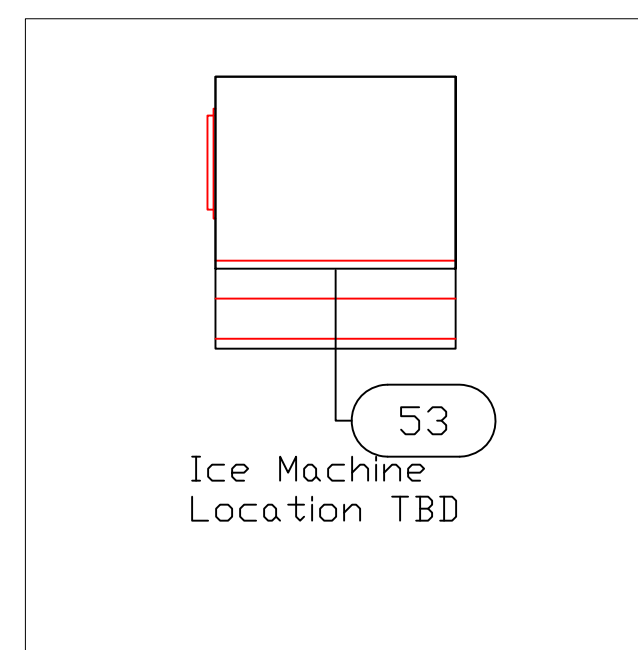
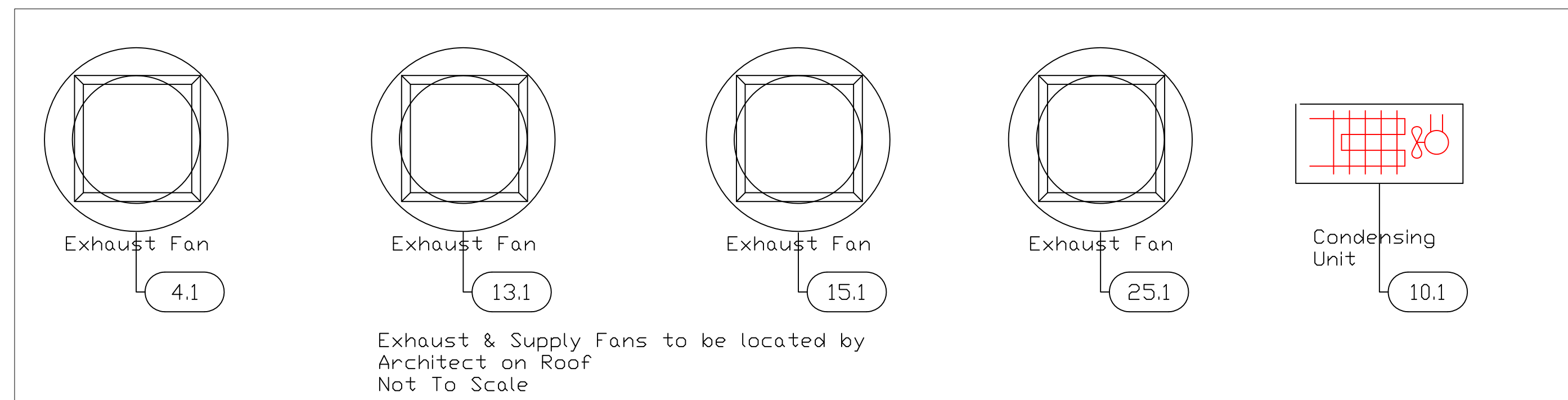


ItemNo	Category	Mfr	Model	Quantity
1	REACH-IN FREEZER	TRUE	T-49F	1
1.1	REFRIGERATED SANDWICH UNIT	TRUE	TSSU-48-8	1
1.2	MIXER, PLANETARY	ABAINC	2166	1
2	DISHTABLE, CLEAN WITH POTSINKS	EMJAC	CUSTOM	1
3	DISHWASHER, DOOR TYPE	JACKSON WWS	TEMPSTAR	1
4	EXHAUST HOOD	CAPTIVE-AIRE	DISH HOOD	1
4.1	EXHAUST FAN	CAPTIVE-AIRE	FAN D	1
5	DISHTABLE, SOILED	EMJAC	CUSTOM	1
10	WALK-IN COOLER	ARCTIC IND	CUSTOM	1
10.1	CONDENSING UNIT	ARCTIC IND	COND	1
10.2	EVAPORATOR	ARCTIC IND	EVAP	1
11	REFRIGERATED WORK TOP	TRUE	TWT-60D-4	1
12-1	FRYER	MONTAGUE	RF40	1
12-2	HD RANGE, 36", 2 HOT TOPS	MONTAGUE	136-9A	1
12-3	SALAMANDER	MONTAGUE	SB36-C	1
12-4	HD RANGE, 18" CHARBROILER	MONTAGUE	UF-18R	1
12-5	SPREADER CABINET W/ BAIN MARIE	MONTAGUE	18-S	1
12-6	PASTA COOKER	MONTAGUE	CPG-1	1
12-7	UTILITY CABINET WITH SALAMANDER SHELF	EMJAC	CUSTOM	1
13	ISLAND HOOD 84" LONG	CAPTIVE-AIRE	HOOD 1	1
13.1	EXHAUST FAN	CAPTIVE-AIRE	FAN 1	1
14-1	FRYER	MONTAGUE	RF40	1
14-2	HD RANGE, 36", 2 BURNERS, 2 HOT TOPS	MONTAGUE	136-10G	1
14-3	SALAMANDER	MONTAGUE	SB36-C	1
14-4	HD RANGE, 18" ADD-A-UNIT, HOT TOP	MONTAGUE	18-9A	1
14-5	HD RANGE, 36", 2 BURNERS, 24" PLANCHA	MONTAGUE	136-7PL	1
14-6	UTILITY CABINET WITH SALAMANDER SHELF	EMJAC	CUSTOM	1
15	ISLAND HOOD 84" LONG	CAPTIVE-AIRE	HOOD 2	1
15.1	EXHAUST FAN	CAPTIVE-AIRE	FAN 2	1
16	FISH POULTRY FILE	CONTINENTAL REFRIG	DL1RS-SS-F	1
18	WORK TABLE WITH SINK	ADVANCE TABCO	KSS-365	1
19	WORK TABLE WITH SINK	ADVANCE TABCO	TKLG-309	1
20	WORK TABLE	ADVANCE TABCO	VSS-249	3
21	WORK TABLE	ADVANCE TABCO	KSS-303	1
23	REFRIGERATED WORK TOP	TRUE	TWT-60D-4	1
24d	CONVECTION OVEN / PROOFER, ELECTRIC	MOFFAT	E32D/P8M	1
25	EXHAUST HOOD	CAPTIVE-AIRE	BAKING HOOD	1
25.1	EXHAUST FAN	CAPTIVE-AIRE	FAN B	1
31	VACUUM PACKAGING MACHINE	BERKEL	350	1
34	INGREDIENT BIN	CAMBRO	IBS27148	2
42	WIRE SHELVING UNIT	NEXEL	24426N	1
43	WIRE SHELVING UNIT	NEXEL	24486N	6
44	WIRE SHELVING UNIT	NEXEL	18366N	1
47	WALL CABINET	ADVANCE TABCO	WCS-15-48	1
48	WALL CABINET	ADVANCE TABCO	WCS-15-72	1
49	WALL CABINET	ADVANCE TABCO	WCS-15-72	2
51	DECORATIVE LAMP	HATCO	DL-750-STN	12
53	ICE CUBER	SCOTSMAN	C0530SA-1	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.

**Las Brisas**  
**Main Show Kitchen**  
**Turks & Caicos**

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

No.	Revision/Issue	Date
6	Added Heat Lamps & Ice Cream	10-01-14
7	Added Customer items 11 & 12	10-17-14
8	Added Ice Maker, Removed Shelves	10-29-14
8	Changes From Site Visit	11-04-14

Date  
**Nov 04, 2014**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**1/2" = 1'0"**

Sheet  
**MK-1**

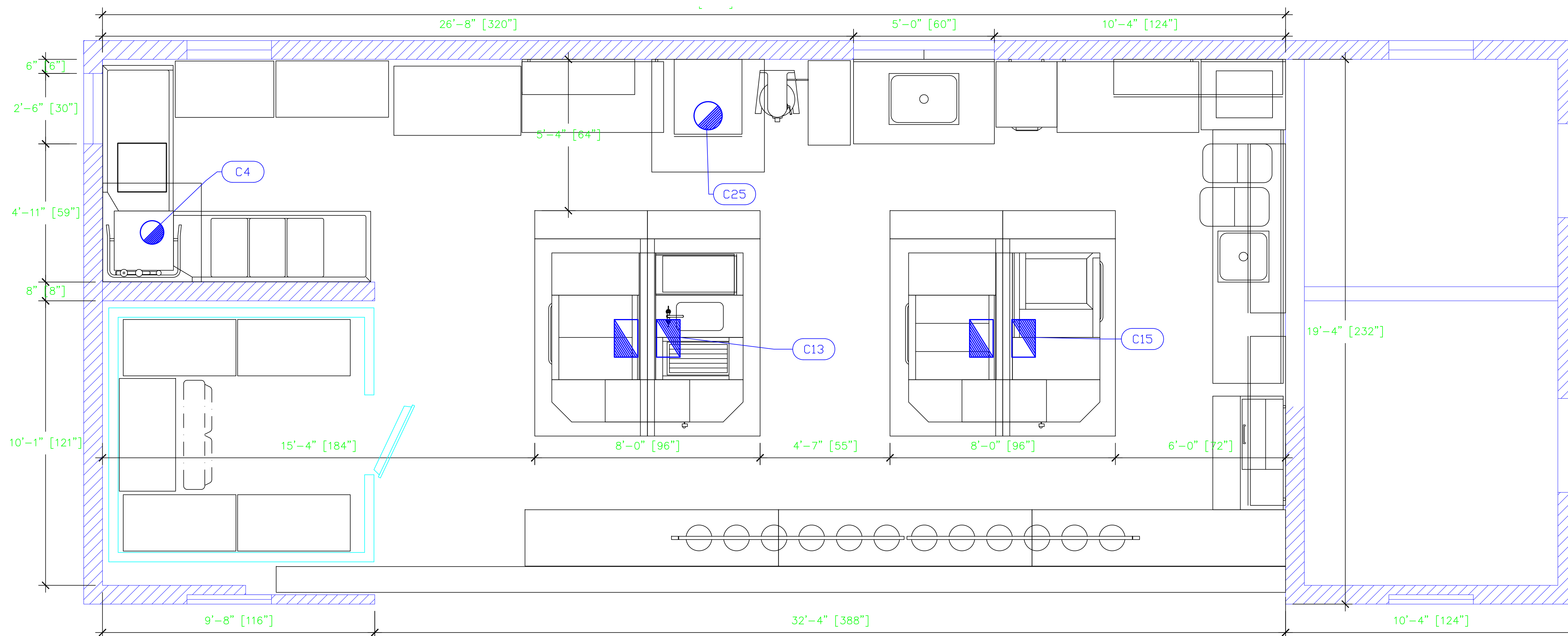
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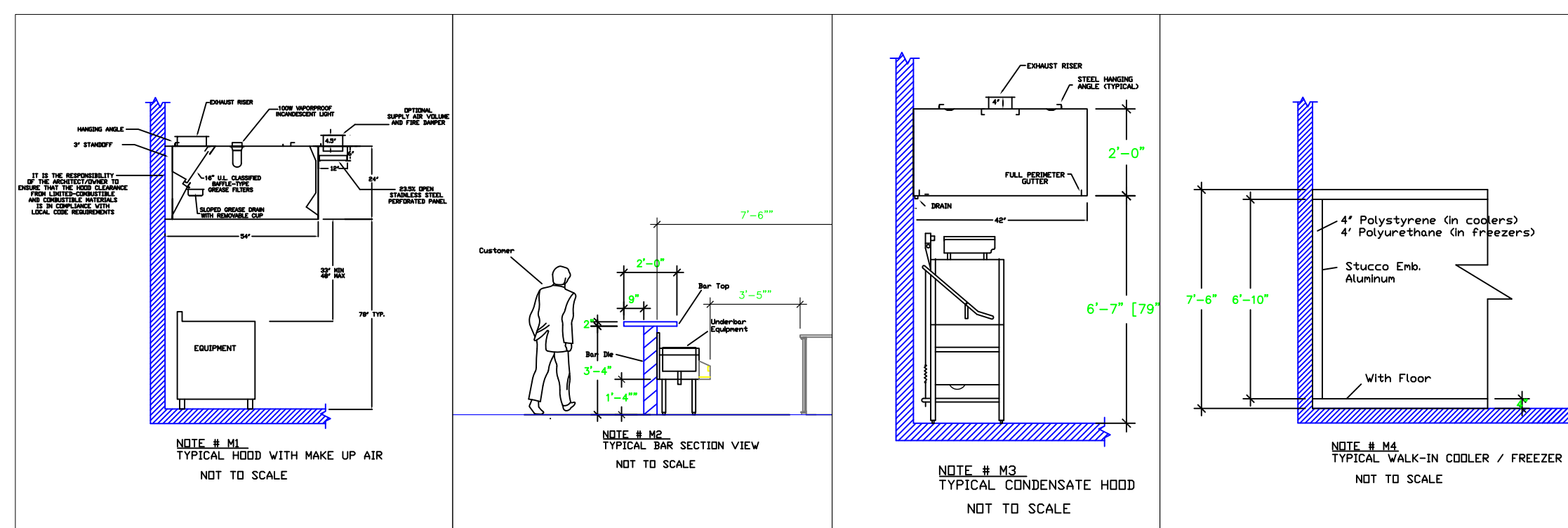
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**MK-2**



**CONDITIONS SCHEDULE**

Item No.	Description	Exhaust (L x W)	Exhaust (CFM)	Supply (L x W)	Makeup (CFM)	QTY	Conditions Remarks
4	EXHAUST HOOD	10" DIA				1	
4.1	EXHAUST FAN	17.5"X17.5"	525			1	
13	ISLAND HOOD 84" LONG	16"X10" (X2)				1	
13.1	EXHAUST FAN	24"X24"	3500			1	
15	ISLAND HOOD 84" LONG	16"X10" (X2)				1	
15.1	EXHAUST FAN	24"X24"	3500			1	
25	EXHAUST HOOD	12" DIA				1	
25.1	EXHAUST FAN	17.5"X17.5"	750			1	
48	WALL CABINET					1	SEE NOTE M9
49	WALL CABINET					2	SEE NOTE M9



