

The Shore Club  
**Resort Pool Kitchen**  
 Providenciales, T&C

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

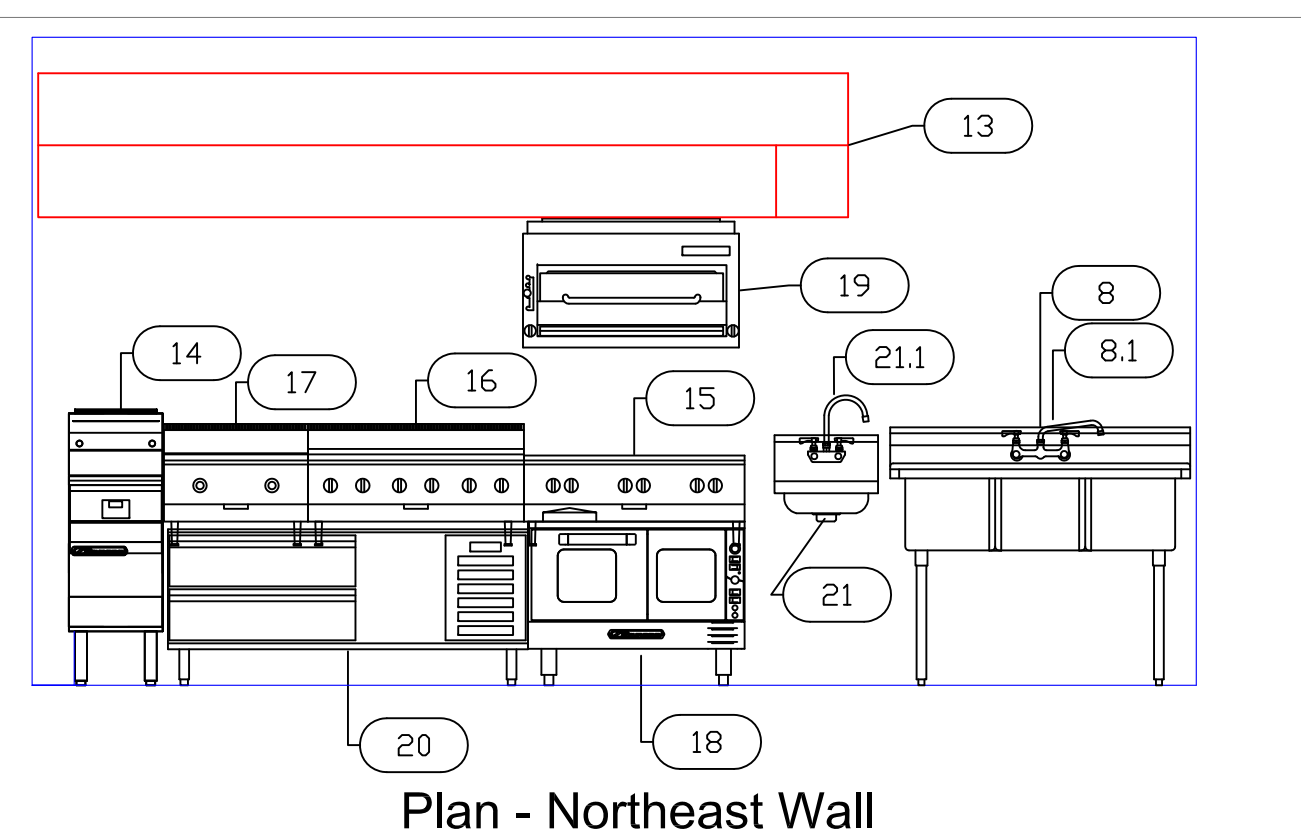
2	Update after new Backgrounds from RAD	8-04-15
3	Swapped Dish Area & Beverage Area per Chef	8-21-15
4	Added MEP Details and new Captive Aire Drawings	9-09-15
5	Added Final Shop Drawings and Elevations.	10-08-15
No.	Revision/Issue	Date

Date  
**Oct 08, 2015**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**1/4" = 1'0"**

Sheet  
**RPK-1**

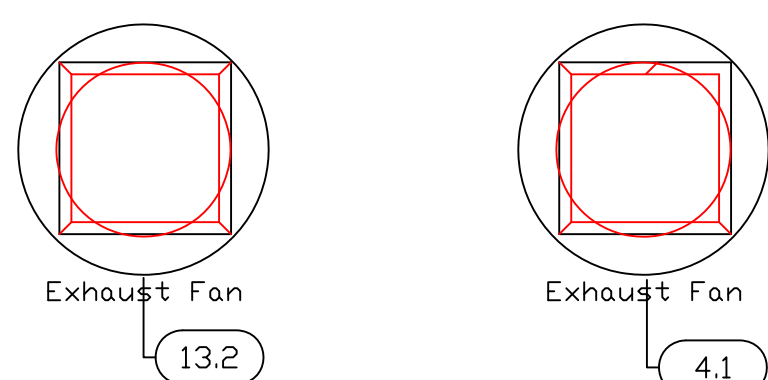


EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	MOP SINK	ADVANCE TABCO	9-OP-40DF	1	
1.1	SERVICE FAUCET	KROWNE	16-127	1	
2	WIRE SHELVING UNIT	NEXEL	18306N	1	
4	EXHAUST HOOD	CAPTIVE-AIRE	DU30HFA	1	
4.1	EXHAUST FAN	CAPTIVE-AIRE	FAN D	1	
5	SOILED DISHTABLE	ADVANCE TABCO	DTS-D70-48R	1	
5.1	PRE-RINSE FAUCET	KROWNE	17-108WL	1	
6	DISHWASHER, DOOR TYPE	JACKSON WWS	HT-180	1	
7	CLEAN DISHTABLE	ADVANCE TABCO	DTC-S70-24L	1	
8	THREE (3) COMPARTMENT SINK	ADVANCE TABCO	FC-3-1515	1	
8.1	FAUCET	KROWNE	14-810L	1	
9	REFRIGERATED SANDWICH UNIT	CONTINENTAL REFRIG	SW60-16-FB	1	
10	ICE CUBER	SCOTSMAN	C0322MA-32	1	
10.1	ICE BIN FOR ICE MACHINES	SCOTSMAN	B322S	1	
11	WORK TABLE	ADVANCE TABCO	TKMS-305	1	
11.1	FAUCET	ADVANCE TABCO	TA-11A	1	
13	EXHAUST HOOD	KROWNE	15-308L	1	
13.1	FIRE SUPPRESSION SYSTEM	CAPTIVE-AIRE	HOOD	1	
13.2	EXHAUST FAN	CAPTIVE-AIRE	NCA16FA	1	
14	FRYER	SOUTHBEND	SB45S	1	
15	COUNTERTOP HOTPLATE	SOUTHBEND	HDC-36	1	
16	CHARBROILER	SOUTHBEND	HDC-36	1	
17	COUNTERTOP GRIDDLE	SOUTHBEND	HDC-24	1	
18	CONVECTION OVEN	SOUTHBEND	TVGS/12SC	1	SEE ELEVATION
19	SALAMANDER	SOUTHBEND	P36-NFR	1	SEE ELEVATION
20	EQUIPMENT STAND, REFRIGERATED BASE	SOUTHBEND	20060SB	1	SEE ELEVATION
21	HAND SINK	ADVANCE TABCO	7-PS-70	1	
21.1	FAUCET	KROWNE	14-401L	1	
22	WORKTOP FREEZER	CONTINENTAL REFRIG	SWF60-FB	1	
23	WORK TABLE	ADVANCE TABCO	KMS-303	1	
23.1	SINK	ADVANCE TABCO	TA-11A	1	
23.1	FAUCET	KROWNE	15-308L	1	
24	REFRIGERATED WORK TOP	CONTINENTAL REFRIG	SW72-BS-FB	1	
26	WIRE SHELVING UNIT	NEXEL	18366N	1	
27	WIRE SHELVING UNIT	NEXEL	18606N	2	
28	REFRIGERATED WORK TOP	CONTINENTAL REFRIG	SW60-FB	1	
29	OVERSHELF	ADVANCE TABCO	ODS-12-48	1	SPECIAL SIZE
30	OVERSHELF	ADVANCE TABCO	ODS-12-60	1	
31	COFFEE BREWER	BUNN	CWT15-3-0112	1	
32	HOT WATER DISPENSER	BUNN	HW2-0001	1	
33	GREASE TRAP	DORMONT	WD-35	1	
34	GREASE TRAP	DORMONT	WD-15	1	



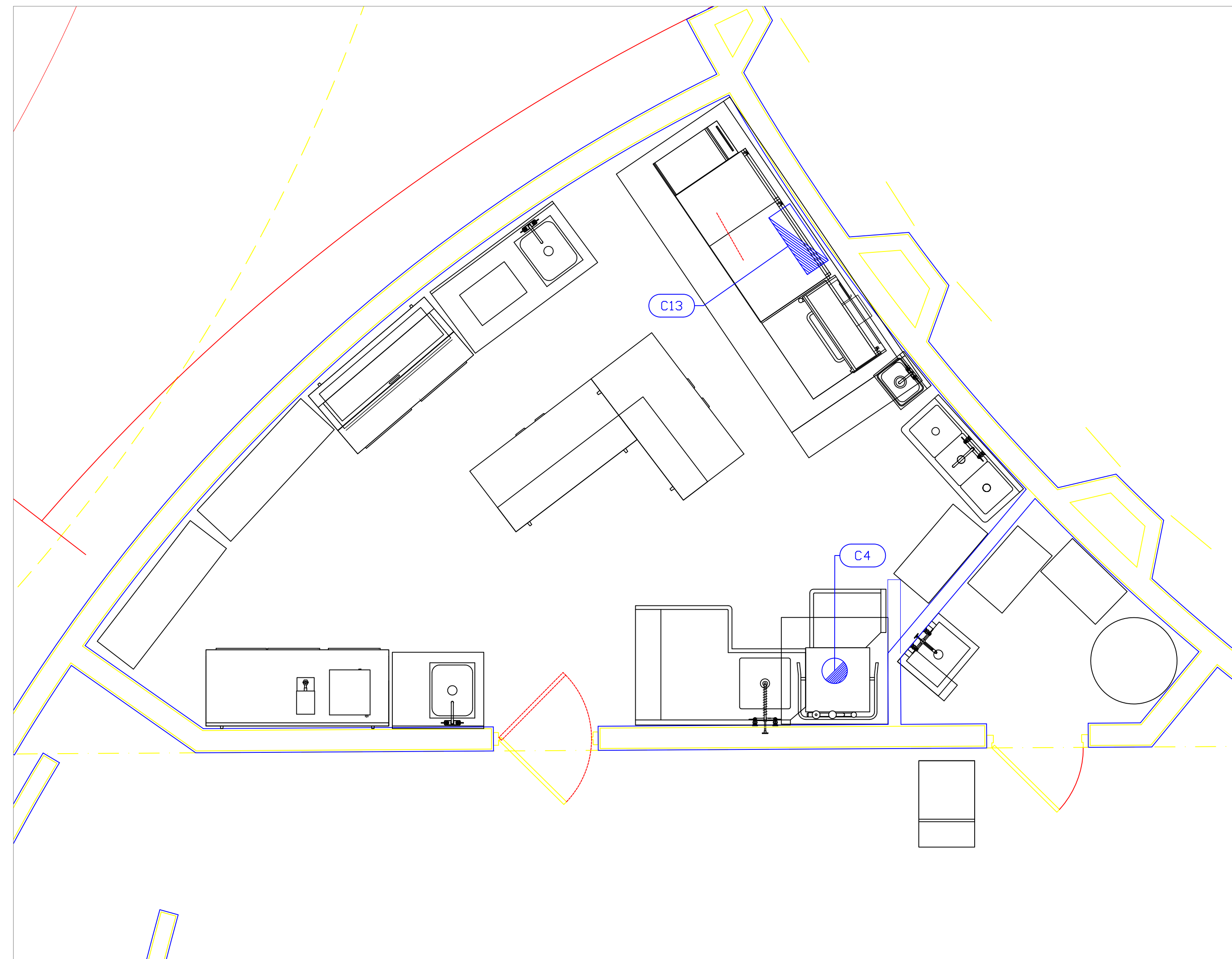
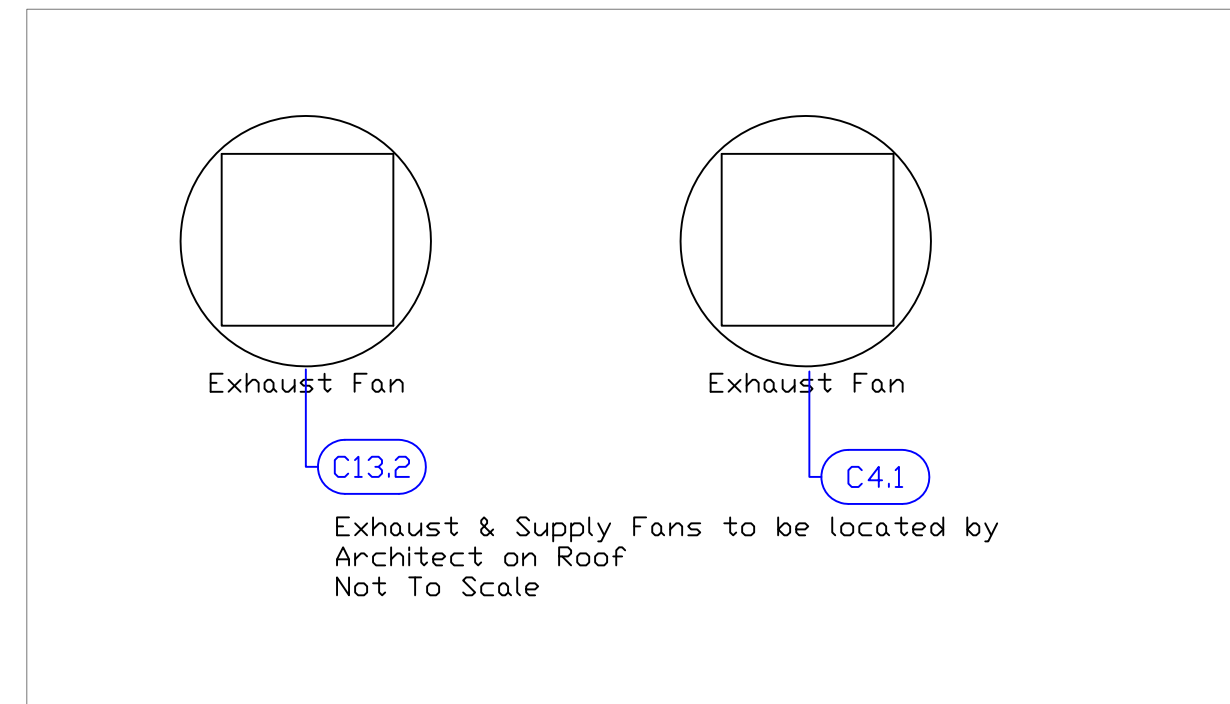
# EQUIPMENT LAYOUT

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.



