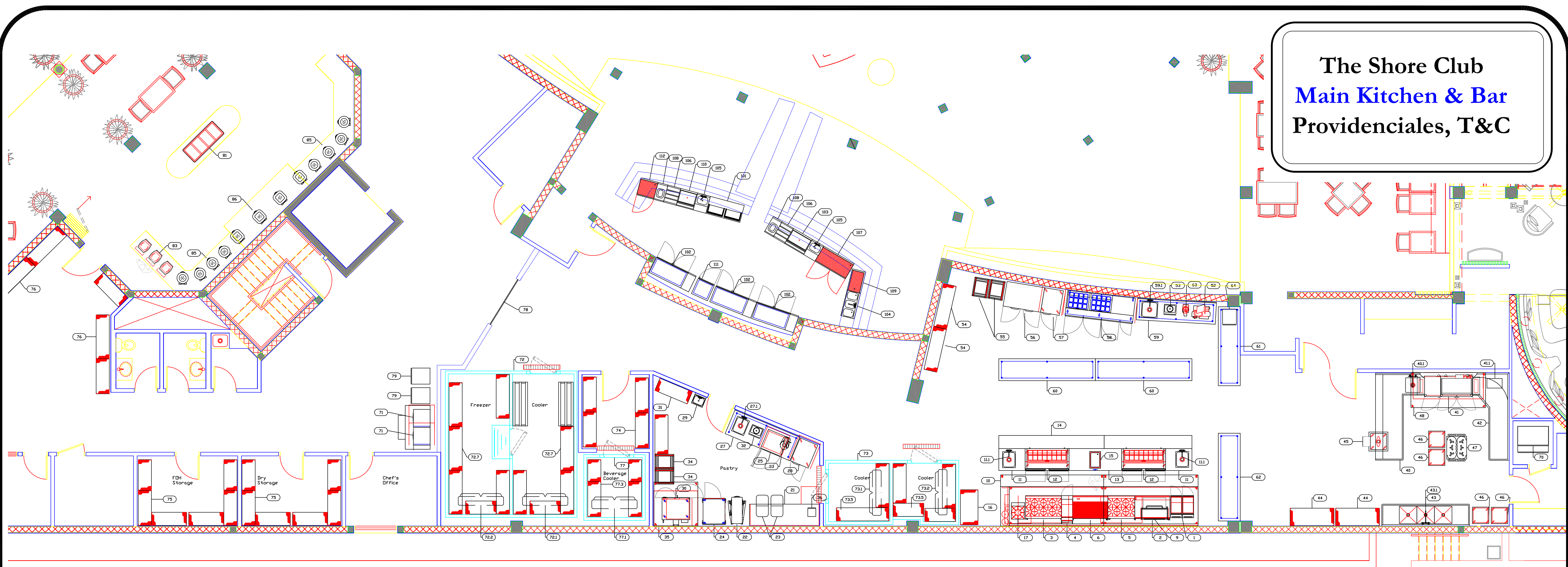
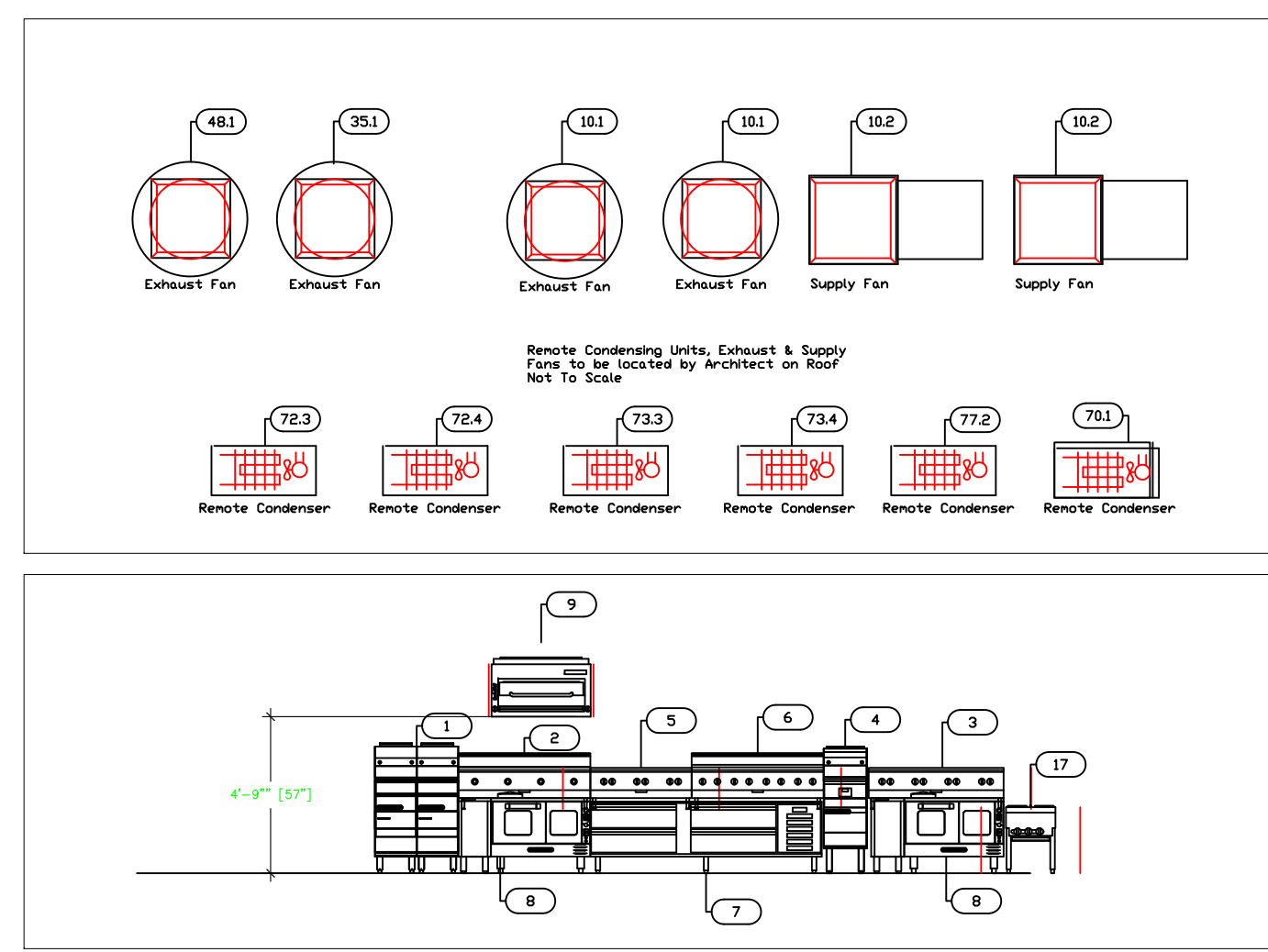


The Shore Club Main Kitchen & Bar Providenciales, T&C



Item No.	Category	Model	Quantity	Equipment Remarks
1	FRYER	SOUTHBEND SB45S	2	
2	COUNTERTOP GRIDDLE	SOUTHBEND HDO-348	1	
3	COUNTERTOP HOTPLATE	SOUTHBEND HDO-48	1	
4	PASTA COOKER	SOUTHBEND NOD14	1	
5	COUNTERTOP HOTPLATE	SOUTHBEND HDO-36	1	
6	CHARBROILER	SOUTHBEND HDO-48	1	
7	EQUIPMENT STAND, REFRIGERATED BASE	SOUTHBEND 20084SB	1	SEE ELEVATION
8	CONVECTION OVEN	SOUTHBEND TVGS12SC	2	SEE ELEVATION
9	SALAMANDER	SOUTHBEND P248R	1	
10	MAIN HOOD	CAPTIVE-AIRE 5424ND-2-PSP-F	1	
10.1	EXHAUST FAN	CAPTIVE-AIRE NCA16HPFA	2	
10.2	SUPPLY FAN	CAPTIVE-AIRE A1-G10	2	
11	WORK COUNTER	ADVANCE TABCO EB-SS-303M	2	
11.1	SINK	ADVANCE TABCO TA-11A	2	
11.1.1	FAUCET	KROWNE 15-308L	2	
12	REFRIGERATED SANDWICH UNIT	CONTINENTAL REFRIG SW60-16-FB-D	2	
13	WORK COUNTER	ADVANCE TABCO HB-SS-306	1	
14	DISH CABINET	ADVANCE TABCO DC-1812	1	
15	DROP-IN HOT WELL	AFW WYOTT HF20-10	1	
16	WIRE SHELVING UNIT	NEXEL 24486N	1	
17	STOCK POT RANGE, GAS	SOUTHBEND SPR-1J	1	
21	BAKERS TABLE	ADVANCE TABCO BST-308	1	
22	PLANETARY MIXER	VARMIXER W60A	1	
23	INGREDIENT BIN	GAMBRO IBS27148	2	
24	PROOFER HOLDING CABINET	METRO CS97L-NPCL	1	
25	BLAST CHILLER/SHOCK FREEZER	AMERICAN PANEL APB90-F452	1	
27	WORK TABLE	ADVANCE TABCO TKMS-368	1	
27.1	SINK	ADVANCE TABCO TA-11A	1	
27.1.1	FAUCET	KROWNE 15-308L	1	
28	REACH-IN FREEZER	CONTINENTAL REFRIG IF	1	
29	HAND SINK	KROWNE HS-2L	1	
30	CONVECTION OVEN	SOUTHBEND B05S/22SC	1	
31	WIRE SHELVING UNIT	NEXEL 18486N	1	SEE SPECIFICATIONS
32	INDUCTION RANGE	VOLLRATH 695020	1	
33	PLANETARY MIXER	KIT CHENAID KSMB900WH	1	
34	PAN RACK, BUN	ADVANCE TABCO PR20-3W	2	
35	EXHAUST HOOD	CAPTIVE-AIRE 6024VH	1	
35.1	EXHAUST FAN	CAPTIVE-AIRE DU30HFA	1	
36	PORTION SCALE	GLOBE PRS10	1	
40	SOILED DISH TABLE	ADVANCE TABCO DTS-D70-120L	1	
40.1	PRE-RINSE	KROWNE 17-108WL	1	
41	DISHWASHER, CONVEYOR TYPE	JACKSON WWS WAREFORCE-66	1	
41.1	BOOSTER HEATER	HATCO C-18	1	
42	DISH TABLE CLEAN	EMJAC DISH CLEAN	1	
43	THREE (3) COMPARTMENT SINK	ADVANCE TABCO FC-3-2424-24RL	1	
43.1	FAUCET	KROWNE 14816L	1	
44	WIRE SHELVING UNIT	NEXEL 24606N	2	
45	SOAK SINK	ADVANCE TABCO 94FS-20	1	
46	RACK DOLLY	GAMBRO CD2030HB110	1	
47	DISH CART	CAMBRO ADCS480	1	
48	EXHAUST HOOD	CAPTIVE-AIRE 4824VH-B-G	1	
48.1	EXHAUST FAN	CAPTIVE-AIRE NCA16HFA	1	
49	SLICER	GLOBE G12	1	
53	INDUCTION RANGE	VOLLRATH 695020	1	
54	WIRE SHELVING UNIT	NEXEL 18606N	2	
55	PAN RACK, BUN	ADVANCE TABCO PR20-3W	2	
56	REACH-IN REFRIGERATOR	CONTINENTAL REFRIG 2R	1	