**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, UNLESS OTHERWISE SPECIFIED.

**NOTE # M9**  
GENERAL CONTRACTOR TO PROVIDE 1/2" 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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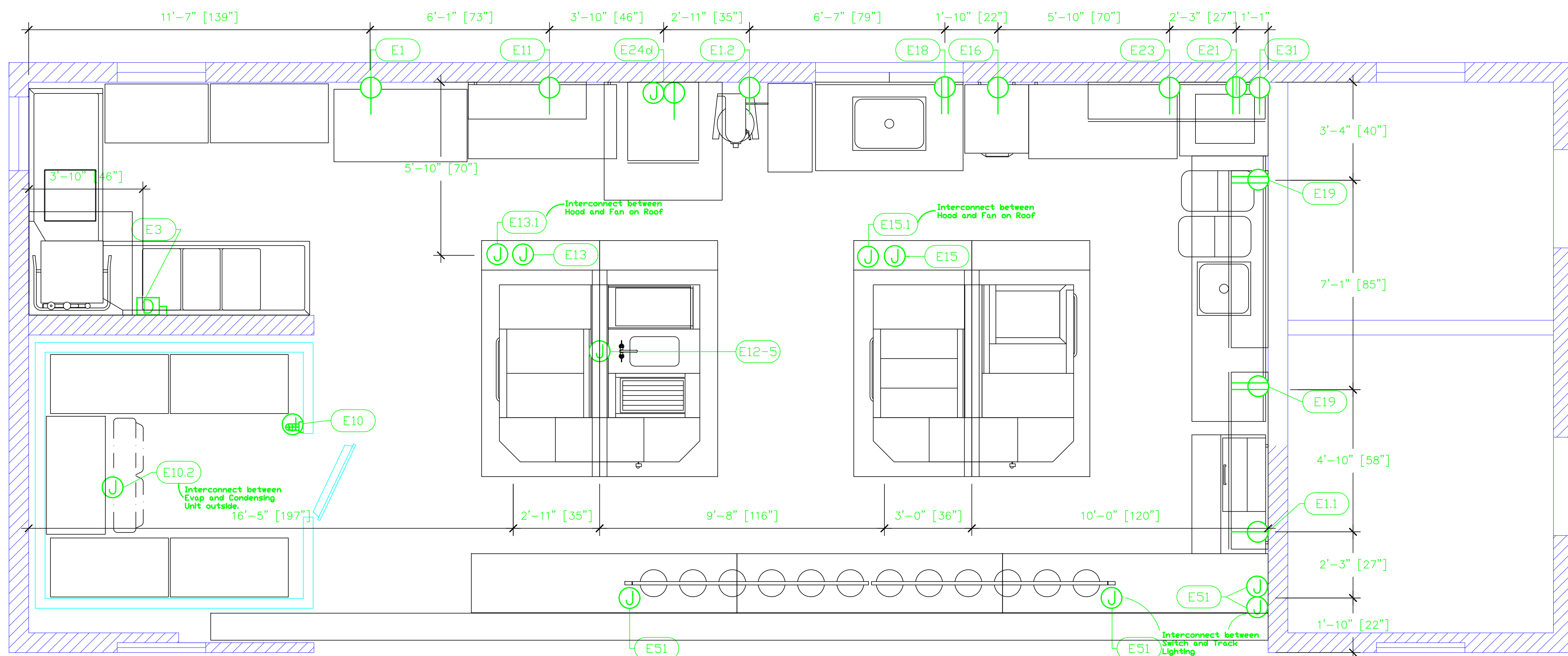
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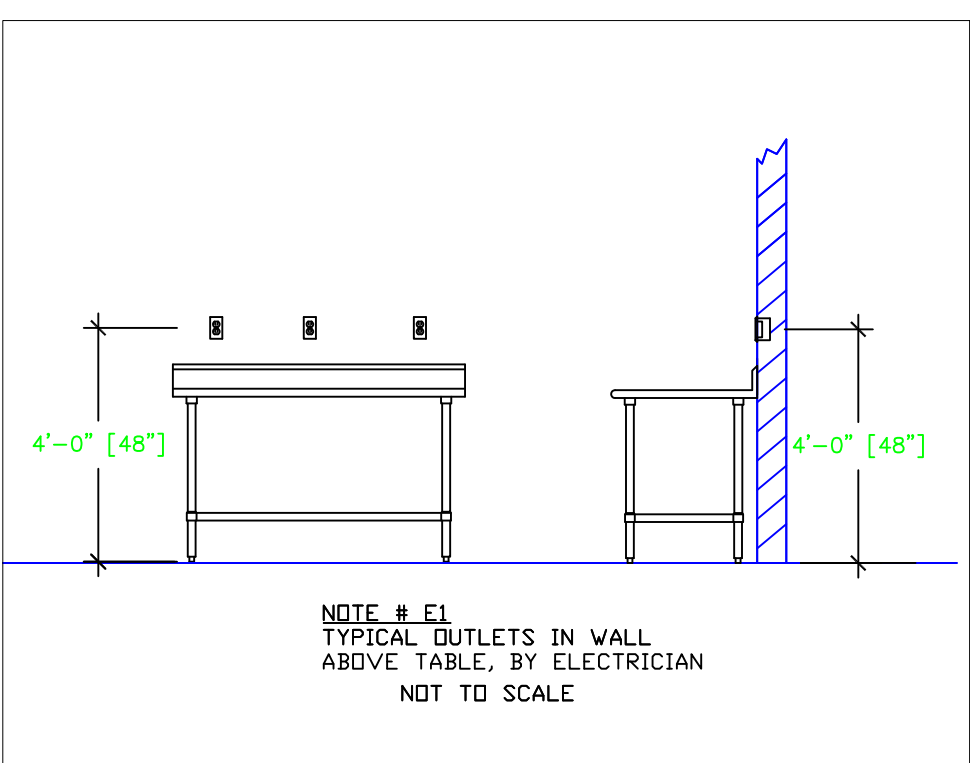
Date  
**Nov 04, 2014**  
Drawn By  
**Dayne Gauntlett**  
Scale  
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Sheet  
**MK-3**



ITEM No.	DESCRIPTION	VOLTS	CYCLE	PHASE	AMPS	HP	NEMA	EQUIP. AFF	CONNECTION	ROUGH-IN AFF	QTY	ELECTRICAL REMARKS
1	REACH-IN FREEZER	115	60	1	11	3/4	5-15P	8"	SIMPLEX	18"	1	
1.1	REFRIGERATED SANDWICH UNIT	115	60	1	8.6	1/3	5-15P	8"	SIMPLEX	18"	1	
1.2	MIXER, PLANETARY	115	60	1	11	3/4	5-15P	10"	SIMPLEX	18"	1	
3	DISHWASHER, DOOR TYPE	208	60	1	75.8	3/4		60"	DISCONNECT	72"	1	DISCONNECT FOR WET AREAS
4.1	EXHAUST FAN	115	60	1	4.0	1/4		ROOF	J-BOX	48"	1	ELEC. AT HOOD SWITCH. SEE NOTE E6
10	WALK-IN COOLER	115	60	1	15			88"	J-BOX	92"	1	ELEC. FOR LIGHTS
10.1	CONDENSING UNIT	208	60	1	15			12"	J-BOX	18"	1	LOCATION BY ARCHITECT
10.2	EVAPORATOR	115	60	1	1.8			72"	J-BOX	92"	1	
11	REFRIGERATED WORK TOP	115	60	1	5.1	1/5	5-15P	5"	SIMPLEX	18"	1	
12-5	SPREADER CABINET W/ BAIN MARIE	115	60	1	15			30"	J-BOX	FLOOR	1	
13	ISLAND HOOD 84" LONG	115	60	1	15			108"	J-BOX	108"	1	ELEC. FOR LIGHTS IN HOOD
13.1	EXHAUST FAN	208	60	1	13.2	3		108"	J-BOX	108"	1	ELEC. AT HOOD CONTROL BOX
15	ISLAND HOOD 84" LONG	115	60	1	15			108"	J-BOX	108"	1	ELEC. FOR LIGHTS IN HOOD
15.1	EXHAUST FAN	208	60	1	13.2	3		108"	J-BOX	108"	1	ELEC. AT HOOD CONTROL BOX
16	FISH POULTRY FILE	115	60	1	6.9	1/4	5-15P	72"	SIMPLEX	72"	1	
18	WORK TABLE WITH SINK	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET SEE NOTE E1
19	WORK TABLE WITH SINK	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET SEE NOTE E1
21	WORK TABLE	115	60	1	15			48"	DUPLEX	48"	1	CONVENIENCE OUTLET SEE NOTE E1
23	REFRIGERATED WORK TOP	115	60	1	5.1	1/5	5-15P	5.0"	SIMPLEX	18"	1	
24D	CONVECTION OVEN / PROOFER, ELECTRIC	208	60	1	28			39"	J-BOX	48"	1	OVEN
25.1	EXHAUST FAN	115	60	1	15.6		5-20P	6"	SIMPLEX	18"	1	PROOFER **20AMP OUTLET**
31	VACUUM PACKAGING MACHINE	115	60	1	4.1	1/3		ROOF	J-BOX	48"	1	ELEC. AT HOOD SWITCH. SEE NOTE E6
51	DECORATIVE LAMP SWITCH	120	60	1	2.08			CEILING	J-BOX	CEILING	12	2 TRACKS, 1 ELEC PER TRACK
		120	60	1	16			48"	J-BOX	48"	2	1 SWITCHE CONNECTED TO EACH TRACK

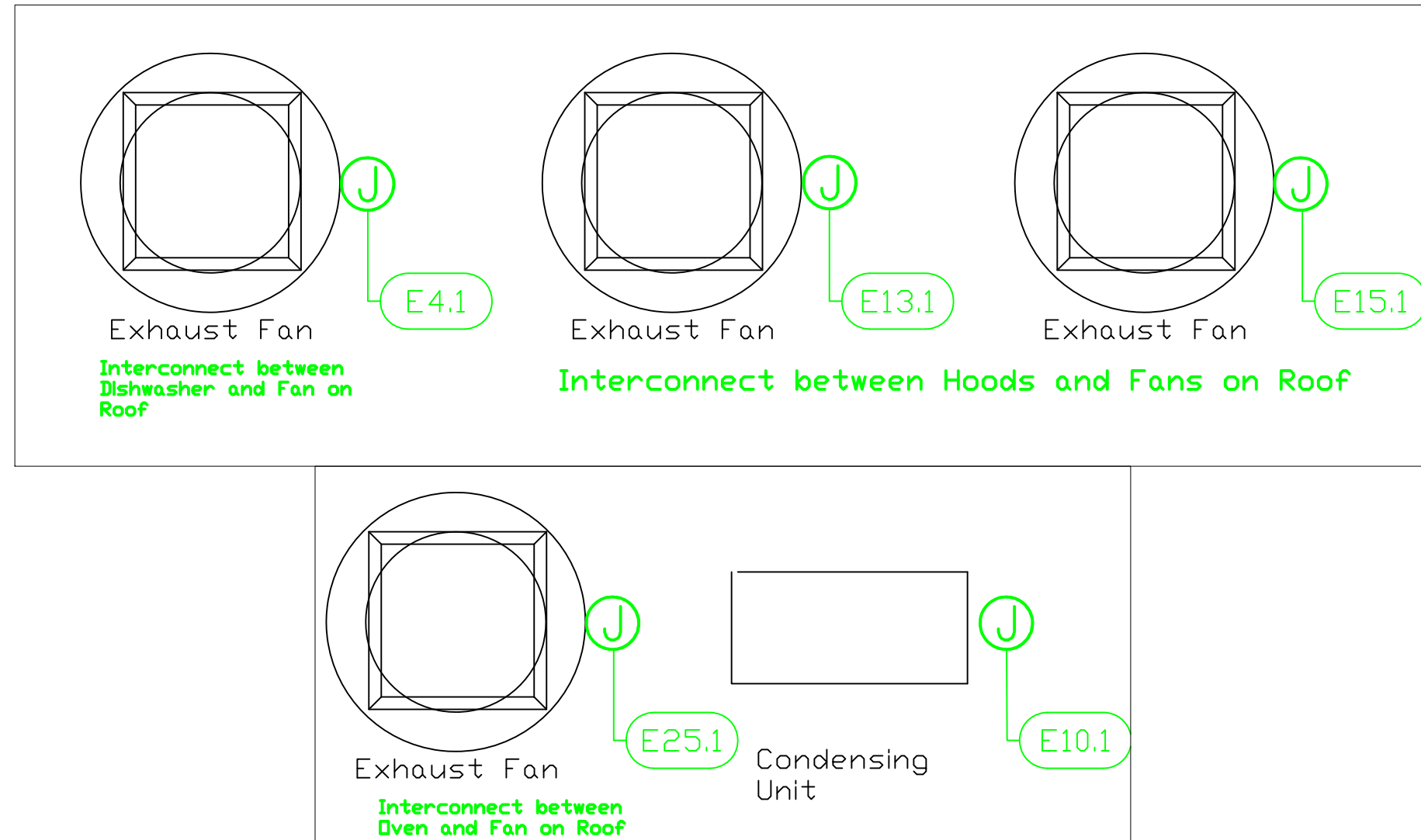
- LEGEND - ELECTRICAL CONNECTIONS**
- DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
  - SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
  - SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
  - JUNCTION BOX, DIRECT CONNECTION
  - DISCONNECT SWITCH, DIRECT CONNECTION
  - 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 DISHWASHER TO EXHAUST FAN FOR DISHWASHER SO THAT THE FAN RUNS WHEN THE DISHWASHER 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 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.