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





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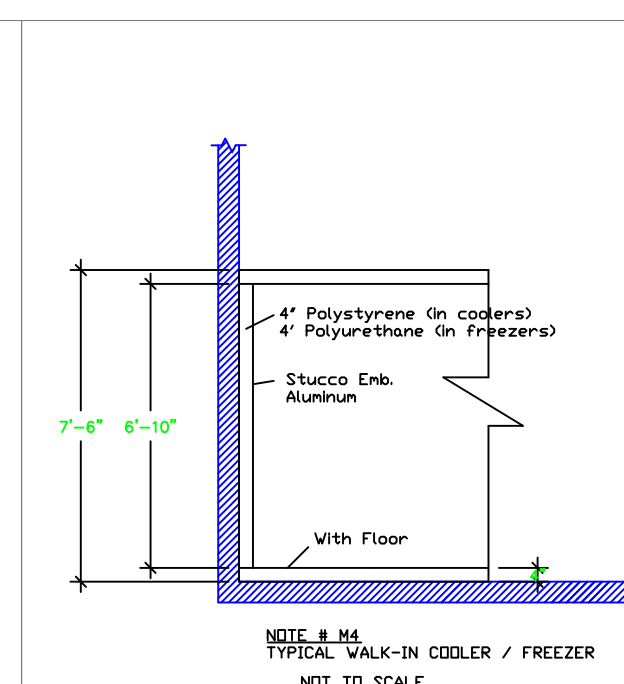
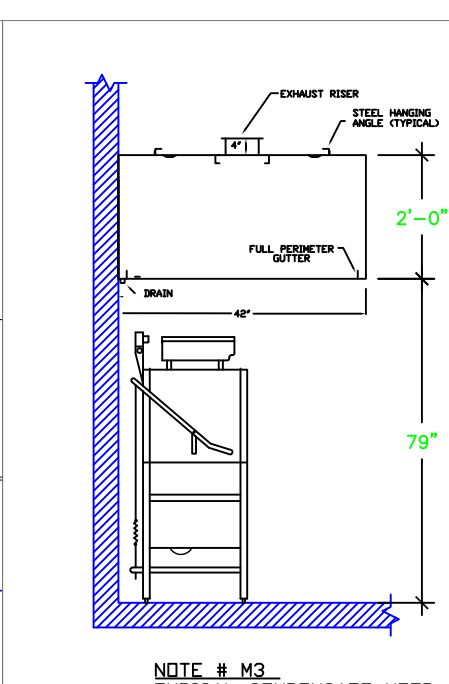
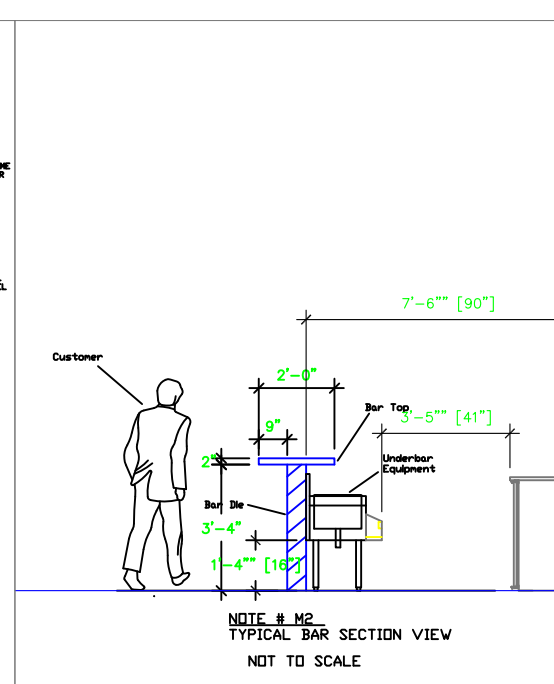
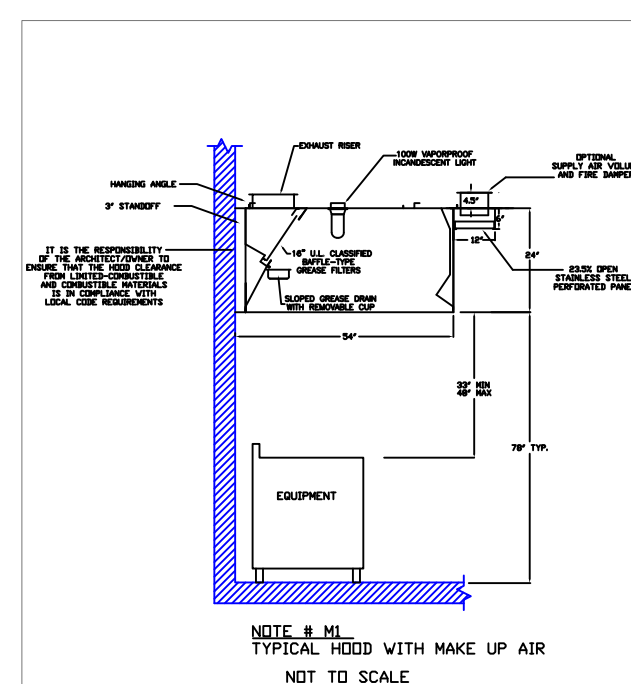
**Mechanical Schedule**

Item No.	Description	Exhaust (L x W)	Exhaust (CFM)	Supply (L x W)	Makeup (CFM)	QTY	Ventilation Remarks
4	EXHAUST HOOD	10" DIA				1	
4.1	EXHAUST FAN	16" X 16"	525			1	
13	EXHAUST HOOD	10" X 27"				1	
13.2	EXHAUST FAN	24" X 24"	2819			1	

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- 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 CLEARANCE FOR EQUIPMENT.

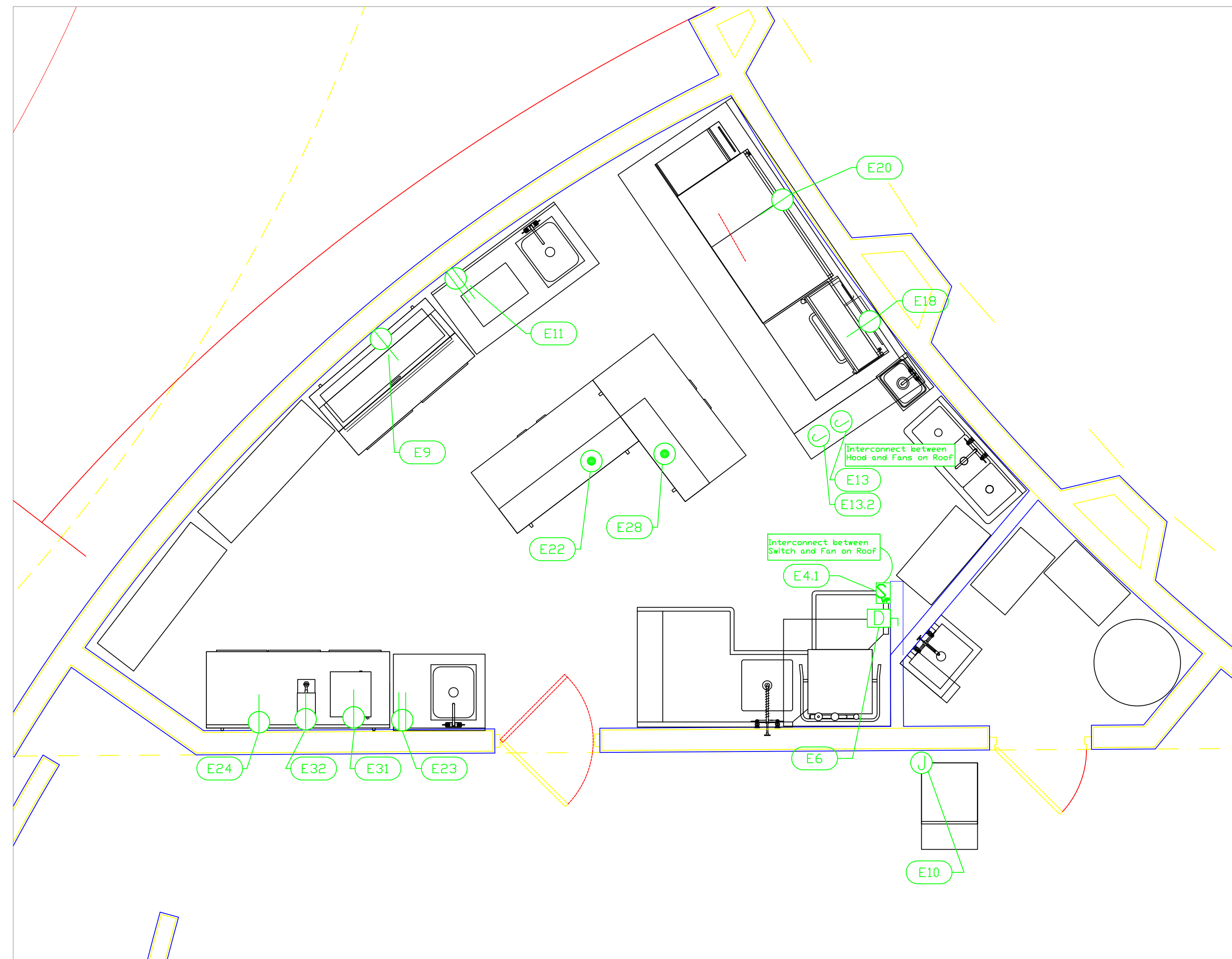
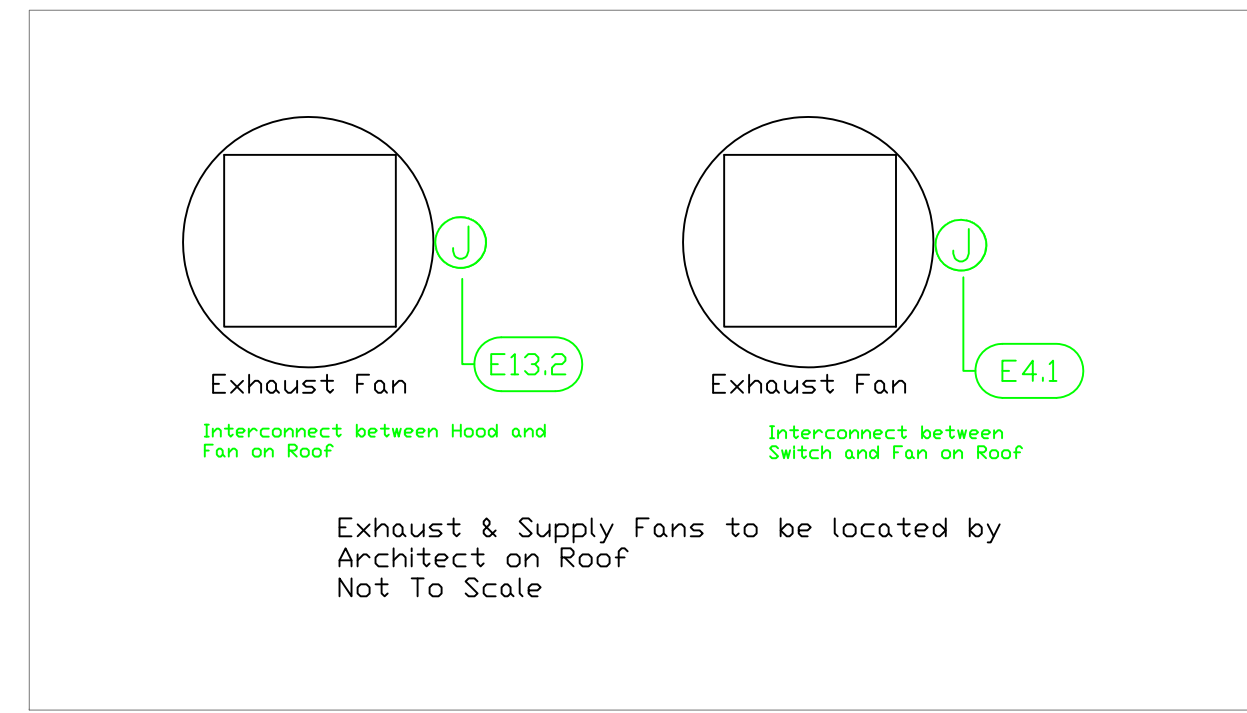
NOTE # M11: REFRIGERATION CONTRACTOR TO HANG EVAPORATORS FOR WALK-IN, RUN & CHARGE LINES BETWEEN EVAP. & CONDENSING UNIT.