57	REACH-IN FREEZER	CONTINENTAL REFRIG IF	1	
58	REFRIGERATED SANDWICH UNIT	CONTINENTAL REFRIG OFA93-24M	1	
59	WORK TABLE	ADVANCE TABCO KSS-309	1	
60	SINK	ADVANCE TABCO TA-11D	1	
60.1	FAUCET	KROWNE 15-308L	1	
61	WORK TABLE	ADVANCE TABCO MS-3011	2	
62	WORK TABLE	ADVANCE TABCO MS-309	1	
63	FOOD PROCESSOR	ADVANCE TABCO MS-3010	1	
64	VACUUM PACKAGING MACHINE	ROBOT COUPE R2 COUPE ULTRA	1	
70	ICE CUBER	VOLLRATH 40833	1	
70.1	ICE BIN	KOLD-DRAFT GB564RC	1	
70.1.1	REMOTE CONDENSER UNIT	KOLD-DRAFT RC214APV	1	
71	ICE CUBER	SCOTSMAN BHT300SS-A	2	
71.1	ICE BIN	KOLD-DRAFT RC214APV	1	
72	WALK-IN COMBO	ARCTIC INDUSTRIES CUSTOM	1	
72.1	EVAPORATOR	ARCTIC INDUSTRIES LSC130AEWMCK	1	
72.2	EVAPORATOR	ARCTIC INDUSTRIES LSP090BEWMCK	1	
72.3	REMOTE CONDENSER UNIT	ARCTIC INDUSTRIES CHT010X8BFM	1	
72.4	REMOTE CONDENSER UNIT	ARCTIC INDUSTRIES CHT025L6BF	1	
72.7	WIRE SHELVING UNIT	NEXEL 18426N	2	SEE SPECIFICATIONS
73	WALK-IN COMBO	ARCTIC INDUSTRIES CUSTOM	1	
73.1	EVAPORATOR	ARCTIC INDUSTRIES LSC070AEWMCK	1	
73.2	EVAPORATOR	ARCTIC INDUSTRIES LSC070AEWMCK	1	
73.3	REMOTE CONDENSER UNIT	ARCTIC INDUSTRIES CHT008X8BFM	1	
73.4	REMOTE CONDENSER UNIT	ARCTIC INDUSTRIES CHT008X8BFM	1	
73.5	WIRE SHELVING UNIT	NEXEL 18726N	1	SEE SPECIFICATIONS
74	WIRE SHELVING UNIT	NEXEL 18486N	4	SEE SPECIFICATIONS
75	WIRE SHELVING UNIT	NEXEL 18486N	8	SEE SPECIFICATIONS
76	WIRE SHELVING UNIT	NEXEL 18606N	3	SEE SPECIFICATIONS
77	WALK-IN	ARCTIC INDUSTRIES CUSTOM	1	
77.1	EVAPORATOR	ARCTIC INDUSTRIES LSC070AEWMCK	1	
77.2	REMOTE CONDENSER UNIT	ARCTIC INDUSTRIES CHT008X8BFM	1	
77.3	WIRE SHELVING UNIT	NEXEL 18486N	2	SEE SPECIFICATIONS
78	FOODSERVICE DOOR	CURTIN SP-30-ABS-VCAM-GK-DBL-7284	1	
79	MOBILE ICE BIN	CARLISLE IC222059	2	
81	COLD FOOD WELL UNIT, DROP-IN, ICE-COOLED	ADVANCE TABCO DICP-4	1	
83	INDUCTION RANGE	VOLLRATH 695020	3	
84	INDUCTION CHAFING DISH	VOLLRATH 48125	12	NOT IN DRAWING
85	INDUCTION CHAFING DISH	VOLLRATH 48125	8	
86	INDUCTION CHAFING DISH	VOLLRATH 48125	4	
101	BOTTLE COOLER	KROWNE BS46-SS	1	
102	REFRIGERATED BACKBAR CABINET	KROWNE BS60L	3	
103	ICE BIN	KROWNE KR18-30	1	
104	UNDERBAR SINK UNITS	KROWNE KR18-30C	1	
105	BLENDER STATION	KROWNE KR18-18BD	1	
106	BOTTLE DISPLAY	KROWNE KR18-18RD	2	
107	STORAGE CABINET	KROWNE KR18-340	1	
108	UNDERBAR WASTE CABINET	KROWNE KR18-174L	2	
109	DRAINBOARD	KROWNE KR18-C30L	1	
110	ICE BIN	KROWNE KR18-24	1	
111	GLASS FROSTER	KROWNE FMC24	1	
112	STORAGE CABINET	KROWNE KR18-SD24	1	
201	CORNER GUARD	ADVANCE TABCO CG-48	14	
202	SAFETY SYSTEM MOVEABLE GAS CONNECTOR	DORMONT 167MK48	11	
202.1	SAFETY SYSTEM MOVEABLE GAS CONNECTOR	DORMONT 16100KIT48	2	
203	FREIGHT	UNI FREIGHT	1	
204	FREIGHT	UNI FREIGHT	1	
205	HOOD INSTALLATION	UNI INSTALL	1	
206	EQUIPMENT INSTALLATION SUPERVISION	UNI INSTALL	1	



EQUIPMENT LAYOUT

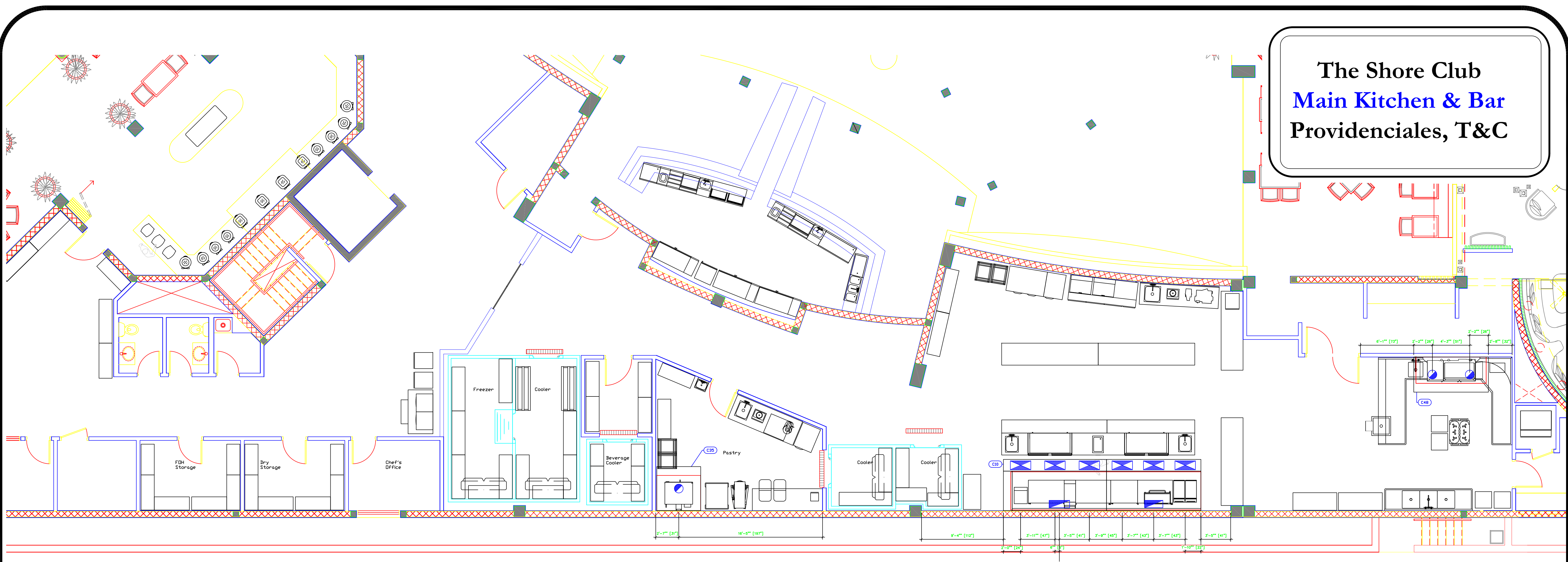
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Uni-Source Supply
International Inc.
2055 W 73rd Street, Miami, FL 33016
Ph:(305)826-8696 Fax:(305)826-9131

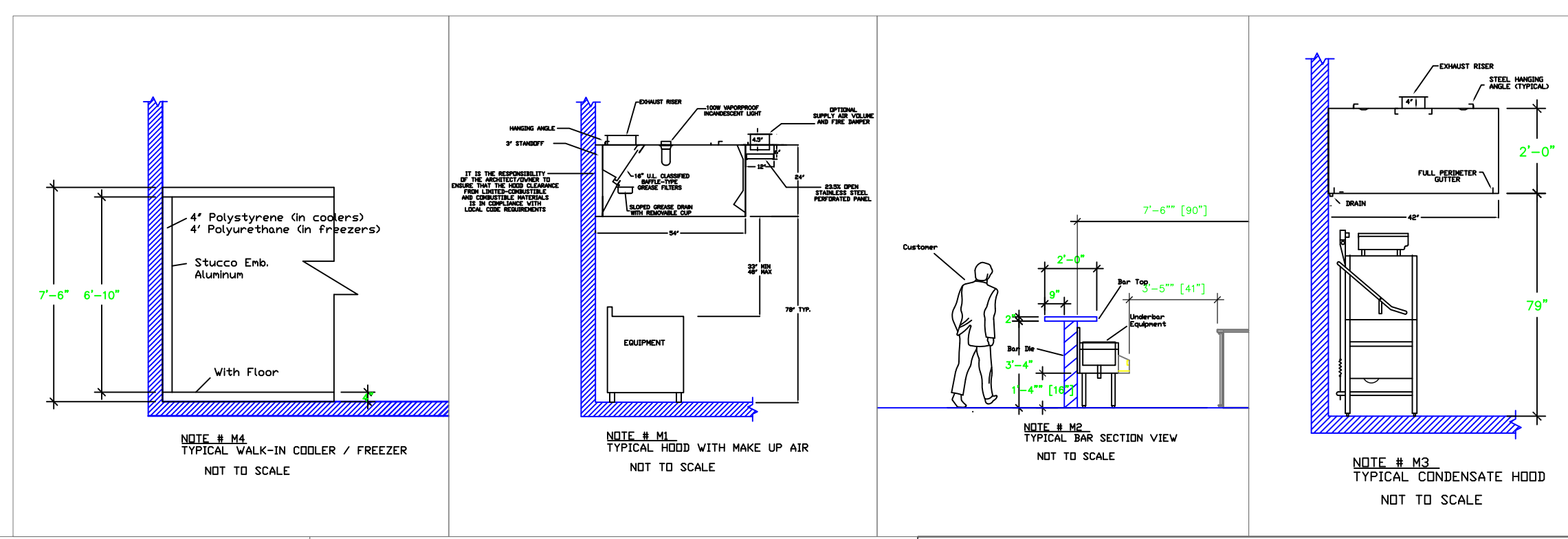
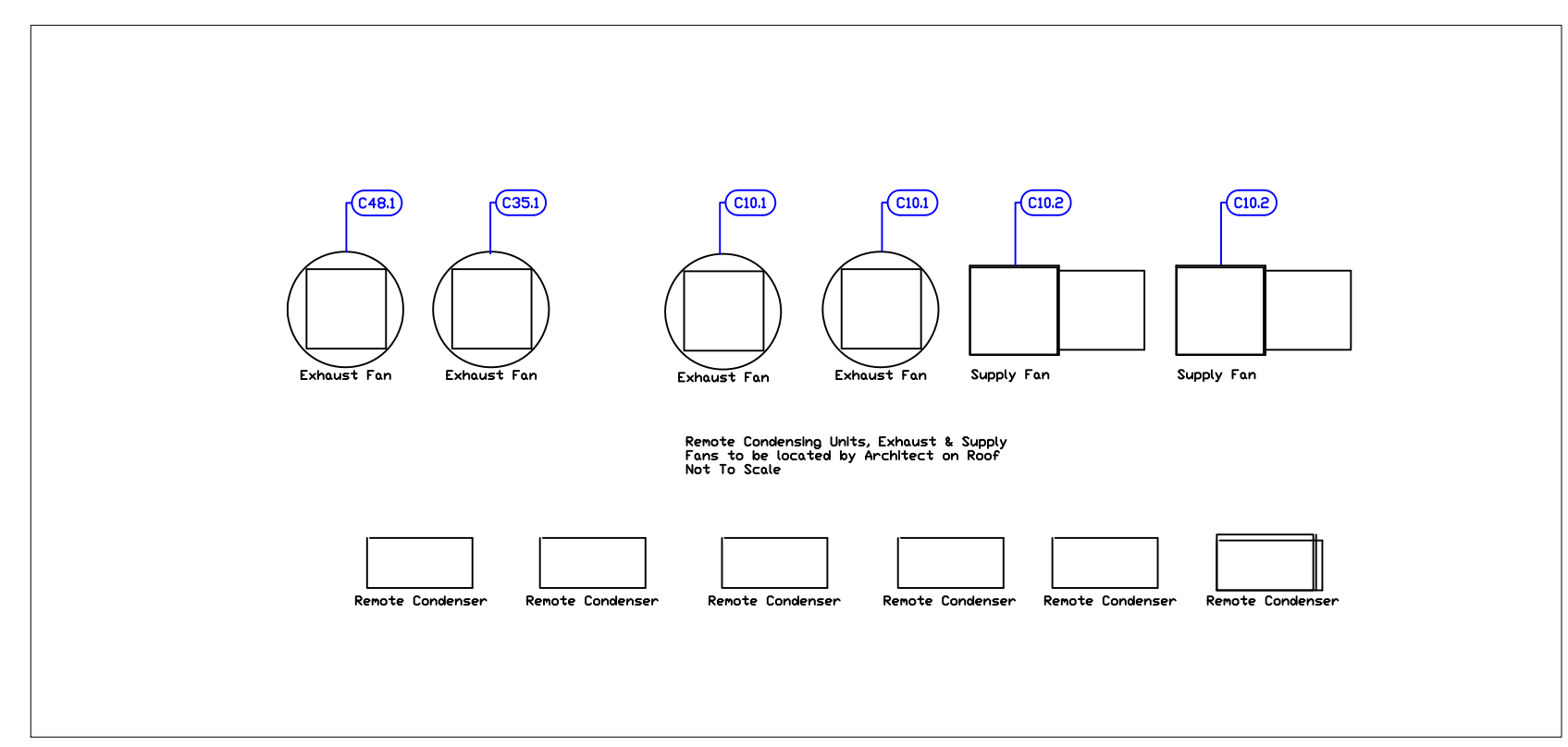
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Date
Sept 11, 2015
Drawn By
Dayne Gauntlett
Scale
3/16" = 1'0"
Sheet
MK-1

**The Shore Club
Main Kitchen & Bar
Providenciales, T&C**



Uni-Source Supply
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Mechanical Schedule							
Item No.	Description	Exhaust (L x W)	Exhaust (CFM)	Supply (L x W)	Makeup (CFM)	QTY	Ventilation Remarks
10	MAIN HOOD	(2) 10" X 28"		(6) 12" X 28"		1	
10.1	EXHAUST FAN	24" X 24"	2795			2	
10.2	SUPPLY FAN			21"X21"	2236	2	
35	EXHAUST HOOD	12" DIA				1	
35.1	EXHAUST FAN	17.5" X 17.5"	750			1	
48	EXHAUST HOOD	(2) 12" DIA				1	
48.1	EXHAUST FAN	21" X 21"	1275			1	

LEGEND -- MECHANICAL

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

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

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

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

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

NOTE # M9: GENERAL CONTRACTOR TO PROVIDE 2" PLYWOOD WALL BACKING FROM 48" TO 78" AFF FOR ALL WALL MOUNTED EQUIPMENT.