Las Brisas  
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Turks & Caicos

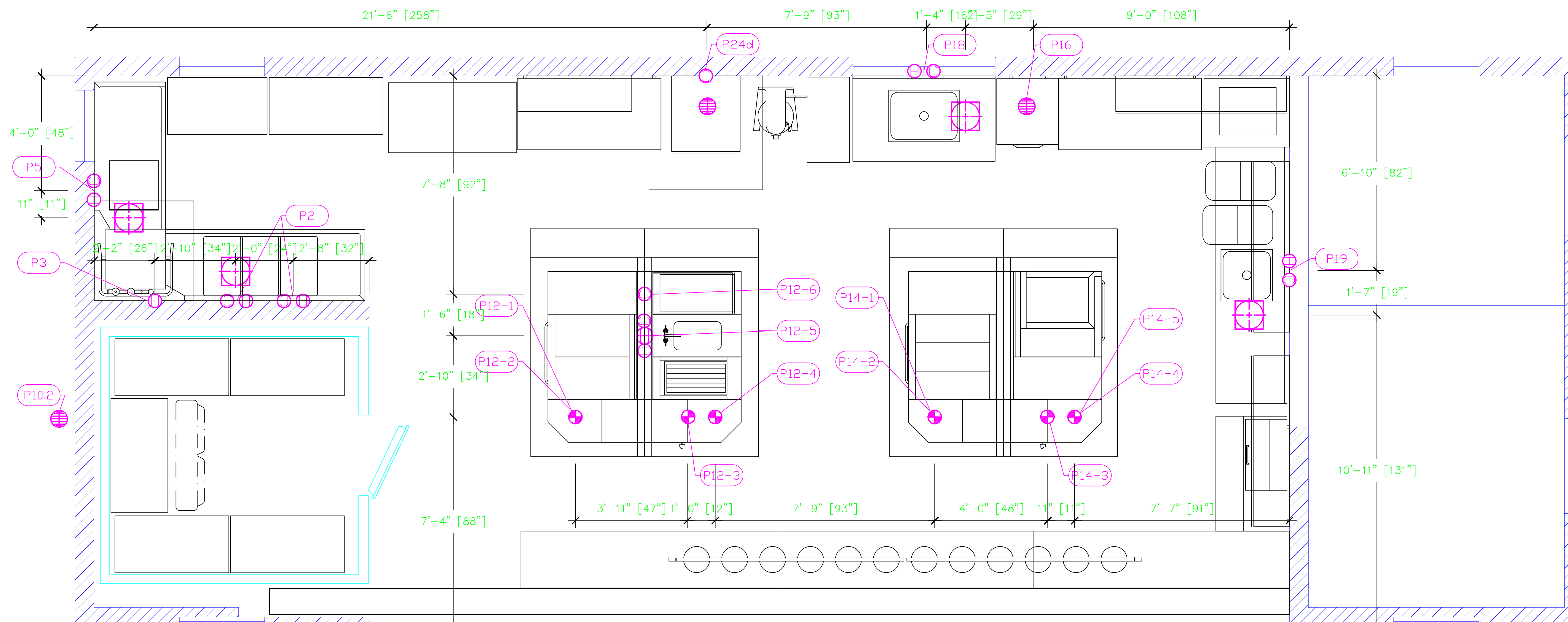
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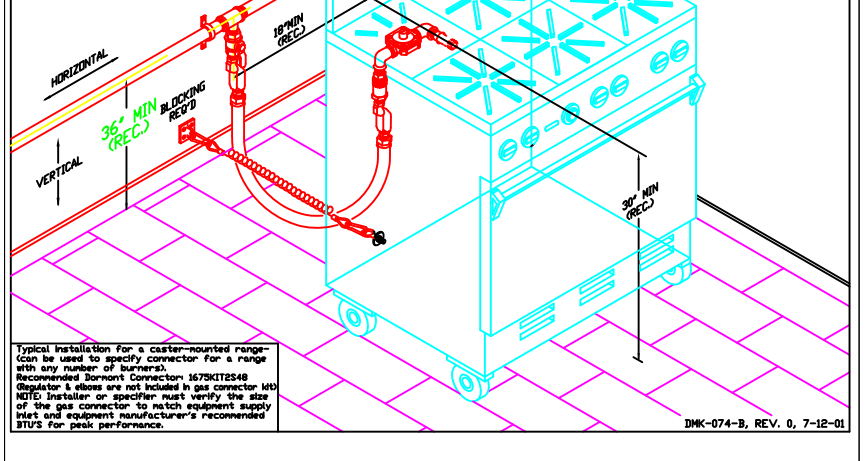
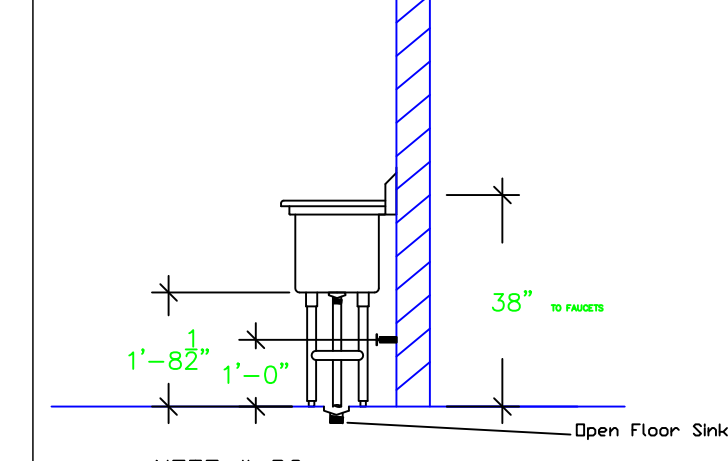
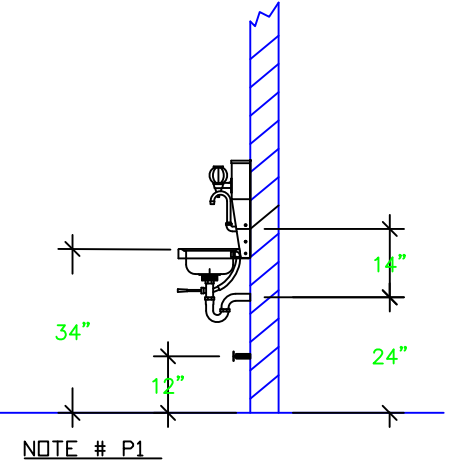
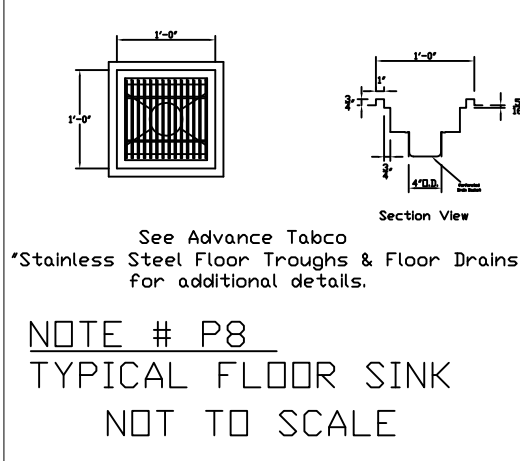
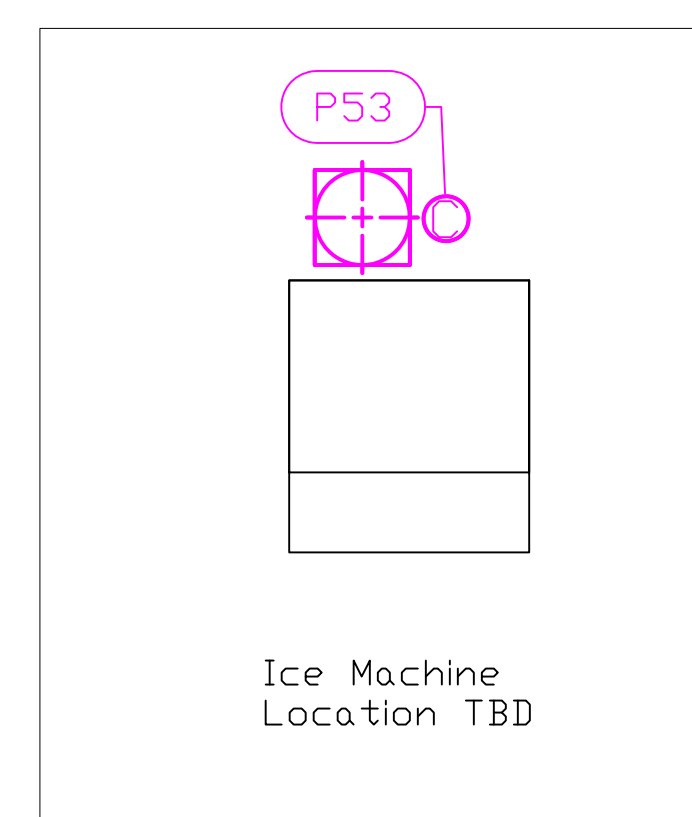
Scale  
1/2" = 1'0"

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**MK-4**



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
2	DISHTABLE, CLEAN WITH POTSINKS	1/2"	36"	1/2"	36"	12"			1-1/2"				1	WASTE TO FLOOR SINK
3	DISHWASHER, DOOR TYPE			3/4"	60"	12"			1-1/2"				1	WASTE TO FLOOR SINK
5	DISHTABLE, SOILED	1/2"	36"	1/2"	36"	12"			1-1/2"				1	WASTE TO FLOOR SINK
10.2	EVAPORATOR								1"				1	CONDENSATE DRAIN TO OUTSIDE
12-1	FRYER									1-1/4"		110.0	1	INTERCONNECTS WITH 12-2
12-2	HD RANGE, 36", 2 HOT TOPS									1-1/4"	34"	110.0	1	CONNECTS TO GAS INSIDE 12-7
12-3	SALAMANDER									1/2"		32.0	1	
12-4	HD RANGE, 18" CHARBROILER									1-1/4"	34"	38.0	1	CONNECTS TO GAS INSIDE 12-7
12-5	SPREADER CABINET W/ BAIN MARIE	1/2"	36"	1/2"	36"	FLOOR			1-1/4"	1" REAR			1	INTERCONNECTS WITH 12-4
12-6	PASTA COOKER	1/2"	30"			FLOOR			1-1/4"	3/4"		60.0	1	INTERCONNECTS WITH 12-5
12-7	UTILITY CABINET WITH SALAMANDER SHELF												1	INCOMING GAS LINE FROM BELOW
14-1	FRYER									1-1/4"		110.0	1	INTERCONNECTS WITH 14-2
14-2	HD RANGE, 36", 2 BURNERS, 2 HOT TOPS									1-1/4"	34"	137.0	1	CONNECTS TO GAS INSIDE 14-6
14-3	SALAMANDER									1/2"		32.0	1	
14-4	HD RANGE, 18" ADD-A-UNIT, HOT TOP									1-1/4"	34"	35.0	1	CONNECTS TO GAS INSIDE 14-6
14-5	HD RANGE, 36", 2 BURNERS, 24" PLANCHA									1-1/4"		130.0	1	INTERCONNECTS WITH 14-4
14-6	UTILITY CABINET WITH SALAMANDER SHELF												1	INCOMING GAS LINE FROM BELOW
16	FISH POULTRY FILE								1"				1	WASTE TO FLOOR DRAIN
18	WORK TABLE WITH SINK	1/2"	36"	1/2"	36"	12"			1-1/2"				1	WASTE TO FLOOR SINK
19	WORK TABLE WITH SINK	1/2"	36"	1/2"	36"	12"			1-1/2"				1	WASTE TO FLOOR SINK
24D	CONVECTION OVEN / PROOFER, ELECTRIC	3/4"	32"			12"			1"				1	PROOFER
						12"			1"				1	OVEN
53	ICE CUBER	3/8"	36"			56"			3/4"				1	WASTE TO FLOOR SINK
									3/4"				1	ICE BIN, WASTE TO FLOOR SINK



- 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

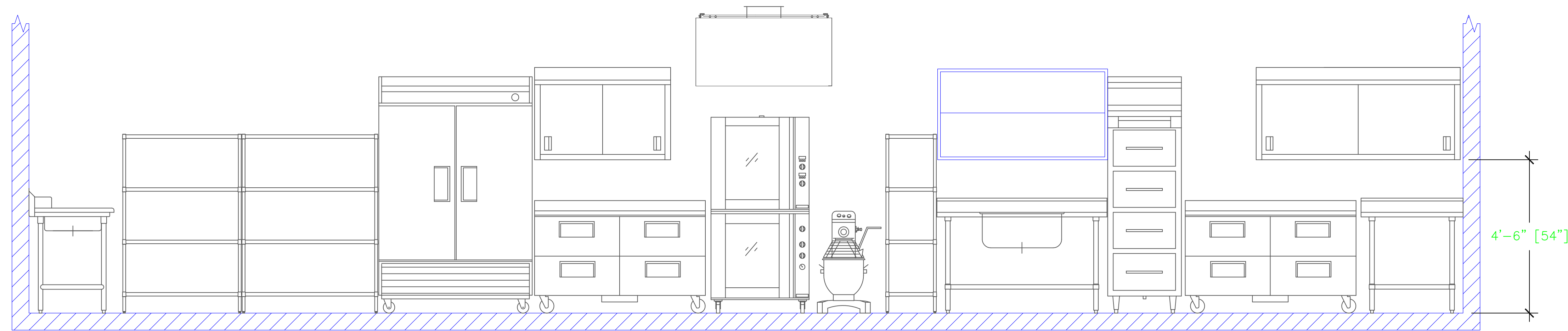
NOTE # P5  
ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR

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

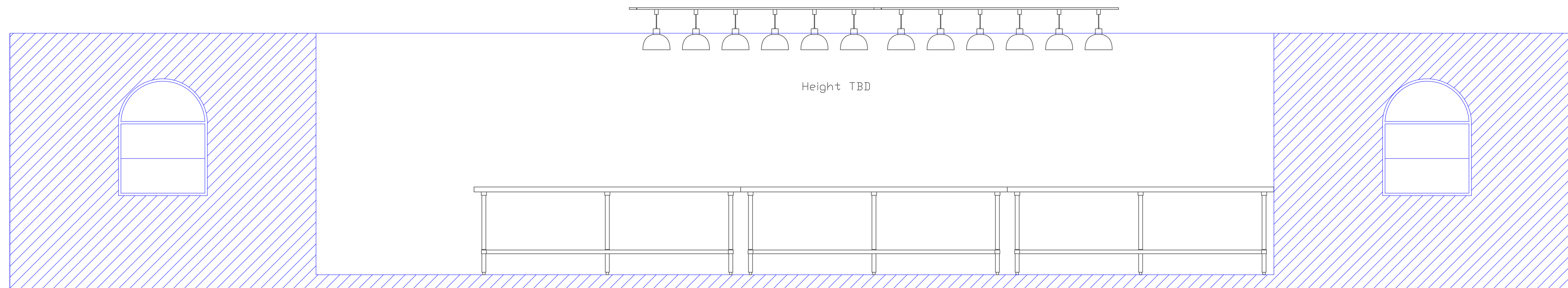
NOTE # P7  
ALL WASTE LINES AND CONDENSATE LINES TO BE EXTEND FROM EQUIPMENT TO FLOOR DRAINS BY PLUMBING CONTRACTOR.

