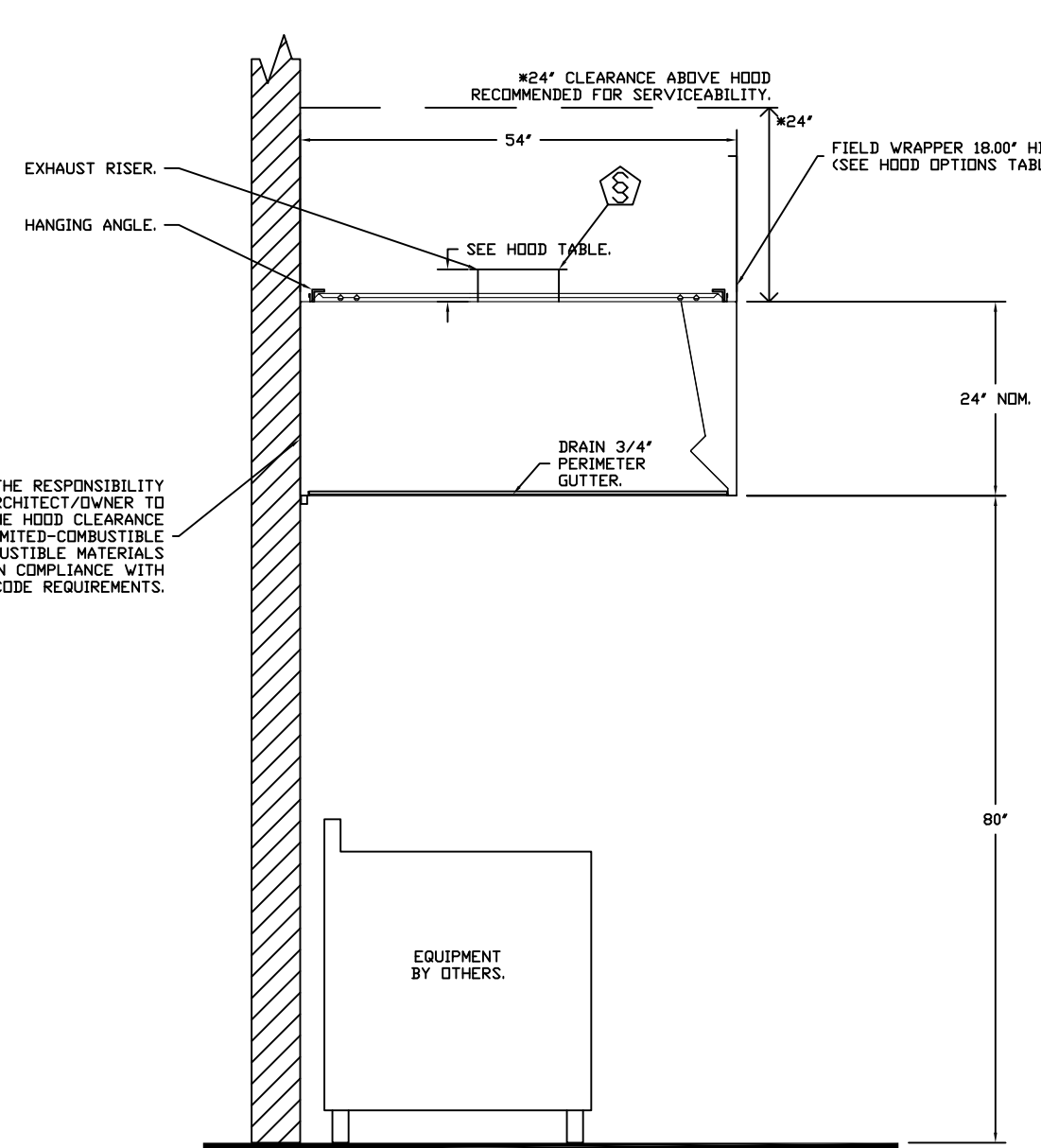
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).  
UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.  
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.  
THE CAPTRATE GREASE-STOP SOLID WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:  
NFPA 96  
NSF STANDARD #2  
UL STANDARD #1046  
INT. MECH CODE (IMC)  
ULC-5649.



IT IS THE RESPONSIBILITY OF THE ARCHITECT/OWNER TO ENSURE THAT THE HOOD CLEARANCE FROM LIMITED-COMBUSTIBLE AND COMBUSTIBLE MATERIALS IS IN COMPLIANCE WITH LOCAL CODE REQUIREMENTS.



**REVISIONS**

NO.	DESCRIPTION	DATE

**ADVANCE HOOD SYSTEMS**  
Advanced Hoods Systems, LLC  
FL PHONE: FAX: 9182725974 EMAIL: info@advancehoodsystems.com

**Kempinski Kitchen & Bar**  
Providenciales, T&C

**uni-source SUPPLY**  
INTERNATIONAL INC.

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

No.	Revision/Issue	Date
1	Preliminary Layout	4-01-24
2	Added MEP	2-26-26
3		
4		

Date: **Feb 26, 2026**  
Drawn By: **Dayne Gauntlett**  
Scale: **NTS**

Sheet: **FS-6.1**

BCH Turks & Caicos  
MIAMI, FL,

DATE: 2/26/2026  
DWG#: 5350063  
DRAWN BY: SAC-140  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING

SHEET NO. 1

REVISIONS	DESCRIPTION	DATE

**ADVANCED HOOD SYSTEMS**  
 Advanced Hood Systems, LLC  
 . FL. PHONE: FAX: 8132279794 EMAIL: shawnc@advancedhoodsystems.com