NOTE # M10: CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLARENCE FOR EQUIPMENT.

NOTE # M11: REFRIGERATION CONTRACTOR TO HANG EVAPORATORS FOR WALK-IN, RUN & CHARGE LINES BETWEEN EVAP. & CONDENSING UNIT.

Equipment MECHANICAL Service Requirements

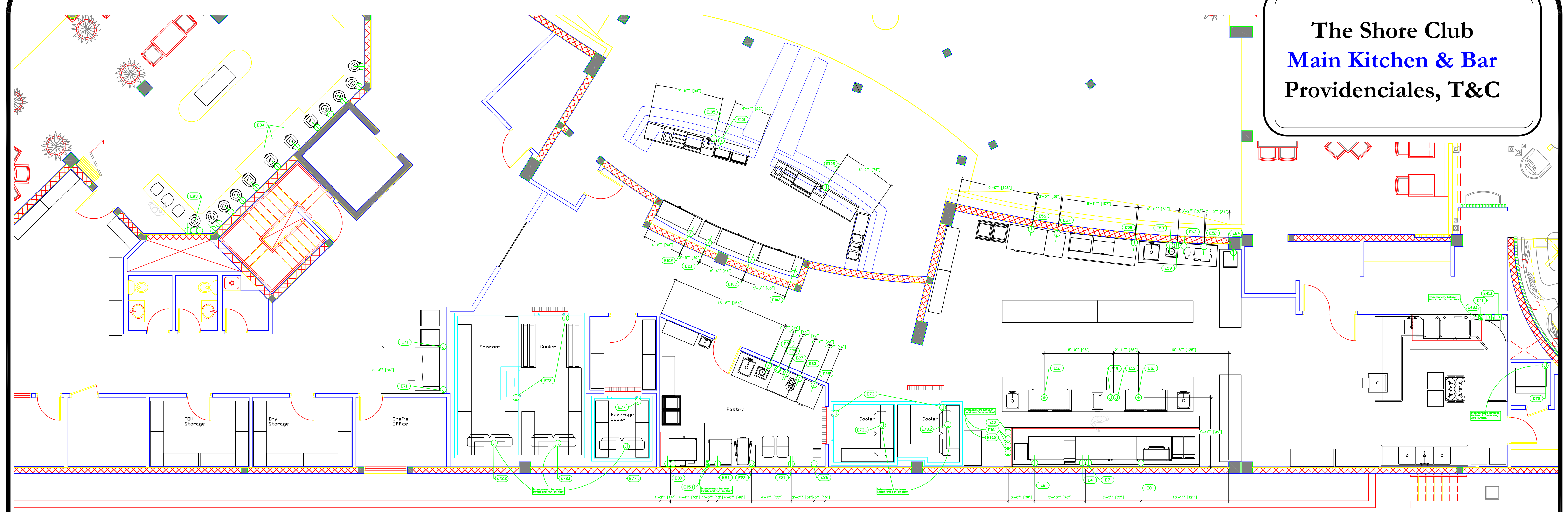
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2	Changes as per Peter, Lauren & Pierre	5-19-15
3	Changes as per site meeting 6-26-2015	6-29-15
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Date: **Sept 11, 2015**
 Drawn By: **Dayne Gauntlett**
 Scale: **3/16" = 1'0"**

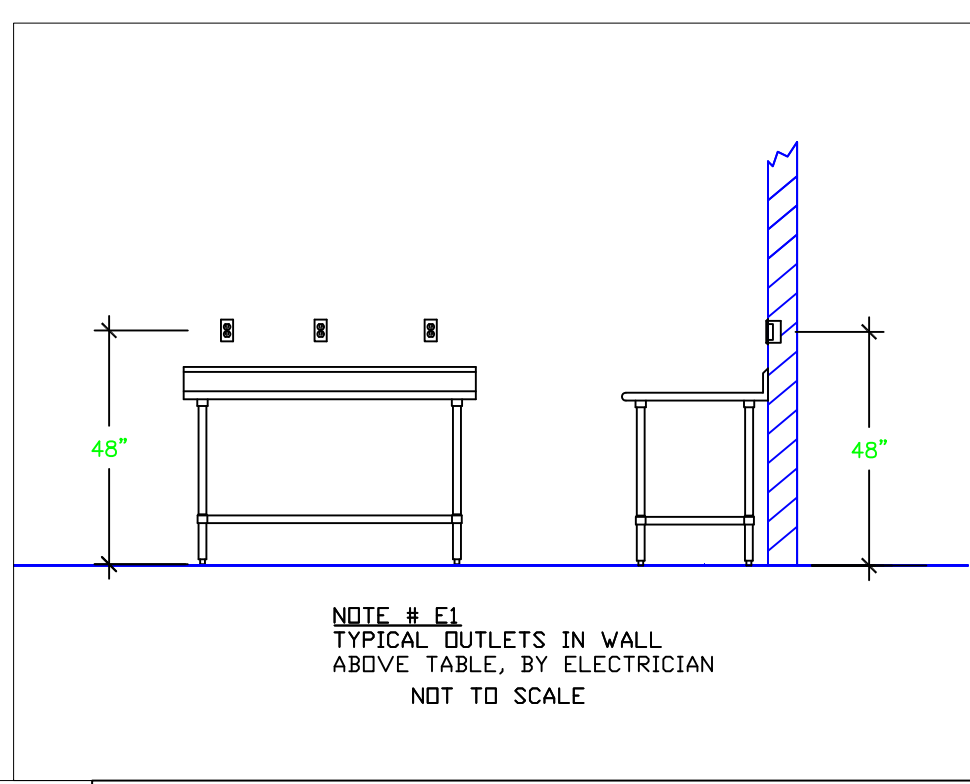
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**The Shore Club
Main Kitchen & Bar
Providenciales, T&C**



ELECTRICAL SCHEDULE													
ITEM No.	DESCRIPTION	VOLTS	CYCLE	PHASE	AMPS	HP	NEMA	EQUIP. AFF	CONNECTION	ROUGH-IN AFF	QTY	ELECTRICAL REMARKS	
4	PASTA COOKER	115	60	1	1.0		1-15P		18"	18"	1	CONTROL VOLTAGE	
7	EQUIPMENT STAND, REFRIGERATED BASE	120	50/60	1	10.1	1/3	5-15P		12"	18"	1		
8	CONVECTION OVEN	120	60	1	7.9	1/2	5-15P		12"	18"	2		
10	MAIN HOOD	115	60	1	15.0				108"	108"	1	ELEC FOR LIGHTS IN HOOD	
10.1	EXHAUST FAN	208	60	3	5.0	1-1/2		ROOF	J-BOX	108"	2	ELEC. AT HOOD CONTROL BOX	
10.2	SUPPLY FAN	208	60	3	3.9	1.0		ROOF	J-BOX	108"	2	ELEC. AT HOOD CONTROL BOX	
12	REFRIGERATED SANDWICH UNIT	115	60	1	6.6	1/4	5-15P		6"	FLOOR	0"	2	INTERCONNECT WITH OUTLET ON EQUIP.
13	WORK COUNTER	115	60	1	15				36"	J-BOX	0"	1	INTERCONNECT WITH OUTLET ON EQUIP.
15	DROP-IN HOT WELL	120	60	1	12.5				36"	J-BOX	0"	1	
21	BAKER'S TABLE	115	60	1	15				48"	DUPLEX	48"	1	CONVENIENCE OUTLET. SEE NOTE E1
22	MIXER PLANETARY	208	60	1	10	3			54"	SPECIAL	18"	1	CORD NOT INCLUDED (BY ELECTRICIAN)
24	PROOFER HOLDING CABINET	120	60	1	12.0		5-15P		18"	SIMPLEX	18"	1	
25	BLAST CHILLER/SHOCK FREEZER	208	60	1	7.0		6-15P		12"	SPECIAL	18"	1	
27	WORK TABLE	115	60	1	15				48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
28	REACH-IN FREEZER	115	60	1	7.6	1/3	5-15P		80"	SIMPLEX	72"	1	
30	CONVECTION OVEN	(2) 120	60	1	(2) 7.9	(2) 1/2	5-15P	15 & 44"	SIMPLEX	18" & 48"	1	INDIVIDUAL CONNECTIONS FOR OVENS	
32	INDUCTION RANGE	120	60	1	15.0		5-15P		48"	SIMPLEX	48"	1	
33	MIXER PLANETARY	115	60	1	4.2	1-1/3	5-15P		48"	SIMPLEX	48"	1	
35.1	EXHAUST FAN	115	60	1	3.8	1/4		ROOF	J-BOX	48"	1	ELEC. AT HOOD SWITCH	
36	PORTION SCALE	115	60	1	1		5-15P		48"	SIMPLEX	48"	1	
41	DISHWASHER, CONVEYOR TYPE	208	60	3	60.1			60"	DISCONNECT	72"	1	DISCONNECT FOR WET LOCATION	
41.1	BOOSTER HEATER	240	60	3	43.4			12"	DISCONNECT	18"	1	DISCONNECT FOR WET LOCATION	
48.1	EXHAUST FAN	115	60	1	8.0	1/2		ROOF	J-BOX	48"	1	ELEC. AT HOOD SWITCH	
52	SLICER	115	60	1	3	1/2	5-15P		48"	SIMPLEX	48"	1	
53	INDUCTION RANGE	120	60	1	15.0		5-15P		48"	SIMPLEX	48"	1	
56	REACH-IN REFRIGERATOR	115	60	1	9.1	1/3	5-15P		80"	SIMPLEX	72"	1	
57	REACH-IN FREEZER	115	60	1	7.6	1/3	5-15P		80"	SIMPLEX	72"	1	
58	REFRIGERATED SANDWICH UNIT	115	60	1	13.0	1/2	5-15P		7.0"	SIMPLEX	18"	1	
59	WORK TABLE	115	60	1	15				48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
63	FOOD PROCESSOR	120	60	1	13	2	5-15P		48"	SIMPLEX	48"	1	
64	VACUUM PACKAGING MACHINE	120	60	1	13		5-20P		48"	SIMPLEX	48"	1	
70	ICE CUBER	208/230	60	1	9			49"	J-BOX	72"	1	INTERCONNECT WITH REMOTE CONDENSER	
70.1	REMOTE CONDENSER UNIT	208/230	60	1	9			ROOF	J-BOX	ROOF	1	LOCATION BY ARCHITECT	
71	ICE CUBER	208-230	60	1	10			71"	J-BOX	90"	2		
72	WALK-IN COMBO	115	60	1	15			88"	J-BOX	CEILING	1	ELEC. FOR LIGHTS IN WALK-IN	
72.1	EVAPORATOR	115	60	1	1.8			72"	J-BOX	CEILING	1	INTERCONNECT WITH CONDENSER #72.3	
72.2	EVAPORATOR	115	60	1	8.8			72"	J-BOX	CEILING	1	INTERCONNECT WITH CONDENSER #72.3	
72.3	REMOTE CONDENSER UNIT	208	60	1	15			12"	J-BOX	18"	1	LOCATION BY ARCHITECT	
72.4	REMOTE CONDENSER UNIT	208	60	1	29			12"	J-BOX	18"	1	LOCATION BY ARCHITECT	
73	WALK-IN COMBO	115	60	1	15			88"	J-BOX	CEILING	1	ELEC. FOR LIGHTS IN WALK-IN	
73.1	EVAPORATOR	115	60	1	1.8			72"	J-BOX	CEILING	1	INTERCONNECT WITH CONDENSER #73.3	
73.2	EVAPORATOR	115	60	1	1.8			72"	J-BOX	CEILING	1	INTERCONNECT WITH CONDENSER #73.3	
73.3	REMOTE CONDENSER UNIT	208	60	1	15			12"	J-BOX	18"	1	LOCATION BY ARCHITECT	
73.4	REMOTE CONDENSER UNIT	208	60	1	15			12"	J-BOX	18"	1	LOCATION BY ARCHITECT	
77	WALK-IN	115	60	1	15			88"	J-BOX	CEILING	1	ELEC. FOR LIGHTS IN WALK-IN	
77.1	EVAPORATOR	115	60	1	1.8			72"	J-BOX	CEILING	1	INTERCONNECT WITH CONDENSER #77.2	
77.2	REMOTE CONDENSER UNIT	208	60	1	15			12"	J-BOX	18"	1	LOCATION BY ARCHITECT	
83	INDUCTION RANGE	120	60	1	15		5-15P		36"	SIMPLEX	18"	3	
84	INDUCTION WARMER	120	60	1	2.5		5-15P		48"	SIMPLEX	18"	12	
101	BOTTLE COOLER	115	60	1	5.5	1/3	5-15P		12"	SIMPLEX	18"	1	8' CORD. DO NOT PLUG INTO GFI OUTLET
102	REFRIGERATED BACKBAR CABINET	115	60	1	8	1/4	5-15P		12"	SIMPLEX	18"	3	8' CORD & PLUG
105	BLENDER STATION	115	60	1	15			18.5	J-BOX	16"	2	INTERCONNECT WITH OUTLET ON EQUIP.	
111	GLASS FROSTER	115	60	1	5.2	1/3	5-15P		12"	SIMPLEX	18"	1	DO NOT PLUG INTO GFI OUTLET