**Equipment PLUMBING Service Requirements**

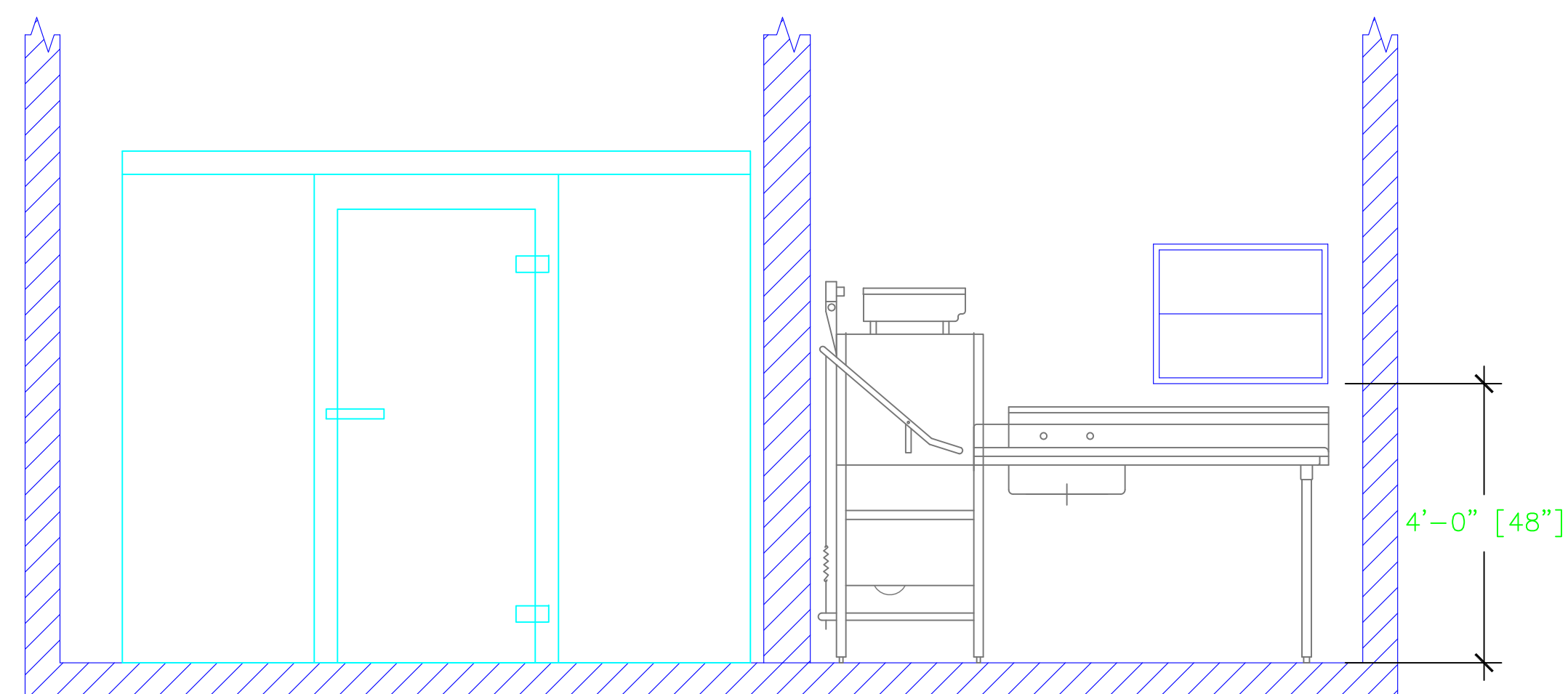
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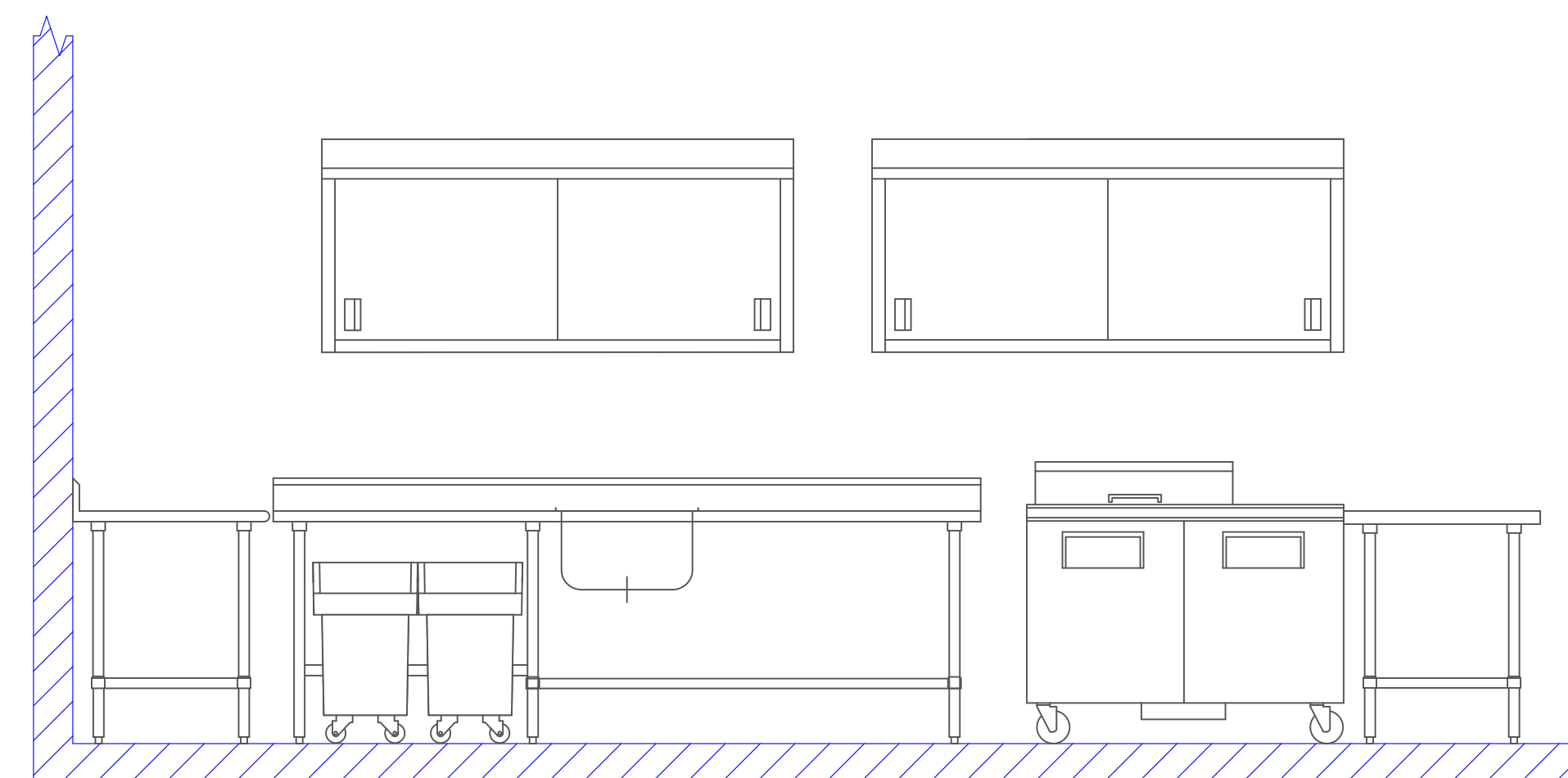
Back Wall Elevation



Front Open Elevation



Left Side Elevation



Right Side Elevation

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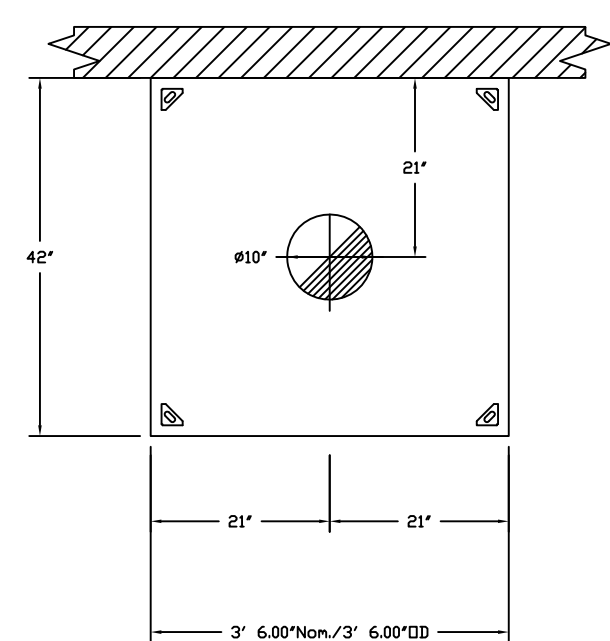
Date  
**Nov 04, 2014**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
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Sheet  
**MK-5**

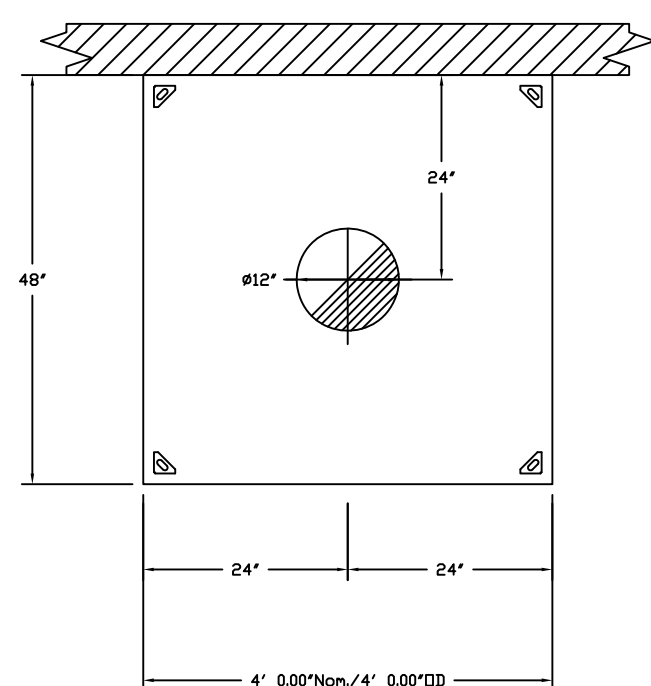
HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	TOTAL EXH. CFM	EXHAUST PLENUM				HOOD CONSTRUCTION	HOOD CONFIG.	
						WIDTH	LENG.	DIA.	CFM		S.P.	END TO END
1	4	4224 VHB-G	3' 6.00"	700 Deg	525	10"	16"	10"	525	-0.069"	304 SS 100%	ALDNE ALDNE
2	13	4824 ND-2	7' 0.00"	450 Deg	1750	10"	16"	1750	-0.454"	430 SS	Where Exposed	ALDNE FRDNT
3	13	4824 ND-2	7' 0.00"	450 Deg	1750	10"	16"	1750	-0.454"	430 SS	Where Exposed	ALDNE BACK
4	15	4824 ND-2	7' 0.00"	450 Deg	1750	10"	16"	1750	-0.454"	430 SS	Where Exposed	ALDNE FRDNT
5	15	4824 ND-2	7' 0.00"	450 Deg	1750	10"	16"	1750	-0.454"	430 SS	Where Exposed	ALDNE BACK
6	25	4824 VHB	4' 0.00"	700 Deg	750	12"	12"	750	-0.104"	430 SS 100%		ALDNE ALDNE

HOOD NO.	TAG	TYPE	FILTER(S)		EFFICIENCY @ 9 MICRONS	QTY.	LIGHT(S)		WIRE GUARD	LOCATION	UTILITY CABINET(S)			FIRE SYSTEM	HOOD HANGING W/HT	
			QTY.	HEIGHT			LENGTH	TYPE			SIZE	MODEL #	QUANTITY			
1	4					0								ND	346 LBS	
2	13	SS Baffle with Handles	5	16"	16"	30%	2	L55 Series E26	ND	Left	Ansul R102	3.0/15	SC-31011002	1 Light 1 Fan	YES	326 LBS
3	13	SS Baffle with Handles	5	16"	16"	30%	2	L55 Series E26	ND	Right	Ansul R102	3.0/15	SC-31011002	1 Light 1 Fan	YES	380 LBS
4	15	SS Baffle with Handles	5	16"	16"	30%	2	L55 Series E26	ND	Left	Ansul R102	3.0/30	SC-31011002	1 Light 1 Fan	YES	380 LBS
5	15	SS Baffle with Handles	5	16"	16"	30%	2	L55 Series E26	ND	Right	Ansul R102	3.0/30	SC-31011002	1 Light 1 Fan	YES	380 LBS
6	25					0								ND	175 LBS	

