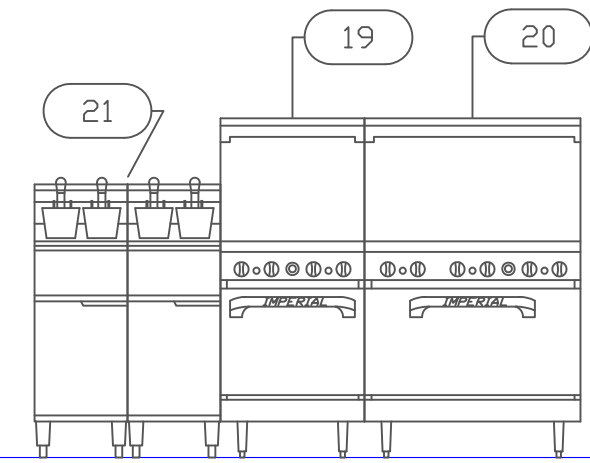
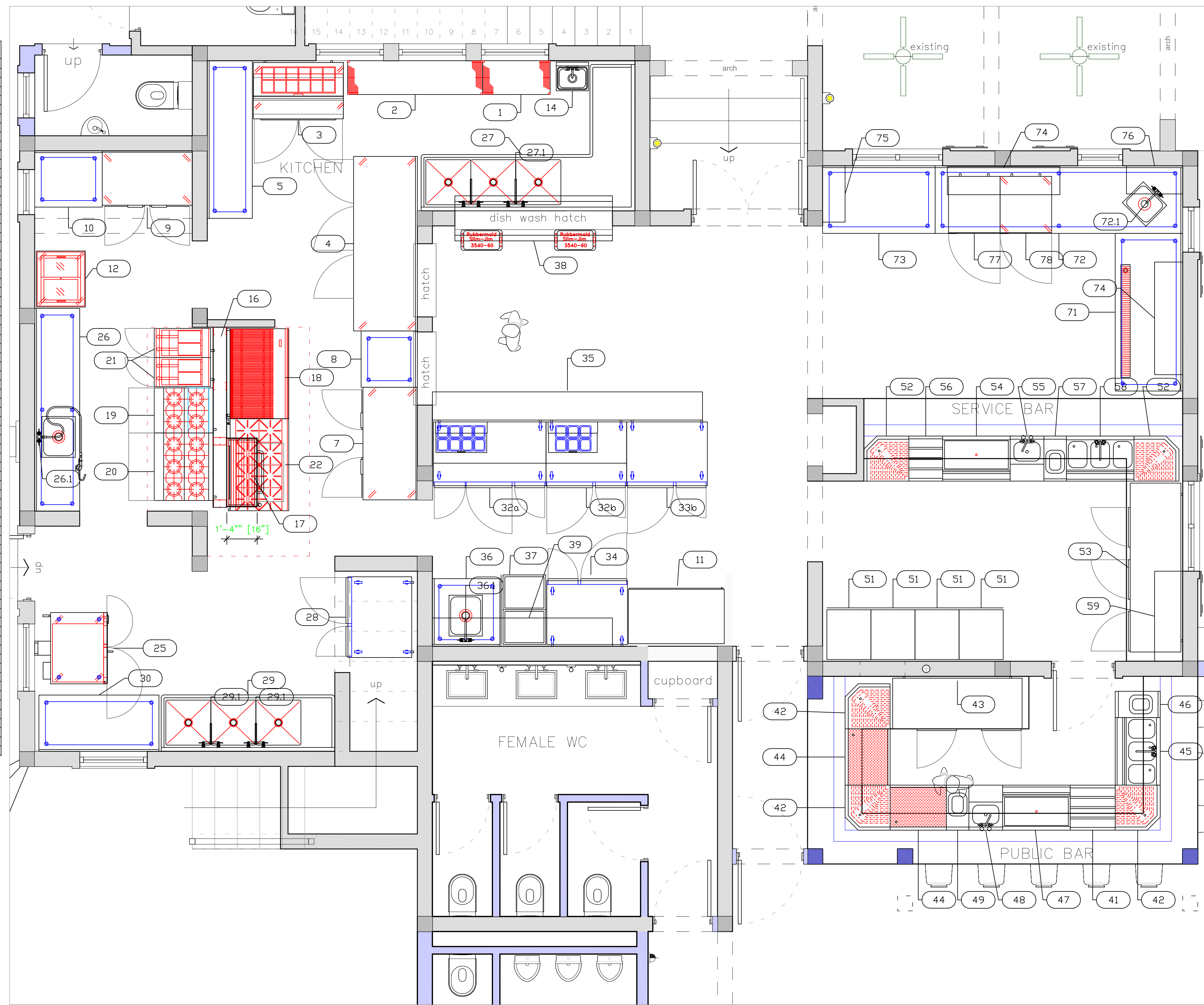
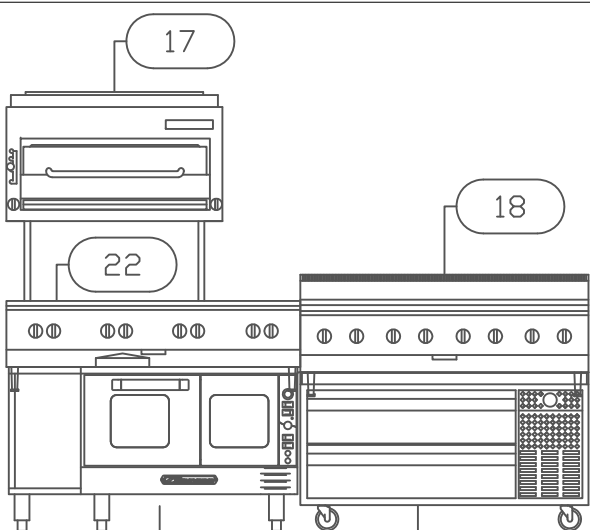


EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	WIRE SHELVING UNIT	NEXEL	18366N	1	EXISTING
2	WIRE SHELVING UNIT	NEXEL	18729N	1	EXISTING
3	SANDWICH / SALAD PREP REFRIGERATOR	CONTINENTAL REFRIG	SW48-12	1	EXISTING
4	REFRIGERATED WORK TOP	BEVERAGE AIR	WTR93A	1	EXISTING
5	WORK TABLE	ADVANCE TABCO	KMS-247	1	EXISTING
7	REFRIGERATED WORK TOP	BEVERAGE AIR	WTR60A	1	EXISTING
8	WORK TABLE	ADVANCE TABCO	KMS-300	1	EXISTING
9	REFRIGERATED WORK TOP	BEVERAGE AIR	WTR48A	1	EXISTING
10	WORK TABLE	ADVANCE TABCO	KMS-303	1	EXISTING
11	REFRIGERATED MERCHANDISER	TRUE	GDM-45-LD	1	EXISTING
12	CHEST FREEZER	TRUE	TFM-29FL	1	EXISTING
14	HAND SINK	ADVANCE TABCO	ZPS-40	1	EXISTING
16	ISLAND BAR	EMJAC	ISLAND BAR	1	EXISTING
17	SALAMANDER	SOUTHBEND	P36-NFR	1	EXISTING
18	CHARBROILER	SOUTHBEND	HDC-48	1	EXISTING
19	RANGE, 24", 4 OPEN BURNERS	IMPERIAL	IR-4	1	EXISTING
20	RANGE, 36", 6 OPEN BURNERS	IMPERIAL	IR-6	1	EXISTING
21	FRYER	IMPERIAL	IFS-40	2	EXISTING
22	COUNTERTOP HOTPLATE	SOUTHBEND	HDC-48	1	EXISTING
24	CONVECTION OVEN	SOUTHBEND	TVGS/12SC	1	EXISTING
24B	EQUIPMENT STAND, REFRIGERATED BASE	CONTINENTAL REFRIG	DL48G	1	BY OTHER
25	CONVECTION OVEN	SOUTHBEND	BGS/22SC	1	BY OTHER
26	WORK TABLE	ADVANCE TABCO	KMS-249	1	BY OTHER
26.1	POT / KETTLE FILLER FAUCET	KROWNE	20-204L	1	BY OTHER
27	THREE (3) COMPARTMENT SINK	ADVANCE TABCO	FC-3-2424	1	EXISTING
27.1	WALL / SPLASH MOUNT FAUCET	KROWNE	14-812L	2	EXISTING
28	REFRIGERATED WORK TOP	CONTINENTAL REFRIG	CRA43	1	EXISTING
29	THREE (3) COMPARTMENT SINK	ADVANCE TABCO	FC-3-2424-18L	1	EXISTING
29.1	WALL / SPLASH MOUNT FAUCET	KROWNE	14-810L	2	EXISTING
30	WORK TABLE	ADVANCE TABCO	KMS-306	1	BY OTHER
32A	SANDWICH / SALAD PREP REFRIGERATOR	CONTINENTAL REFRIG	CRA60-12	1	BY OTHER
32B	SANDWICH / SALAD PREP REFRIGERATOR	CONTINENTAL REFRIG	CRA43-6	1	BY OTHER
33B	REFRIGERATED WORK TOP	CONTINENTAL REFRIG	CRA43	1	BY OTHER
34	REFRIGERATED WORK TOP	CONTINENTAL REFRIG	CRA43-BS	1	BY OTHER
35	DISH CABINET	ADVANCE TABCO	DC-1512	1	BY OTHER
36	WORK TABLE	ADVANCE TABCO	KMS-363	1	BY OTHER
36.1	DECK MOUNT FAUCET	KROWNE	15-310L	1	BY OTHER
37	CHEST FREEZER	KELVINATOR	KCCF0700W	1	BY OTHER
38	PASS-THRU SHELF	ADVANCE TABCO	PA-24-84-2	1	BY OTHER
39	SHELVING, WALL-MOUNTED	ADVANCE TABCO	WS-15-96	2	BY OTHER
41	BOTTLE DISPLAY	KROWNE	KR18-24RD	2	FUTURE
42	CORNER ANGLE FILLER	KROWNE	KR18-DRC90	3	FUTURE
43	BACKBAR COOLER, FRONT BREATHING	CONTINENTAL REFRIG	BBC69-SS-GD	1	FUTURE
44	STORAGE CABINET	KROWNE	KR18-S30	2	FUTURE
45	UNDERBAR SINK UNITS	KROWNE	KR18-33C	1	FUTURE
46	UNDERBAR WASTE UNIT	KROWNE	KR18-T14L	1	FUTURE
47	ICE BIN	KROWNE	KR18-36	1	FUTURE
48	BLENDER STATION	KROWNE	KR18-18BD	1	FUTURE
49	BLENDER	WARING	MX1500TXP	1	FUTURE
49	UNDERBAR WASTE UNIT	KROWNE	KR18-T12	1	FUTURE
51	REACH-IN WINE REFRIGERATOR	EURODIB	USF168S	4	FUTURE
52	CORNER ANGLE FILLER	KROWNE	KR18-DRC90	2	FUTURE
53	BACKBAR COOLER, FRONT BREATHING	CONTINENTAL REFRIG	BBC30-SS-GD	1	FUTURE
54	ICE BIN	KROWNE	KR18-36	1	FUTURE
55	BLENDER STATION	KROWNE	KR18-18BD	1	FUTURE
56	BLENDER	WARING	MX1500TXP	1	FUTURE
56	BOTTLE DISPLAY	KROWNE	KR18-18RD	1	FUTURE
57	UNDERBAR WASTE UNIT	KROWNE	KR18-T12	1	FUTURE
58	UNDERBAR SINK UNITS	KROWNE	KR18-33C	1	FUTURE
59	SHELVING, WALL-MOUNTED	ADVANCE TABCO	WS-15-48	2	FUTURE
71	WORK TABLE	ADVANCE TABCO	KMS-367	1	FUTURE
72	WORK TABLE	ADVANCE TABCO	TKMS-3611	1	FUTURE
72.1	SINK	ADVANCE TABCO	TA-11J	1	FUTURE
73	DECK MOUNT FAUCET	KROWNE	15-308L	1	FUTURE
74	WORK TABLE	ADVANCE TABCO	KMS-365	1	FUTURE
74	SHELVING, WALL-MOUNTED	ADVANCE TABCO	WS-15-60	4	FUTURE
75	SHELVING, WALL-MOUNTED	ADVANCE TABCO	WS-12-36	2	FUTURE
76	SHELVING, WALL-MOUNTED	ADVANCE TABCO	WS-15-36	2	FUTURE
77	REFRIGERATED WORK TOP	CONTINENTAL REFRIG	SW42	1	FUTURE
78	WORKTOP FREEZER	CONTINENTAL REFRIG	SWF27	1	FUTURE
99	GAS CONNECTOR HOSE KIT	KROWNE	M7548K	8	FUTURE
99.1	GAS CONNECTOR HOSE KIT	KROWNE	M10048K	2	FUTURE
101	FREIGHT	UNI	FREIGHT	1	FUTURE



Hot Line - Back



Hot Line - Front

# 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.

**Coco Bistro**  
**Main 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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5	Update after meeting with Denniver & Stuart	2-09-16
6	Update after call with Andy	3-22-16
7	Adeed MEP Info	7-20-16
No.	Revision/Issue	Date