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



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

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

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

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

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

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

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

**Equipment
ELECTRICAL
Service Requirements**

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Uni-Source Supply

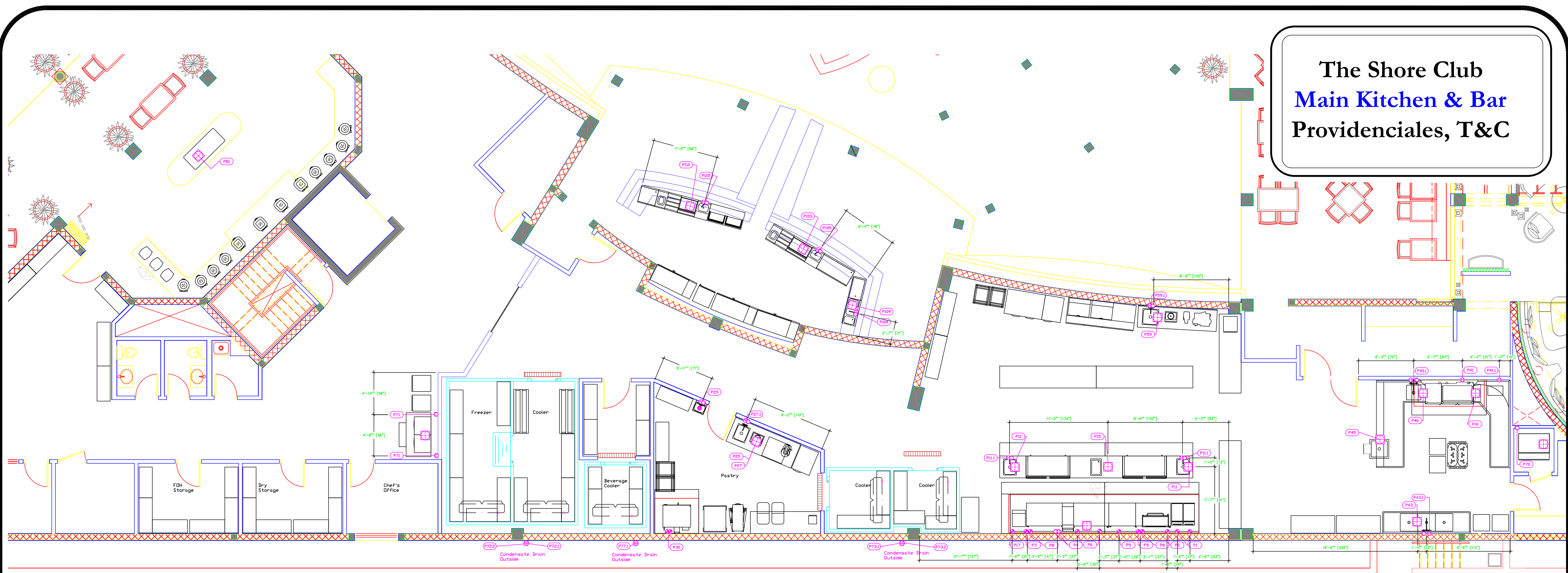
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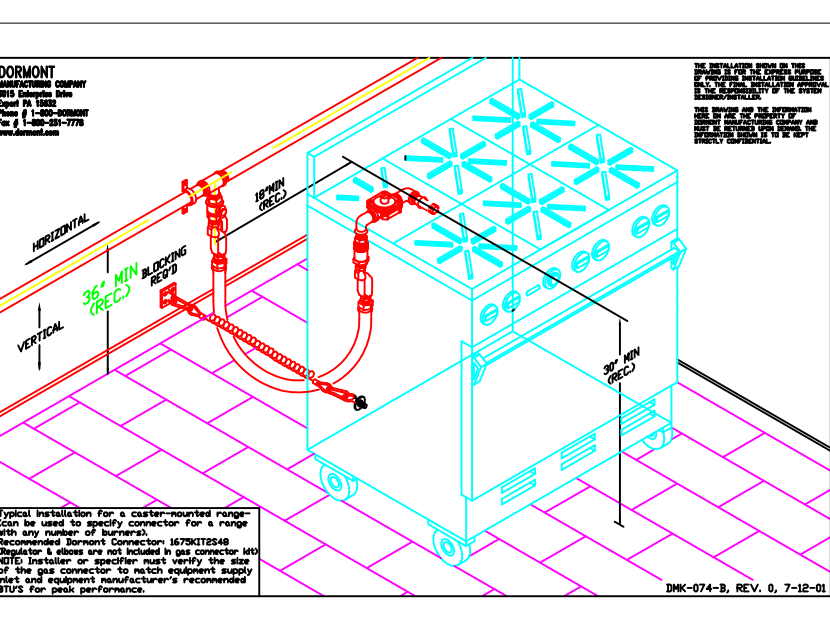
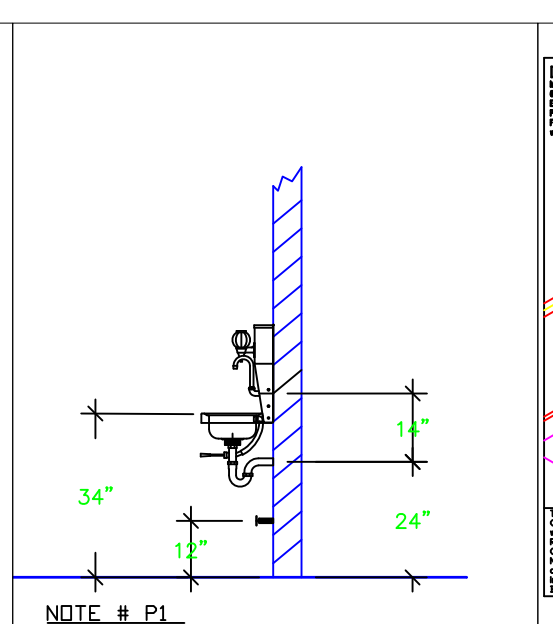
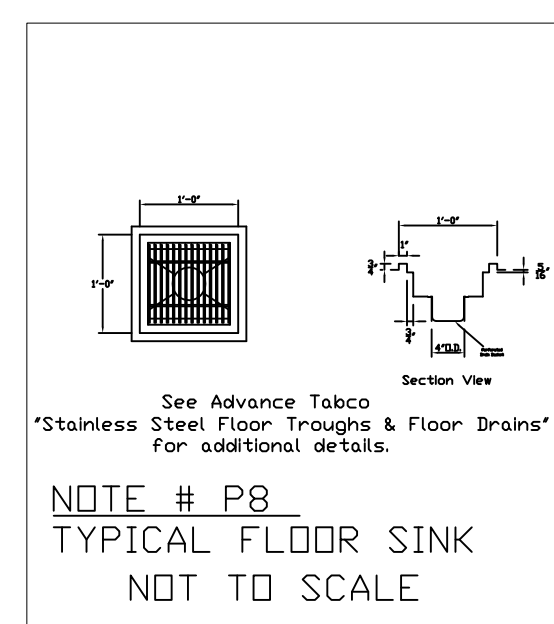
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Dayne Gauntlett
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3/16" = 1'0"

Sheet
MK-3

**The Shore Club
Main Kitchen & Bar
Providenciales, T&C**



PLUMBING SCHEDULE														
ITEM No.	DESCRIPTION	Cook/Water Size	Cook/Water AFF	Hot Water Size	Hot Water AFF	H&C Rough-In	Direct Waste Size	Direct Waste AFF	Indirect Waste Size	Gas Size(in)	Gas Conn. AFF	Gas MBTU	QTY	Plumbing Remarks
1	FRYER									3/4"	10"	122.0	2	SEE NOTE #P3
2	COUNTERTOP GRIDDLE									3/4"	31"	120.0	1	SEE NOTE #P3
3	COUNTERTOP HOTPLATE									3/4"	31"	264.0	1	SEE NOTE #P3
4	PASTA COOKER	(2) 1/2"	9"		12"				1-1/4"	3/4"	10"	80.0	1	C1 - WATER FILL, C2 - RINSE WATER
5	COUNTERTOP HOTPLATE									3/4"	31"	198.0	1	SEE NOTE #P3
6	CHARBROILER									3/4"	31"	160.0	1	SEE NOTE #P3
7	EQUIPMENT STAND, REFRIGERATED BASE								1/2"				1	SEE NOTE #P3
8	CONVECTION OVEN									1"	12"	52.0	2	SEE NOTE #P3
9	SALAMANDER									3/4"	60"	40.0	2	SEE NOTE #P3
11	WORK COUNTER												2	WASTE TO FLOOR SINK
11.1	FAUCET	1/2"	36"	1/2"	36"	12"			1-1/2"				2	WASTE TO FLOOR SINK
15	DROP-IN HOT WELL								1/2"				1	0.5 NPT DRAIN TO FLOOR SINK
17	STOCK POT RANGE, GAS									3/4"	18"	120.0	1	SEE NOTE #P3
25	BLAST CHILLER/SHOCK FREEZER									1"			1	SEE NOTE #P3
27	WORK TABLE												1	SEE NOTE #P3
27.1	FAUCET	1/2"	36"	1/2"	36"	12"			1-1/2"				1	WASTE TO FLOOR SINK
29	HAND SINK												1	SEE NOTE #P3
30	CONVECTION OVEN						1-1/2"			(2) 3/4"	9"	108.0	1	SEE NOTE #P3
40	SOILED DISHTABLE									1-1/2"			1	WASTE TO FLOOR SINK
40.1	PRE-RINSE	1/2"	36"	1/2"	36"	12"							1	SEE NOTE #P3
41	DISHWASHER, CONVEYOR TYPE				3/4"				1-1/2"				1	INTERCONNECT WITH DISHWASHER
41.1	BOOSTER HEATER				3/4"					3/4"			1	INTERCONNECT WITH DISHWASHER
43	THREE (3) COMPARTMENT SINK								(3) 1-1/2"				1	WASTE TO FLOOR SINK
43.1	FAUCET	1/2"	36"	1/2"	36"	12"							1	SEE NOTE #P3
45	SINK									2"			1	WASTE TO FLOOR SINK
59	WORK TABLE												1	SEE NOTE #P3
59.1	FAUCET	1/2"	36"	1/2"	36"	12"			1-1/2"				1	WASTE TO FLOOR SINK
70	ICE CUBER	3/4"	50"		42"				3/4"				1	INTERCONNECT REFRIG WITH #70.1
70.1	ICE BIN								1"				1	WASTE TO FLOOR SINK
71	REMOTE CONDENSER UNIT	3/8"	74"		60"				3/4"				2	INTERCONNECT REFRIG WITH #70
71.1	ICE CUBER								1"				1	WASTE TO FLOOR SINK
72.1	EVAPORATOR								1"				1	INTERCONNECT REFRIG WITH #72.3
72.2	EVAPORATOR								1"				1	INTERCONNECT REFRIG WITH #72.4
72.3	REMOTE CONDENSER UNIT								1"				1	INTERCONNECT REFRIG WITH #72.1
72.4	REMOTE CONDENSER UNIT								1"				1	INTERCONNECT REFRIG WITH #72.2
73.1	EVAPORATOR								1"				1	INTERCONNECT REFRIG WITH #73.3
73.2	EVAPORATOR								1"				1	INTERCONNECT REFRIG WITH #73.4
73.3	REMOTE CONDENSER UNIT								1"				1	INTERCONNECT REFRIG WITH #73.1
73.4	REMOTE CONDENSER UNIT								1"				1	INTERCONNECT REFRIG WITH #73.2
77.1	EVAPORATOR								1"				1	INTERCONNECT REFRIG WITH #77.2
77.2	REMOTE CONDENSER UNIT								1"				1	INTERCONNECT REFRIG WITH #77.1
81	COLD FOOD WELL UNIT, DROP-IN, ICE-COOLED								1"				1	WASTE TO FUNNEL FLOOR DRAIN
103	ICE BIN								1"				1	WASTE TO FLOOR SINK
104	UNDERBAR SINK UNITS	1/2"	32"	1/2"	32"	12"			1"				1	SEE NOTE #P3
105	BLENDER STATION	1/2"	32"	1/2"	32"	12"			1-1/2"				2	WASTE TO FLOOR SINK
107	STORAGE CABINET								1"				1	WASTE TO FLOOR SINK
109	DRAINBOARD								1"				1	WASTE TO FLOOR SINK
110	ICE BIN								1"				1	WASTE TO FLOOR SINK
112	STORAGE CABINET								1"				1	WASTE TO FLOOR SINK



- LEGEND -- PLUMBING CONNECTIONS**
- HW-HOT WATER, OR CW-COLD WATER
 - GAS
 - WASTE, DIRECT-CONNECTED
 - ⊕ FLOOR SINK Advance Tabco FDR-1212
 - ⊕ FUNNEL FLOOR DRAIN Josam 30000-A3
 - FIELD CONNECTIONS
 - CONNECTION POINT AT MACHINE

NOTE # P4
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

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

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

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

Equipment PLUMBING Service Requirements

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

Uni-Source Supply
International Inc.
2055 W 73rd Street, Miami, FL 33016
Ph:(305)826-8696 Fax:(305)826-9131

No.	Revision/Issue	Date
2	Changes as per Peter, Lauren & Pierre	6-19-15
3	Changes as per site meeting	6-29-15
4	Updated Background, Added MEP Details	7-21-15
5	Updated CaptiveAir Drawings based on RAB request	9-11-15

Date
Sept 11, 2015
Drawn By
Dayne Gauntlett
Scale
3/16" = 1'0"

Sheet
MK-4

HOOD INFORMATION - Job#2364968

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM				TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG.		
					WIDTH	LENG.	DIA.	CFM			S.P.	END TO END	ROW
1	10	5424	10' 9.00"	450 Deg.	2634	10'	25'	2634	-0.758"	2107	430 SS	LEFT	ALONE
2	10	5424	10' 9.00"	450 Deg.	2956	10'	28'	2956	-0.869"	2365	430 SS	RIGHT	ALONE
3	35	6024	5' 0.00"	700 Deg.	750		12'	750	-0.085"	0	430 SS	ALONE	ALONE
4	48	4824	8' 6.00"	700 Deg.	1275		12'	637	-0.075"	0	430 SS	ALONE	ALONE