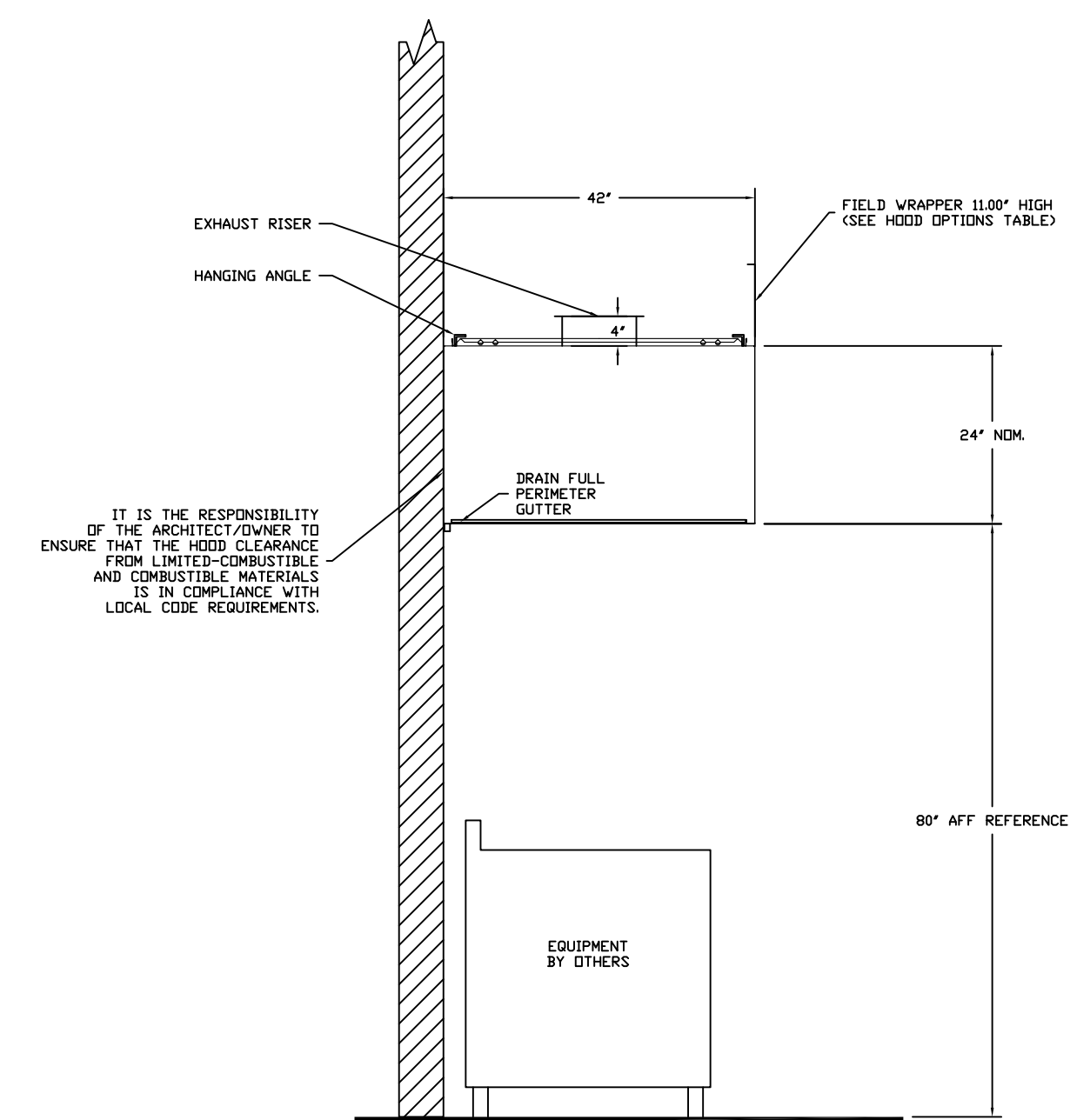
HOOD NO.	TAG	FIELD WRAPPER	HEIGHT	OPTION
1	4	FIELD WRAPPER	11.00"	High Front, Right
2	13	FIELD WRAPPER	11.00"	High Front, Left, Right
3	13	FIELD WRAPPER	11.00"	High Front, Left, Right
4	15	FIELD WRAPPER	11.00"	High Front, Left, Right
5	15	FIELD WRAPPER	11.00"	High Front, Left, Right



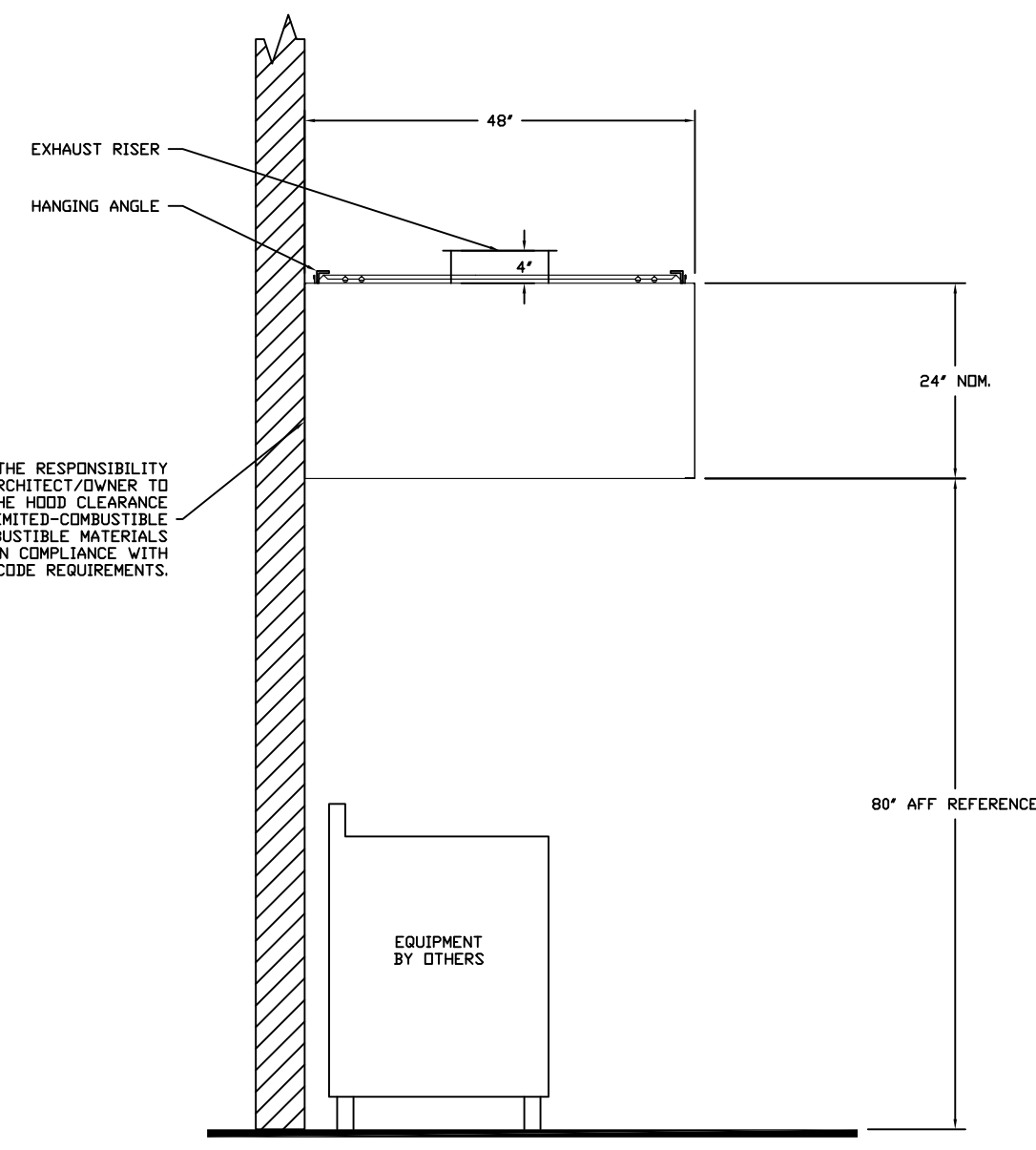
PLAN VIEW - Hood #1 (4)  
3' 6.00" LONG 4224VHB-G



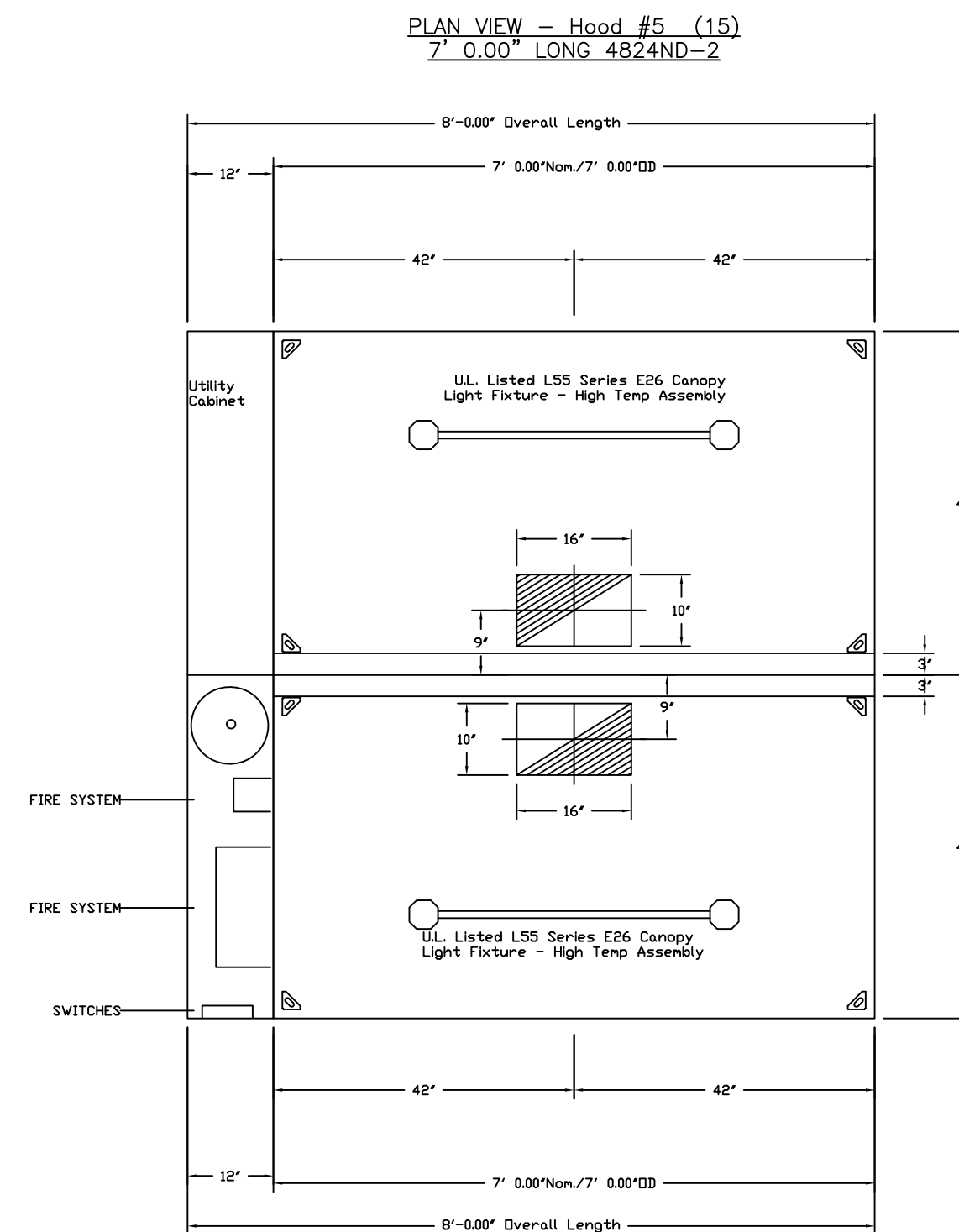
PLAN VIEW - Hood #6 (25)  
4' 0.00" LONG 4824VHB



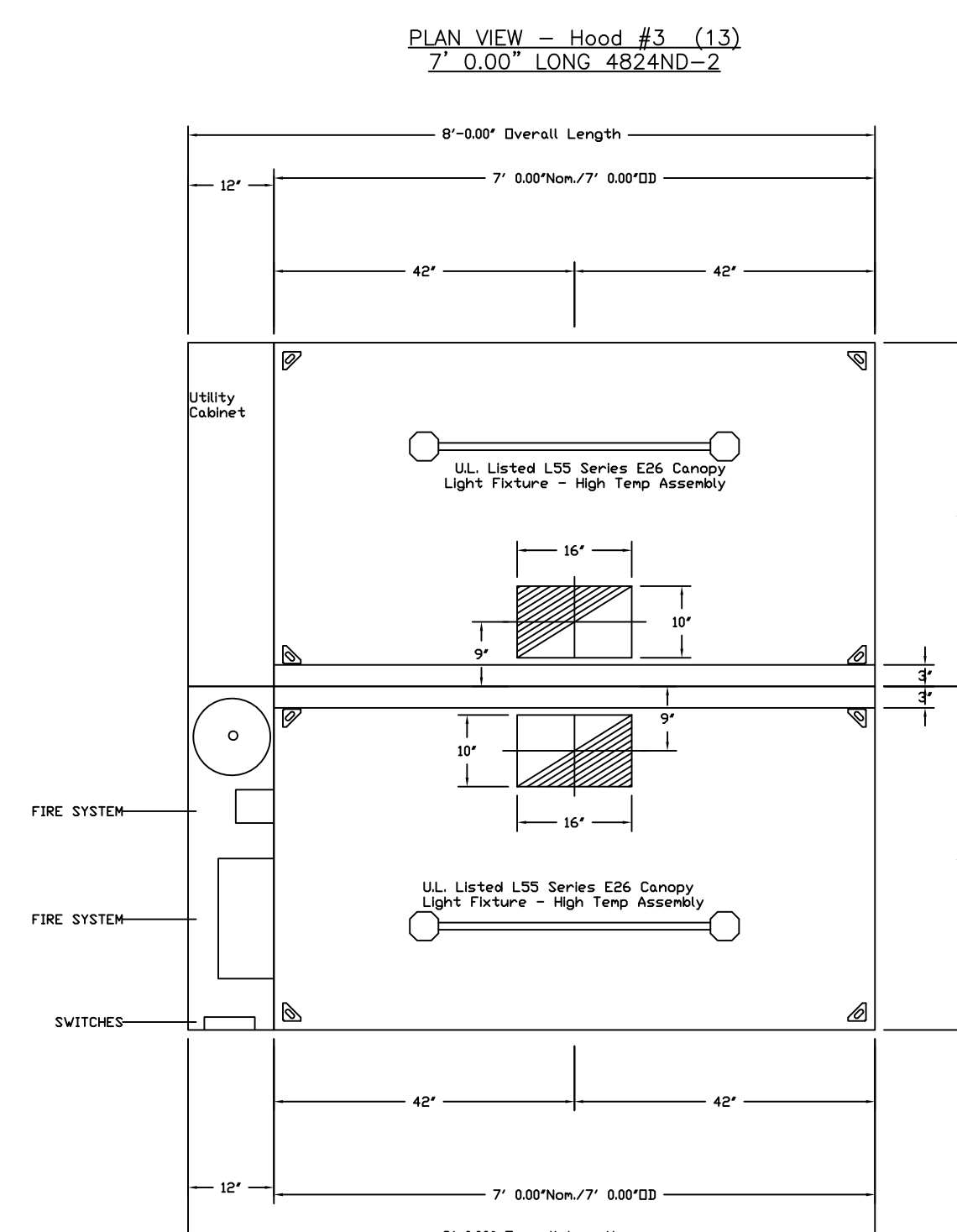
SECTION VIEW - MODEL 4224VHB-G  
HOOD - #1 (4)