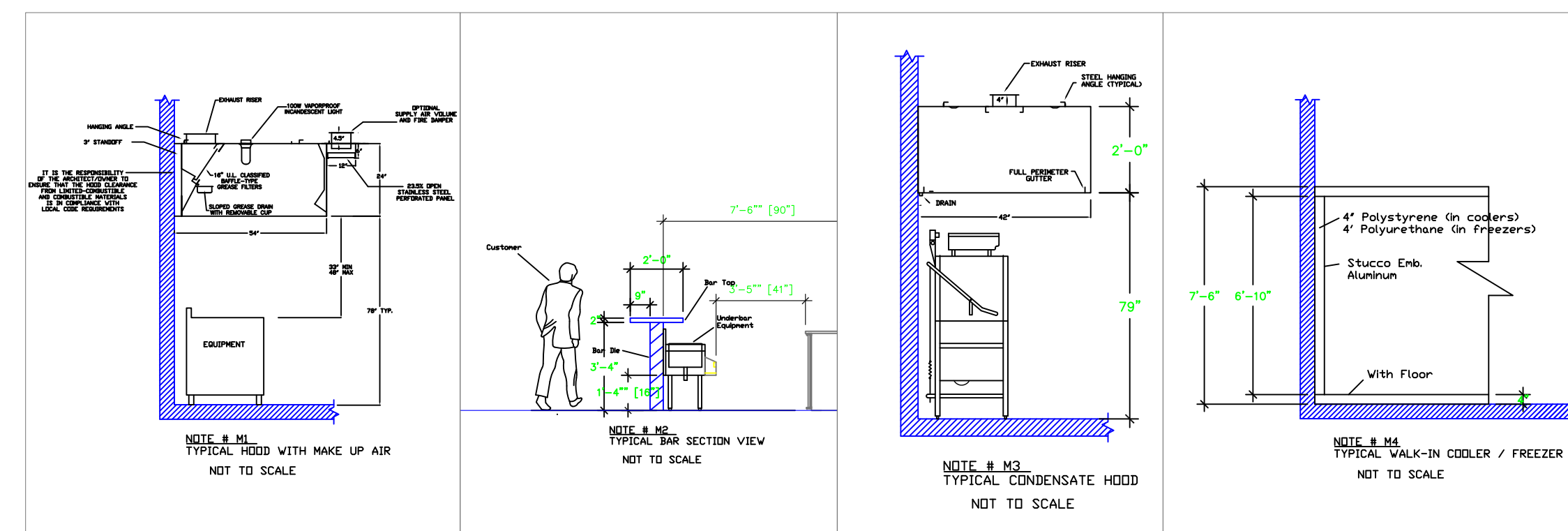
Date  
**Jul 20, 2016**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**3/8" = 1'0"**

Sheet  
**MK-1**

See Hood Contractor for Hood and Exhaust Details

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LEGEND — MECHANICAL

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

NOTE # M5  
SHOP DRAWING WILL BE PROVIDED BY MANUFACTURER FOR HOOD, EXHAUST FANS, & SUPPLY FANS, ONCE ORDER IS PLACE WITH.

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, ONCE 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**










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.

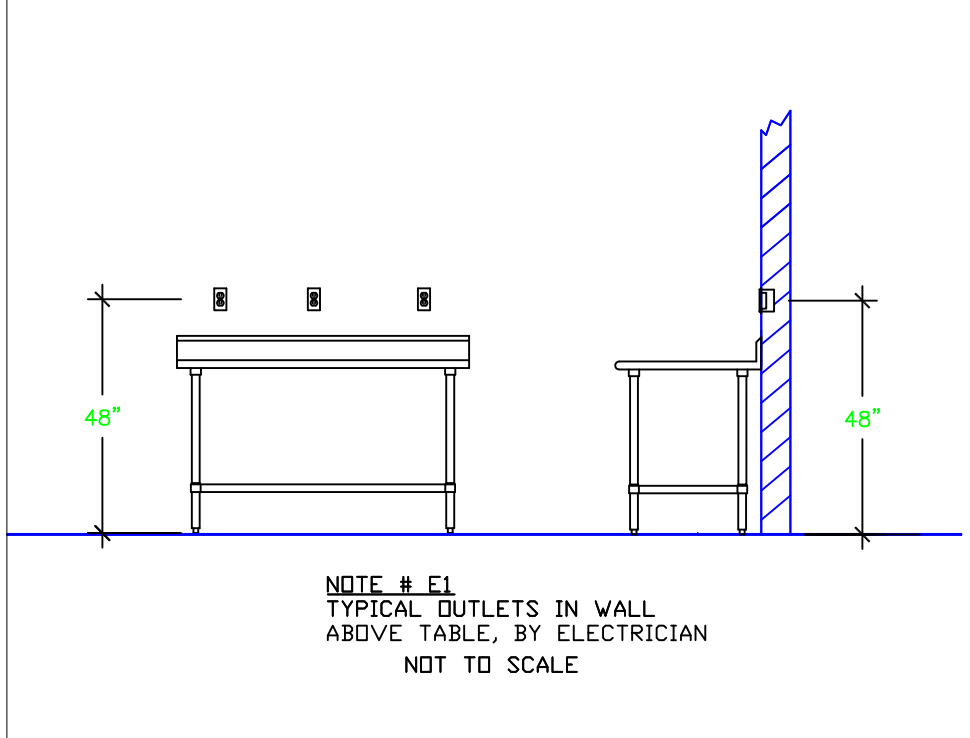
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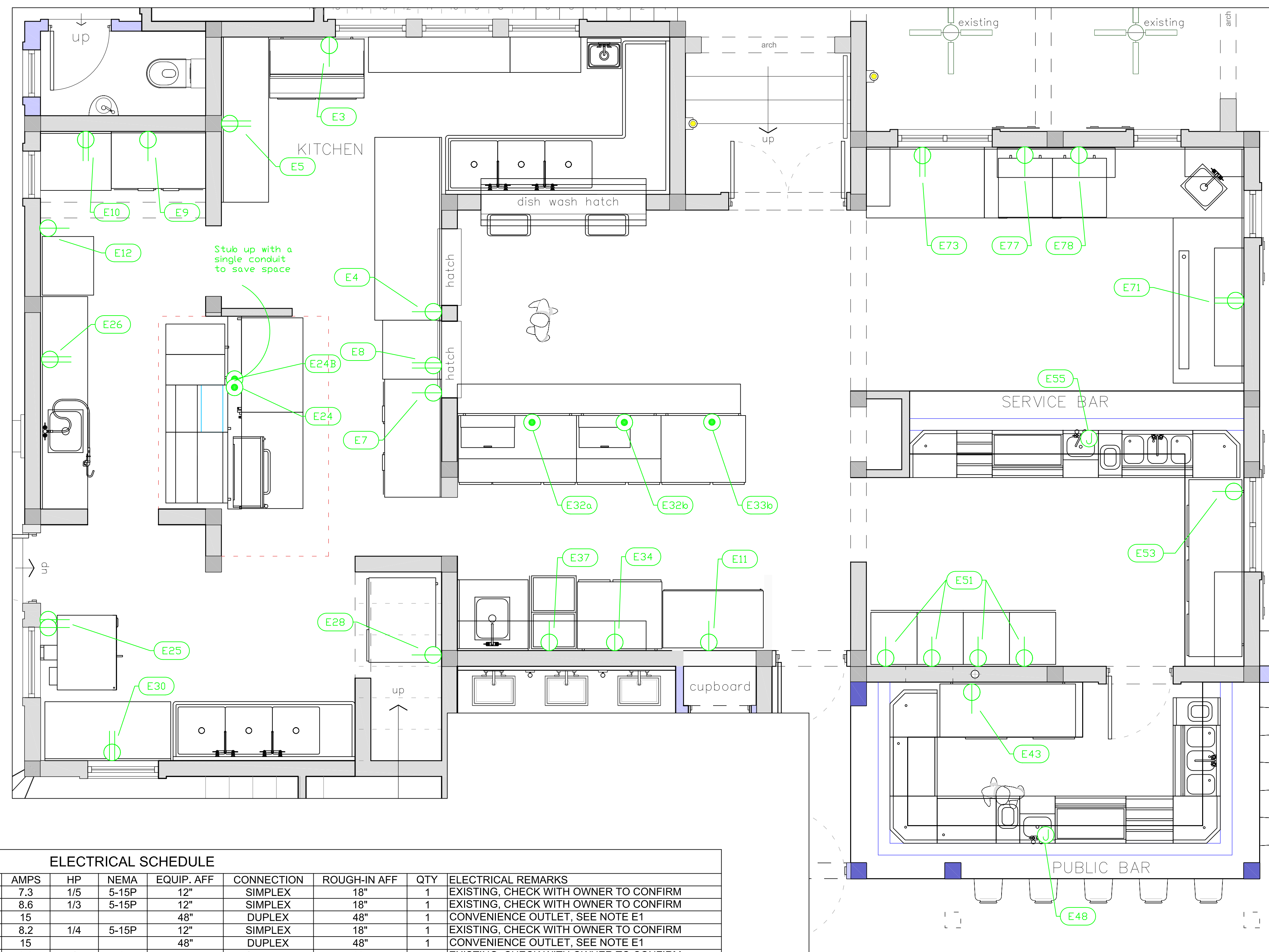
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**MK-2**