HOOD INFORMATION

HOOD NO.	TAG	TYPE	FILTER(S)				LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT
			QTY.	HEIGHT	LENGTH	EFFICIENCY @ 9 MICRONS	QTY.	TYPE	WIRE GUARD	LOCATION	FIRE SYSTEM TYPE	SIZE	ELECTRICAL MODEL #	SWITCHES QUANTITY		
1	10	Captrate Solo Filter	8	20"	16"	93% See Filter Spec.	4	L55 Series E26	NO					NO	620 LBS	
2	10	Captrate Solo Filter	8	20"	16"	93% See Filter Spec.	4	L55 Series E26	NO	Right	Ansul R102	3.0/3.0/3.0	SC-32111002	1 Light 1 Fan	NO	775 LBS
3	35						0							NO	201 LBS	
4	48						0							NO	270 LBS	

HOOD OPTIONS

HOOD NO.	TAG	OPTION
1	10	FIELD WRAPPER 18.00" High Front, Left
2	10	BACKSLASH 80.00" High X 270.00" Long 430 SS Vertical
3	35	FIELD WRAPPER 18.00" High Front, Right
4	48	FIELD WRAPPER 18.00" High Front, Left

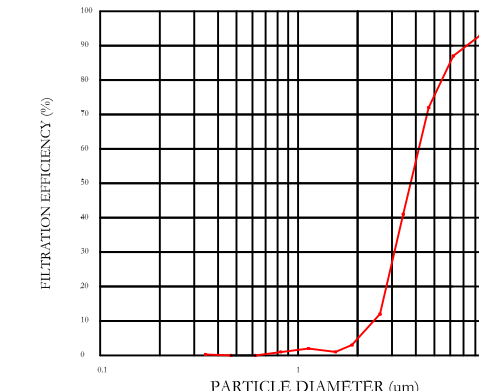
PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	PDS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)			
							WIDTH	LENG.	DIA.	CFM
1	10	Front	129'	16'	6'	MUA	12"	28"	700	0.185"
							12"	28"	700	0.185"
							12"	28"	700	0.185"
2	10	Front	141'	16'	6'	MUA	12"	28"	788	0.231"
							12"	28"	788	0.231"
							12"	28"	788	0.231"

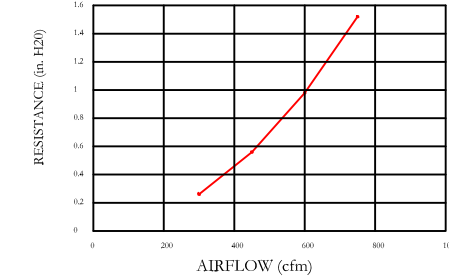
SPECIFICATION: CAPTRATE® GREASE-STOP® SLOD FILTER

THE CAPTRATE GREASE-STOP SLOD FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY. FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNELS. UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED. GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 90% 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 SLOD WAS TESTED TO ASTM STANDARD ASTM F2519-05.

FILTER COLLECTION EFFICIENCY (%)



RESISTANCE VS AIRFLOW

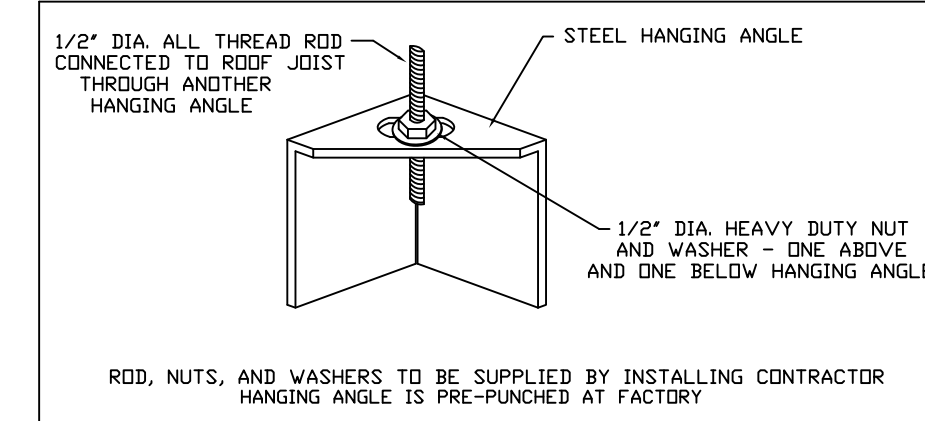


CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
 NFPA #96
 NSF STANDARD #2
 UL STANDARD #1046
 INT. MECH. CODE (IMC)

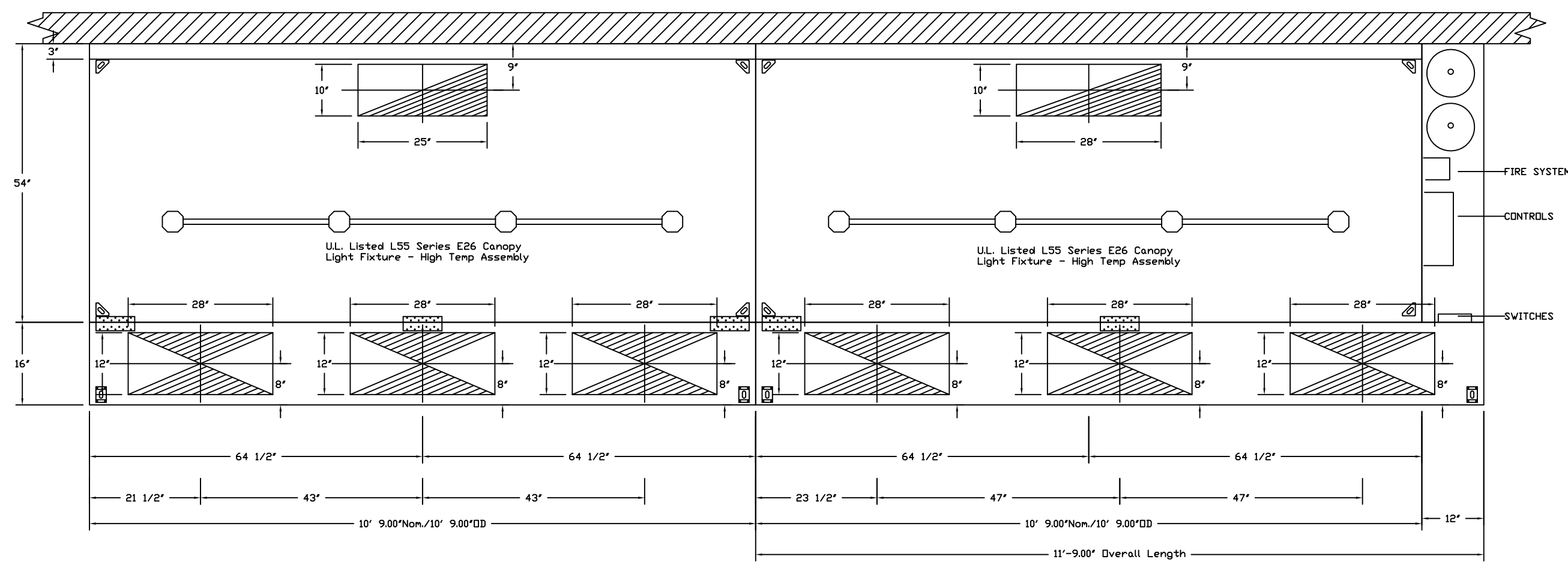


CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH UL 710 AND NFPA 96 AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:
 ETL SANITATION LISTED
 ETL LISTED FILE# 3054804-001

CORNER HANGING ANGLE

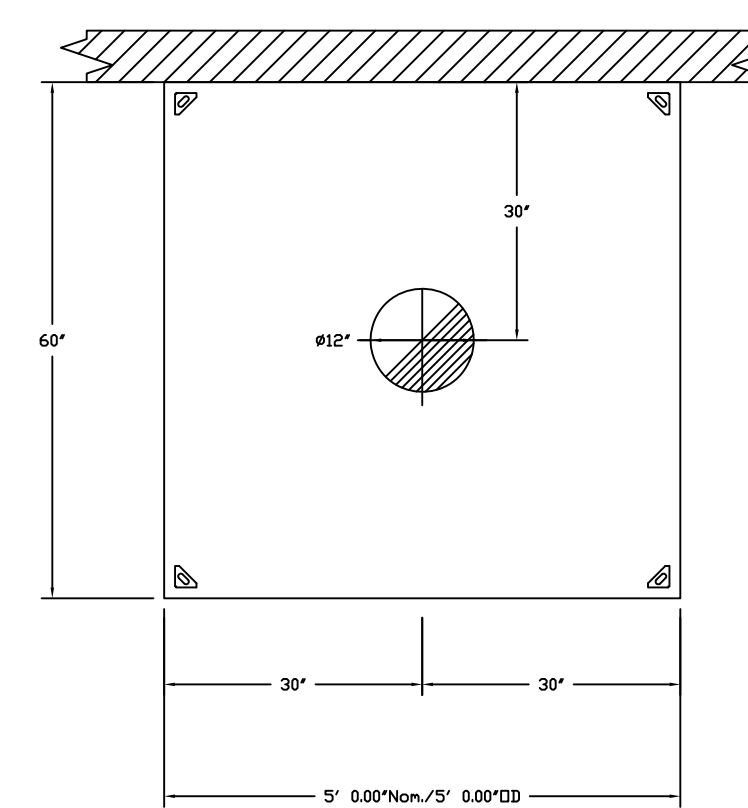


ROD, NUTS, AND WASHERS TO BE SUPPLIED BY INSTALLING CONTRACTOR. HANGING ANGLE IS PRE-PUNCHED AT FACTORY.