**Kempinski  
 Kitchen & Bar  
 Providenciales, T&C**

**uni-source  
 SUPPLY**  
 INTERNATIONAL INC.

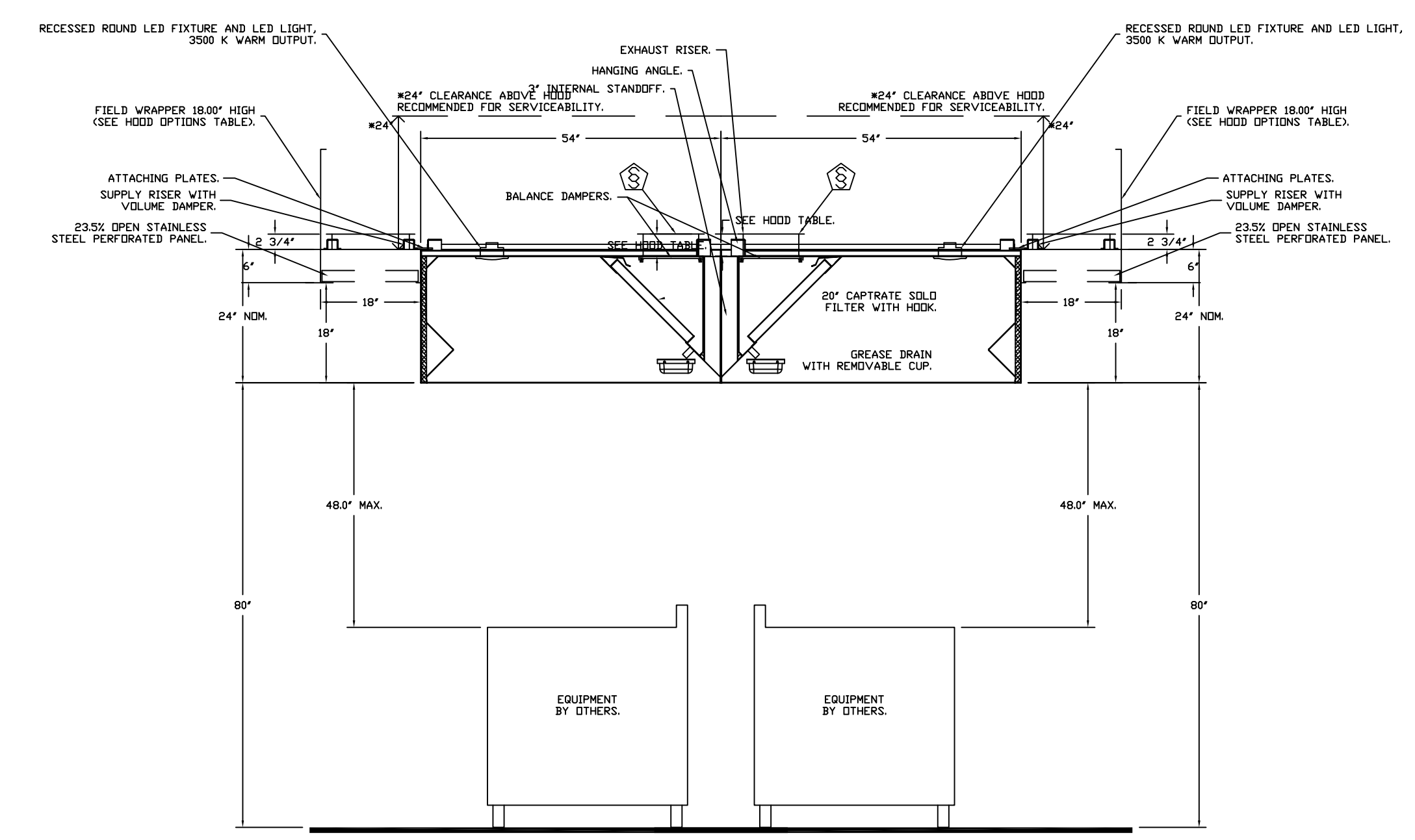
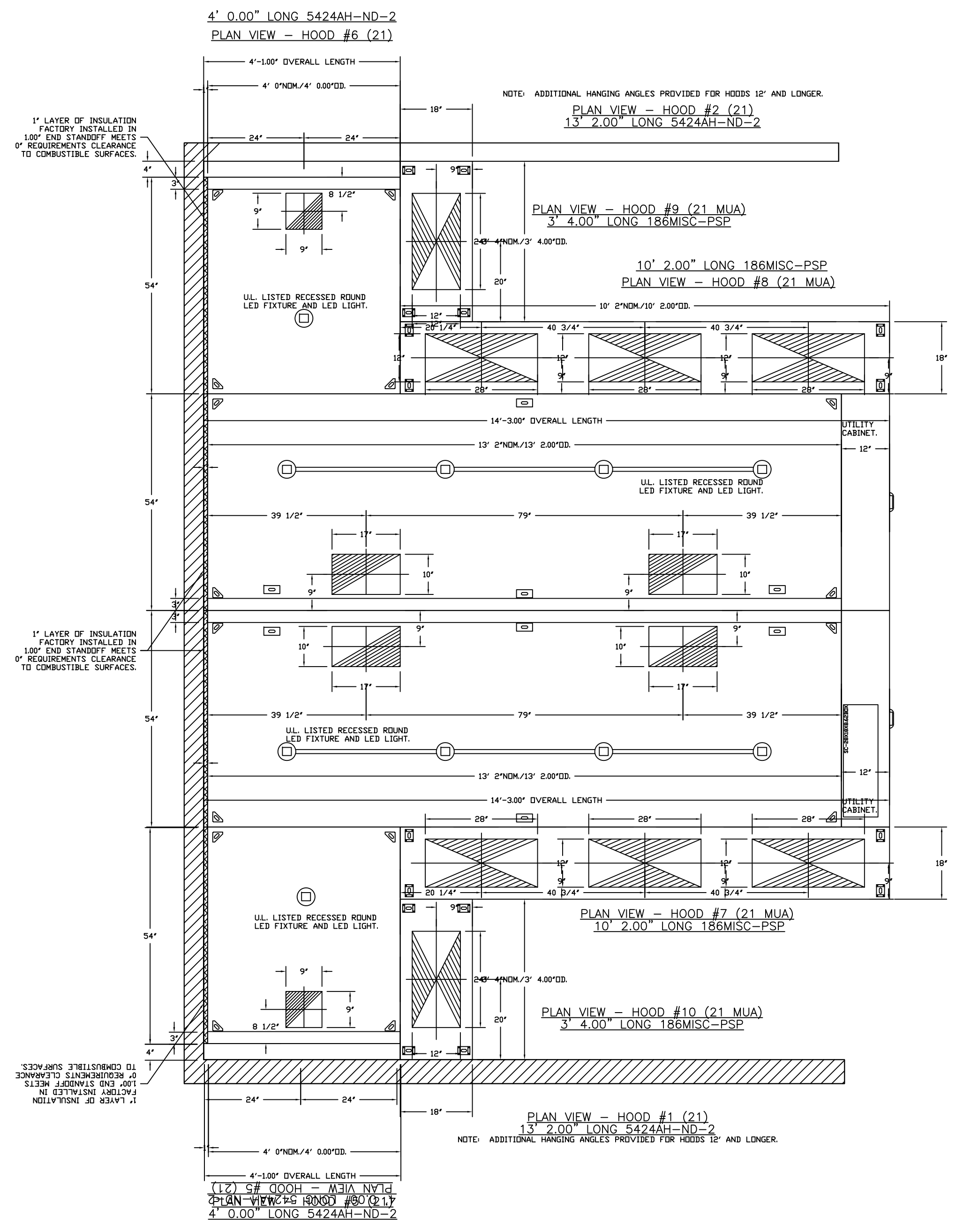
2055 W 73rd Street, Miami, FL 33016  
 Ph: (305)826-8696 Fax: (305)826-9131