SECTION VIEW - MODEL 4824VHB  
HOOD - #6 (25)



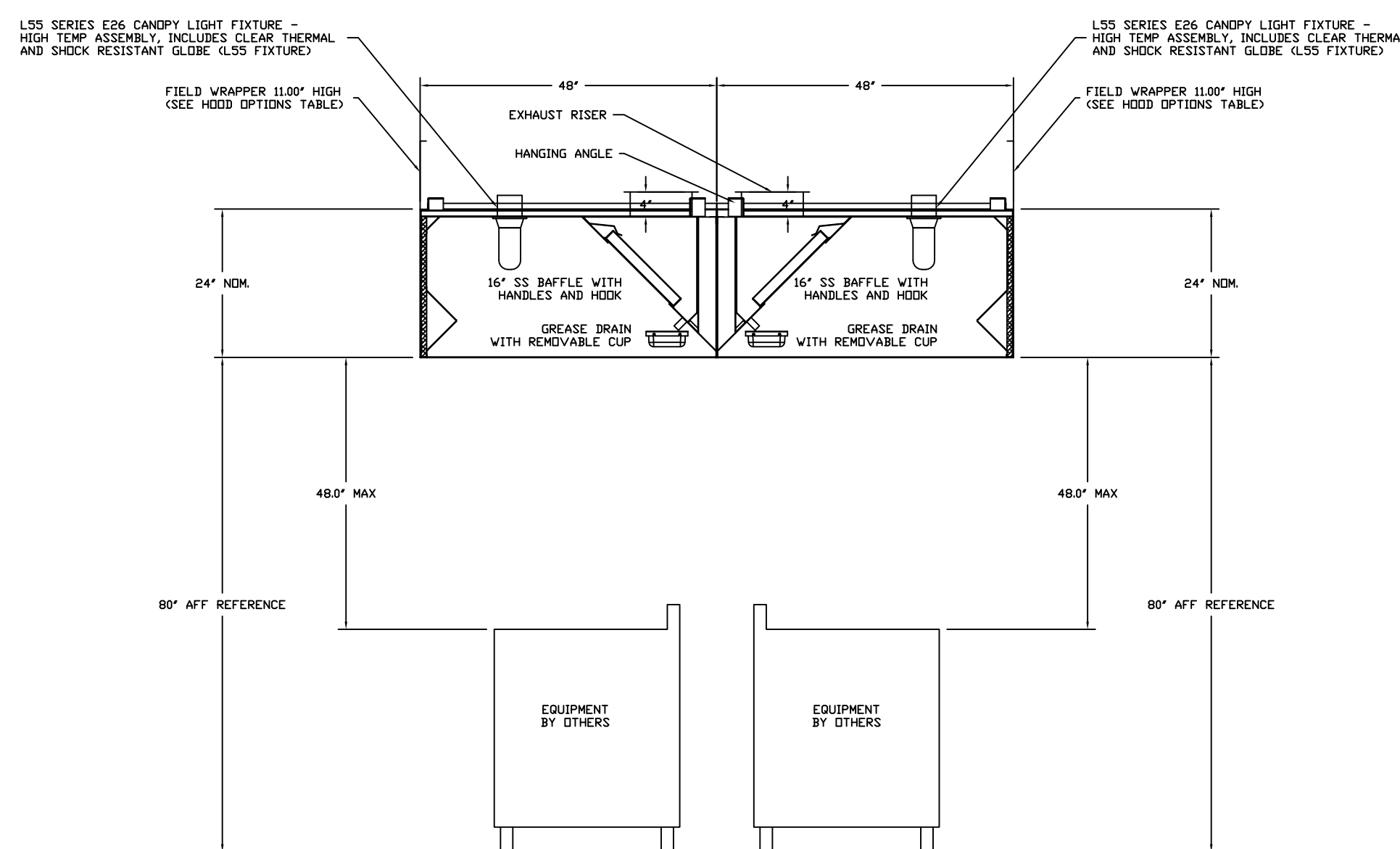
PLAN VIEW - Hood #5 (15)  
7' 0.00" LONG 4824ND-2



PLAN VIEW - Hood #3 (13)  
7' 0.00" LONG 4824ND-2

PLAN VIEW - Hood #2 (13)  
7' 0.00" LONG 4824ND-2

PLAN VIEW - Hood #4 (15)  
7' 0.00" LONG 4824ND-2



SECTION VIEW - MODEL 4824ND-2  
HOODS - #2 (13), #3 (13), #4 (15), #5 (15)

**REVISIONS**

NO.	DESCRIPTION	DATE

**CAPTIVE**  
MIAMI OFFICE  
www.captivefire.com  
6801 Lyons Rd Suite F-4, Coconut Creek, FL 33073 PHONE: (954) 977-7827 FAX: (954) 222-5974 EMAIL: rpg@captivemiami.com

LAS BRISAS TURKS AND CAICOS  
PROVIDENCIALES, TCI

DATE: 10/29/2014  
DWG.#: 2142302  
DRAWN BY: JTS  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING

SHEET NO. 1

**Las Brisas**  
**Main Show Kitchen**  
**Turks & Caicos**

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

No.	Revision/Issue	Date
6	Added Heat Lamps & Ice Cream	10-01-14
7	Added Customer items 11 & 12	10-17-14
8	Added Ice Maker, Removed Shelves	10-29-14
8	Changes from Site Visit	11-04-14

Date  
**Nov 04, 2014**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**NTS**

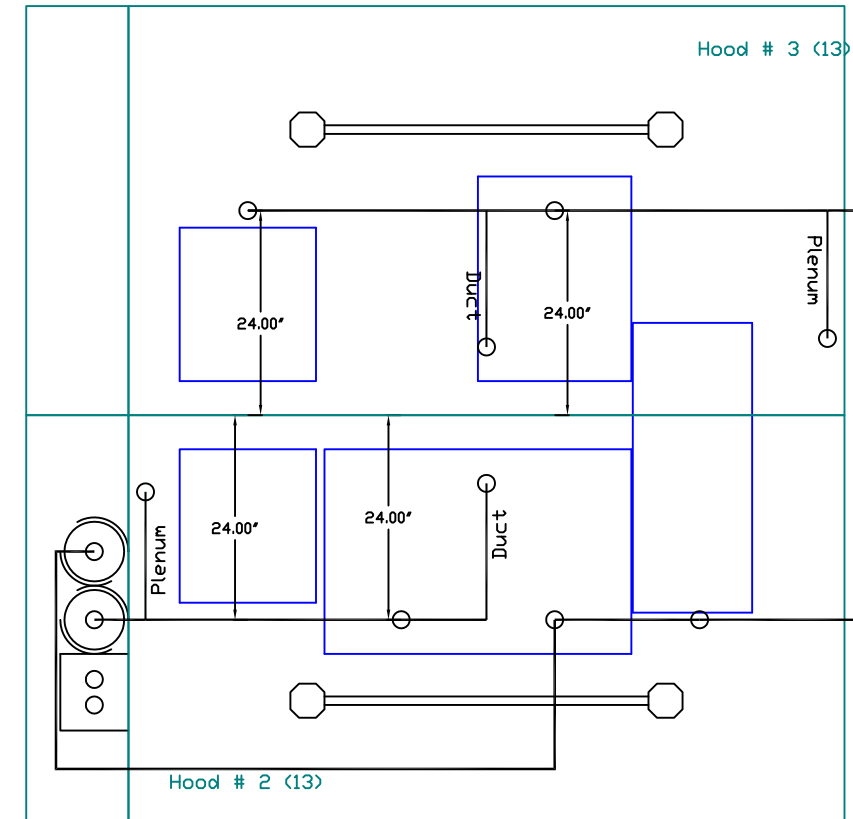
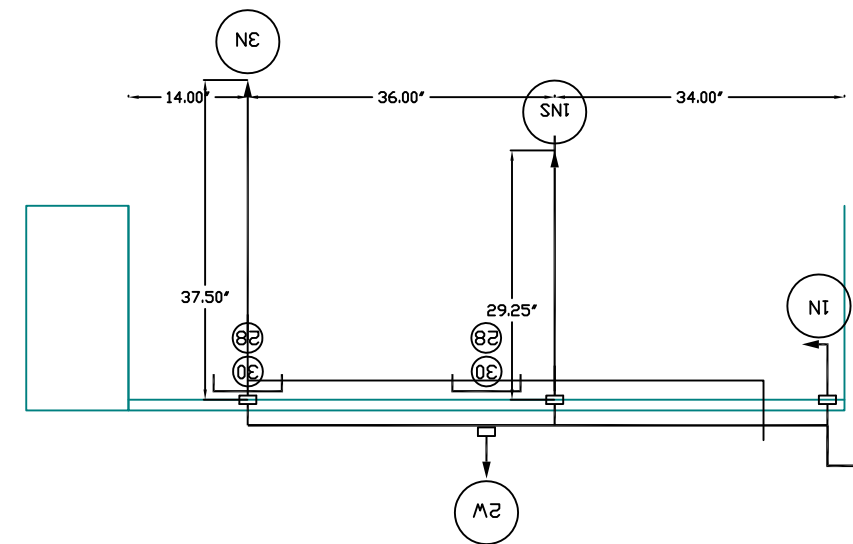
Sheet  
**MK-6**

Fire System Information - Job#2142302

FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW PRINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		Ansul R102	3.0/1.5	15	Fire Cabinet Left	Left
2		Ansul R102	3.0/3.0	17	Fire Cabinet Left	Left

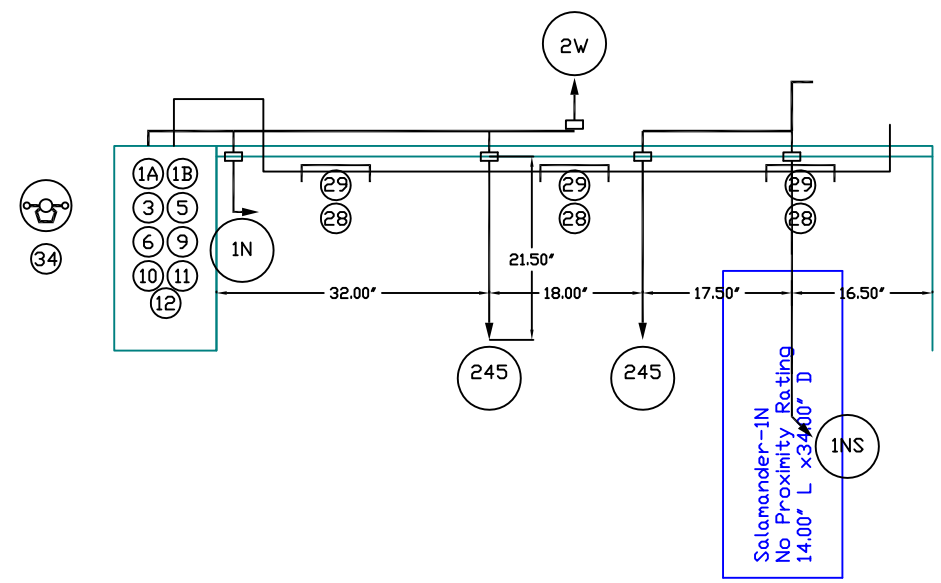
Fire Cabinet - No Coverage  
High Proximity  
15.00' L x 18.00' D

Gas Reducant Charbroiler  
High Proximity  
15.00' L x 24.00' D



- 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 #: 2142302  
Job Name: LAS BRISAS TURKS AND CAICOS  
Drawn By:  
System Size: ANSUL-3.0/1.5 Total FP required: 15  
Hood # 2 7' 0.00' Long x 48" Wide x 24" High  
Riser # 1 Size: 10" x 16"  
Hood # 2 Metal Blow-Off Caps included.  
Hood # 3 7' 0.00' Long x 48" Wide x 24" High  
Riser # 1 Size: 10" x 16"  
Hood # 3 Metal Blow-Off Caps included.

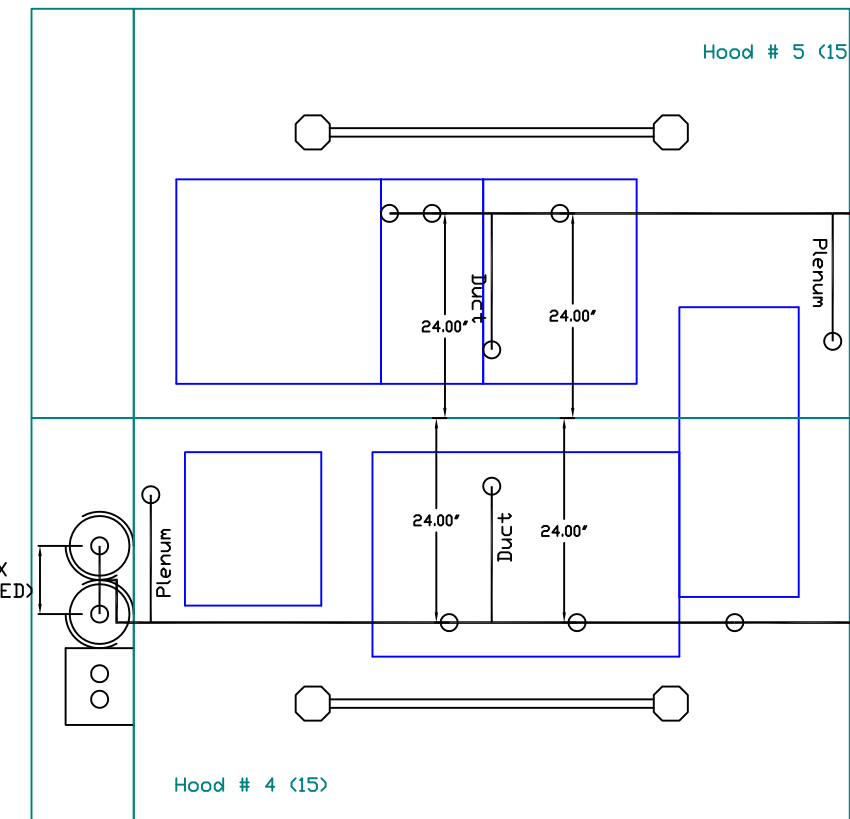
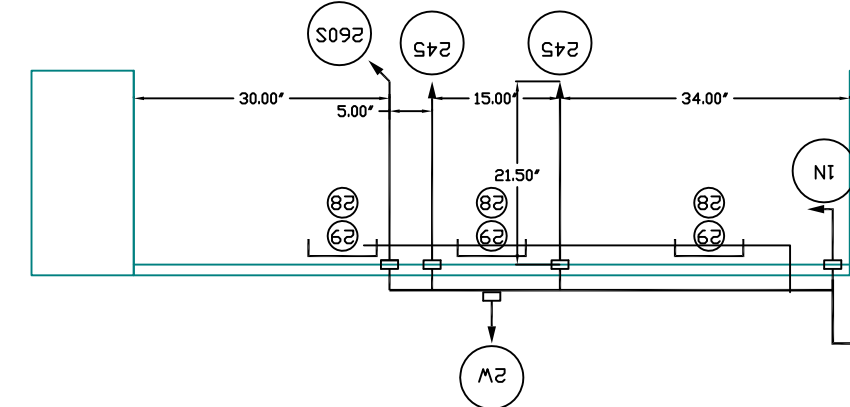