**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 FAN HEATER AND DODR HEATER FOR WALK-IN FREEZER.



**ELECTRICAL SCHEDULE**

ITEM No.	DESCRIPTION	VOLTS	CYCLE	PHASE	AMPS	HP	NEMA	EQUIP. AFF	CONNECTION	ROUGH-IN AFF	QTY	ELECTRICAL REMARKS
3	SANDWICH / SALAD PREP REFRIGERATOR	115	60	1	7.3	1/5	5-15P	12"	SIMPLEX	18"	1	EXISTING, CHECK WITH OWNER TO CONFIRM
4	REFRIGERATED WORK TOP	115	60	1	8.6	1/3	5-15P	12"	SIMPLEX	18"	1	EXISTING, CHECK WITH OWNER TO CONFIRM
5	WORK TABLE	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
7	REFRIGERATED WORK TOP	115	60	1	8.2	1/4	5-15P	12"	SIMPLEX	18"	1	EXISTING, CHECK WITH OWNER TO CONFIRM
8	WORK TABLE	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
9	REFRIGERATED WORK TOP	115	60	1	3.3	1/5	5-15P	12"	SIMPLEX	18"	1	EXISTING, CHECK WITH OWNER TO CONFIRM
10	WORK TABLE	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
12	CHEST FREEZER	115	60	1	2.6	1/5	5-15P	12"	SIMPLEX	18"	1	EXISTING, CHECK WITH OWNER TO CONFIRM
24	CONVECTION OVEN	120	60	1	7.9	1/2	5-15P	18"	FLOOR	FLOOR	1	BY OTHER, CHECK WITH SUPPLIER TO CONFIRM
24B	EQUIPMENT STAND, REFRIGERATED BASE	115	60	1	5.7		5-15P	12"	FLOOR	FLOOR	1	BY OTHER, CHECK WITH SUPPLIER TO CONFIRM
25	CONVECTION OVEN	(2) 120	60	1	(2) 7.9	(2) 1/2	5-15P	15" & 44"	SIMPLEX	18" & 48"	1	STACKED OVENS, 2 CONNECTIONS
26	WORK TABLE	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
28	REFRIGERATED WORK TOP	115	60	1	6.0	1/4		12"	SIMPLEX	18"	1	EXISTING, CHECK WITH OWNER TO CONFIRM
30	WORK TABLE	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
32A	SANDWICH / SALAD PREP REFRIGERATOR	115	60	1	6.7	1/3	5-15P	12"	FLOOR	18"	1	BY OTHER, CHECK WITH SUPPLIER TO CONFIRM
32B	SANDWICH / SALAD PREP REFRIGERATOR	115	60	1	5.3	1/4	5-15P	12"	FLOOR	18"	1	BY OTHER, CHECK WITH SUPPLIER TO CONFIRM
33B	REFRIGERATED WORK TOP	115	60	1	6.0	1/4	5-15P	12"	FLOOR	18"	1	BY OTHER, CHECK WITH SUPPLIER TO CONFIRM
34	REFRIGERATED WORK TOP	115	60	1	6.0	1/4	5-15P	12"	SIMPLEX	18"	1	BY OTHER, CHECK WITH SUPPLIER TO CONFIRM
37	CHEST FREEZER	120	60	1	5.0	1/6	5-15P	12"	SIMPLEX	18"	1	
43	BACKBAR COOLER, FRONT BREATHING	115	60	1	10.3	1/3	5-15P		SIMPLEX	16"	1	FUTURE
48	BLENDER STATION	115	60	1	15			18.5"	J-BOX	16"	1	FUTURE INTERCONNECT WITH OUTLET ON EQUIP
51	REACH-IN WINE REFRIGERATOR	110	60	1	2.0		5-15P	12"	SIMPLEX	18"	4	
53	BACKBAR COOLER, FRONT BREATHING	115	60	1	13.0	1/2	5-15P	12"	SIMPLEX	18"	1	BY OTHER, CHECK WITH SUPPLIER TO CONFIRM
55	BLENDER STATION	115	60	1	15			18.5	J-BOX	16"	1	INTERCONNECT WITH OUTLET ON EQUIP
71	WORK TABLE	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
73	WORK TABLE	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET, SEE NOTE E1
77	REFRIGERATED WORK TOP	115	60	1	6.3	1/5	5-15P	12"	SIMPLEX	18"	1	BY OTHER, CHECK WITH SUPPLIER TO CONFIRM
78	WORKTOP FREEZER	115	60	1	4.8	1/4	5-15P	12"	SIMPLEX	18"	1	BY OTHER, CHECK WITH SUPPLIER TO CONFIRM

**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.

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Date  
**Jul 20, 2016**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**3/8" = 1'0"**

Sheet  
**MK-3**

**LEGEND -- PLUMBING CONNECTIONS**

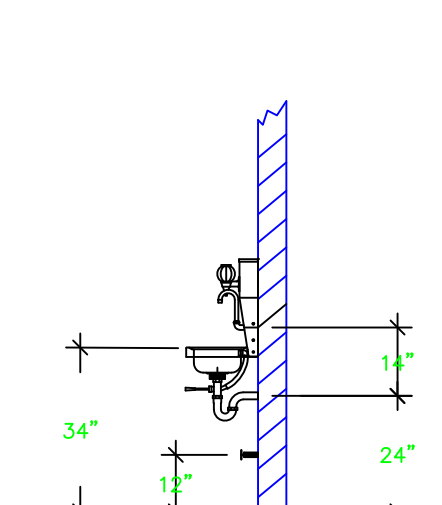
- HW-HOT WATER, OR CW-COLD WATER
- GAS
- WASTE, DIRECT-CONNECTED
- ⊕ FLOOR SINK Advance Tabco FDR-1212
- ⊕ FLOOR DRAIN Josam 30000-A3
- ⊕ FUNNEL FLOOR DRAIN Josam 30000-E3
- FIELD CONNECTIONS
- CONNECTION POINT AT MACHINE

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

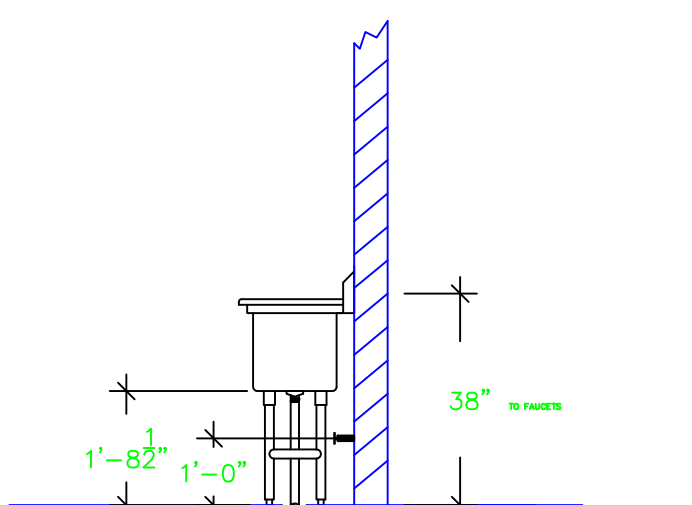
NOTE # P5  
ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR

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

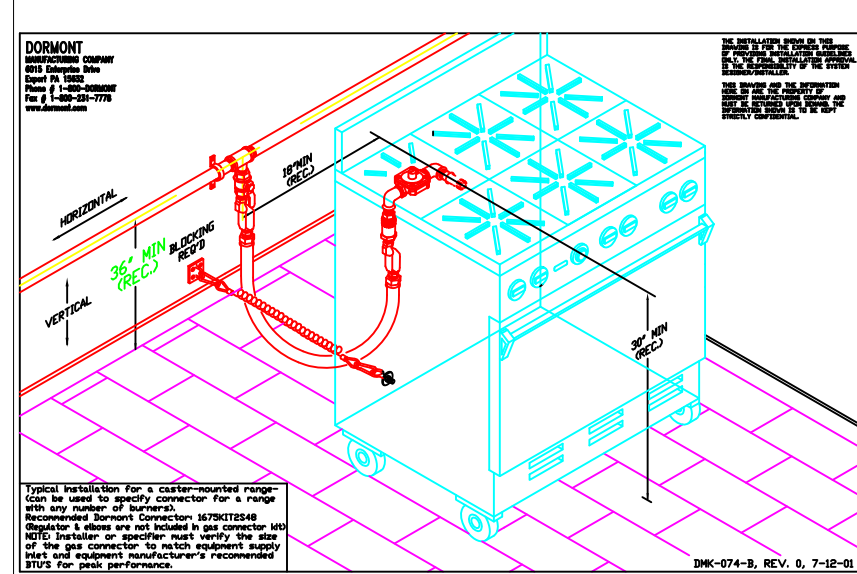
NOTE # P7  
ALL WASTE LINES AND CONDENSATE LINES TO BE EXTEND FROM EQUIPMENT TO FLOOR DRAINS BY PLUMBING CONTRACTOR.