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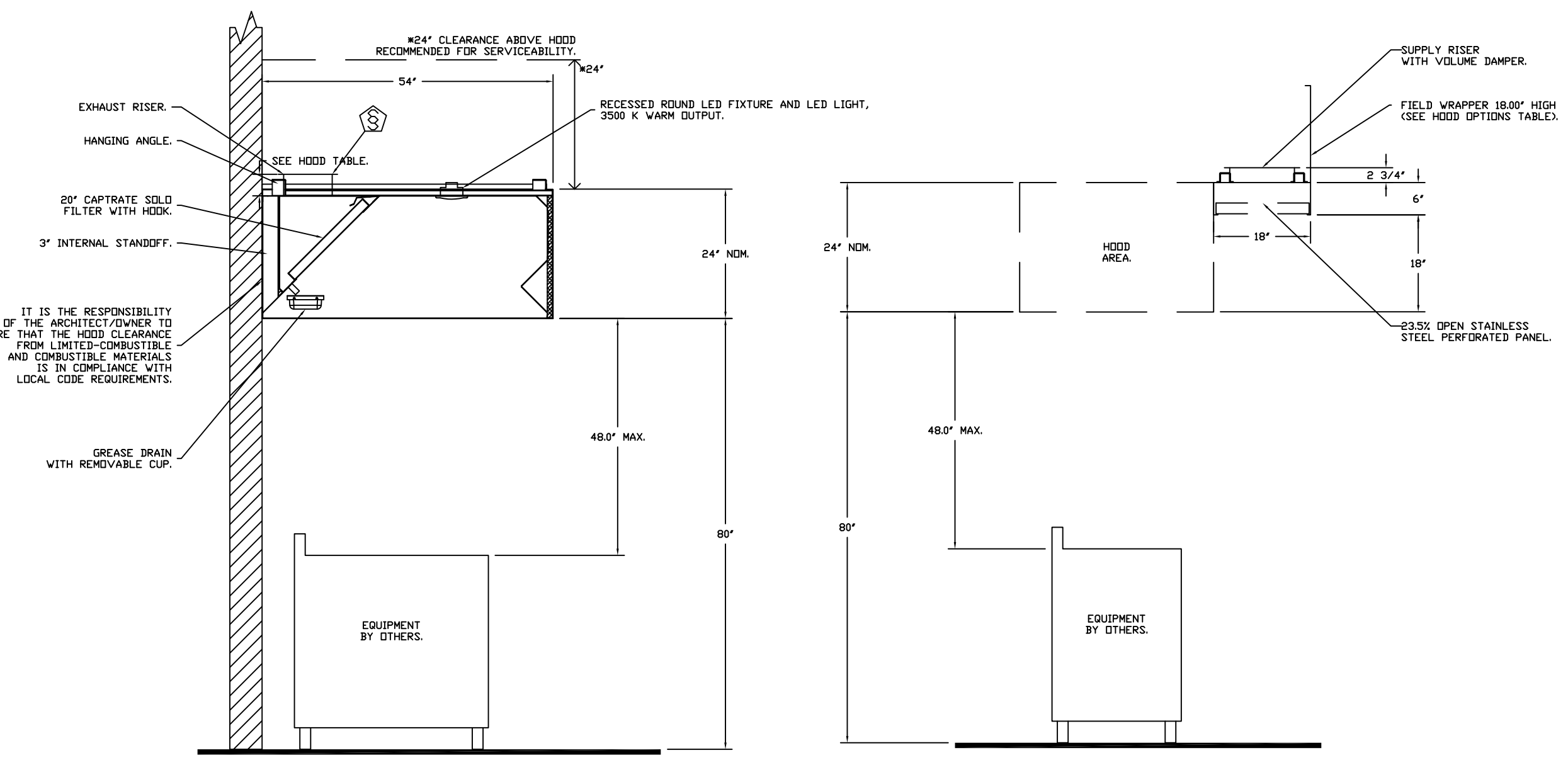
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 Drawn By: **Dayne Gauntlett**  
 Scale: **NTS**

Sheet **FS-6.2**

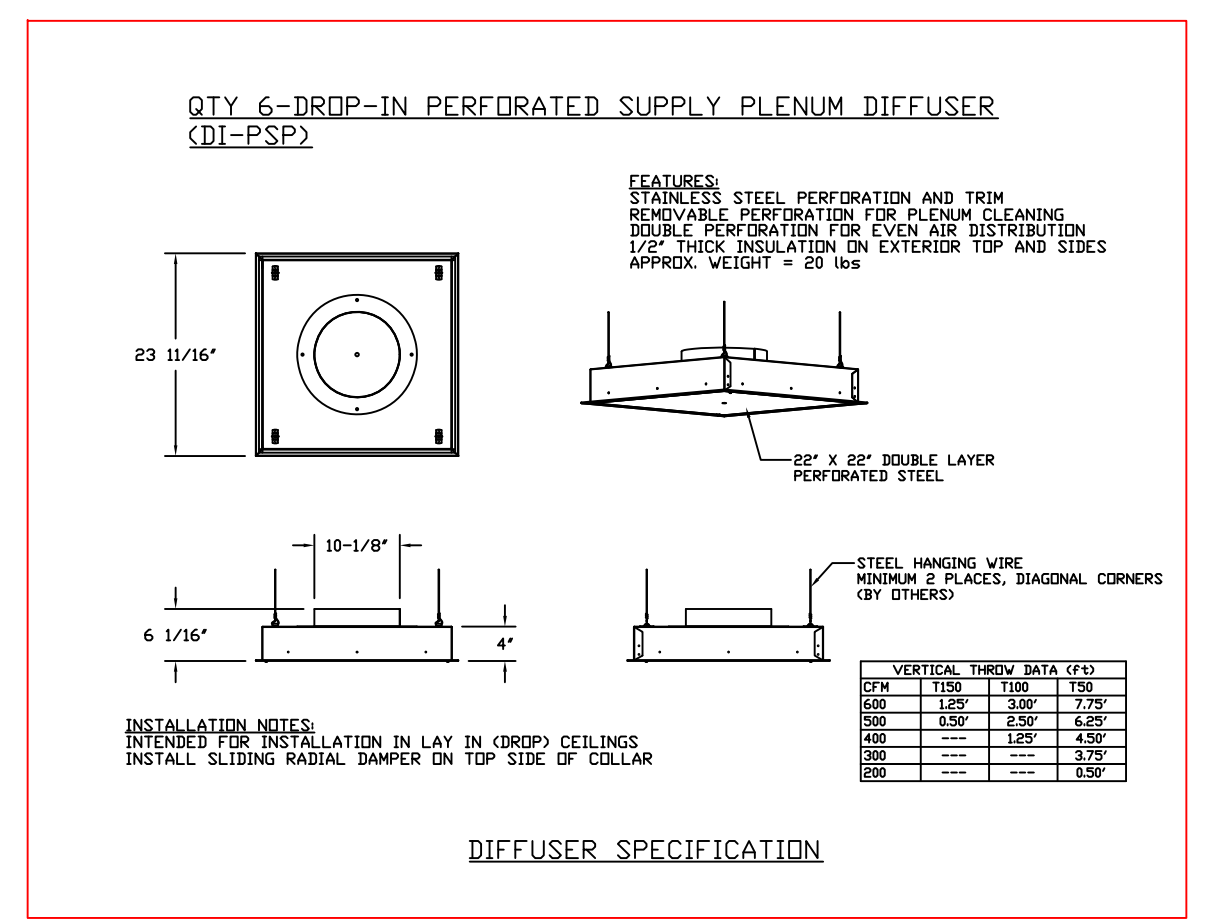
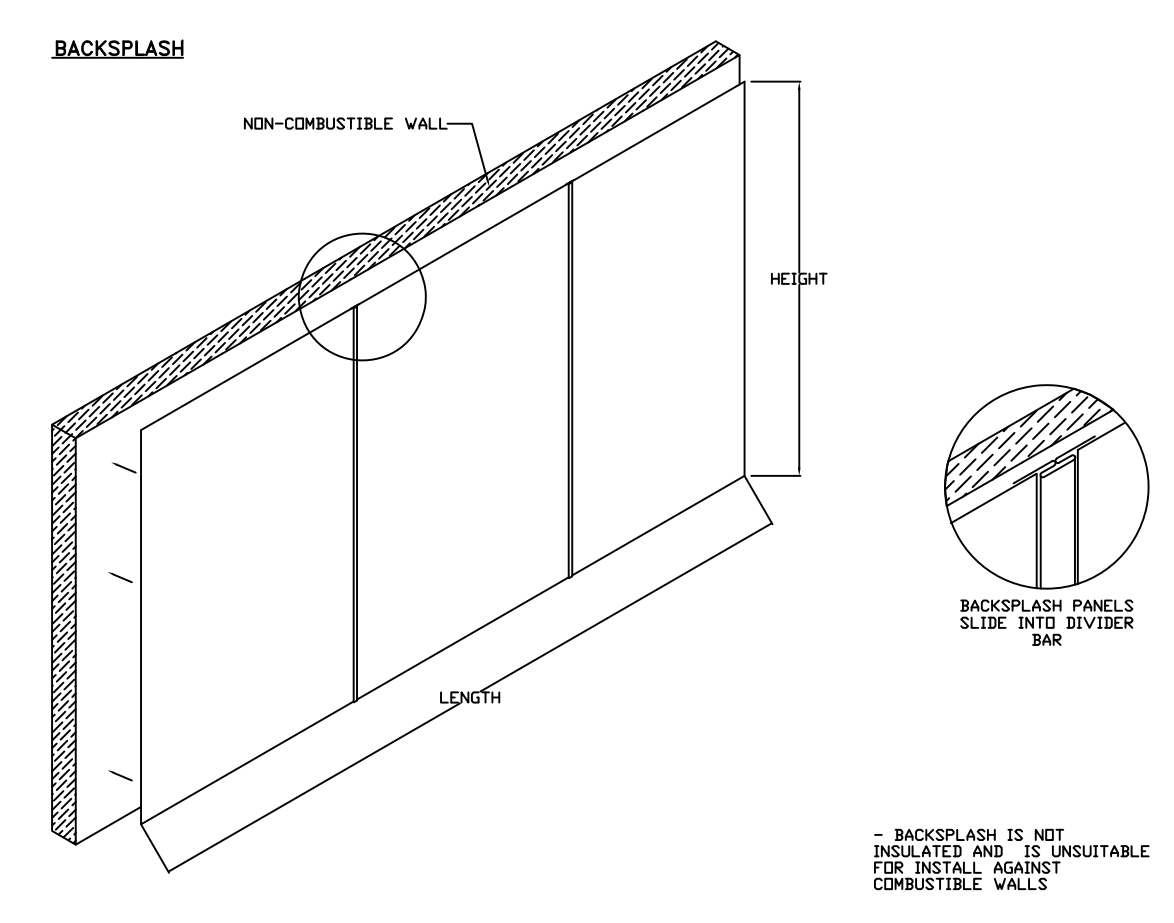
BCH Turks & Caicos  
 MIAMI, FL,  
 DATE: 2/26/2026  
 DWG.#: 5350063  
 DRAWN BY: SAC-140  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING  
 SHEET NO. 2