**Equipment MECHANICAL Service Requirements**

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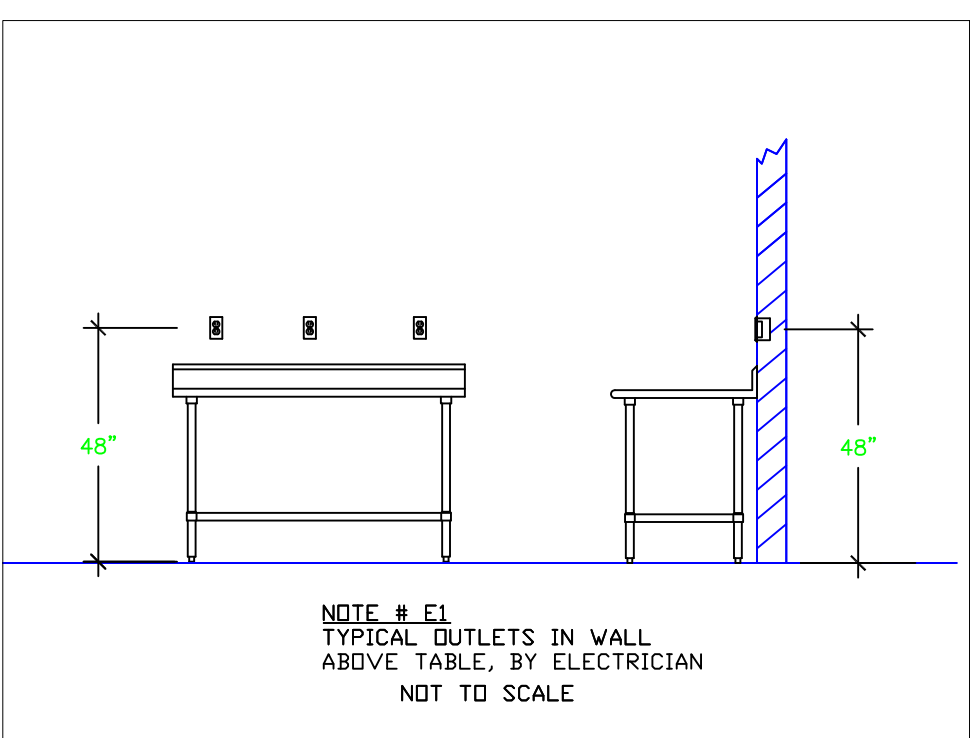
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ELECTRICAL SCHEDULE												
ITEM No.	DESCRIPTION	VOLTS	CYCLE	PHASE	AMPS	HP	NEMA	EQUIP. AFF	CONNECTION	ROUGH-IN AFF	QTY	ELECTRICAL REMARKS
4.1	EXHAUST FAN	115	60	1	3.8	1/4		ROOF	J-BOX	48"	1	ELEC. AT HOOD SWITCH. SEE NOTE E6
6	DISHWASHER, DOOR TYPE	208	60	3	46.3	3/4		60"	DISCONNECT	72"	1	DISCONNECT FOR WET LOCATIONS
9	REFRIGERATED SANDWICH UNIT	115	60	1	6.6	1/4	5-15P	6"	SIMPLEX	18"	1	
10	ICE CUBER	208-230	60	1	6.4			62"	J-BOX	72"	1	
11	WORK TABLE	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
13	EXHAUST HOOD	115	60	1	15			108"	J-BOX	108"	1	ELEC. FOR LIGHTS IN HOOD.
13.2	EXHAUST FAN	208	60	3	6.8	1-1/2		ROOF	J-BOX	108"	1	ELEC. AT HOOD CONTROL BOX
18	CONVECTION OVEN	120	60	1	7.9	1/2	5-15P	12"	SIMPLEX	18"	1	
20	EQUIPMENT STAND, REFRIGERATED BASE	120	50/60	1	6.0	1/4	5-15P	6"	SIMPLEX	18"	1	
22	WORKTOP FREEZER	115	60	1	10.1	1/2	5-15P	6"	DUPLEX	FLOOR	1	FLOOR BOX FOR WET LOCATION
23	WORK TABLE	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
24	REFRIGERATED WORK TOP	115	60	1	7.6	1/4	5-15P	6"	SIMPLEX	18"	1	
28	REFRIGERATED WORK TOP	115	60	1	6.6	1/4	5-15P	6"	FLOOR	FLOOR	1	FLOOR BOX FOR WET LOCATION
31	COFFEE BREWER	120	60	1	13.9		5-15P	48"	SIMPLEX	48"	1	
32	HOT WATER DISPENSER	120	60	1	15		5-15P	48"	SIMPLEX	48"	1	

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- 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 DDBR HEATER FOR WALK-IN FREEZER.

**Equipment ELECTRICAL Service Requirements**

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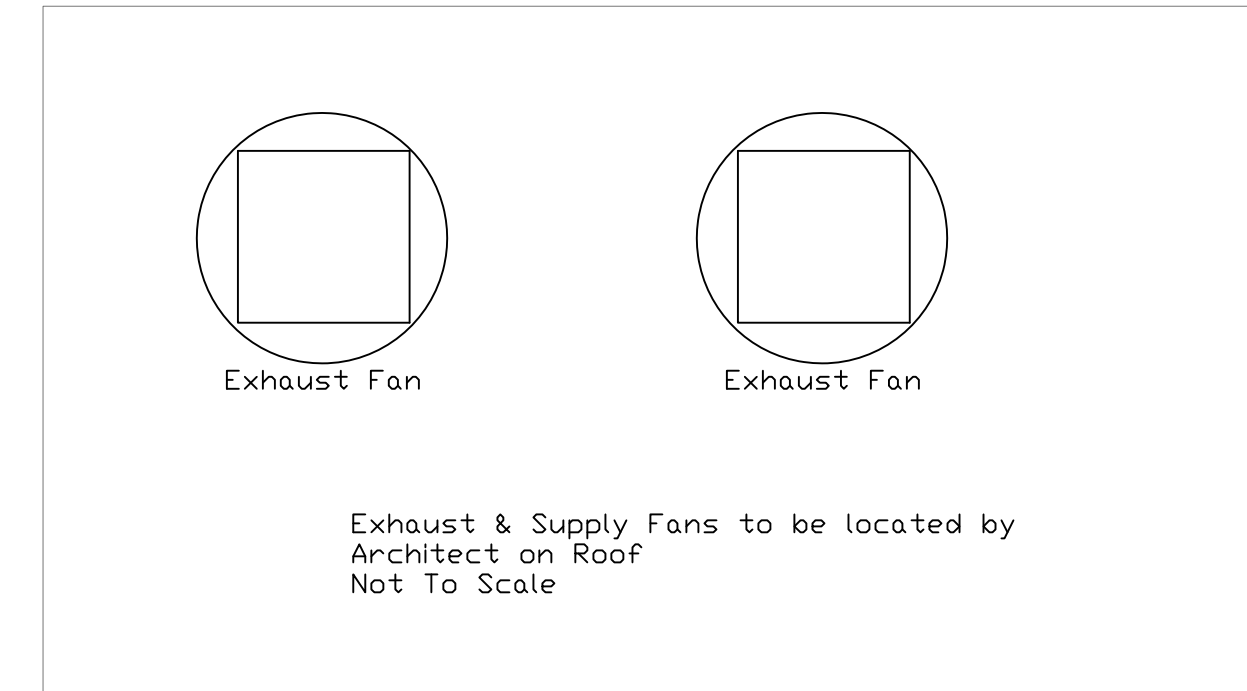
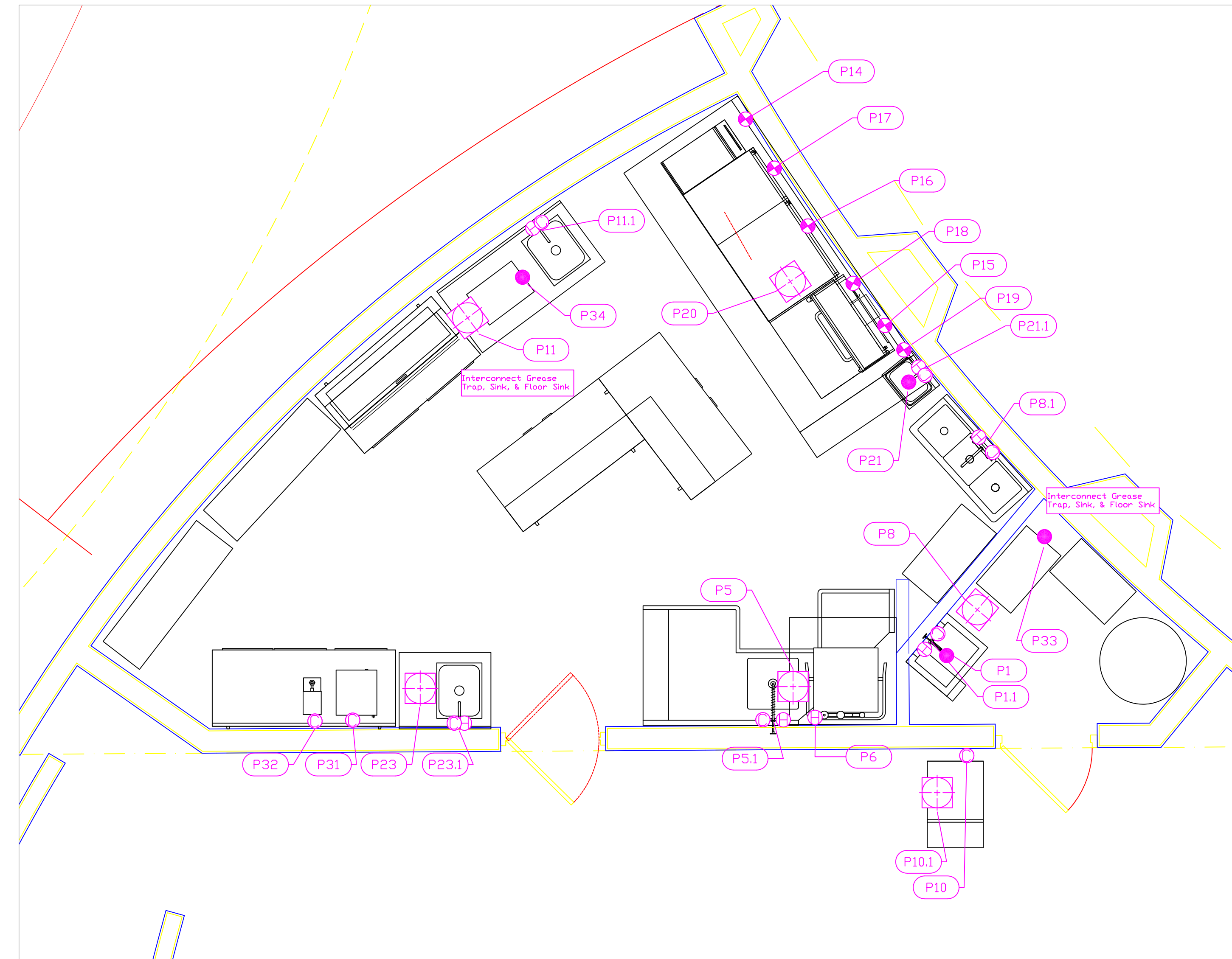
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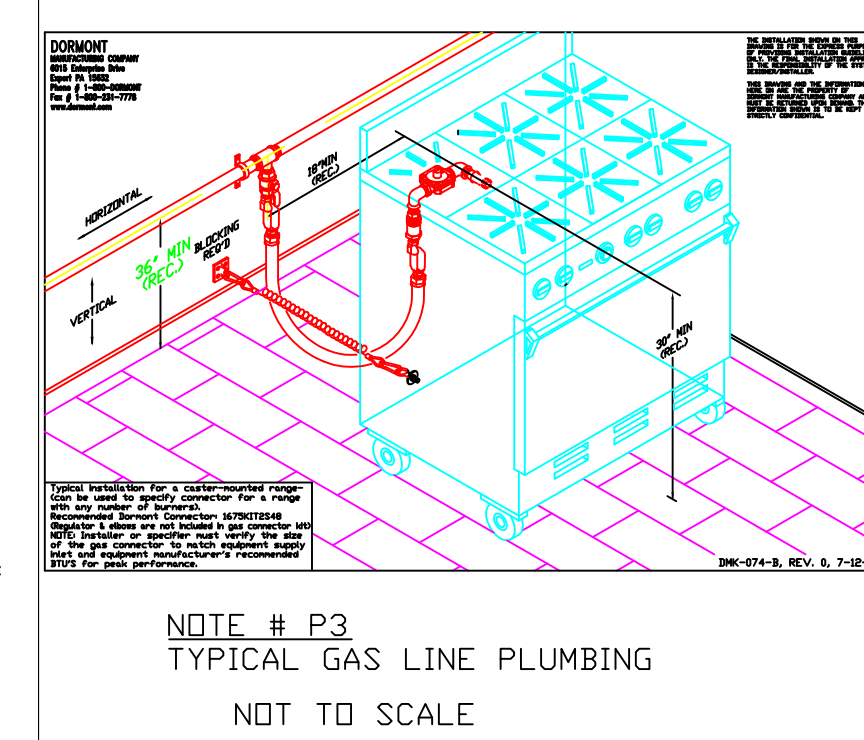
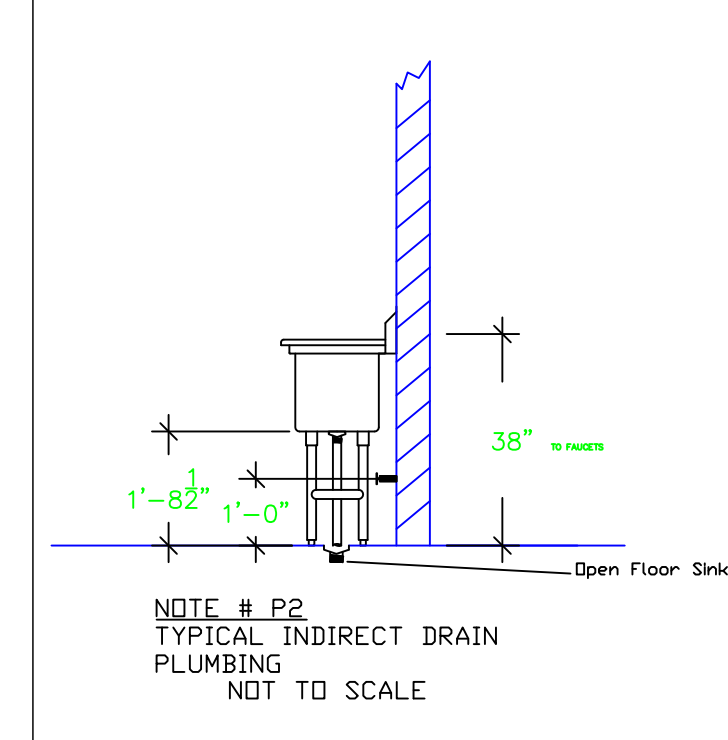
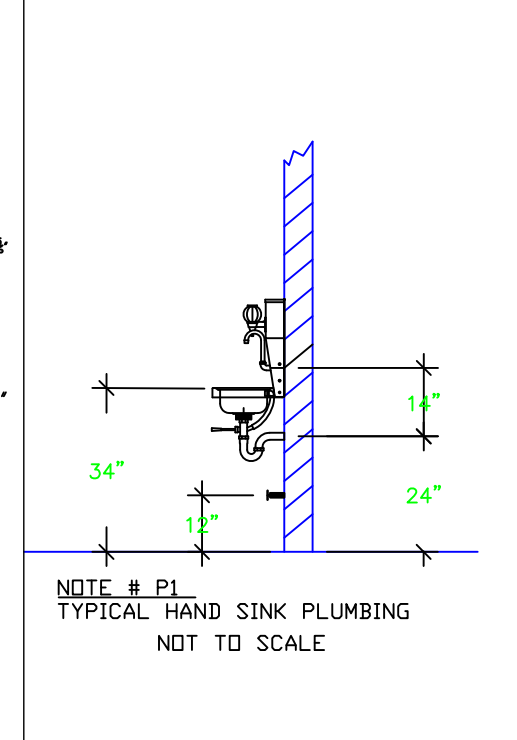
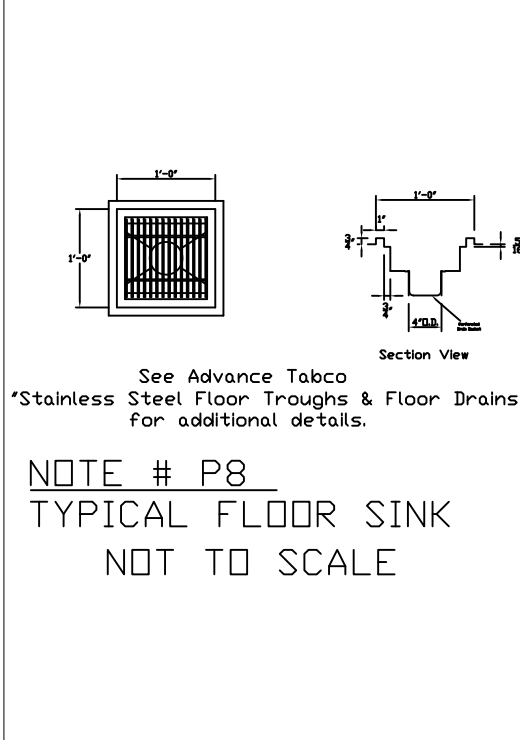
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PLUMBING SCHEDULE														
ITEM No.	DESCRIPTION	Cold Water Size	Cold Water AFF	Hot Water Size	Hot Water AFF	H&C Rough-in	Direct Waste Size	Direct Waste AFF	Indirect Waste Size	Gas Size(in)	Gas Conn. AFF	Gas MBTU	QTY	Plumbing Remarks
1	MOP SINK						2"	FLOOR					1	SEE SPEC SHEET FOR PLUMBING DETAILS
1.1	SERVICE FAUCET	1/2"	36"	1/2"	36"	36"			1-1/2"				1	WASTE TO FLOOR SINK
5	SOILED DISHTABLE												1	
5.1	PRE-RINSE FAUCET	1/2"	36"	1/2"	36"	12"							1	
6	DISHWASHER, DOOR TYPE			3/4"	60"	12"			1-1/2"				1	WASTE TO FLOOR SINK
8	THREE (3) COMPARTMENT SINK								(3) 1-1/2"				1	WASTE TO FLOOR SINK
8.1	FAUCET	1/2"	36"	1/2"	36"	12"							1	
10	ICE CUBER	3/8"	62"			60"				3/4"			1	WASTE TO FLOOR SINK
10.1	ICE BIN FOR ICE MACHINES									3/4"			1	WASTE TO FLOOR SINK
11	WORK TABLE												1	
11.1	SINK								1-1/2"				1	WASTE TO FLOOR SINK
11.1	FAUCET	1/2"	36"	1/2"	36"	12"							1	
14	FRYER									3/4"	10"	122.0	1	SEE NOTE #P3
15	COUNTERTOP HOTPLATE									3/4"	31"	198.0	1	SEE NOTE #P3
16	CHARBROILER									3/4"	31"	120.0	1	SEE NOTE #P3
17	COUNTERTOP GRIDDLE									3/4"	31"	60.0	1	SEE NOTE #P3
18	CONVECTION OVEN									1"	12"	52.0	1	SEE NOTE #P3
19	SALAMANDER									3/4"	60"	40.0	1	SEE NOTE #P3
20	EQUIPMENT STAND, REFRIGERATED BASE								1/2"				1	
21	HAND SINK					24"	1-1/2"						1	SEE NOTE #P1
21.1	FAUCET	1/2"	38"	1/2"	38"	12"							1	SEE NOTE #P1
23	WORK TABLE												1	
23.1	SINK								1-1/2"				1	WASTE TO FLOOR SINK
23.1	FAUCET	1/2"	36"	1/2"	36"	12"							1	
31	COFFEE BREWER	1/2"	45"			12"							1	
32	HOT WATER DISPENSER	1/2"	45"			12"							1	
33	GREASE TRAP						3"	14"					1	LOCATION TO BE CONFIRMED BY ENGINEER
34	GREASE TRAP						2"	10-1/2"					1	LOCATION TO BE CONFIRMED BY ENGINEER