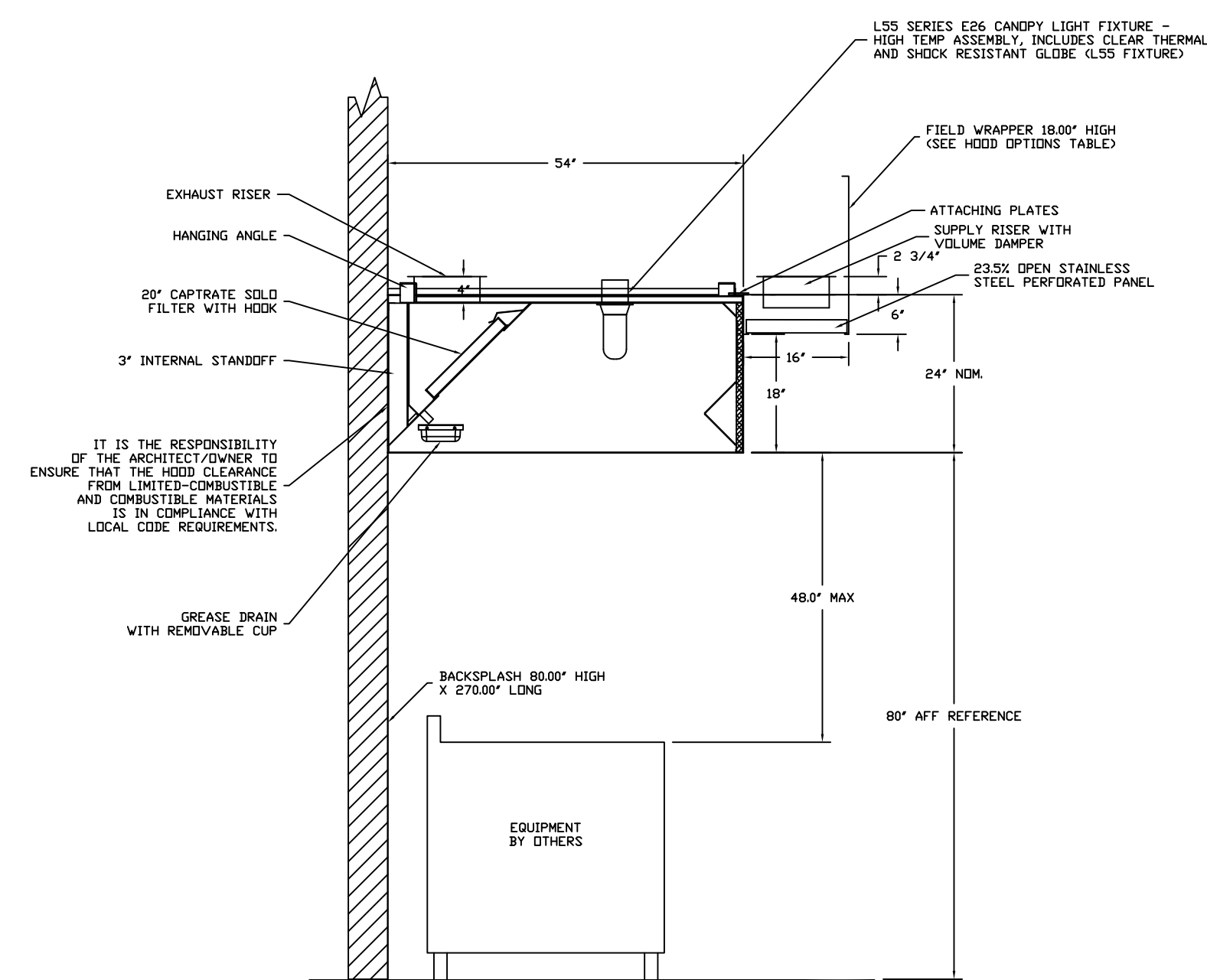


PLAN VIEW - Hood #1 (10)
 10' 9.00" LONG 5424ND-2-PSP-F

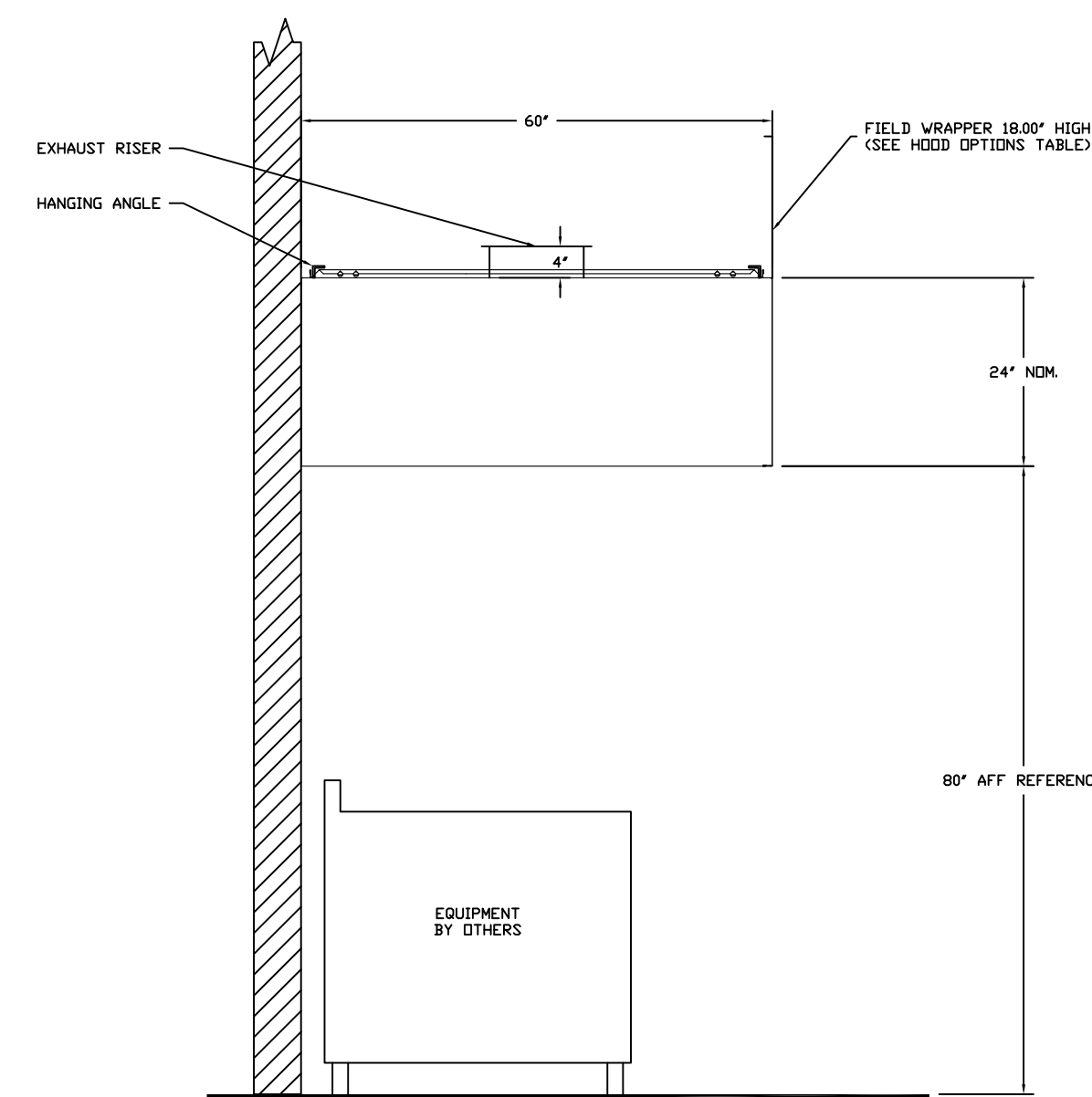
PLAN VIEW - Hood #2 (10)
 10' 9.00" LONG 5424ND-2-PSP-F



PLAN VIEW - Hood #3 (35)
 5' 0.00" LONG 6024VHB



SECTION VIEW - MODEL 5424ND-2-PSP-F
 HOODS - #1 (10), #2 (10)



SECTION VIEW - MODEL 6024VHB
 HOOD - #3 (35)

REVISIONS

NO.	DESCRIPTION	DATE

CAPTIVE-AIR

MIAMI OFFICE
 6601 Lyons Rd Suite F-4, Coconut Creek, FL 33073 PHONE: (954) 571-7167 FAX: (954) 227-5874 EMAIL: info@captivair.com

SHORECLUB MAIN KITCHEN

DATE: 9/11/2015
 DWG.#: 2364968
 DRAWN BY:
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

SHEET NO. 1

The Shore Club
Main 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

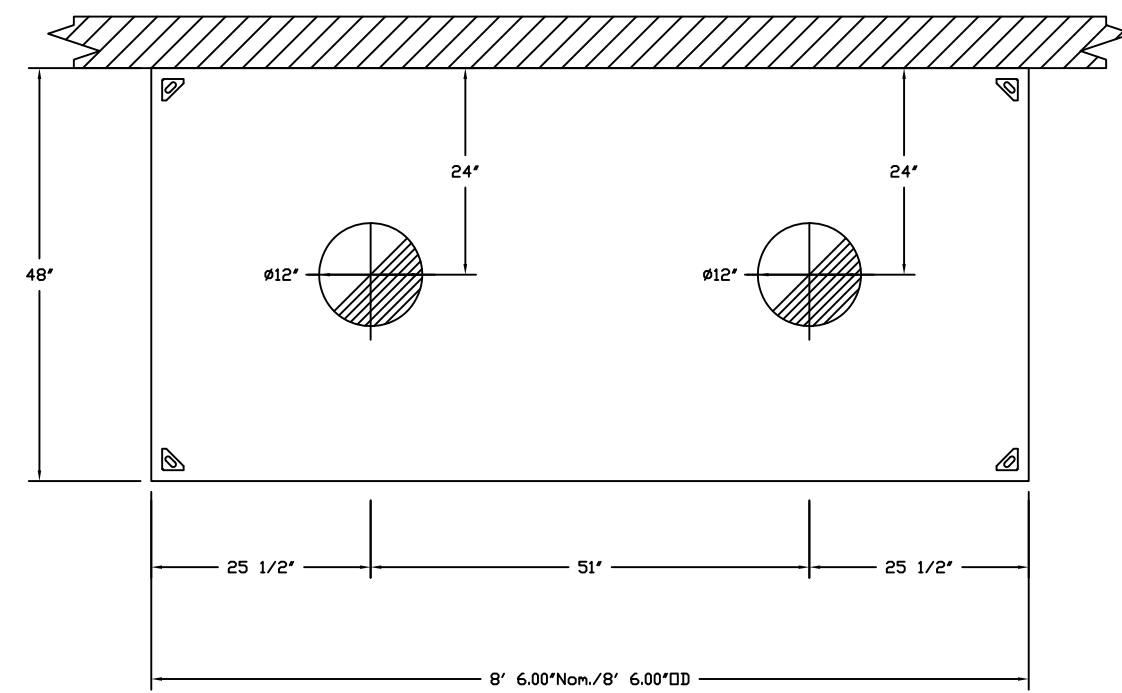
No.	Revision/Issue	Date
2	Changes as per Peter, Lauren & Pierre	6-19-15
3	Changes as per site meeting	6-26-15
4	Updated Background, Added MEP Details	7-21-15
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Date
Sept 11, 2015
 Drawn By
Dayne Gauntlett
 Scale
NTS

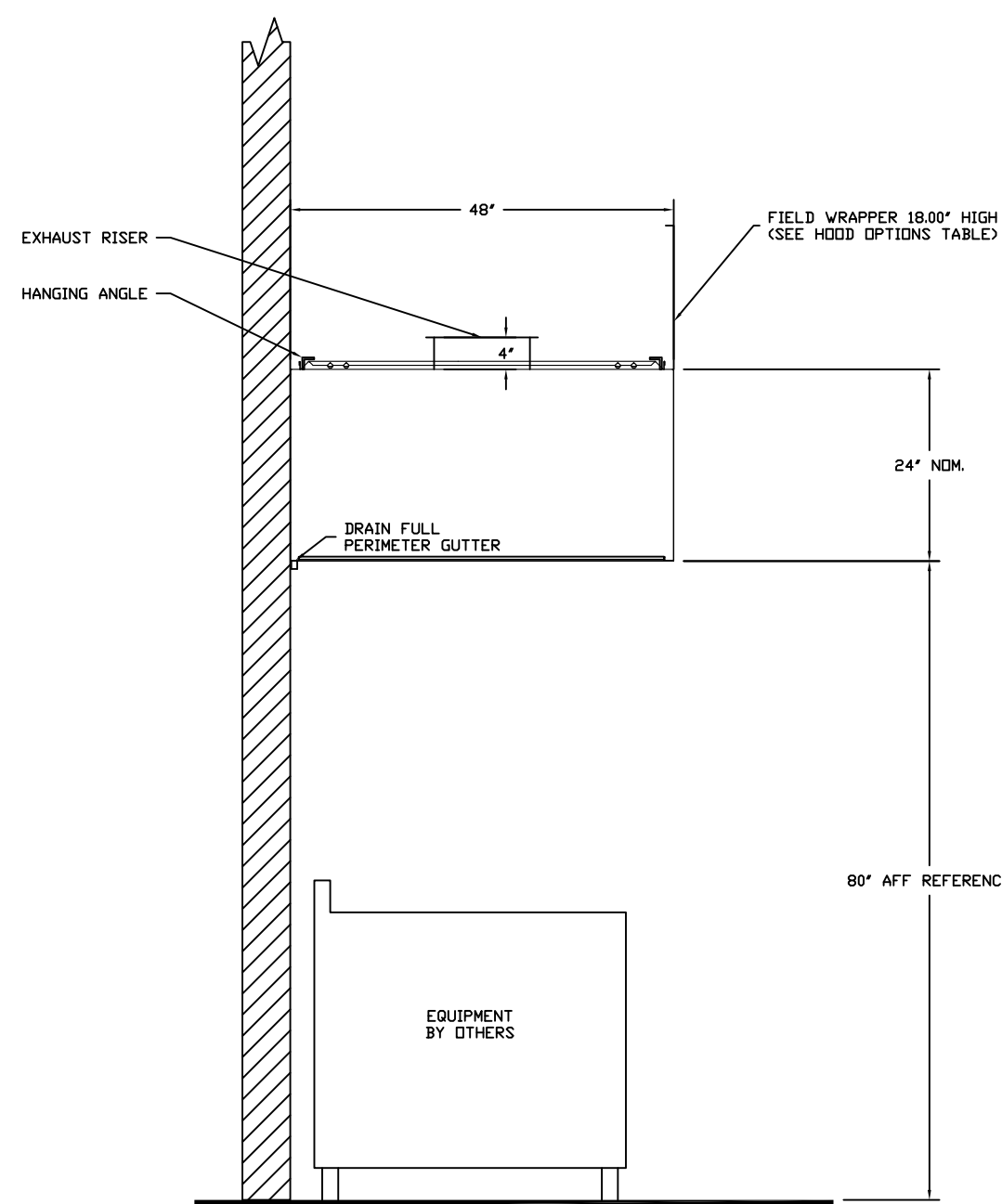
Sheet
MK-6

Fire System Information - Job#2364968

FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		Ansul RI02	3.0/3.0/3.0	0	Fine Cabinet Right	Right