SECTION VIEW - MODEL 5424AH-ND-2 SECTION VIEW - MODEL 5424AH-ND-2-PSP-F  
 HOOD - #2 (21) HOOD - #1 (21)



SECTION VIEW - MODEL 5424AH-ND-2 HOOD - #5 (21)  
 HOOD - #6 (21)  
 SECTION VIEW - MODEL 186MISC-PSP HOOD - #7 (21 MUA)  
 HOOD - #8 (21 MUA)  
 HOOD - #9 (21 MUA)  
 HOOD - #10 (21 MUA)



QTY 6-DROP-IN PERFORATED SUPPLY PLENUM DIFFUSER (DI-PSP)

FEATURES:  
 STAINLESS STEEL PERFORATION AND TRIM  
 REMOVABLE PERFORATION FOR EASY CLEANING  
 DOUBLE PERFORATION FOR EVEN AIR DISTRIBUTION  
 1/2\"/>

APPROX. WEIGHT = 20 lbs

VERTICAL THROW DATA (FT)	100	150	200	250	300
100	100	100	100	100	100
150	100	100	100	100	100
200	100	100	100	100	100
250	100	100	100	100	100
300	100	100	100	100	100

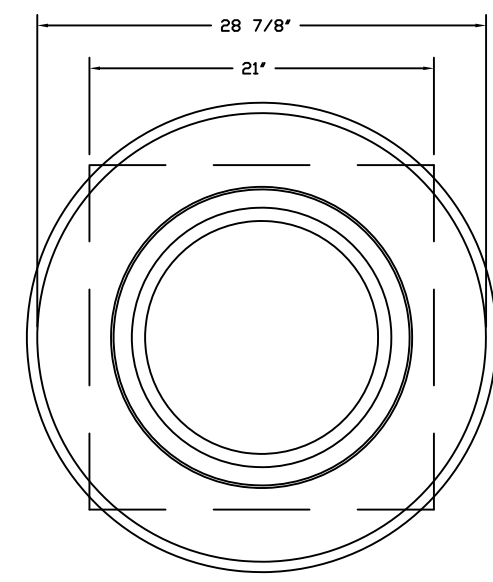
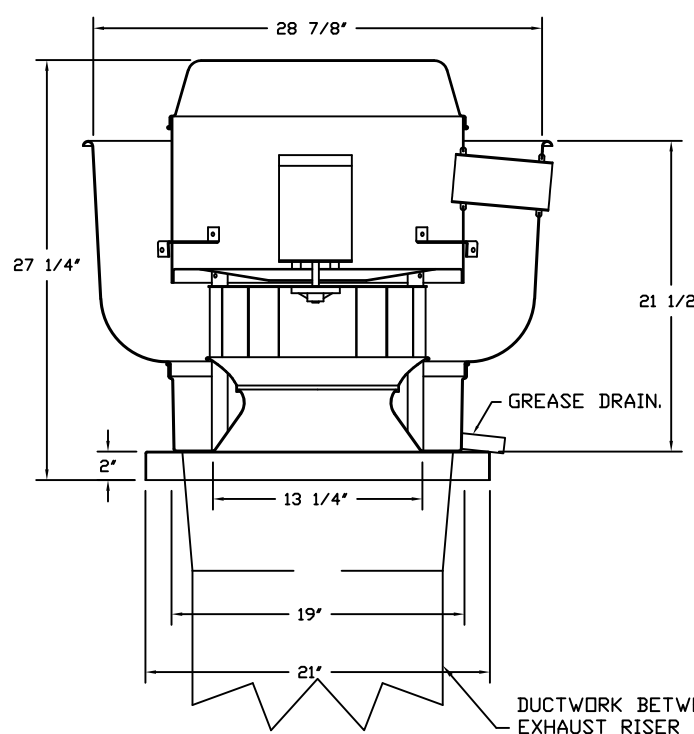
INSTALLATION NOTES:  
 INTENDED FOR INSTALLATION IN LAY-IN (DROP) CEILING.  
 INSTALL SLIDING RADIAL DAMPER ON TOP SIDE OF CELLAR.

DIFFUSER SPECIFICATION





FAN #4 AH-DUSHEA - EXHAUST FAN (651)



TOP VIEW

**FEATURES:**

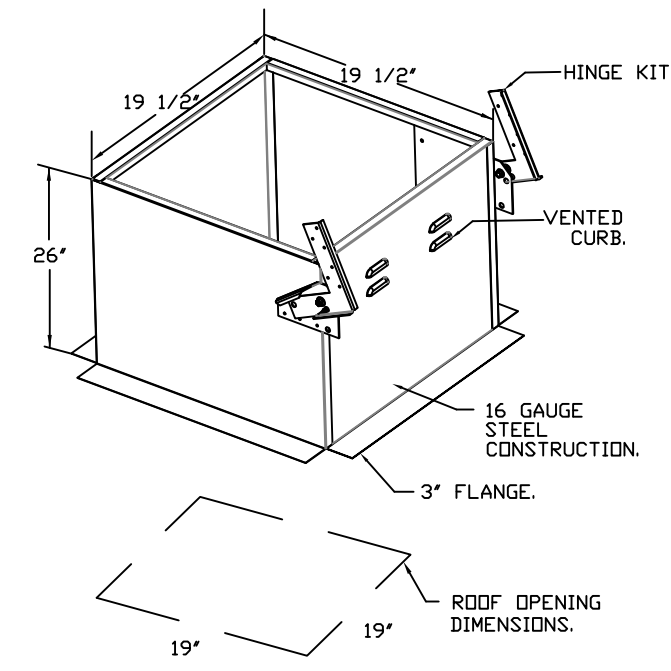
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL705 AND UL762 AND UL-C-5645
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION 300°F (149°C).
- GREASE CLASSIFICATION TESTING.
- NEMA 3R SAFETY DISCONNECT SWITCH.