- LEGEND -- PLUMBING CONNECTIONS**
- HW--HOT WATER, OR CW--COLD WATER
  - GAS
  - WASTE, DIRECT--CONNECTED
  - ⊕ FLOOR SINK Advance Tabco FDR-1212
  - ⊕ FLOOR DRAIN Josam 30000-A3
  - ⊕ FUNNEL FLOOR DRAIN Josam 30000-E3
  - FIELD CONNECTIONS
  - CONNECTION POINT AT MACHINE

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

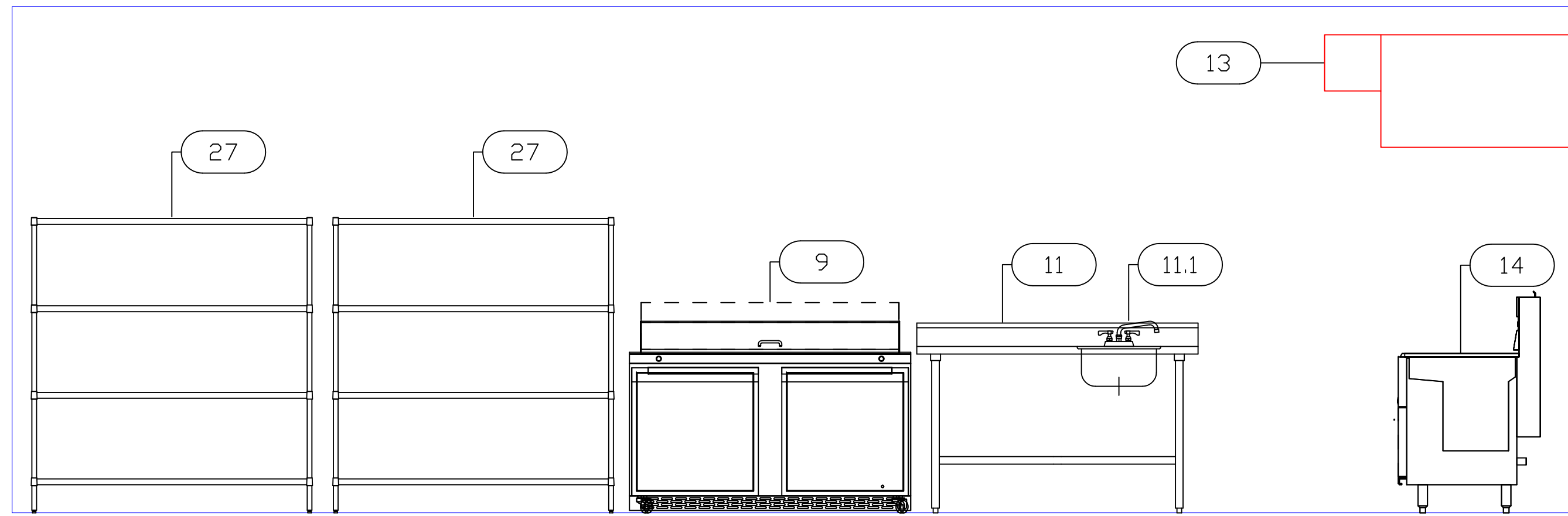
**NOTE # P5.**  
ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR

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

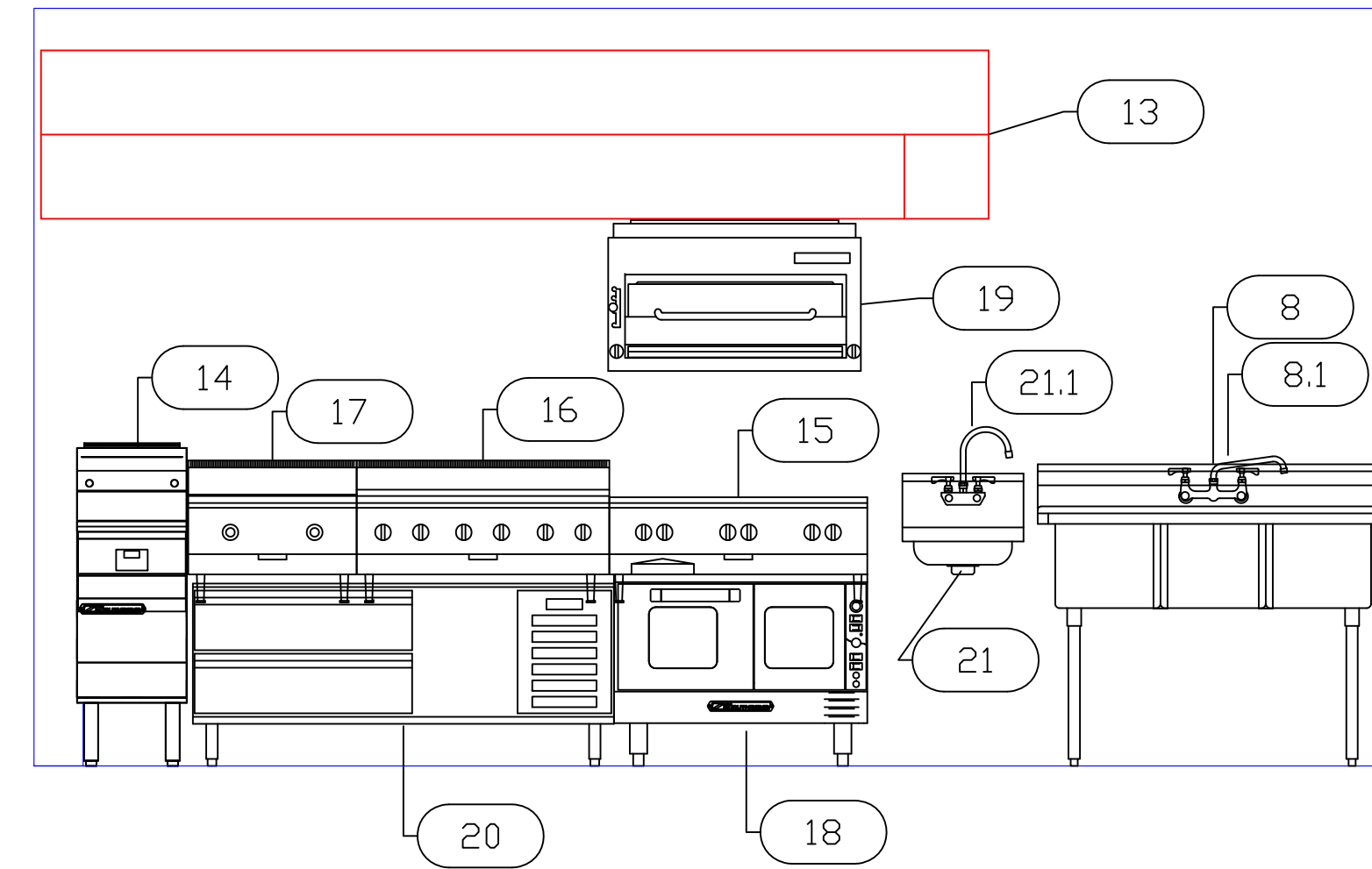
**NOTE # P7.**  
ALL WASTE LINES AND CONDENSATE LINES TO BE EXTEND FROM EQUIPMENT TO FLOOR DRAINS BY PLUMBING CONTRACTOR.