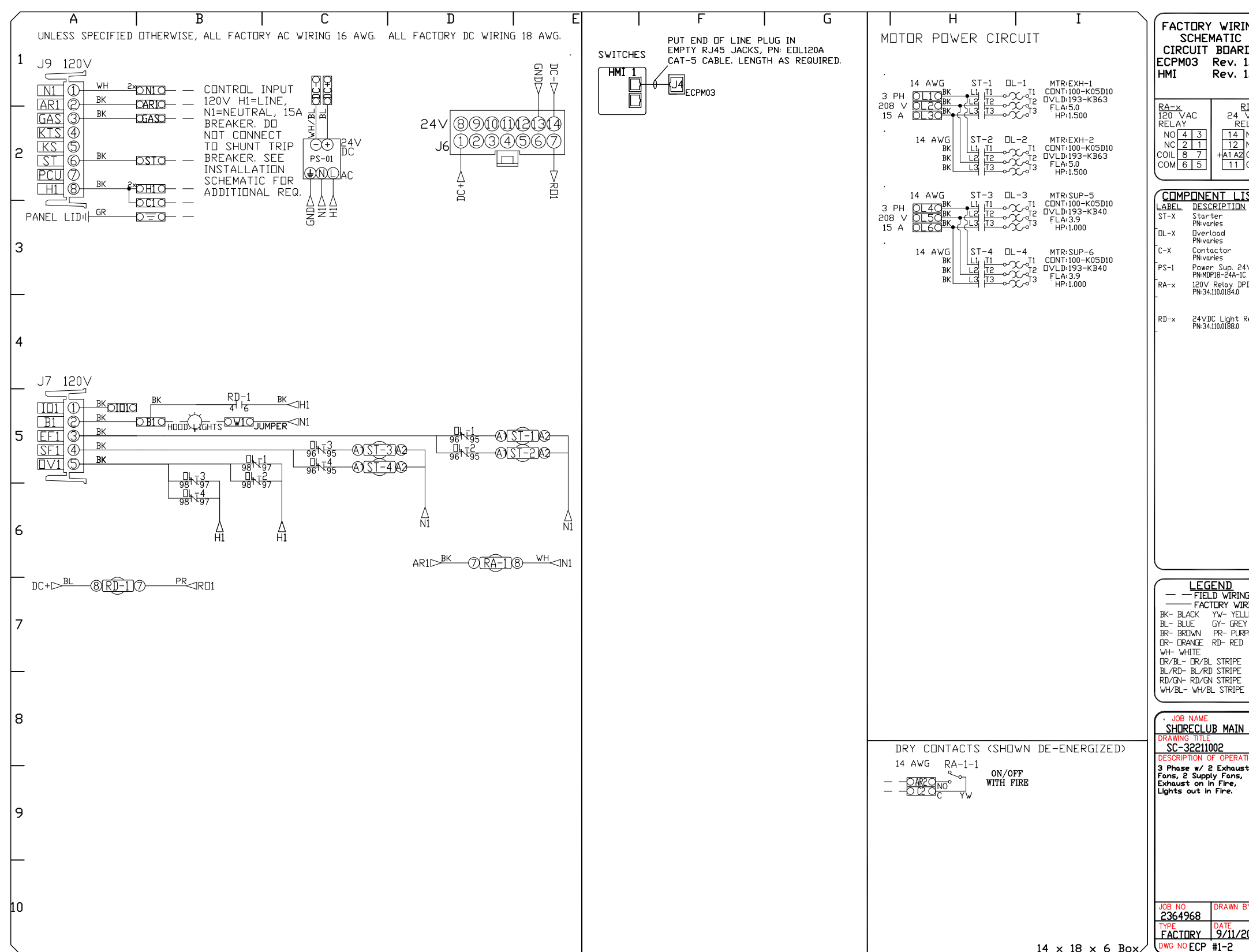
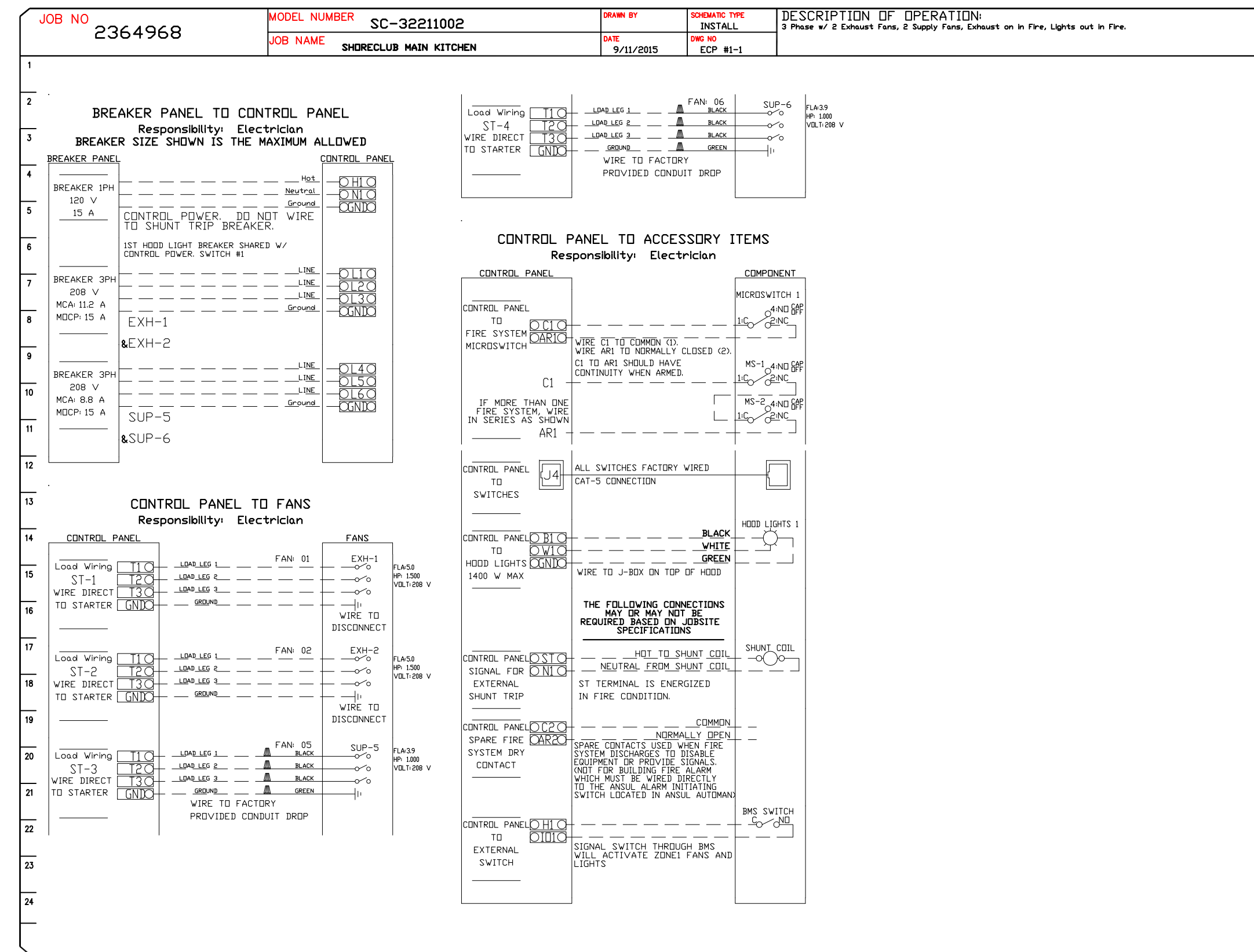
PLAN VIEW - Hood #4 (48)
8' 6.00\"/>



SECTION VIEW - MODEL 4824VHB-C
HOOD - #4 (48)

ELECTRICAL PACKAGES - Job#2364968

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		TYPE	#	HP	VOLT	FLA
1		SC-32211002	Utility Cabinet Right	Utility Cabinet Right	1 Light	Smart Controls Basic	Exhaust	3	1.500	208	3.0
				Hood # 2	1 Fan		Supply	3	1.000	208	3.9
							Supply	3	1.000	208	3.9



REVISIONS

NO.	DESCRIPTION	DATE
1		
2		
3		
4		

CAPTIVE AIR
MIAMI OFFICE
www.captiveair.com
6011 Lyons Rd Suite F-4, Coconut Creek, FL 33073 PHONE: (954) 571-7827 FAX: (954) 227-5974 EMAIL: info@captiveair.com

SHORECLUB MAIN KITCHEN

DATE: 9/11/2015
DWG.#: 2364968
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 2

The Shore Club
Main 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

2	Changes as per Peter, Lauren & Pierre	6-19-15
3	Changes as per site meeting 6-26-2015	6-29-15
4	Updated Background, Added MEP Details	7-21-15
5	Updated CaptiveAir Drawings based on RAD request	9-11-15
No.	Revision/Issue	Date

Date
Sept 11, 2015
Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
MK-7

EXHAUST FAN INFORMATION - Job#2364968

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	HP.	B.H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SDNES
1	10.1	NCA16HPFA	2634	1.250	1290	1.500	1.0380	3	208	5.0	147	14.1
2	10.1	NCA16FA	2956	1.250	1121	1.500	1.0780	3	208	5.0	148	13.6
4	35.1	DJ30HFA	750	0.600	1371	0.250	0.1350	1	115	3.8	51	9.8
5	48.1	NCA14FA	1275	0.700	954	0.500	0.2830	1	115	8.0	117	8.1

MUA FAN INFORMATION - Job#2364968

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	CFM	ESP.	RPM	HP.	B.H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SDNES
5	10.2	AI-G10	G10	A1	2236	0.750	926	1.000	0.7670	3	208	3.9	233	19.6
6	10.2	AI-G10	G10	A1	2236	0.750	926	1.000	0.7670	3	208	3.9	233	19.6

FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1	10.1	1 - Grease Box
2	10.1	1 - Grease Box

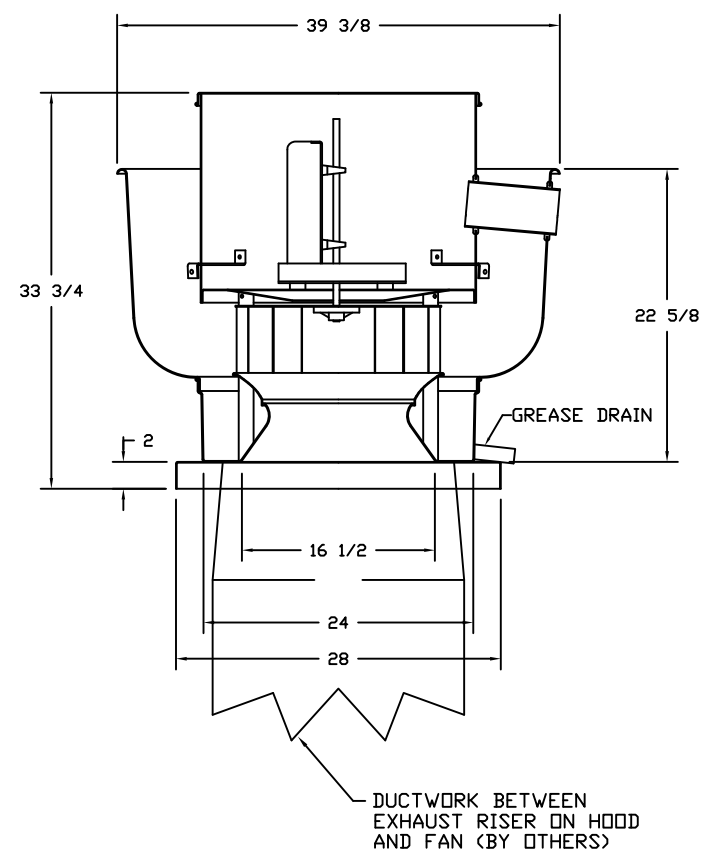
FAN ACCESSORIES

FAN UNIT NO.	TAG	EXHAUST GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1	10.1	YES						
2	10.1	YES						

CURB ASSEMBLIES

NO.	IN FAN	WEIGHT	ITEM	SIZE
1	# 1	34 LBS	Curb	26.500"W x 26.500"L x 26.000"H Vented Hinged
2	# 2	34 LBS	Curb	26.500"W x 26.500"L x 26.000"H Vented Hinged
3	# 3	34 LBS	Curb	19.500"W x 19.500"L x 26.000"H Vented
4	# 4	40 LBS	Curb	23.000"W x 23.000"L x 26.000"H Vented
5	# 5	29 LBS	Curb	21.000"W x 21.000"L x 15.000"H
6	# 6	29 LBS	Curb	21.000"W x 21.000"L x 15.000"H

FAN #2 NCA16FA - EXHAUST FAN



FEATURES:

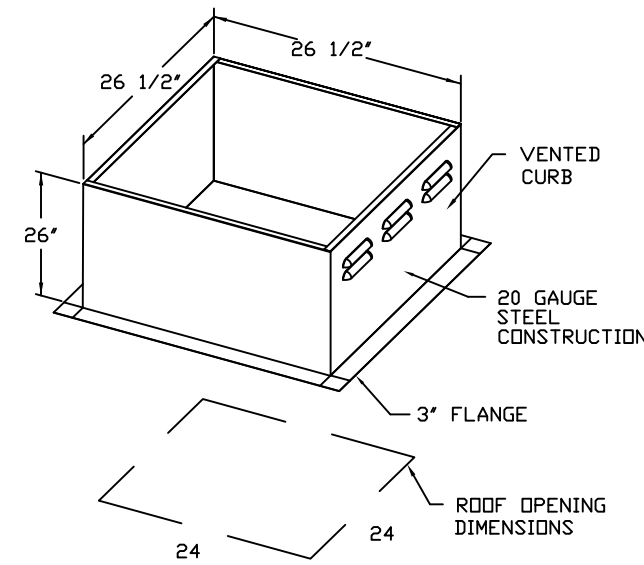
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

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

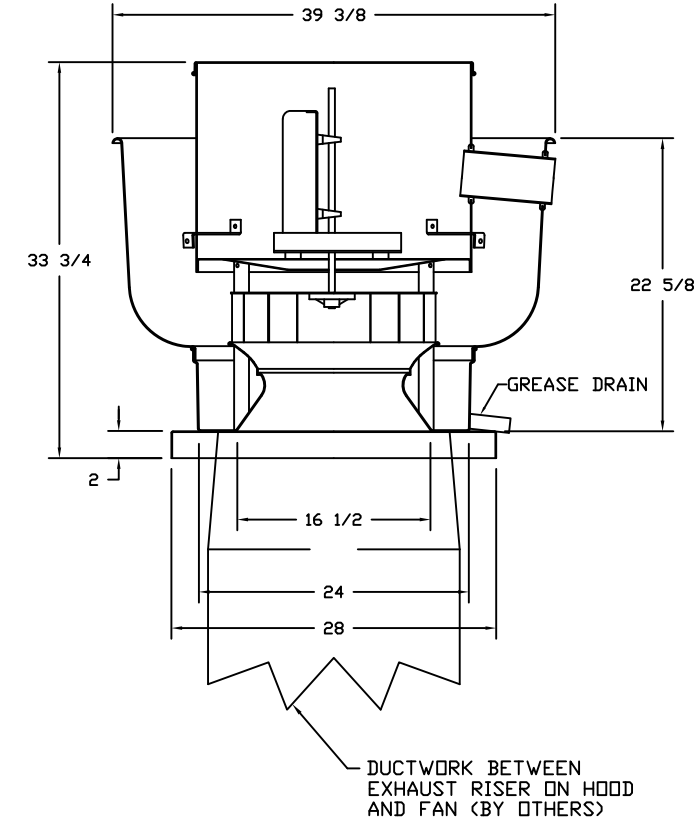
ABNORMAL FLARE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