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

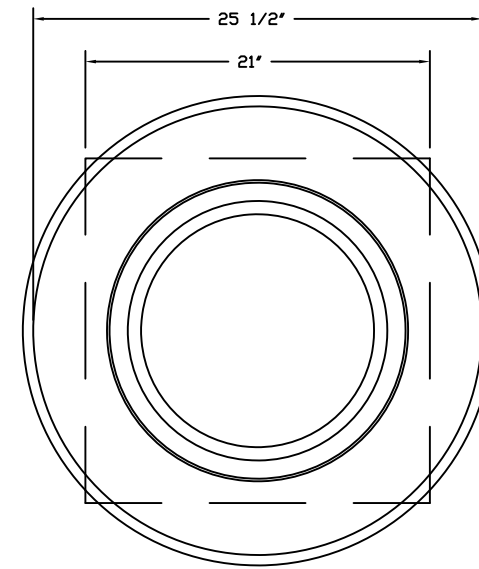
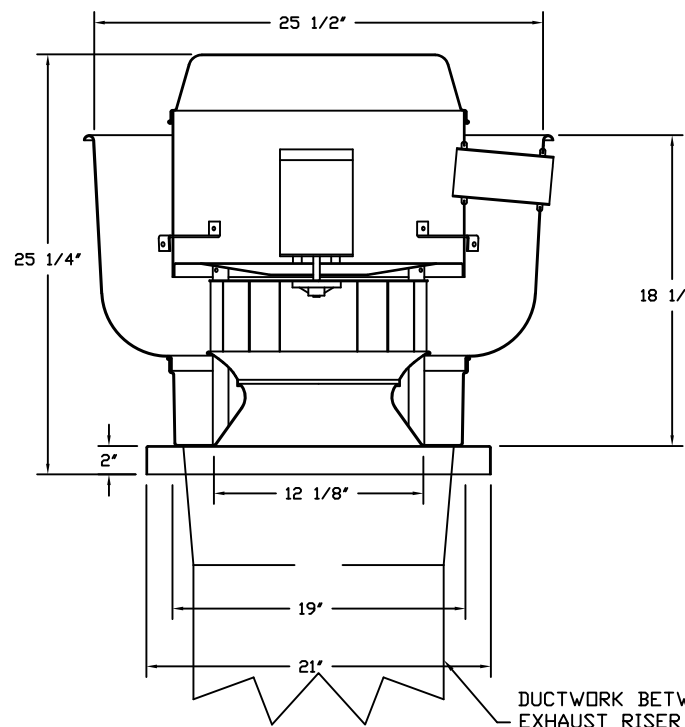
**ABNORMAL FLARE-UP TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 500°F (260°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

**OPTIONS:**

- GREASE BOX.
- FULL CRATING FOR EXHAUST FANS.
- MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST.
- ECM WIRING PACKAGE - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL -RTC- (TELCO MOTOR), CCM ROTATION.
- 2 YEAR PARTS WARRANTY.



FAN #5 AH-DUSHEA - EXHAUST FAN (1131)



TOP VIEW

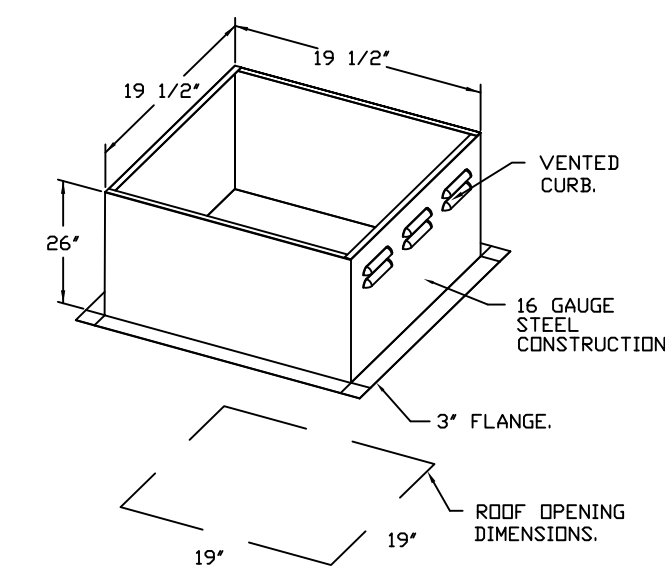
**FEATURES:**

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL705
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION 300°F (149°C).
- NEMA 3R SAFETY DISCONNECT SWITCH.

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

**OPTIONS:**

- FULL CRATING FOR EXHAUST FANS.
- MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST.
- ECM WIRING PACKAGE - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL -RTC- (TELCO MOTOR), CCM ROTATION.
- 2 YEAR PARTS WARRANTY.



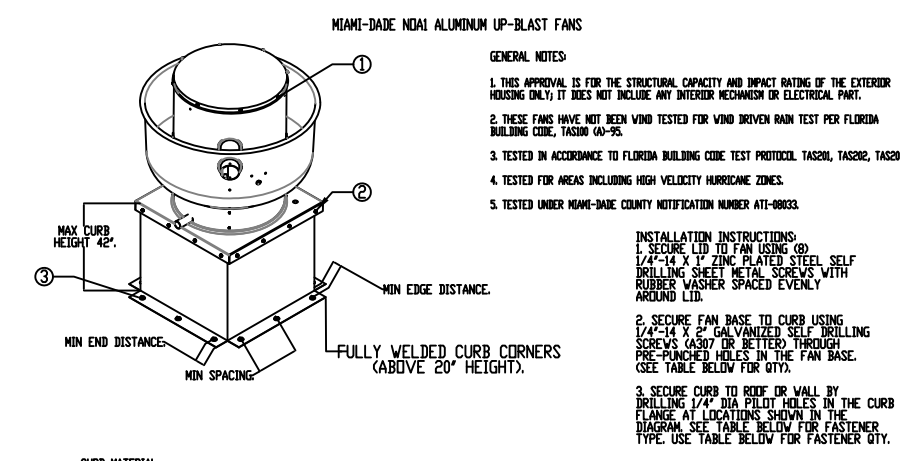
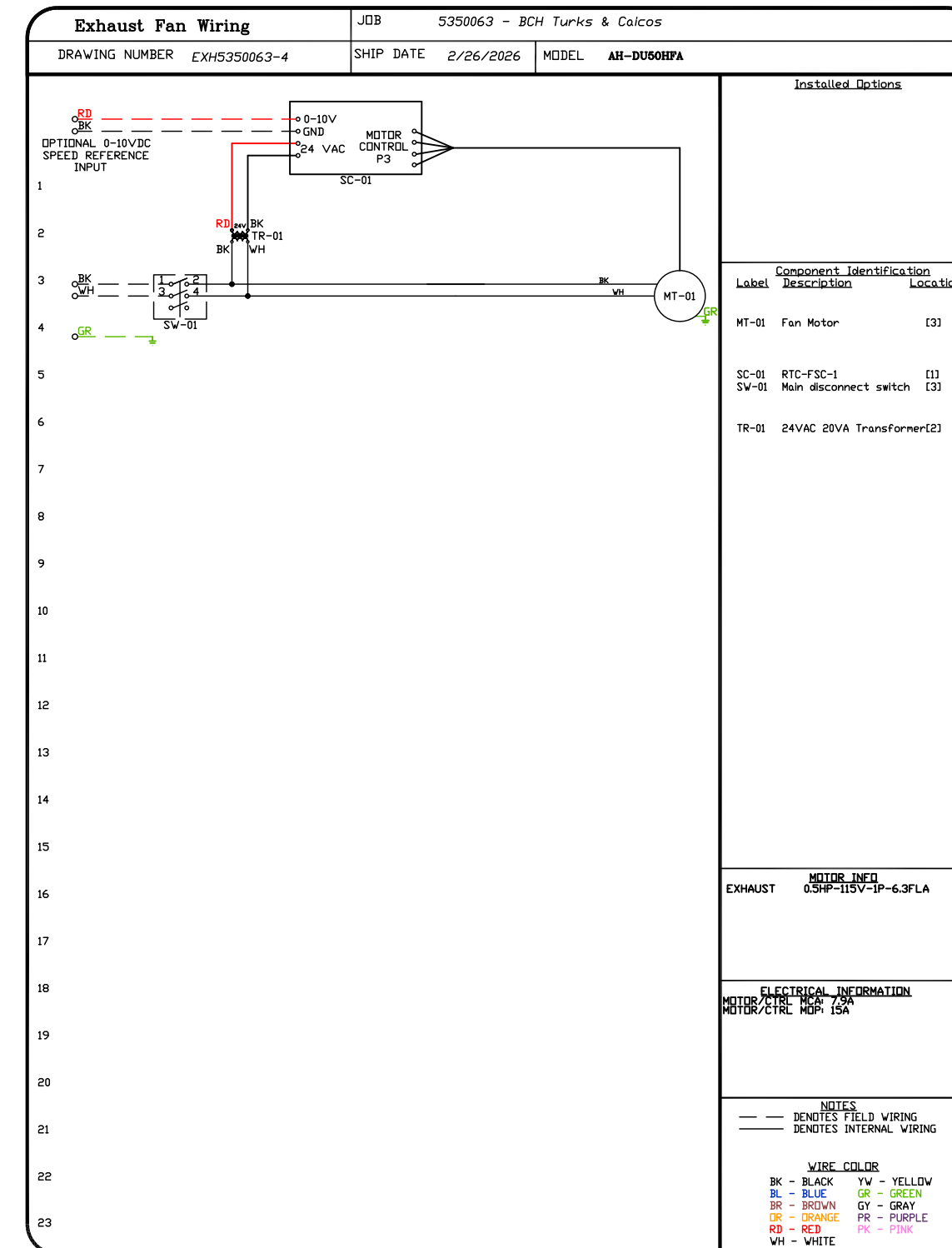
REVISIONS	DESCRIPTION	DATE