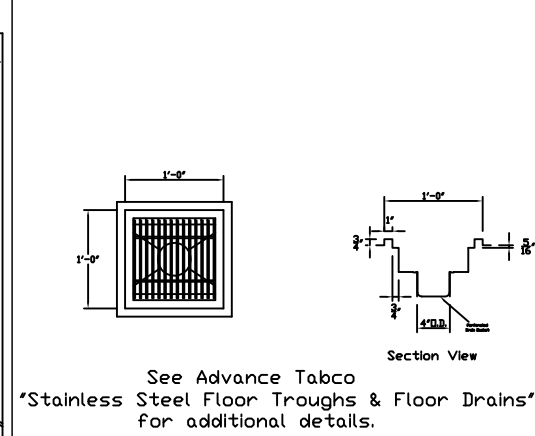
NOTE # P1  
TYPICAL HAND SINK PLUMBING  
NOT TO SCALE



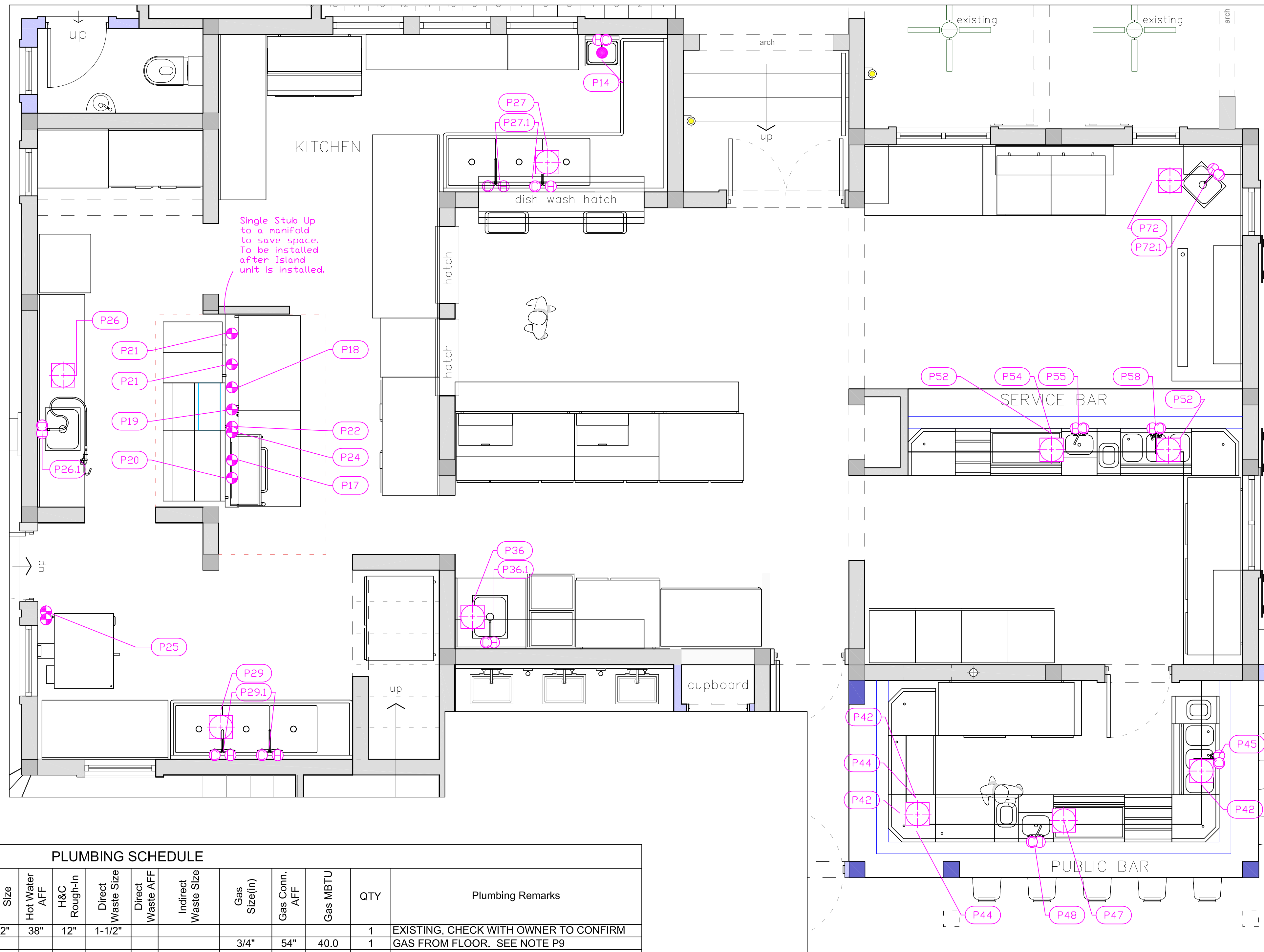
NOTE # P2  
TYPICAL INDIRECT DRAIN PLUMBING  
NOT TO SCALE



NOTE # P3  
TYPICAL GAS LINE PLUMBING  
NOT TO SCALE



NOTE # P8  
TYPICAL FLOOR SINK  
NOT TO SCALE



**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
14	HAND SINK	1/2"	38"	1/2"	38"	12"	1-1/2"						1	EXISTING, CHECK WITH OWNER TO CONFIRM
17	SALAMANDER									3/4"	54"	40.0	1	GAS FROM FLOOR. SEE NOTE P9
18	CHARBROILER									3/4"	30"	160.0	1	GAS FROM FLOOR. SEE NOTE P9
19	RANGE, 24", 4 OPEN BURNERS									3/4"	30"	155.0	1	GAS FROM FLOOR. SEE NOTE P9
20	RANGE, 36", 6 OPEN BURNERS									3/4"	30"	227.0	1	GAS FROM FLOOR. SEE NOTE P9
21	FRYER									3/4"	12"	105.0	2	GAS FROM FLOOR. SEE NOTE P9
22	COUNTERTOP HOTPLATE									3/4"	30"	264.0	1	GAS FROM FLOOR. SEE NOTE P9
24	CONVECTION OVEN									1"	12"	52.0	1	GAS FROM FLOOR. SEE NOTE P9
25	CONVECTION OVEN									(2) 3/4"	12"	108.0	1	
26	WORK TABLE								1-1/2"				1	
26.1	POT / KETTLE FILLER FAUCET	1/2"	36"	1/2"	36"								1	
27	THREE (3) COMPARTMENT SINK							(3) 1-1/2"					1	(2) SETS OF 1/2" FAUCET HOLES, 8" OC
27.1	WALL / SPLASH MOUNT FAUCET	1/2"	36"	1/2"	36"	12"							2	EXISTING
29	THREE (3) COMPARTMENT SINK							(3) 1-1/2"					1	(2) SETS OF 1/2" FAUCET HOLES, 8" OC
29.1	WALL / SPLASH MOUNT FAUCET	1/2"	36"	1/2"	36"	12"							2	
36	WORK TABLE								1-1/2"				1	
36.1	DECK MOUNT FAUCET	1/2"	36"	1/2"	36"	12"							1	
42	CORNER ANGLE FILLER							1"					3	FUTURE
44	STORAGE CABINET							1"					2	FUTURE
45	UNDERBAR SINK UNITS	1/2"	32"	1/2"	32"	12"		(3) 1-1/2"					1	FUTURE
47	ICE BIN							1"					1	FUTURE
48	BLENDER STATION	1/2"	36"	1/2"	36"	12"		1"					1	FUTURE
52	CORNER ANGLE FILLER							1"					2	FUTURE
54	ICE BIN							1"					1	
55	BLENDER STATION	1/2"	36"	1/2"	36"	12"		1"					1	
58	UNDERBAR SINK UNITS	1/2"	32"	1/2"	32"	12"		(3) 1-1/2"					1	
72	WORK TABLE								1-1/2"				1	
72.1	DECK MOUNT FAUCET	1/2"	36"	1/2"	36"	12"							1	