**Equipment PLUMBING Service Requirements**

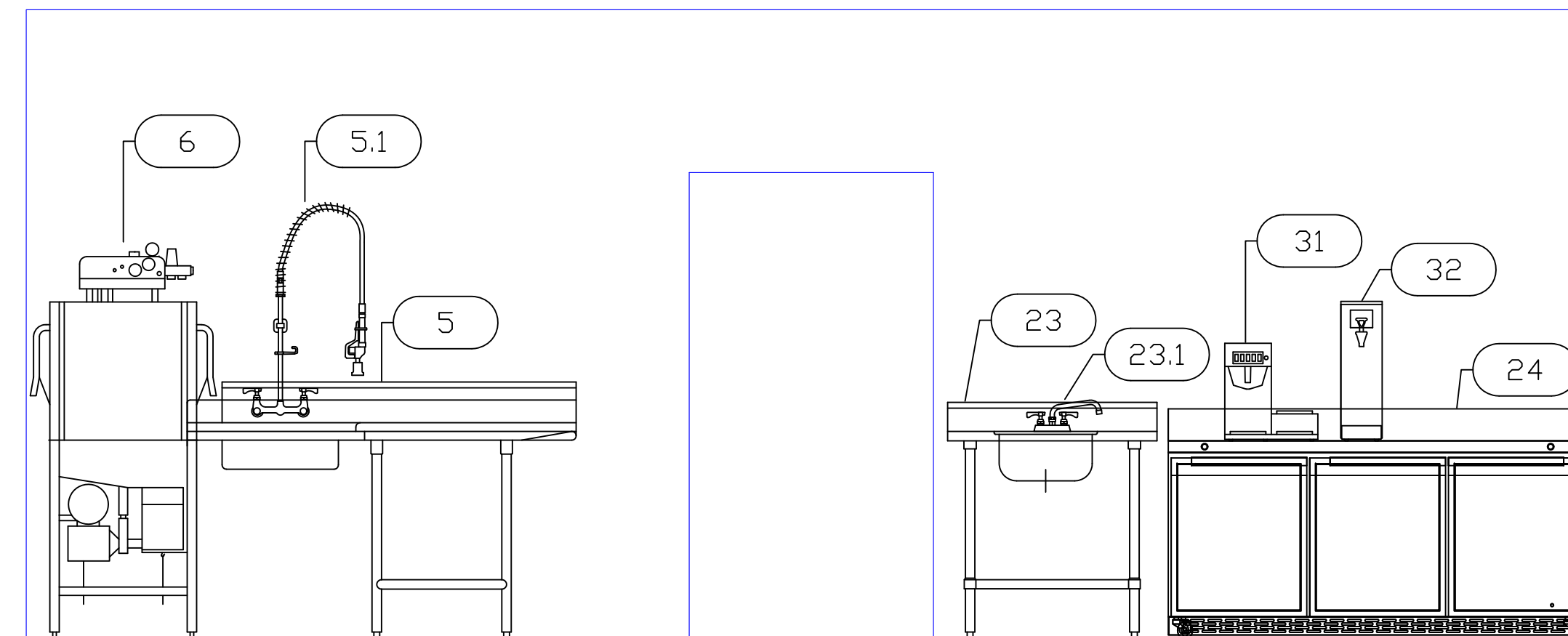
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Plan - Northwest Wall



Plan - Northeast Wall



Plan - South Wall

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**HOOD INFORMATION - Job#2408518**

HOOD NO.	TAG	MODEL	LENGTH	MAX COOKING TEMP.	EXHAUST FLENUM RISER(S)			HOOD CONSTRUCTION	HOOD CONFIG			
					TOTAL EXH. CFM	WIDTH	LENG. DIA.		S.P.	END TO END	ROW	
1	13	5424 ND-2	10' 3.00"	450 Deg	2819	10"	27"	2819	-1.82"	430 SS Where Exposed	ALONE	ALONE
2	4	4824 VHB-G	3' 6.00"	700 Deg	925		10"	925	-0.069"	430 SS	ALONE	ALONE

HOOD NO.	TAG	TYPE	FILTER(S)		LIGHT(S)		WIRE GUARD	AVERAGE FOOT HANDLES @ 36" AFF	LOCATION	FIRE SYSTEM		ELECTRICAL		SWITCHES	FIRE SYSTEM PIPING	HOOD HANGING WGT	
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 9 MICRONS				QTY	TYPE	TYPE	SIZE				MODEL #
1	13	Captrate Solo Filter	7	16"	16"	93% See Filter Spec.	3	L55 Series E26	ND	12	Right	Ansul R102	3.0/1.5	SC-31011002	1 Light 1 Fan	ND	603 LBS
2	4						0								ND	160 LBS	

HOOD NO.	TAG	OPTION
1	13	FIELD WRAPPER 18.00" High Front, Left, Right
		BACKSPASH 80.00" High X 135.00" Long 430 SS Vertical
2	4	FIELD WRAPPER 18.00" High Front, Left, Right

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

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

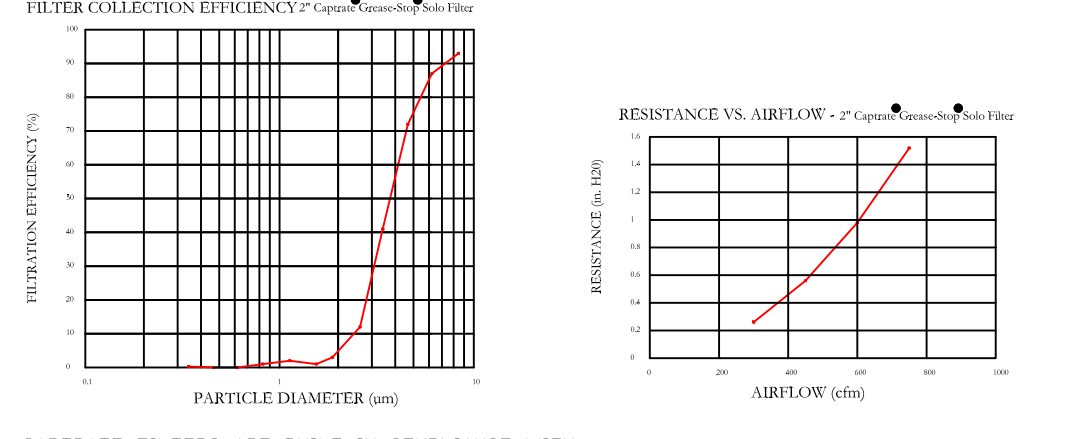
THE CAPTRATE GREASE-STOP SOLID FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNELS.

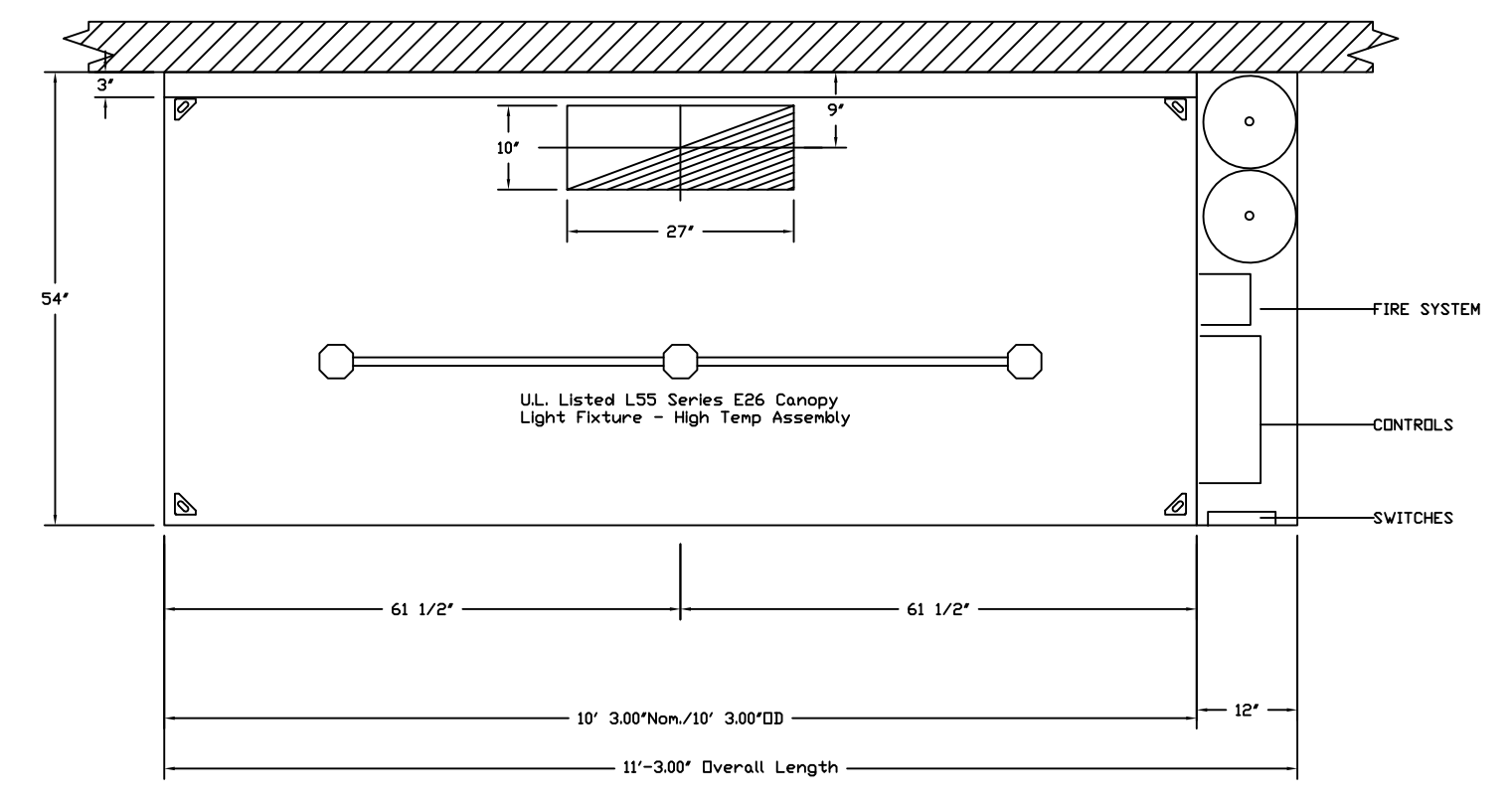
UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

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.

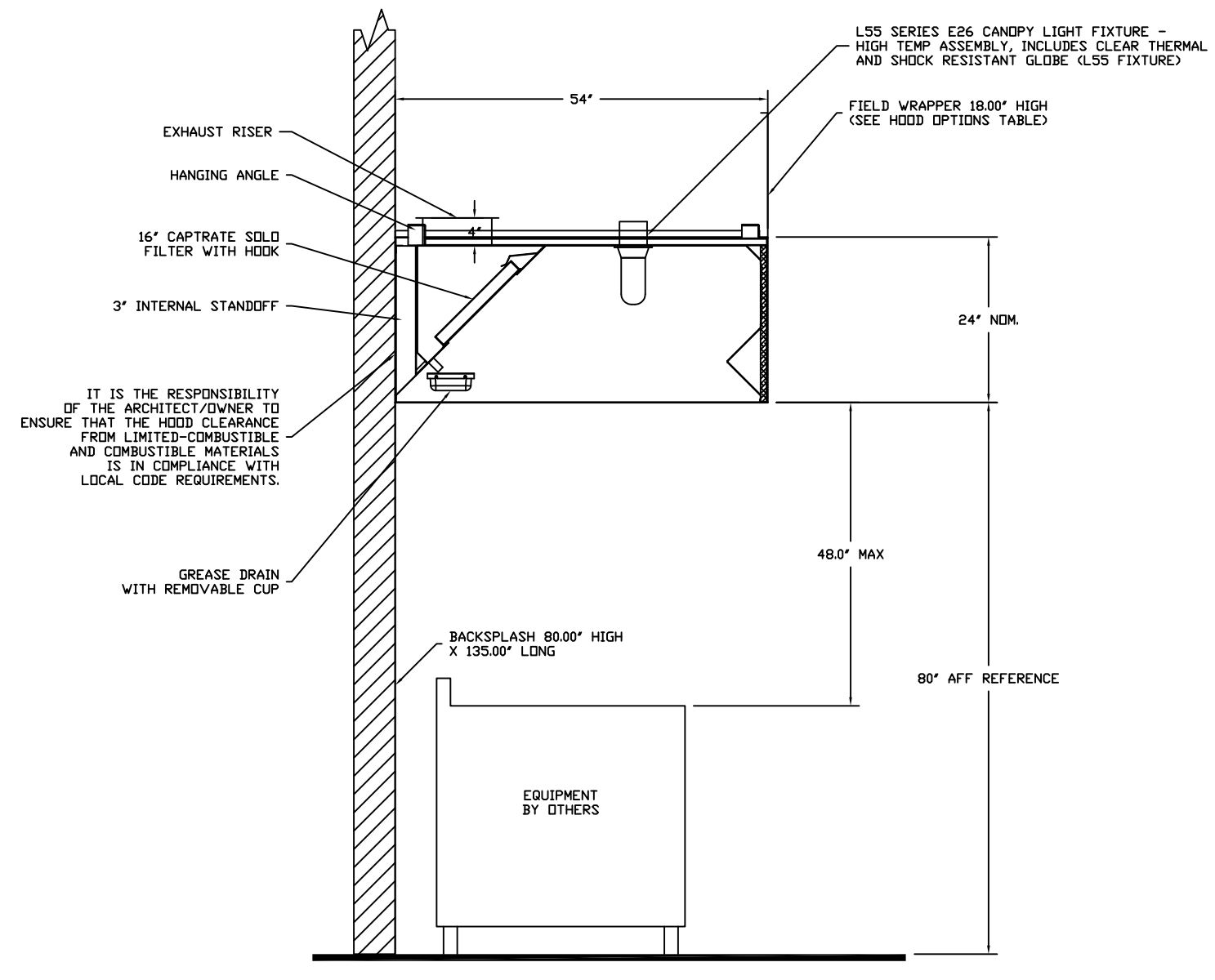
THE CAPTRATE GREASE-STOP SOLID WAS TESTED TO ASTM STANDARD ASTM F2819-05.