**ADVANCE**  
HOOD SYSTEMS  
Advanced Hood Systems, LLC  
.. FL PHONE: FAX: EMAIL: ..

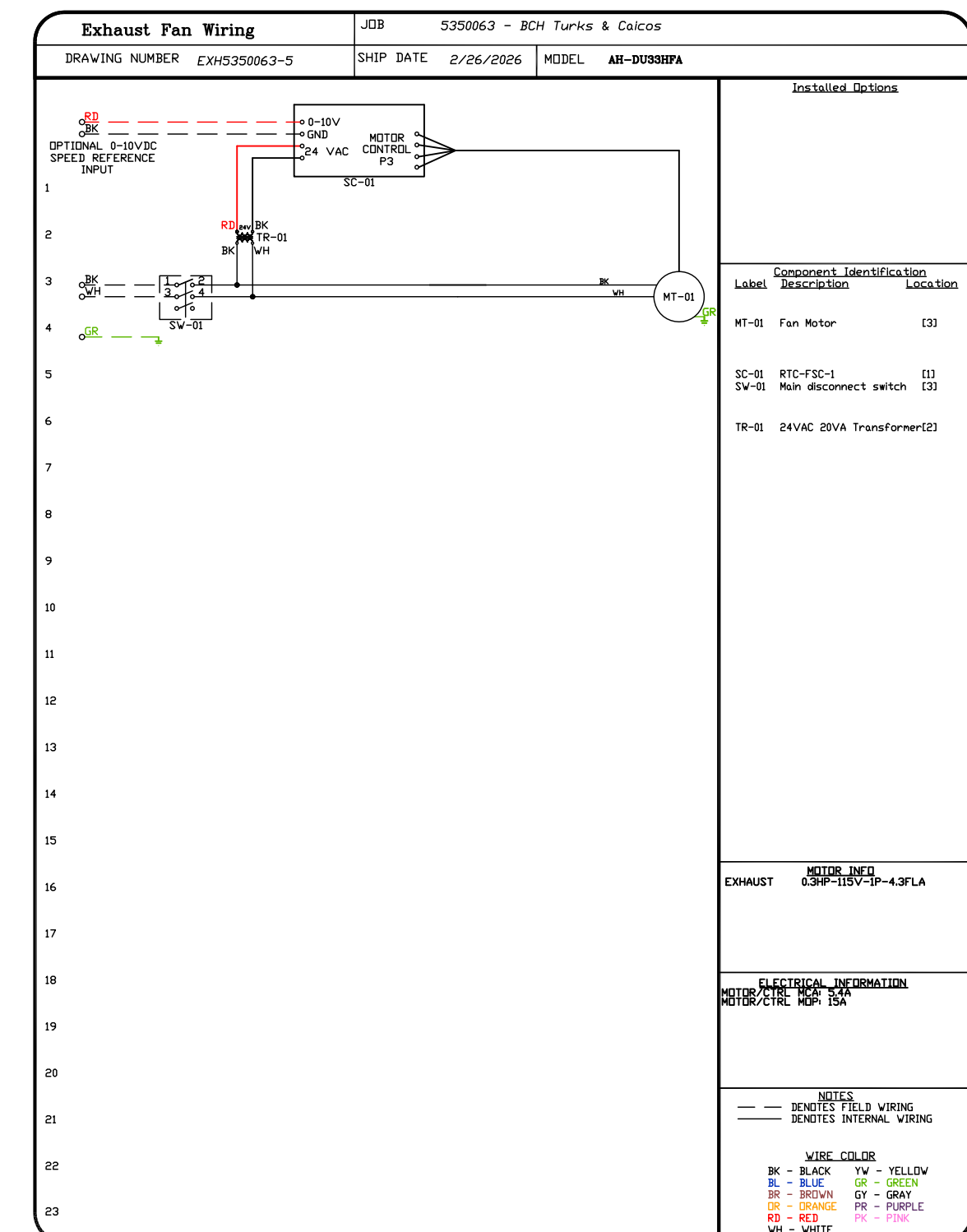
**Kempinski  
Kitchen & Bar  
Providenciales, T&C**



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



FASTENER	WOOD (80% MIN)	STEEL (10 GAUGE MIN)	CONCRETE (3000 PSI)
FASTENER	0.1875 X 2.5 SELF DRILLING SCREW (ECC) (SHEATH OR BETTER)	0.1875 DIA. 2.5X PLATED (OR BETT)	0.1875 DIA. 2.5X SELF DRILLING SCREW (ECC) EXPANSION ANCHOR
VERMIN THREAD	NA	3/16"	1/2"
VERMIN LOCK	NA	3/16"	3/8"
VERMIN WASH	NA	3/16"	3/8"
VERMIN SPACER	NA	1/2"	3/4"



BCH Turks & Caicos  
MIAMI, FL,  
DATE: 2/26/2026  
DWG.#: 5350063  
DRAWN BY: SAC-140  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING  
SHEET NO. 5