Pasta Cooker (No Coverage)  
High Proximity  
15.00' L x 18.00' D

Range-Hood  
High Proximity  
36.00' L x 24.00' D

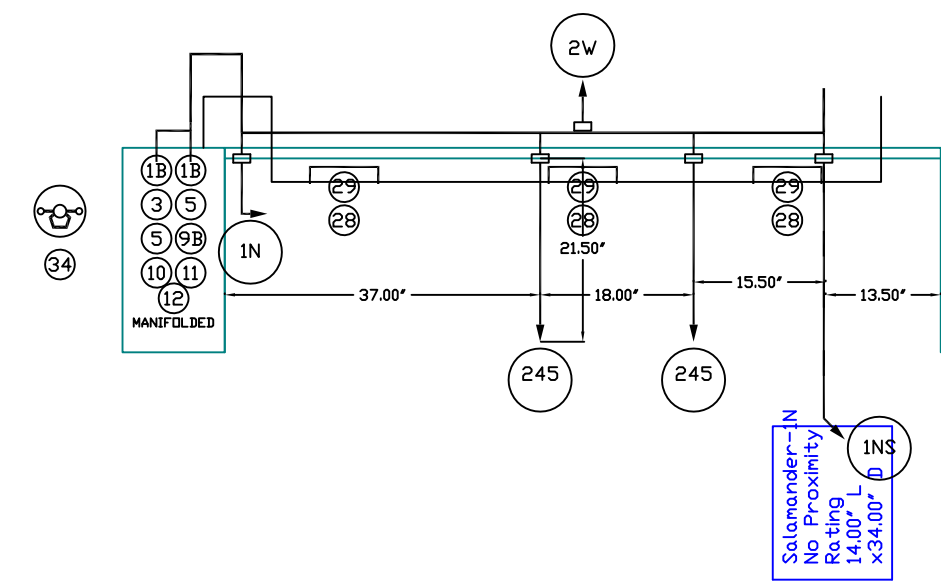
Gas Cabinet - No Coverage  
High Proximity  
24.00' L x 24.00' D

Range-Hood  
High Proximity  
18.00' L x 24.00' D



- 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 #: 2142302  
Job Name: LAS BRISAS TURKS AND CAICOS  
Drawn By:  
System Size: ANSUL-3.0/3.0-MANIFOLD Total FP required: 17  
Hood # 4 7' 0.00' Long x 48" Wide x 24" High  
Riser # 1 Size: 10" x 16"  
Hood # 4 Metal Blow-Off Caps included.  
Hood # 5 7' 0.00' Long x 48" Wide x 24" High  
Riser # 1 Size: 10" x 16"  
Hood # 5 Metal Blow-Off Caps included.



Pasta Cooker (No Coverage)  
High Proximity  
15.00' L x 18.00' D

Range-Hood  
High Proximity  
36.00' L x 24.00' D

**REVISIONS**

NO.	DESCRIPTION	DATE

**CAPTIVE FIRE**  
MIAMI OFFICE  
www.captivefire.com  
6601 Lyons Rd Suite F-4, Coconut Creek, FL 33073 PHONE: (954) 971-7627 FAX: (954) 221-6974 EMAIL: rsg3@captivewhite.com

LAS BRISAS TURKS AND CAICOS  
PREVIDENCIALES, TCI

DATE: 10/29/2014  
DWG.#: 2142302  
DRAWN BY: JTS  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING

SHEET NO.  
2

**Las Brisas**  
**Main Show Kitchen**  
**Turks & Caicos**

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

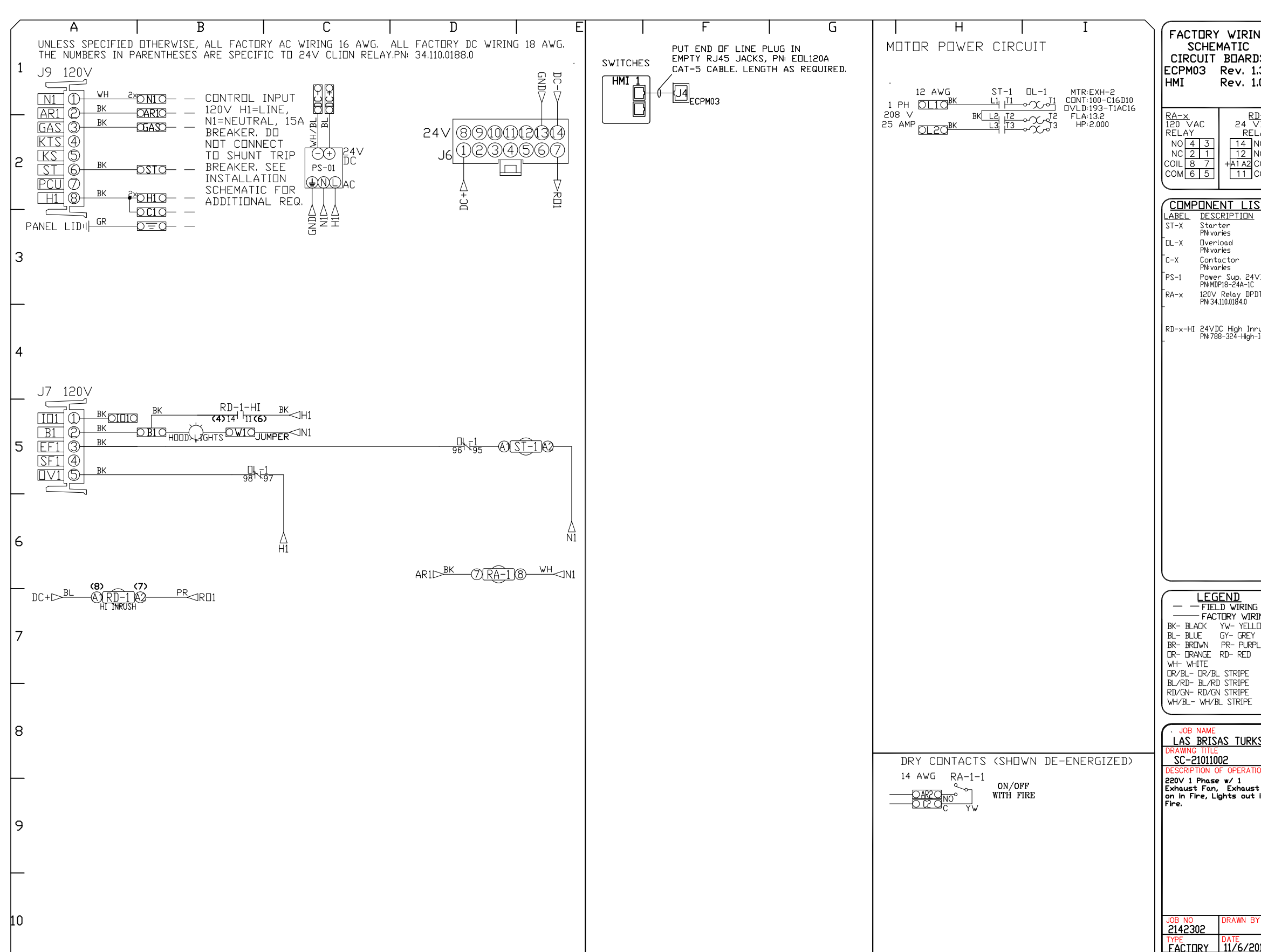
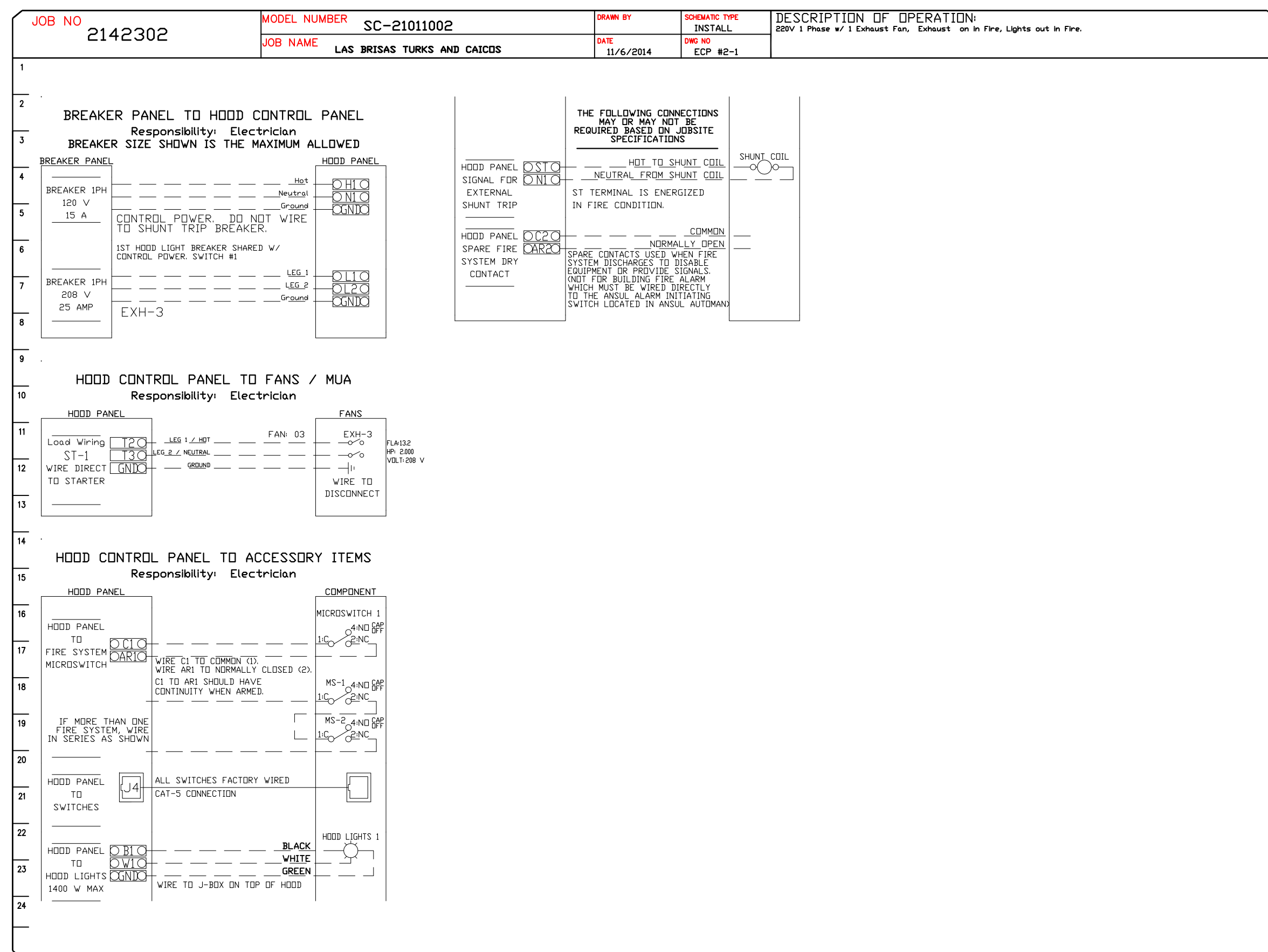
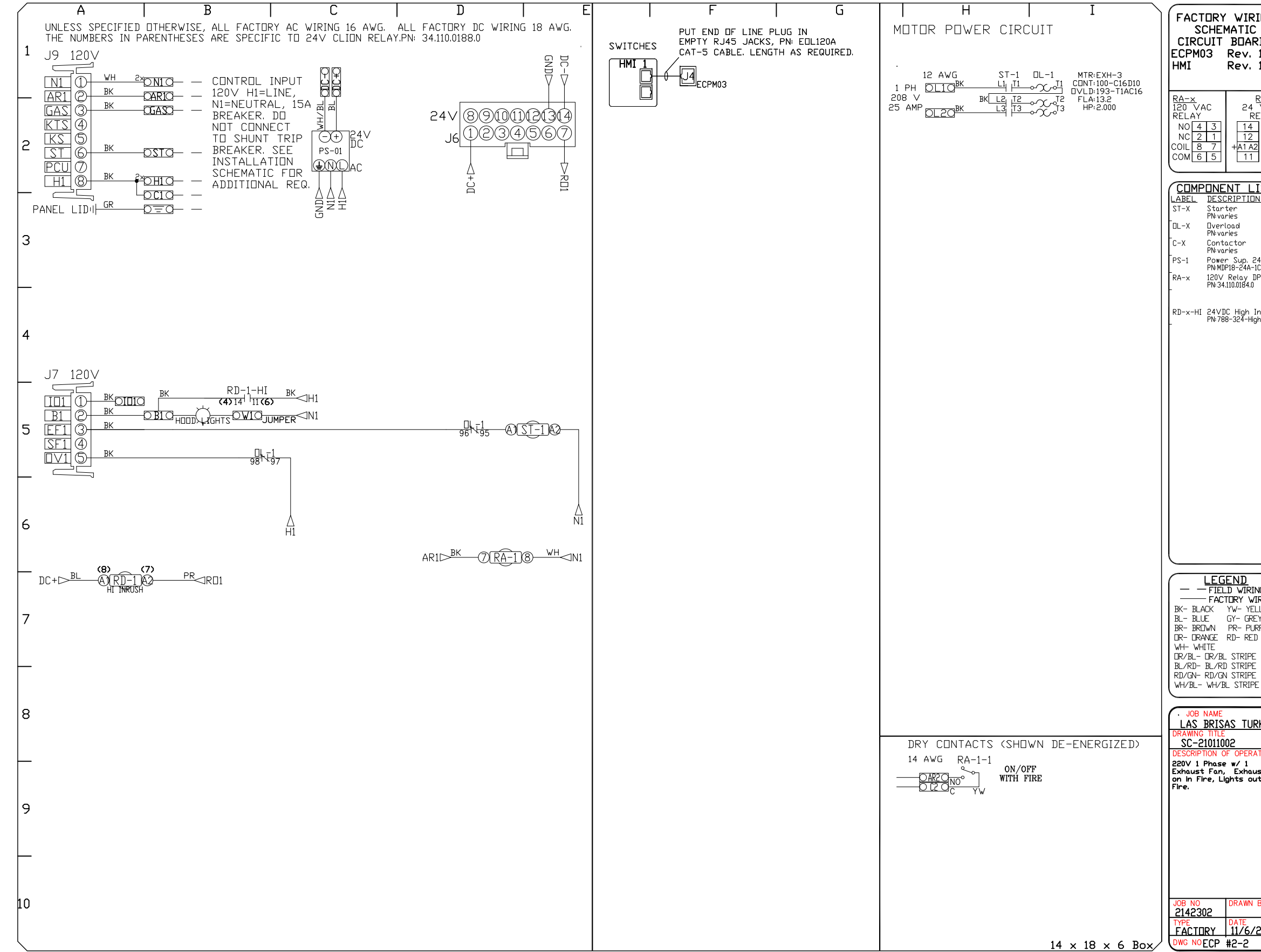
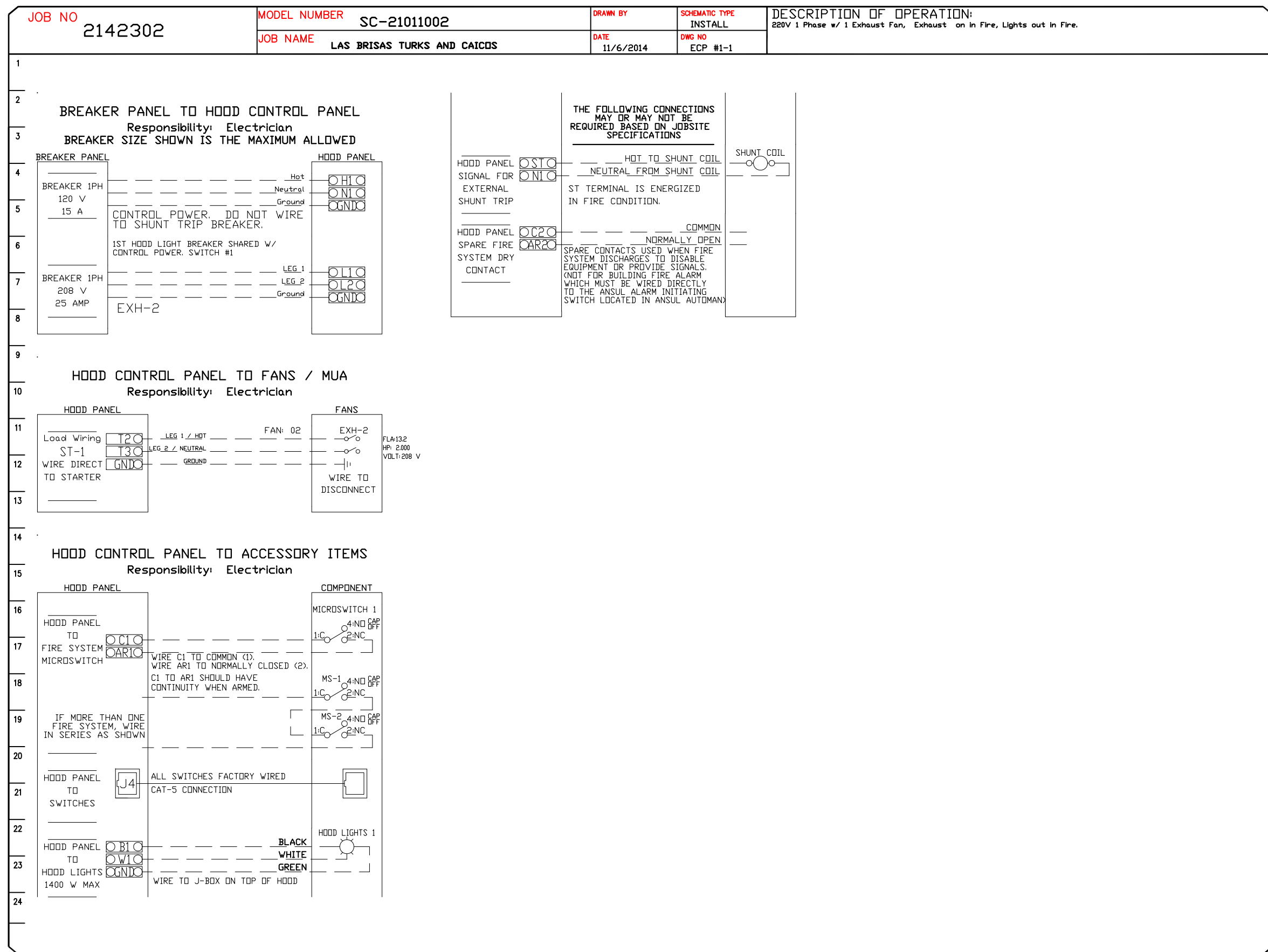
No.	Revision/Issue	Date
6	Added Heat Lamps & Ice Cream	10-01-14
7	Added Customer items 11 & 12	10-17-14
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8	Changes from Site Visit	11-04-14