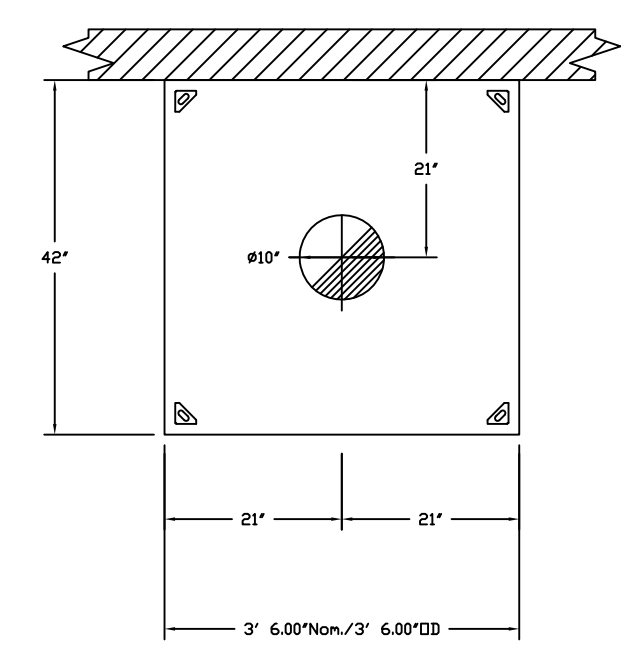
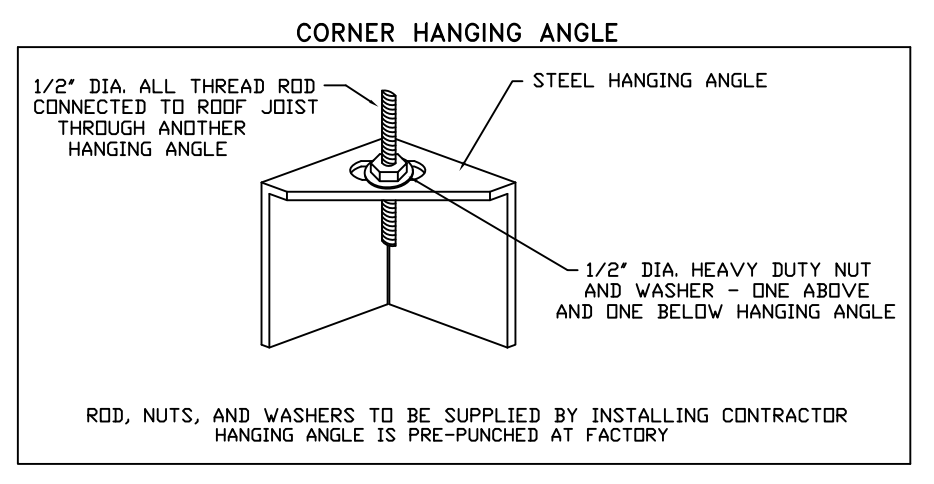
CAPTIVE FILTERS ARE BUILT IN COMPLIANCE WITH:  
NFPA #96  
NSF STANDARD #2  
UL STANDARD #1046  
INT. MECH. CODE (IMC)



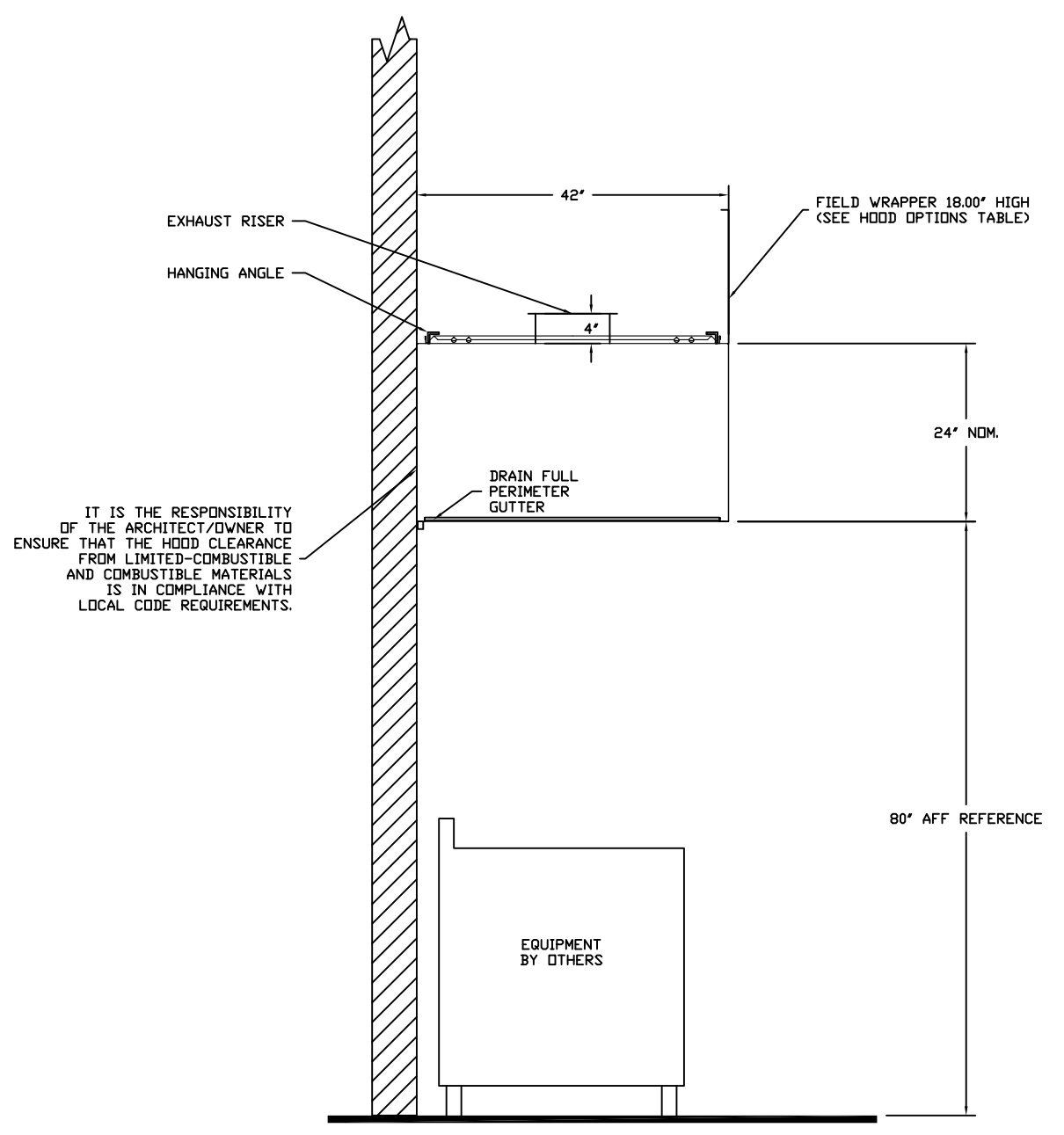
PLAN VIEW - Hood #1 (13)  
10' 3.00" LONG 5424ND-2



SECTION VIEW - MODEL 5424ND-2  
HOOD - #1 (13)



PLAN VIEW - Hood #2 (4)  
3' 6.00" LONG 4224VHB-G



SECTION VIEW - MODEL 4224VHB-G  
HOOD - #2 (4)

**REVISIONS**  
 DESCRIPTION DATE  
 2 Update after new Backgrounds from RAD 8-04-15  
 3 Swapped Dish Area & Beverage Area per Chef 8-21-15  
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**CAPTIVE-AIRE**  
 MIAMI OFFICE  
 8601 Lyons Rd Suite F-4, Coconut Creek, FL 33072 PHONE: (954) 571-7827 FAX: (919) 527-5974 EMAIL: info@captivaire.com  
 www.captiveaire.com

THE SHORE CLUB POOL KITCHEN  
 PROVIDENCIALES, TCI

DATE: 9/2/2015  
 DWG.#: 2408518  
 DRAWN BY:  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING  
 SHEET NO. 1

**The Shore Club**  
**Resort Pool Kitchen**  
**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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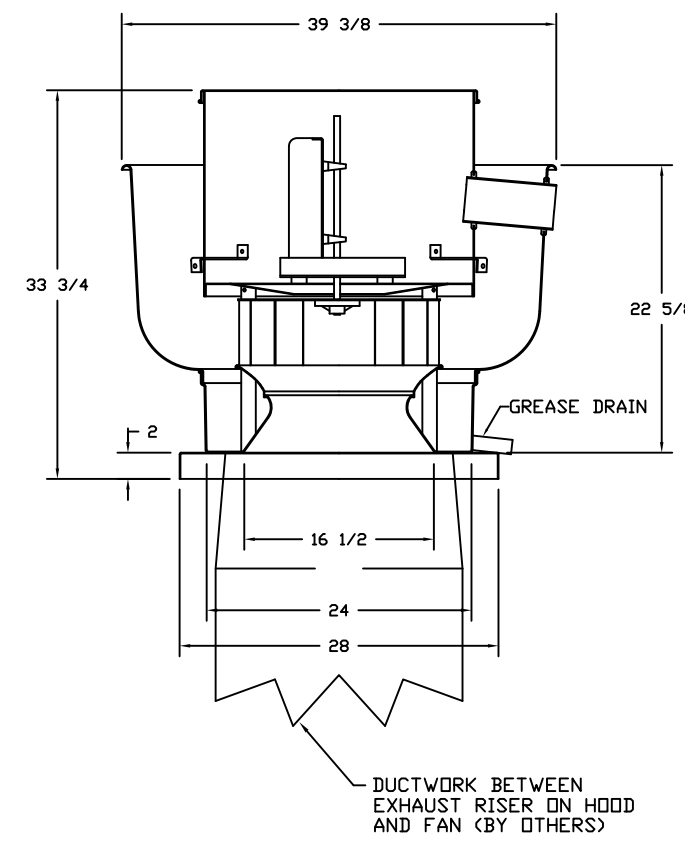
Date  
**Oct 08, 2015**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**NTS**

Sheet  
**RPK-6**

**EXHAUST FAN INFORMATION - Job#2408518**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SDNES
1		NCA16FA	2819	1.500	1224	2.000	1.3830	3	208	6.8	193	16.4
2		DUS04FA	525	0.600	1212	0.250	0.0900	1	115	3.8	60	7.7

FAN #1 NCA16FA - EXHAUST FAN

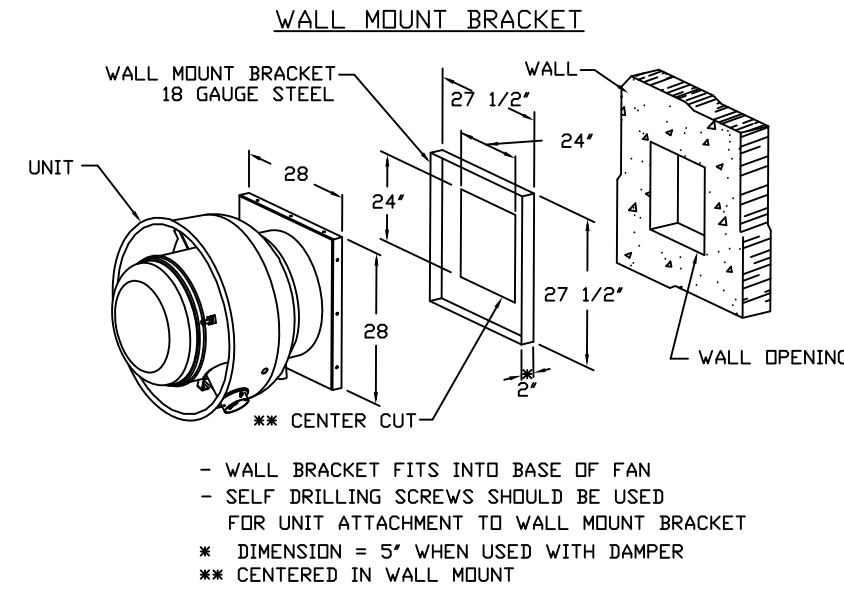


**FEATURES:**  
 - ROOF MOUNTED FANS  
 - RESTAURANT MODEL  
 - UL705 AND UL756  
 - AMCA SOUND AND AIR CERTIFIED  
 - WIRING FROM MOTOR TO DISCONNECT SWITCH  
 - WEATHERPROOF DISCONNECT  
 - HIGH HEAT OPERATION 300°F (149°C)  
 - GREASE CLASSIFICATION TESTING