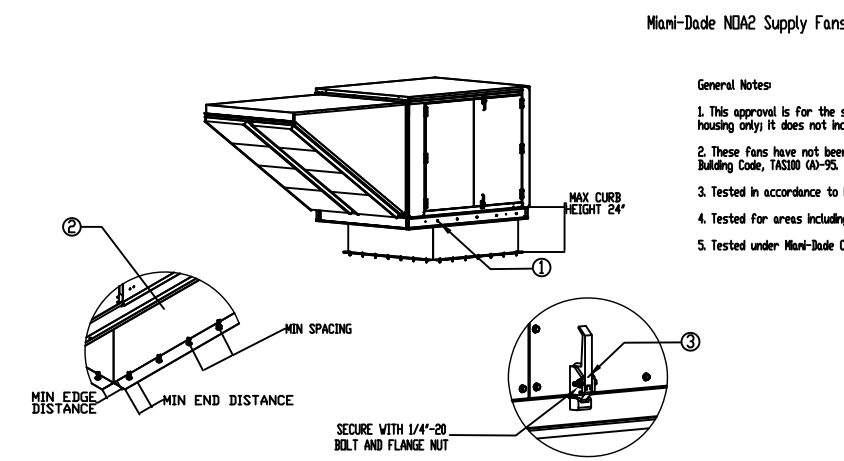
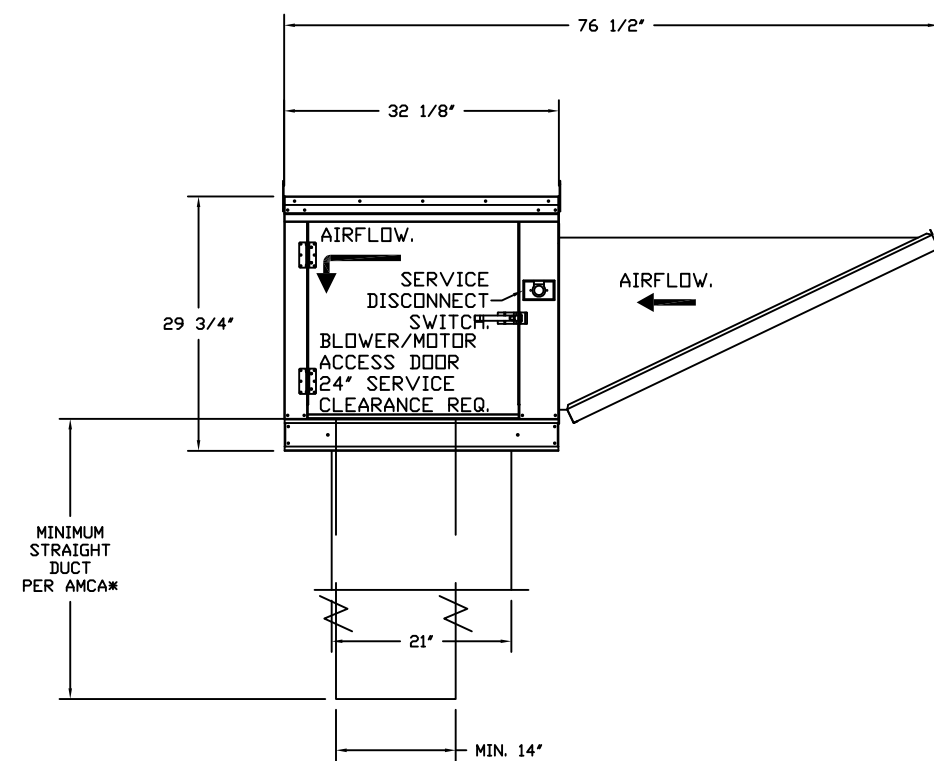
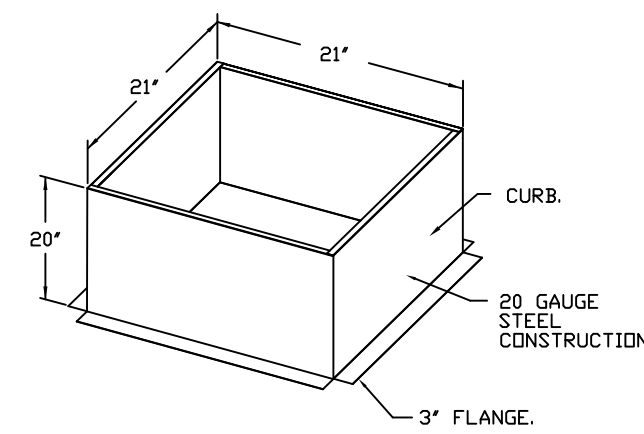
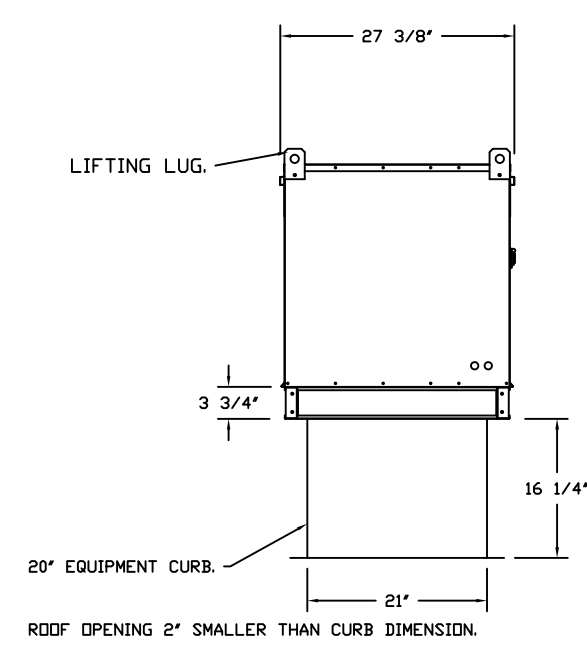
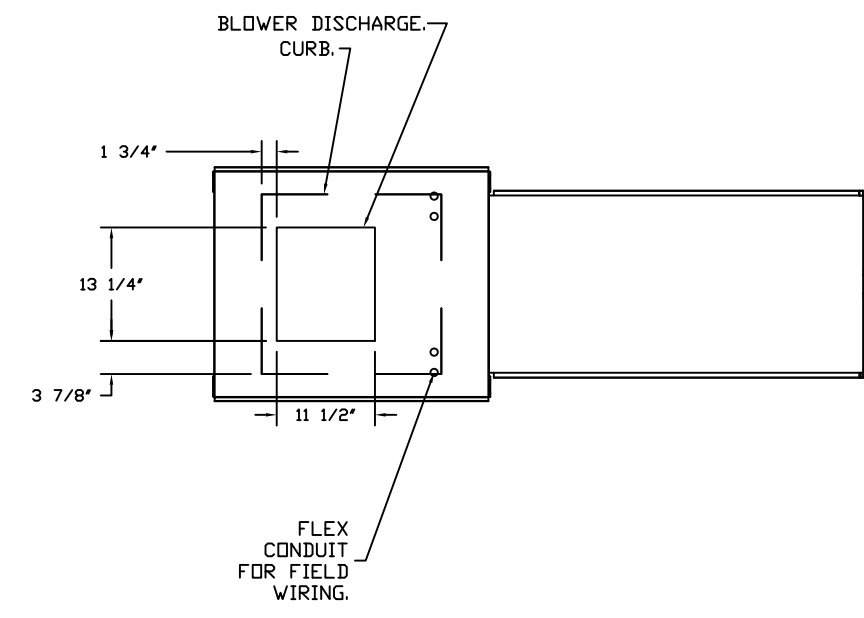
No.	Revision/Issue	Date
1	Preliminary Layout	4-01-24
2	Added MEP	2-26-26
3		
4		

Date: Feb 26, 2026  
Drawn By: Dayne Gauntlett  
Scale: NTS

Sheet: FS-6.5

- FAN #6 AH-A1-0100 - SUPPLY FAN (113.0)
1. DIRECT DRIVE UNTEMPERED SUPPLY UNIT WITH 10" BLOWER IN SIZE #1 HOUSING WITH SPEED CONTROL, DISCONNECT SWITCH
  2. INTAKE HOOD WITH EZ FILTERS.
  3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT.
  4. DOWN DISCHARGE CONSTRUCTION FOR SIZE 1 UNTEMPERED BELT DRIVE AHUS.
  5. FULL GRATING FOR UNTEMPERED FANS FOR SHIPPING.
  6. MIAMI DADE IMPACT AND WIND LOAD CERTIFICATION +30 / -130 PSF - MIAMI DADE COUNTY PRODUCT CONTROL APPROVED.
  7. FLORIDA BUILDING CODE APPROVAL - ROOF MOUNT EXHAUST CURBS UP TO 20" HIGH MUST BE 18 GAUGE ALUMINIZED.
  8. ECH WIRING PACKAGE AND MANUAL OR 0-10VDC CONTROL FOR SUPPLY EC MOTORS. MSC CONTROLLER. \*\*KOD NOT ORDER UNDER WARRANTY. SEE PART NUMBER CAG HOOK.
  9. 2 YEAR PARTS WARRANTY.

NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET IMACMA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT RADIUS 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 DRAMATICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED SUPPLY STRAIGHT DUCT SIZE IS 14" x 14".



Mini-Duct NDC Supply Fans

General Notes

1. This approval is for the structural capacity and correct rating of the exterior hooding only. It does not include any interior mechanical or electrical parts.
2. These fans have not been tested for Wind-Driven Rain-Test per Florida Building Code 2018-19-01.
3. Tested in accordance to Florida Building Code-Test protocol: MDRS, MDRS, MDRS.
4. Tested for areas including high velocity hurricane zones.
5. Tested under Miami-Dade County Notification number 03-0000.

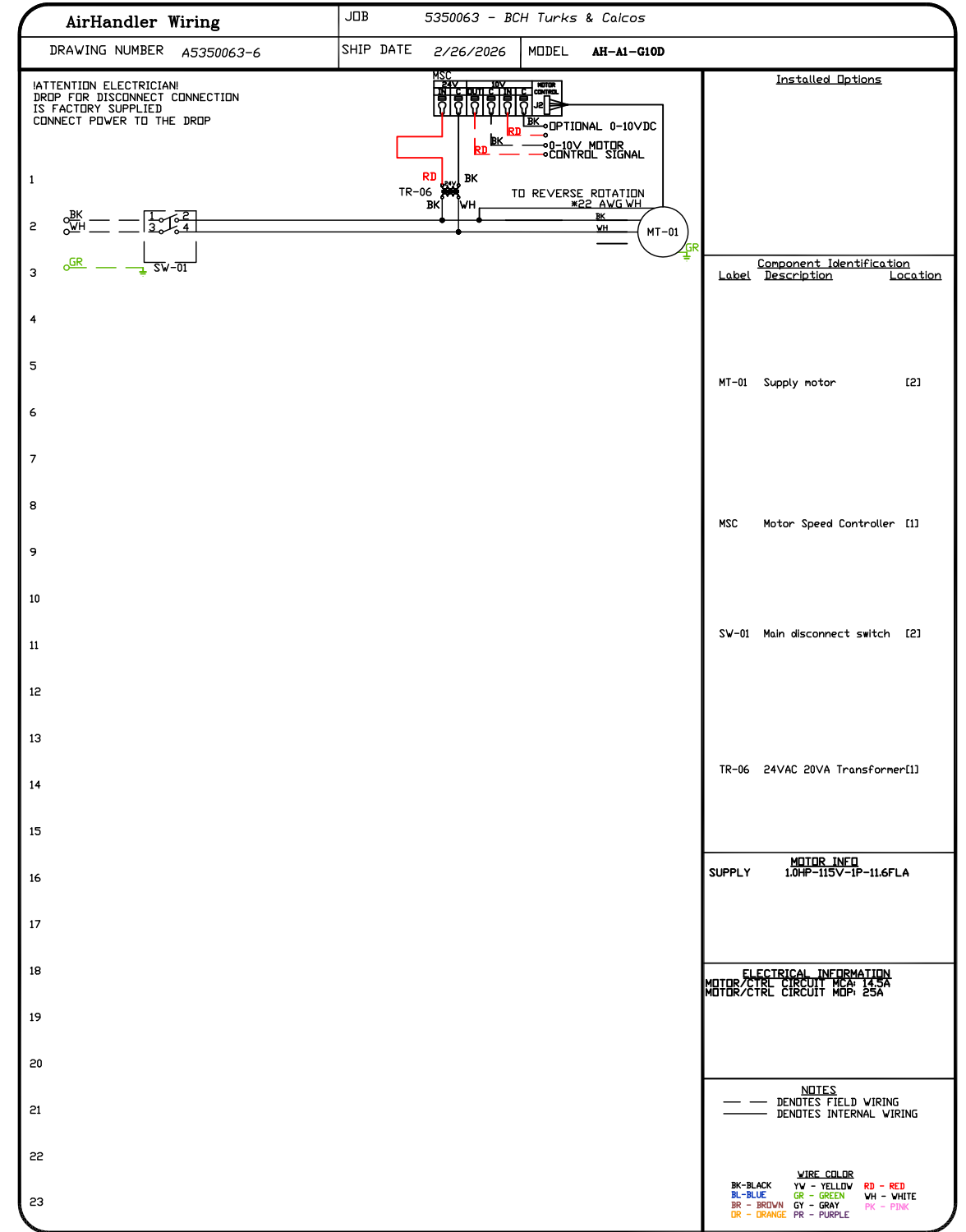
PROVIDER'S RESPONSIBILITY: THE USER SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM ALL APPLICABLE AGENCIES AND AUTHORITIES HAVING JURISDICTION OVER THE PROJECT.

2. SECURE DUCT WRENCHES TO RECTANGULAR DUCTS AS 1/2" DIA. STEEL BOLT THROUGH EACH DUCT HOLE. SECURE WITH 1/2" DIA. 20G PLATE FLANGE NUT. TIGHTEN WITH IMPACT WRENCH.

MINI-DUCT NDC / 1000 PPF LARGE HOODS IMPACT RESISTANT

Fan Type	INSTALLATION PARAMETERS TYPES			
	Flat Top Curb	Open to Frame	Wind (50+ MPH)	Concrete (2000 psi Min. Concrete)
Footprint	10'-0" x 10'-0" (10' x 10')	10'-0" x 10'-0" (10' x 10')	10'-0" x 10'-0" (10' x 10')	10'-0" x 10'-0" (10' x 10')
Minimum Frame Clearance	NA	2"	12 Gauge	2-0/16"
Minimum Edge Clearance	NA	NA	1-1/2"	3"
Minimum End Clearance	NA	11-1/2"	2-0/16"	3"
Minimum Spacing	NA	See Table	1-1/2"	3"

Material	Color Code		Notes
	Color	Code	
Steel	Blue	100	100% Galvalume
Aluminum	White	200	200% Aluminum
Plastic	Black	300	300% Polypropylene



REVISIONS	DATE

**ADVANCED HOOD SYSTEMS**  
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 Advanced Hood Systems, LLC  
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BCH Turks & Caicos  
 MIAMI, FL,  
 DATE: 2/26/2026  
 DWG #: 5350063  
 DRAWN BY: SAC-140  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING  
 SHEET NO. 6

**Kempinski  
 Kitchen & Bar  
 Providenciales, T&C**

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No.	Revision/Issue	Date
1	Preliminary Layout	4-01-24
2	Added MEP	2-26-26
3		
4		

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 Drawn By: **Dayne Gauntlett**  
 Scale: **NTS**

Sheet **FS-6.6**



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

**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.

NO.	REVISIONS	DATE

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Sheet  
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