**Equipment PLUMBING Service Requirements**

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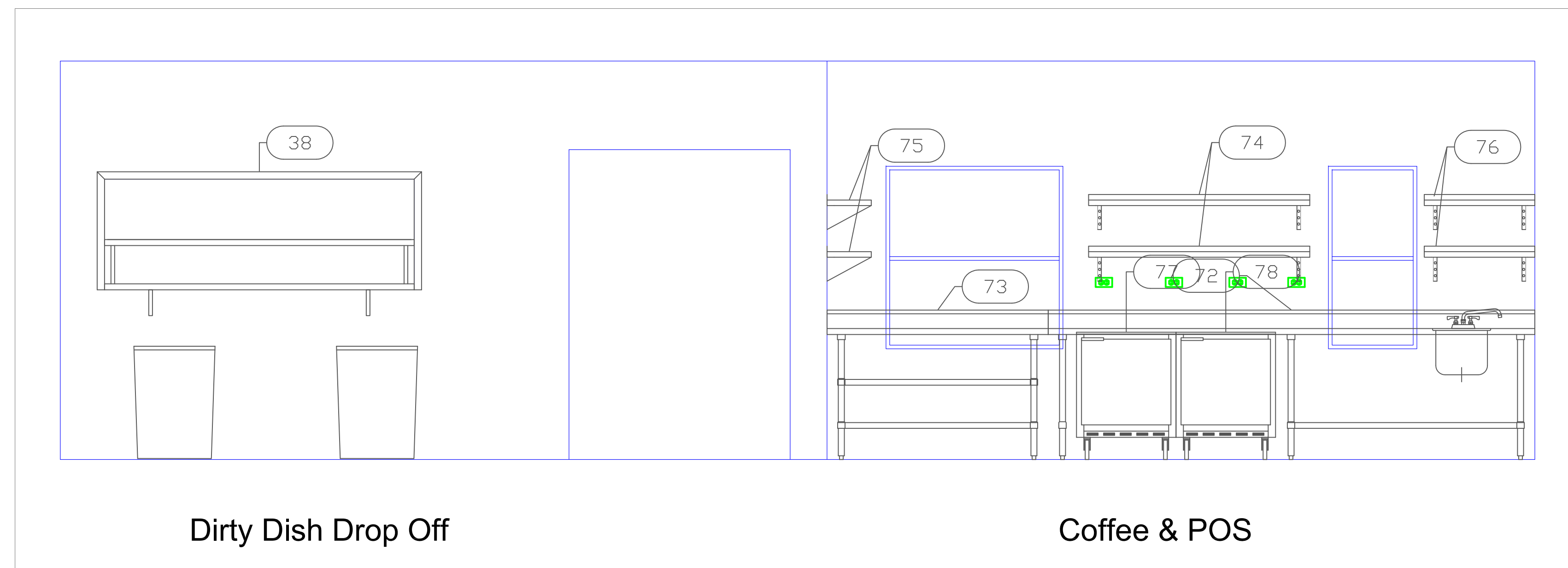
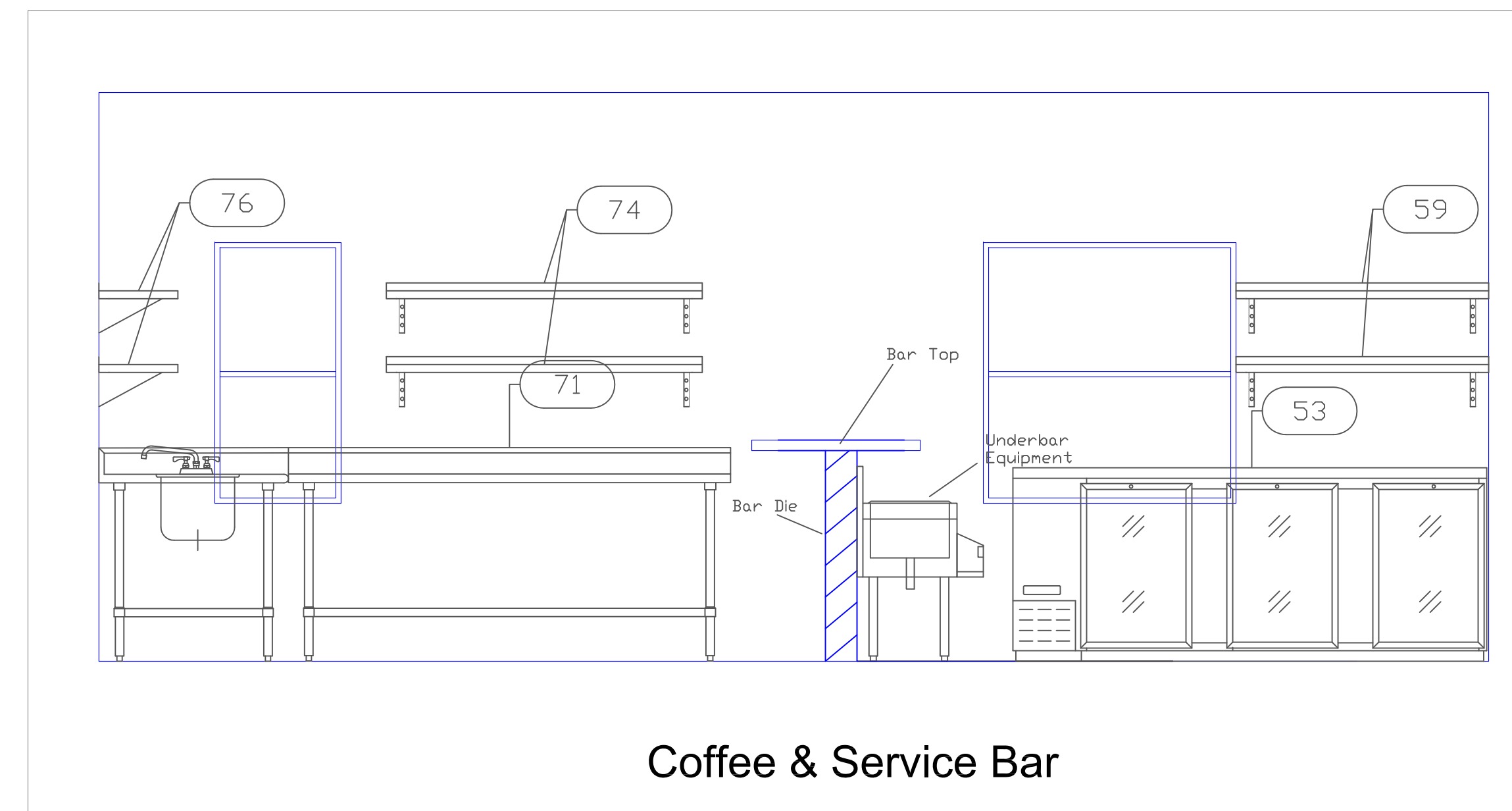
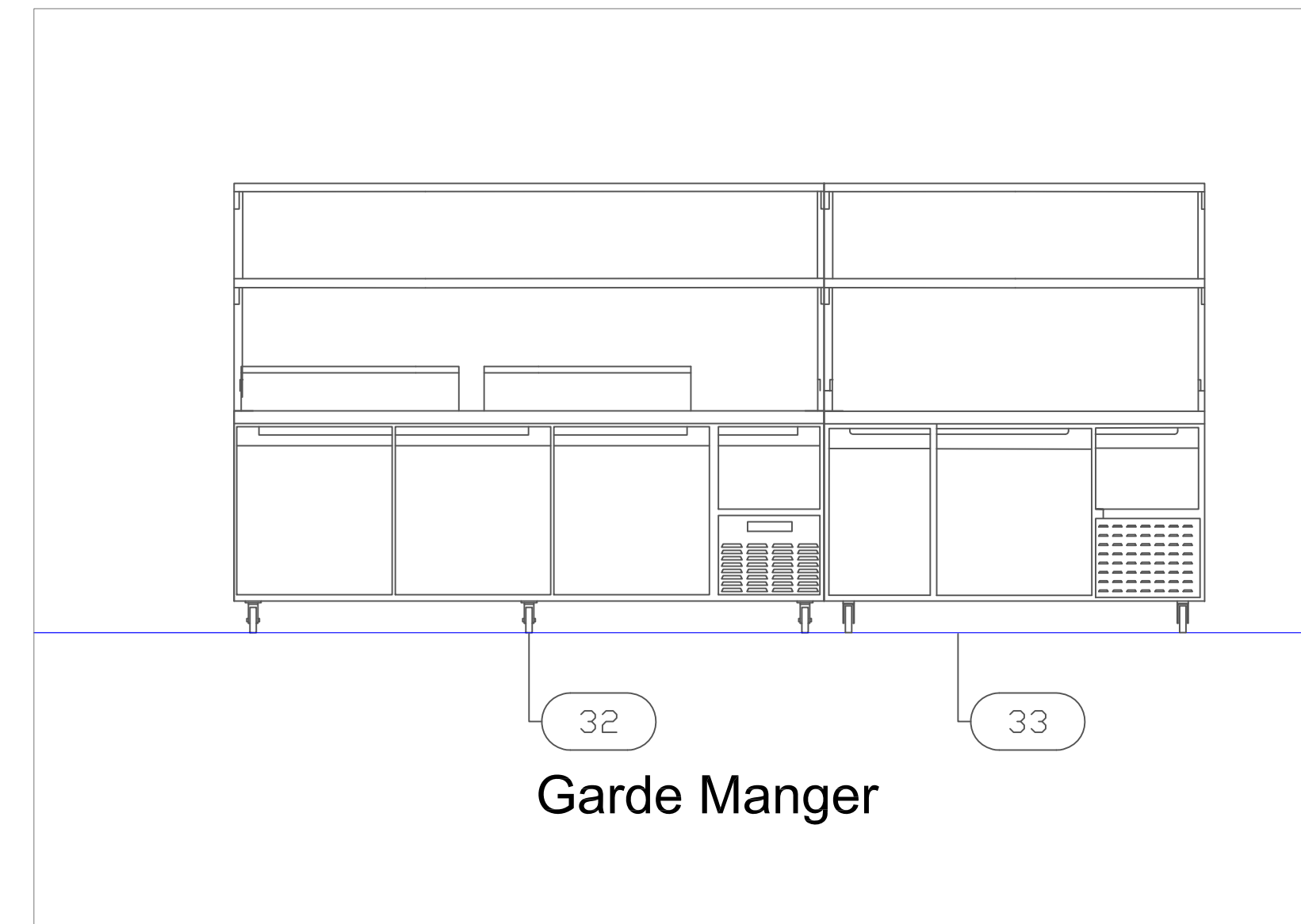
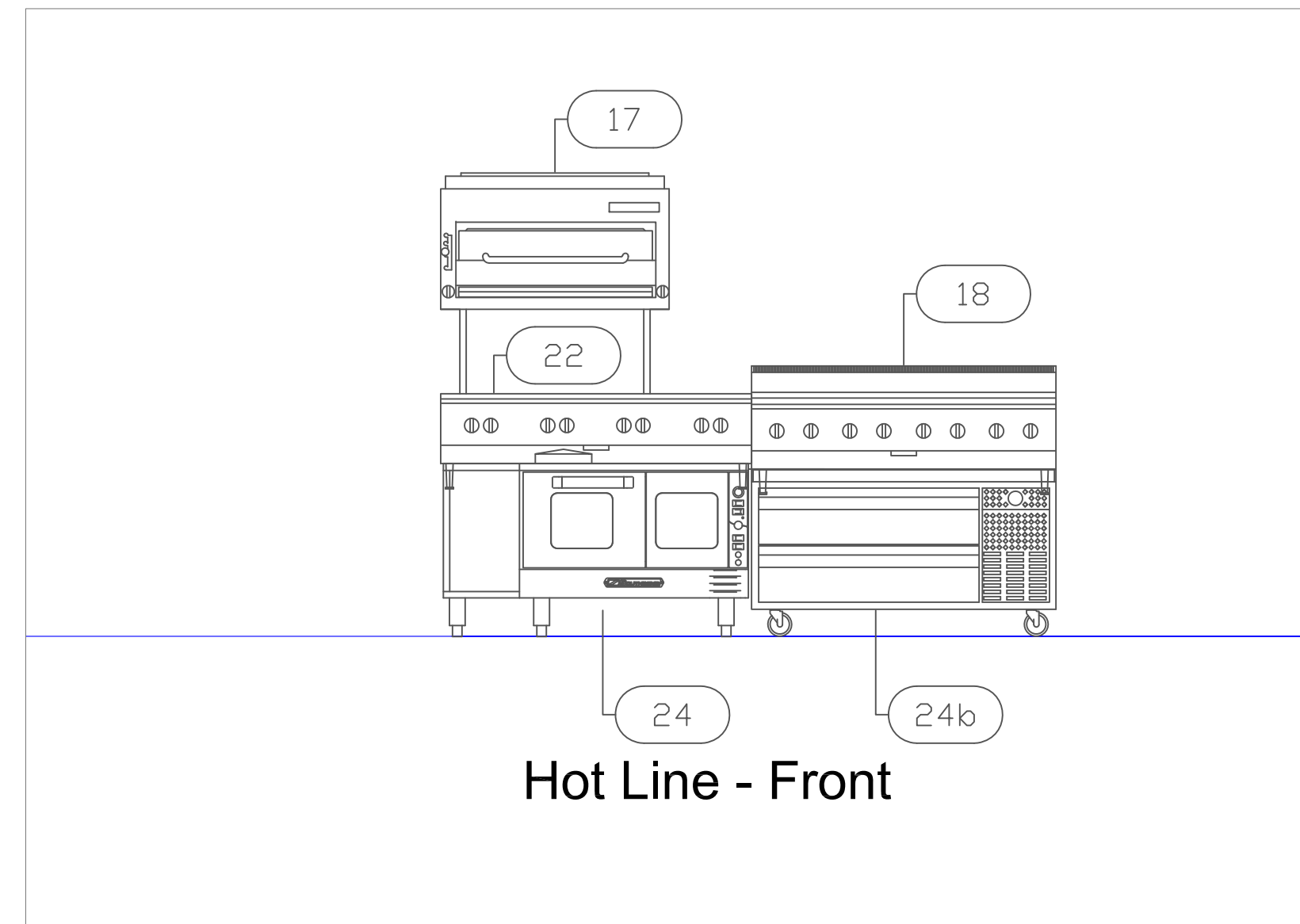
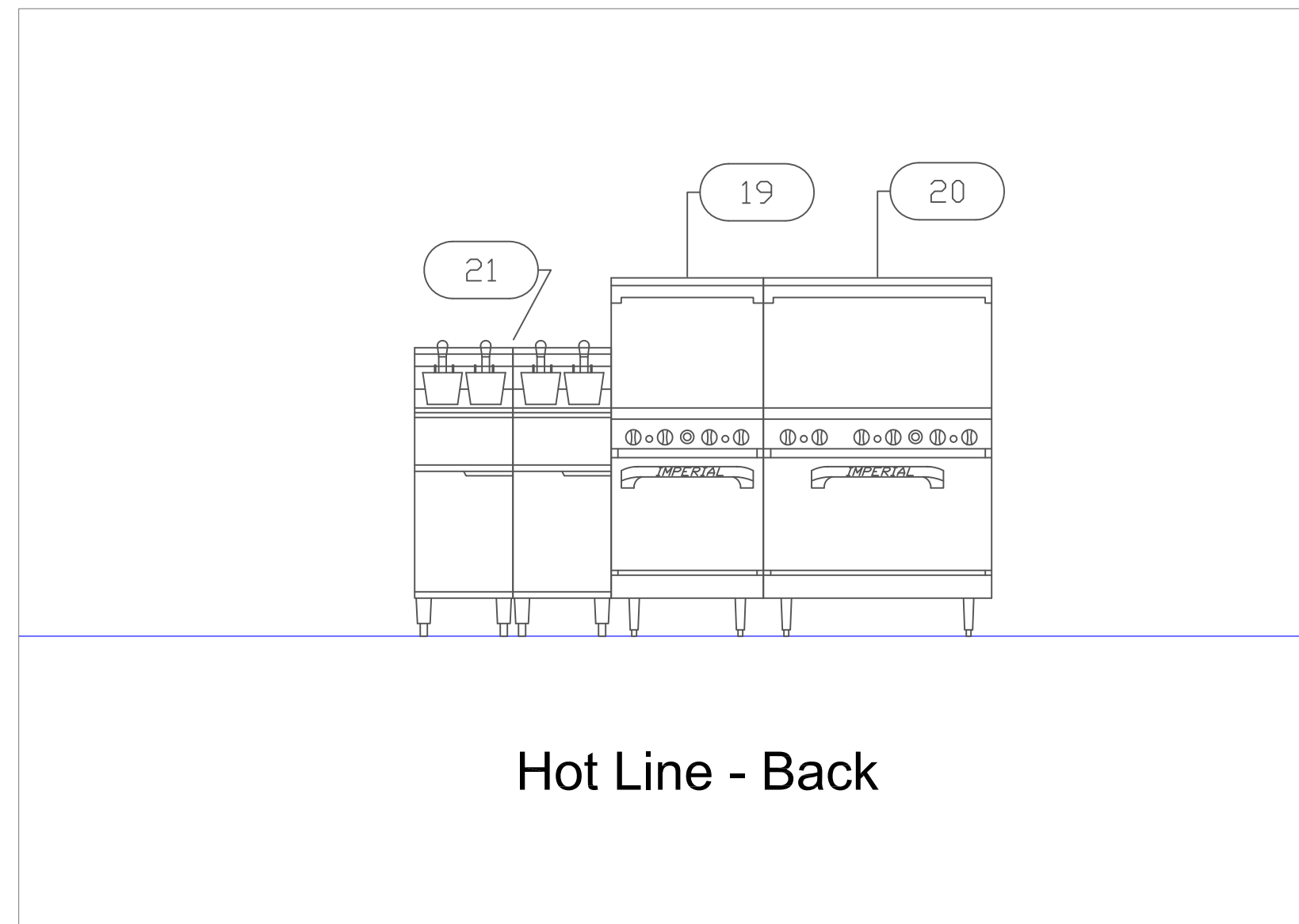
**Coco Bistro  
Main Kitchen  
Providenciales, T&C**

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

No.	Revision/Issue	Date
4	Update from Architect Comments	1-11-16
5	Update after meeting with Denniver & Stuart	2-09-16
6	Update after call with Andy	3-22-16
7	Adeed MEP Info	7-20-16

Date  
**Jul 20, 2016**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**3/8" = 1'0"**

Sheet  
**MK-4**



**Coco Bistro**  
**Main Kitchen**  
 Providenciales, T&C

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Date  
**Jul 20, 2016**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**1/2" = 1'**

Sheet  
**MK-5**