**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.

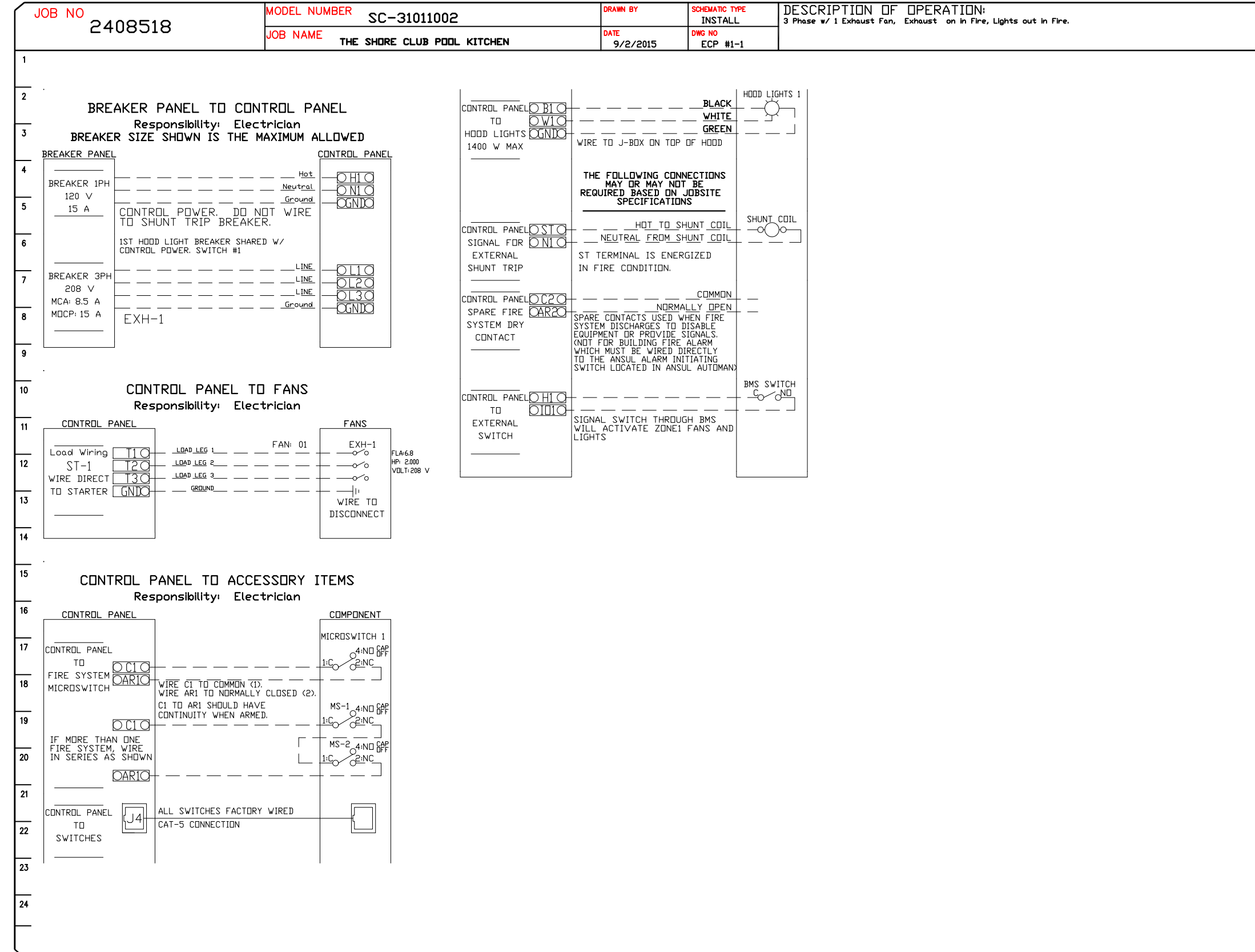
**ABNORMAL FLARE-UP TEST**  
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

**OPTIONS**  
 GREASE BOX  
 WALLMOUNT 27.5 SQ. X 2'

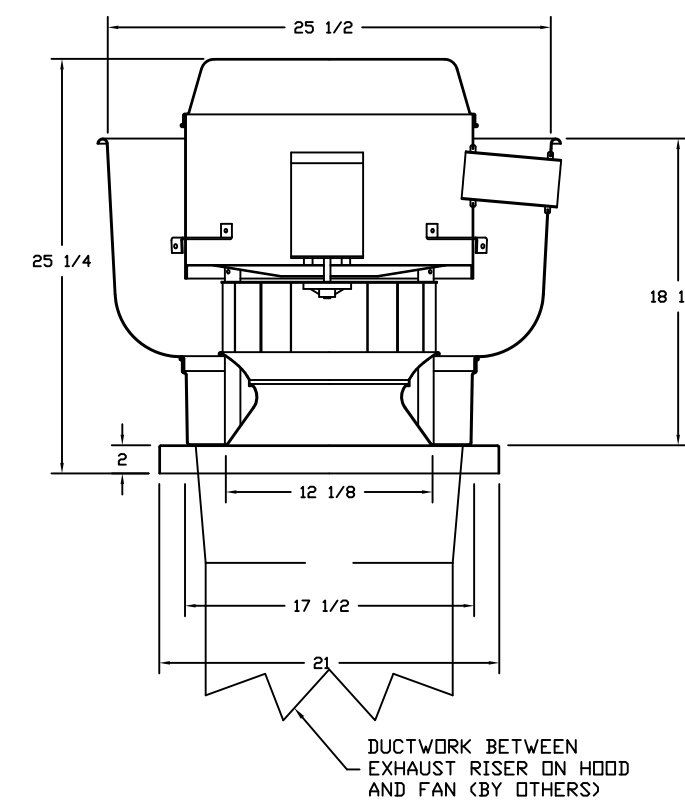


**ELECTRICAL PACKAGES - Job#2408518**

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		TYPE	#	H.P.	VOLT	FLA
1		SC-3101002	Utility Cabinet Right	Hood # 1	1 Light	Smart Controls Basic	Exhaust	3	2,000	208	6.8



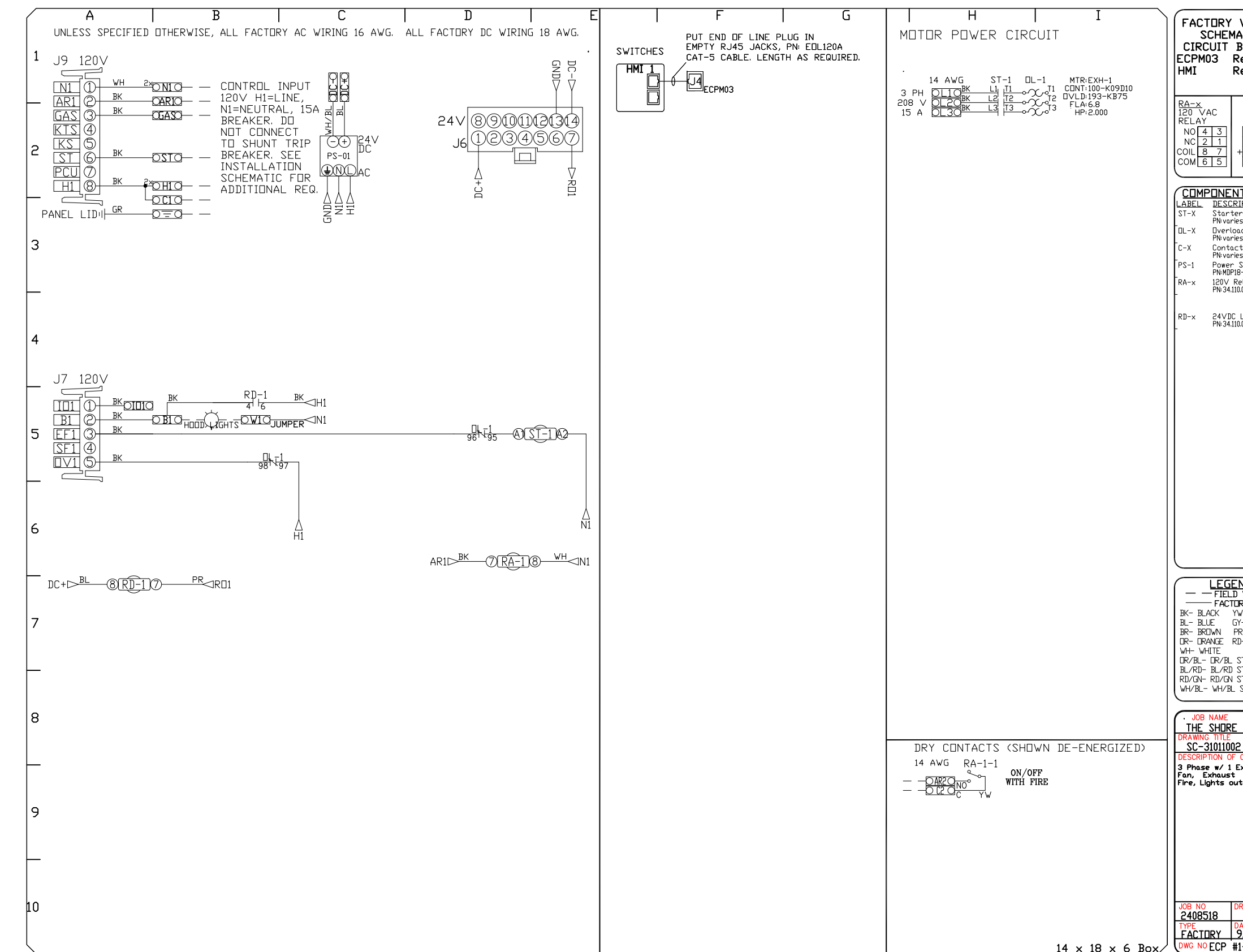
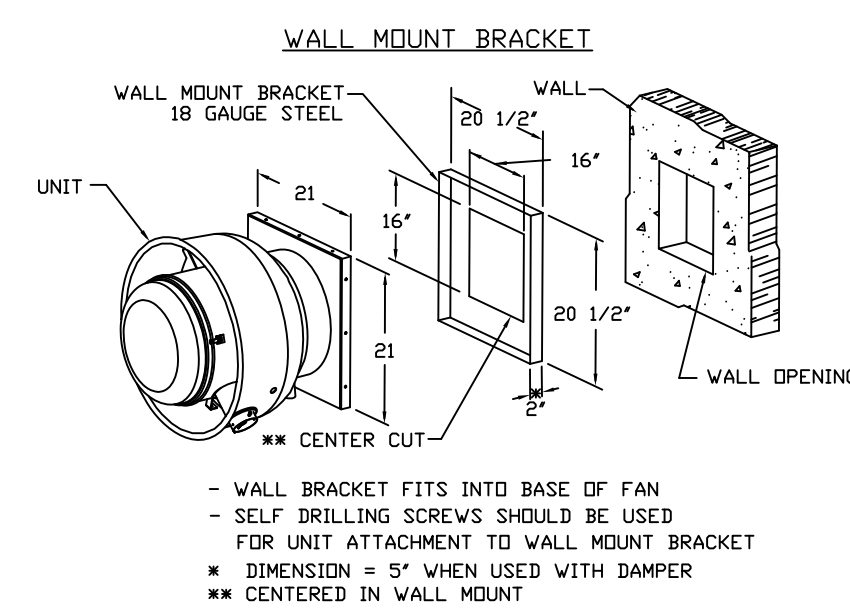
FAN #2 DUS04FA - EXHAUST FAN



**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.

**OPTIONS**  
 WALLMOUNT 25.5" SQ. X 2'  
 WALL MOUNT CONSTRUCTION FOR FAN



**REVISIONS**

NO.	DESCRIPTION	DATE

**CAPTIVE AIR**

MIAMI OFFICE  
 WWW.CAPTIVEAIR.COM  
 6801 Lyman Rd Suite #4, Coconut Creek, FL 33073 PHONE: (954) 571-7187 FAX: (954) 571-7827 EMAIL: miami@captivemiami.com

THE SHORE CLUB POOL KITCHEN  
 PROVIDENCIALES, TC1

DATE: 9/2/2015  
 DWG.#: 2408518  
 DRAWN BY:  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING

SHEET NO.  
 2

**The Shore Club  
 Resort Pool Kitchen  
 Providenciales, T&C**

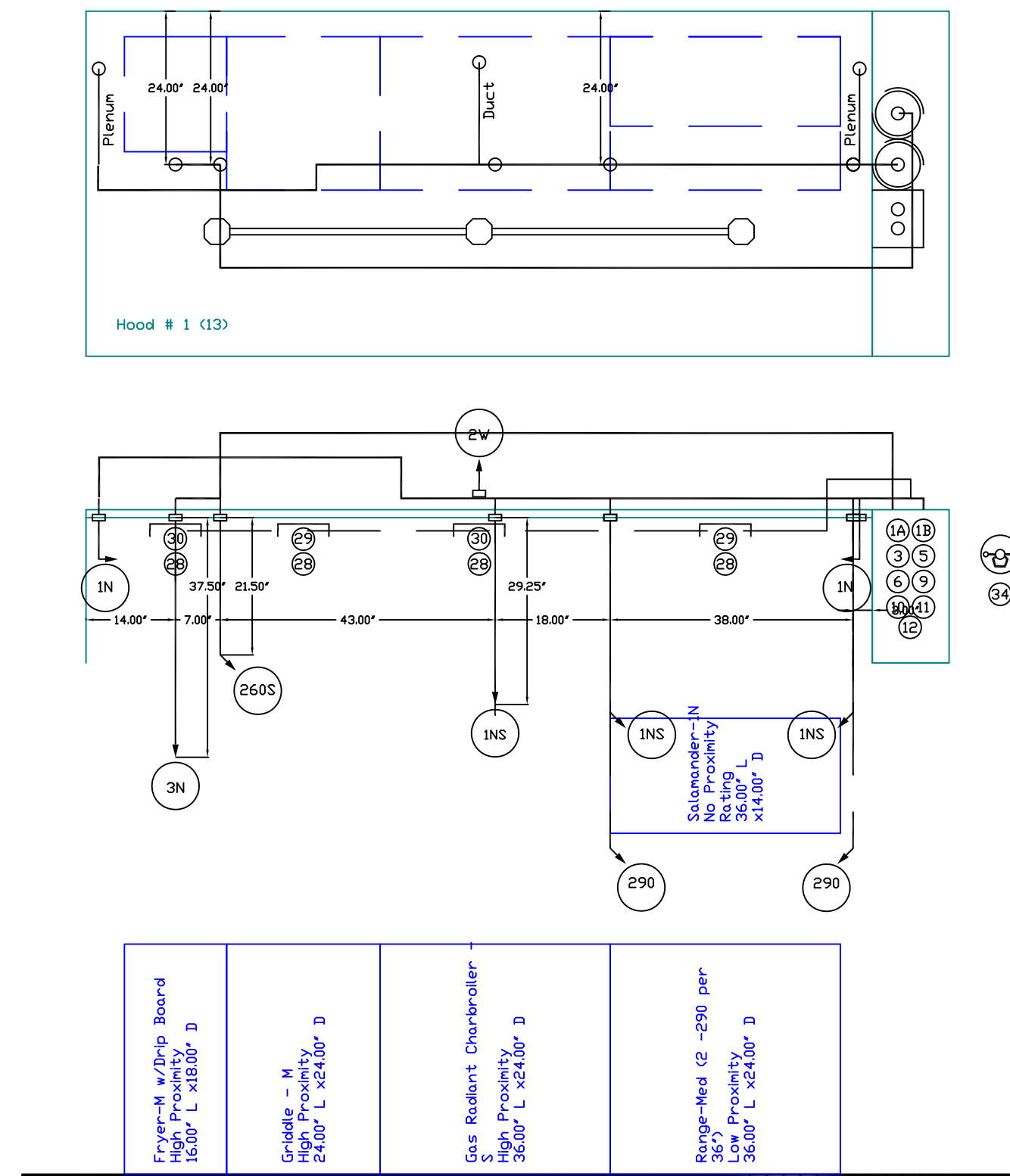
**Uni-Source Supply**  
 International Inc.  
 2055 W 73rd Street, Miami, FL 33016  
 Ph: (305)826-8696 Fax: (305)826-9131

No.	Revision/Issue	Date
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Date  
**Oct 08, 2015**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**NTS**

Sheet  
**RPK-7**





NOTES

- FIELD PIPE DROPS AS SHOWN
- SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE. IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.
- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
- THIS FIRE SYSTEM COMPLIES WITH UL 300 REQUIREMENTS

Job #: 2408518  
 Job Name: THE SHORE CLUB POOL KITCHEN  
 Drawn By:  
 System Size: ANSUL-3.0/15 Total FP required: 16  
 Hood # 1 10' 3.00" Long x 54" Wide x 24" High  
 Riser # 1 Size: 10" x 27"  
 Hood # 1 Metal Blow-Off Caps Included.

THE SHORE CLUB POOL KITCHEN  
PROVIDENCIALES, TCI

**CAPTIVE AIR**  
MIAMI OFFICE  
6601 Lynde Rd Suite F-4, Coconut Creek, FL 33073 PHONE: (954) 571-7527 FAX: (954) 227-6594 EMAIL: rrp@captivair.com

DATE: 9/2/2015  
 DWG.#: 2408518  
 DRAWN BY:  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING

SHEET NO.  
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**The Shore Club**  
**Resort Pool Kitchen**  
Providenciales, T&C

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**Oct 08, 2015**  
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**Dayne Gauntlett**  
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Sheet  
**RPK-8**



The Shore Club  
Resort Pool Kitchen  
Providenciales, T&C

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**Oct 08, 2015**  
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**Dayne Gauntlett**  
Scale  
**NTS**

Sheet  
**RPK-9**

**Quantity: 1**

<b>ADVANCE TABCO</b> 200 HEARTLAND BLVD EDGEWOOD, NY 11717-8980 TEL: 800-846-9189 FAX: 831-242-4889	JOB NAME: RESORT POOL KITCHEN	PO# 40519P	Order / Drawing# 305749-00	DATE: 10/7/2015	NO. 1	REVISIONS: 2	BY:	Print Approval
	MODEL #: DTS-D70-48R	Item #: 5	Tolerance: + .000 - .000	MATERIAL: 16 Ga. 304 S/S	3	4		Accessory Locations MUST Be Verified Prior To Unit Being Fabricated
	CUSTOMER: UNI-SOURCE SUPPLY	DRAWN BY: D.Christensen	Scale: 3/8=12	Scale: 3/8=12	5	6		Locations Verified By
					7	8		Date
FACTORY USE ONLY:	WELDING:		FINAL INSPECTION:					Date
1) DATE: _____	INSPECTED BY: _____	2) DATE: _____	INSPECTED BY: _____	3) DATE: _____	INSPECTED BY: _____	4) DATE: _____	INSPECTED BY: _____	

**Quantity: 1**

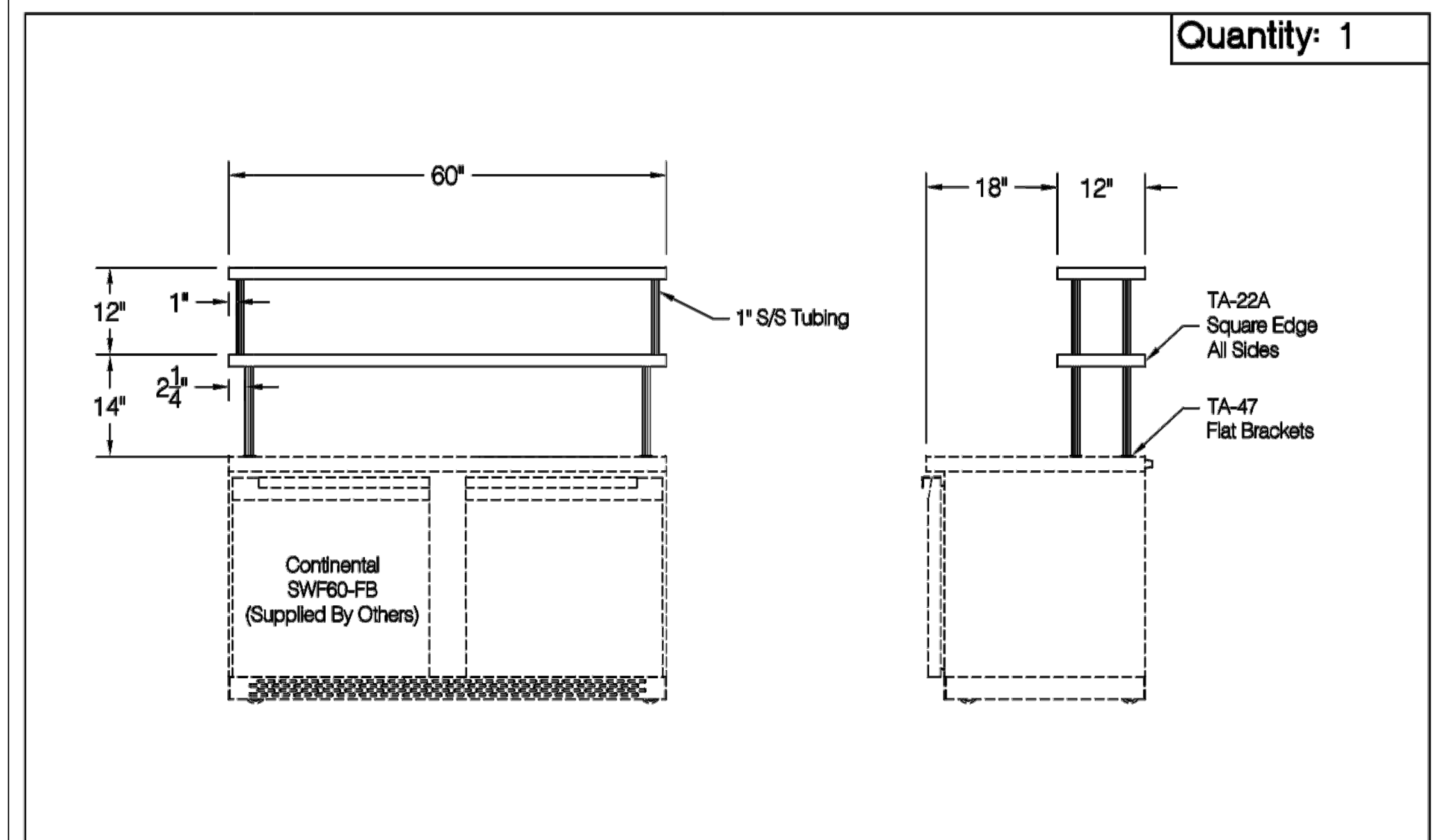
<b>ADVANCE TABCO</b> 200 HEARTLAND BLVD EDGEWOOD, NY 11717-8980 TEL: 800-846-9189 FAX: 831-242-4889	JOB NAME: RESORT POOL KITCHEN	PO# 40519P	Order / Drawing# 305749-00	DATE: 10/7/2015	NO. 1	REVISIONS: 2	BY:	Print Approval
	MODEL #: TKMS-305	Item #: 11	Tolerance: + .000 - .000	MATERIAL: 16 Ga. 304 S/S	3	4		Accessory Locations MUST Be Verified Prior To Unit Being Fabricated
	CUSTOMER: UNI-SOURCE SUPPLY	DRAWN BY: D.Christensen	Scale: 1/2=12	Scale: 1/2=12	5	6		Locations Verified By
					7	8		Date
FACTORY USE ONLY:	WELDING:		FINAL INSPECTION:					Date
1) DATE: _____	INSPECTED BY: _____	2) DATE: _____	INSPECTED BY: _____	3) DATE: _____	INSPECTED BY: _____	4) DATE: _____	INSPECTED BY: _____	

**Quantity: 1**

<b>ADVANCE TABCO</b> 200 HEARTLAND BLVD EDGEWOOD, NY 11717-8980 TEL: 800-846-9189 FAX: 831-242-4889	JOB NAME: RESORT POOL KITCHEN	PO# 40519P	Order / Drawing# 305749-00	DATE: 10/7/2015	NO. 1	REVISIONS: 2	BY:	Print Approval
	MODEL #: KMS-303	Item #: 23	Tolerance: + .000 - .000	MATERIAL: 16 Ga. 304 S/S	3	4		Accessory Locations MUST Be Verified Prior To Unit Being Fabricated
	CUSTOMER: UNI-SOURCE SUPPLY	DRAWN BY: D.Christensen	Scale: 1/2=12	Scale: 1/2=12	5	6		Locations Verified By
					7	8		Date
FACTORY USE ONLY:	WELDING:		FINAL INSPECTION:					Date
1) DATE: _____	INSPECTED BY: _____	2) DATE: _____	INSPECTED BY: _____	3) DATE: _____	INSPECTED BY: _____	4) DATE: _____	INSPECTED BY: _____	

**Quantity: 1**

<b>ADVANCE TABCO</b> 200 HEARTLAND BLVD EDGEWOOD, NY 11717-8980 TEL: 800-846-9189 FAX: 831-242-4889	JOB NAME: RESORT POOL KITCHEN	PO# 40519P	Order / Drawing# 305749-00	DATE: 10/7/2015	NO. 1	REVISIONS: 2	BY:	Print Approval
	MODEL #: ODS-12-48	Item #: 29	Tolerance: + .000 - .000	MATERIAL: 18 Ga. 430 S/S	3	4		Accessory Locations MUST Be Verified Prior To Unit Being Fabricated
	CUSTOMER: UNI-SOURCE SUPPLY	DRAWN BY: D.Christensen	Scale: 5/8=12	Scale: 5/8=12	5	6		Locations Verified By
					7	8		Date
FACTORY USE ONLY:	WELDING:		FINAL INSPECTION:					Date
1) DATE: _____	INSPECTED BY: _____	2) DATE: _____	INSPECTED BY: _____	3) DATE: _____	INSPECTED BY: _____	4) DATE: _____	INSPECTED BY: _____	



 EDGEWOOD, NY 11717-8880 TEL: 800-948-6188 FAX: 516-545-4889	JOB NAME: RESORT POOL KITCHEN	PO# 40519P	Order / Drawing# 305749-00	DATE: 10/7/2015	NO.	REVISIONS	BY	Print Approval
	MODEL #: ODS-12-60	Item #: 30	Tolerance: + .000 - .000	MATERIAL: 18 Ga. 430 S/S	1			Accessory Locations MUST Be Verified Prior To Unit Being Fabricated
	CUSTOMER: UNI-SOURCE SUPPLY	DRAWN BY: D.Christensen	Scale: 5/8"=12"	NSI	2			Locations Verified By _____ Date _____
	FACTORY USE ONLY:	WELDING:	FINAL INSPECTION:		3			Print Approved By _____ Date _____
	1) DATE: _____ INSPECTED BY: _____	2) DATE: _____ INSPECTED BY: _____	1) DATE: _____ INSPECTED BY: _____	2) DATE: _____ INSPECTED BY: _____	4			
					5			
					6			
					7			
					8			

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**Dayne Gauntlett**  
 Scale  
**NTS**

Sheet  
**RPK-10**