DETAILS:

- GREASE BOX



FAN #1 NCA16HPFA - EXHAUST FAN



FEATURES:

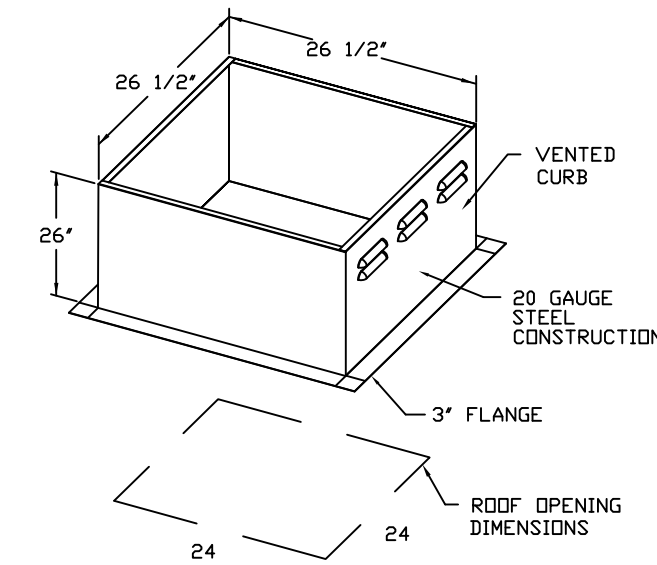
- ROOF MOUNTED FANS
- RESTAURANT MODEL
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- AMCA SOUND AND AIR CERTIFIED
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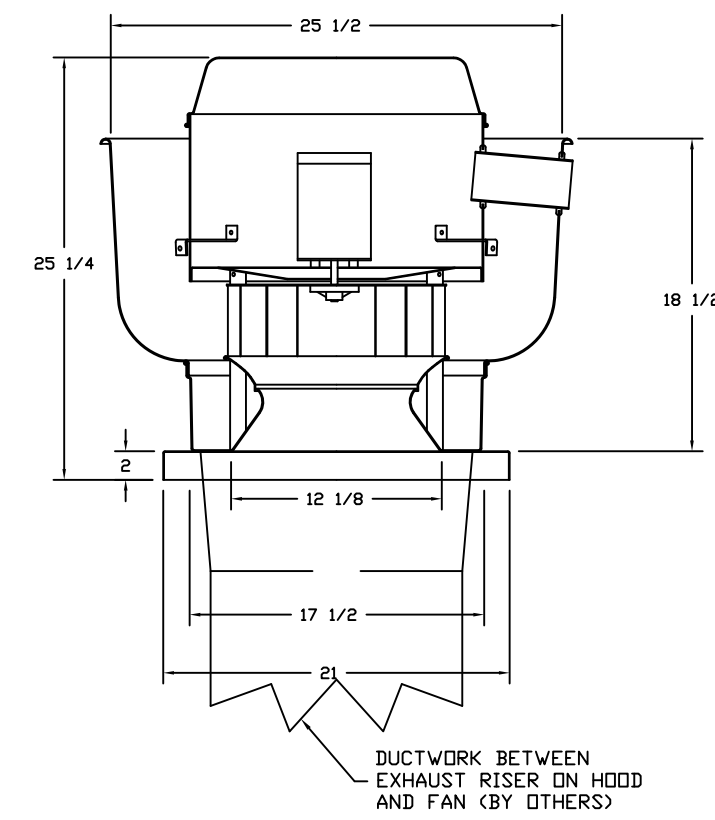
ABNORMAL FLARE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

DETAILS:

- GREASE BOX



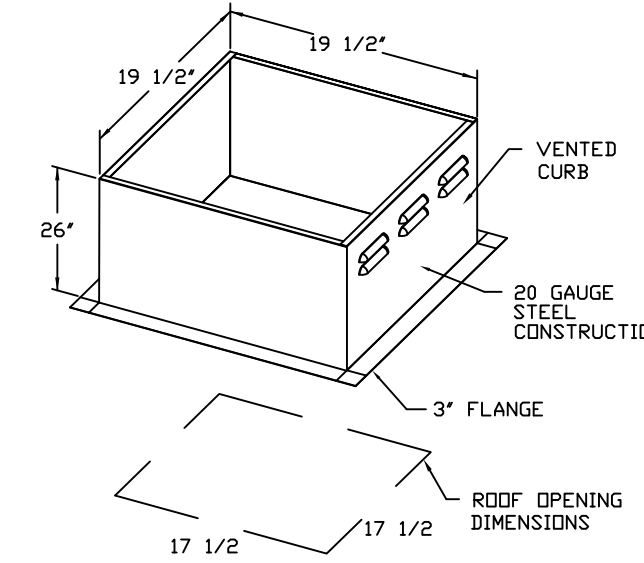
FAN #4 DJ30HFA - EXHAUST FAN



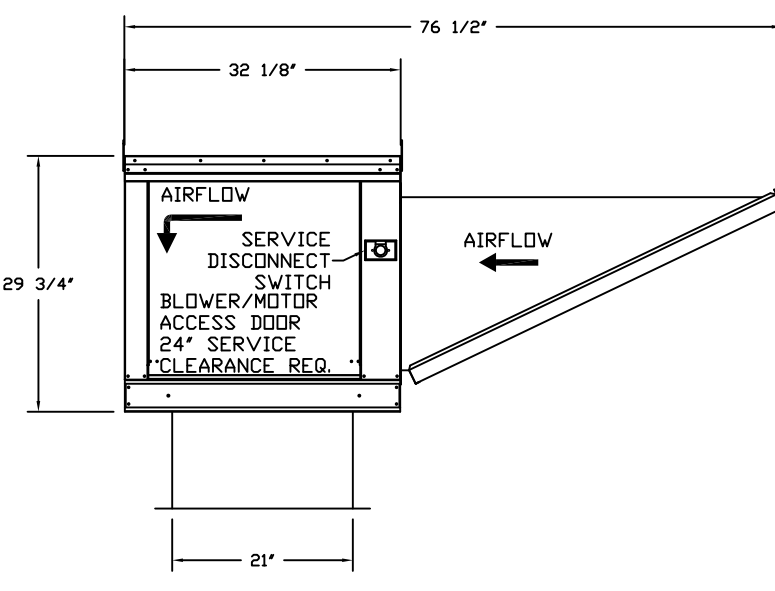
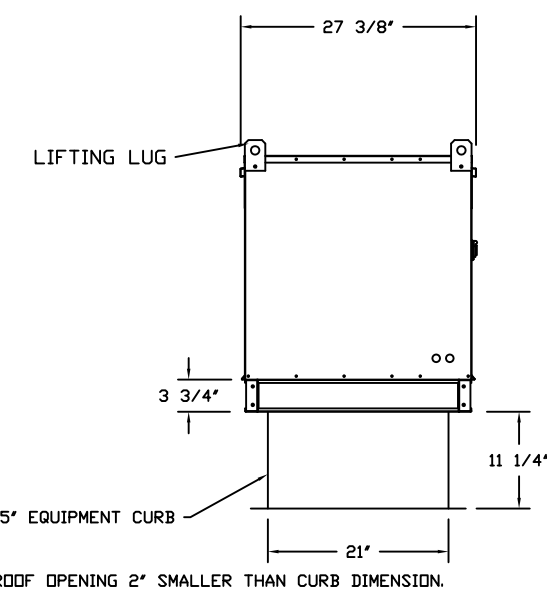
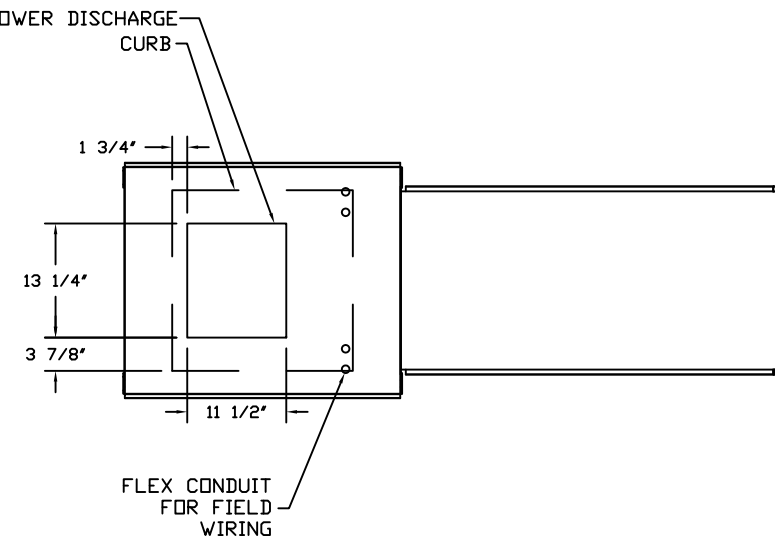
FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)

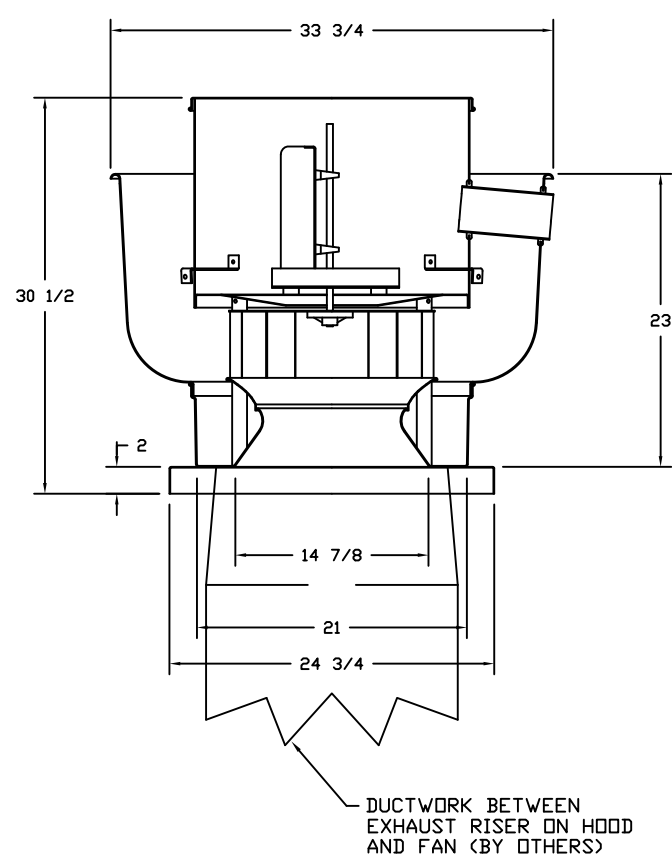
NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.



FANS #5, #6 - AI-G10 SUPPLY FAN
1. UNTEMPERED SUPPLY UNIT WITH 10" BLOWER IN SIZE #1 HOUSING
2. INTAKE HOOD WITH 6Z FILTERS
3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT



FAN #5 NCA14FA - EXHAUST FAN

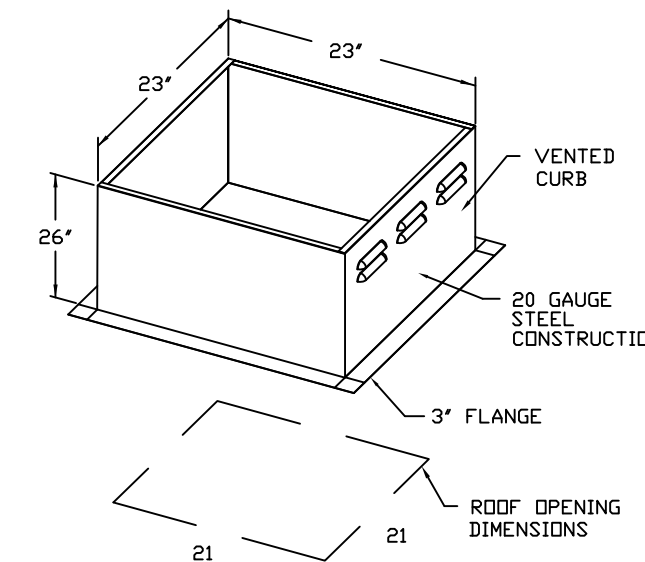


FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

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

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



REVISIONS

NO.	DESCRIPTION	DATE
2	Changes as per Peter, Lauren & Pierre	6-19-15
3	Changes as per site meeting	6-29-15
4	Updated Background, Added MEP Details	7-21-15
5	Updated CaptiveAir Drawings based on RAD request	9-11-15
No.	Revision/Issue	Date

CAPTIVE

MIAMI OFFICE
6801 Lyons Rd Suite F-4, Coconut Creek, FL 33073 PHONE: (954) 271-7827 FAX: (954) 227-6974 EMAIL: rep@captivair.com

The Shore Club
Main 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

SHORECLUB MAIN KITCHEN

DATE: 9/11/2015
DWG.#: 2364968
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 3

2	Changes as per Peter, Lauren & Pierre	6-19-15
3	Changes as per site meeting	6-29-15
4	Updated Background, Added MEP Details	7-21-15
5	Updated CaptiveAir Drawings based on RAD request	9-11-15
No.	Revision/Issue	Date

Date
Sept 11, 2015
Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
MK-8