Date  
**Nov 04, 2014**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**NTS**

Sheet  
**MK-7**

**ELECTRICAL PACKAGES - Job#2142302**

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		TYPE	#	H.P.	VOLT	FLA
1		SC-21011002	Utility Cabinet Left	Utility Cabinet Left	1 Light	Smart Controls Basic	Exhaust	1	2,000	208	13.2
2		SC-21011002	Utility Cabinet Left	Hood # 2	1 Fan	Smart Controls Basic	Exhaust	1	2,000	208	13.2
				Utility Cabinet Left	1 Light						
				Hood # 4	1 Fan						



**REVISIONS**

NO.	DESCRIPTION	DATE
1		
2		
3		



LAS BRISAS TURKS AND CAICOS  
PROVIDENCIALES, TCI

**DATE:** 10/29/2014  
**DWG.#:** 2142302  
**DRAWN BY:** JTS  
**SCALE:** 3/4" = 1'-0"  
**MASTER DRAWING**

**SHEET NO.** 3

**Las Brisas**  
**Main Show Kitchen**  
**Turks & Caicos**

**Uni-Source Supply**  
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No.	Revision/Issue	Date
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Date  
**Nov 04, 2014**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**NTS**

Sheet  
**MK-8**



**EXHAUST FAN INFORMATION - Job#2142302**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	HP.	B.H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SDNES
1	EF-4	DU30HFA	525	0.500	1182	0.250	0.0960	1	115	4.0	56	7.4
2		NCA16FA	3500	1.250	1224	2.000	1.3870	1	208	13.2	198	17.6
3		NCA16FA	3500	1.250	1224	2.000	1.3870	1	208	13.2	198	17.6
4	25.1	DU33HFA	750	0.700	1465	0.333	0.2120	1	115	4.1	56	11.1

**FAN OPTIONS**

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
2		1 - Grease Box
3		1 - VAV Package w/ Manual Control (VFD Included)
4	25.1	1 - Grease Box
		1 - VAV Package w/ Manual Control (VFD Included)

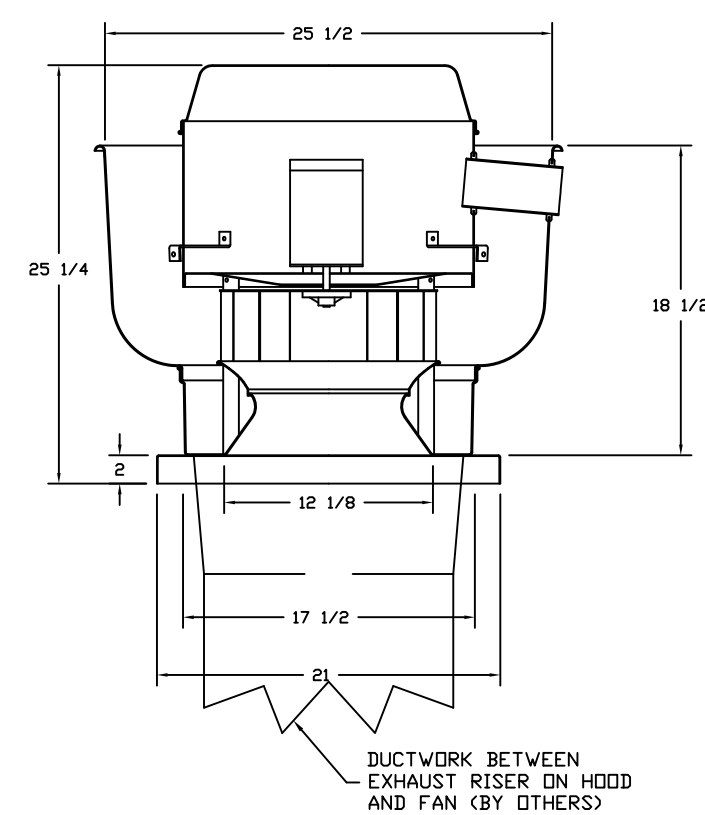
**FAN ACCESSORIES**

FAN UNIT NO.	TAG	EXHAUST				SUPPLY		
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1	EF-4							
2		YES						
3		YES						
4	25.1							

**CURB ASSEMBLIES**

NO.	DN FAN	WEIGHT	ITEM	SIZE
1	# 1	27 LBS	Curb	19.500"W x 19.500"L x 20.000"H 3.000/12.000 Pitch
2	# 2	34 LBS	Curb	26.500"W x 26.500"L x 26.000"H 3.000/12.000 Pitch Vented Hinged
3	# 3	34 LBS	Curb	26.500"W x 26.500"L x 26.000"H 3.000/12.000 Pitch Vented Hinged
4	# 4	34 LBS	Curb	19.500"W x 19.500"L x 26.000"H 3.000/12.000 Pitch Vented

FAN #1 DU30HFA - EXHAUST FAN (EF-4)



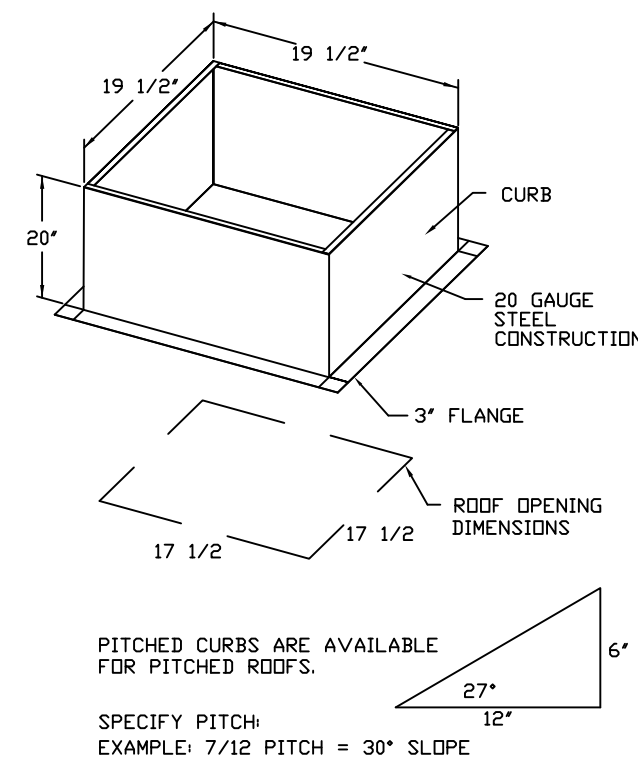
**FEATURES:**

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL706
- 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.

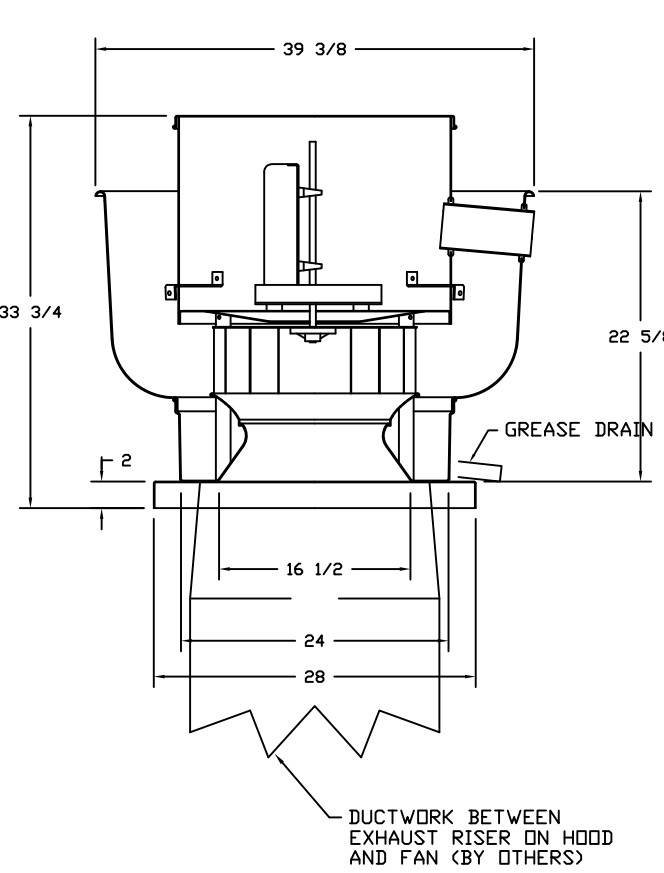
**ABNORMAL FLARE-UP TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (315°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

**DEFINITIONS**  
GREASE BOX



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.  
SPECIFY PITCH:  
EXAMPLE: 7/12 PITCH = 30° SLOPE

FAN #2 NCA16FA - EXHAUST FAN



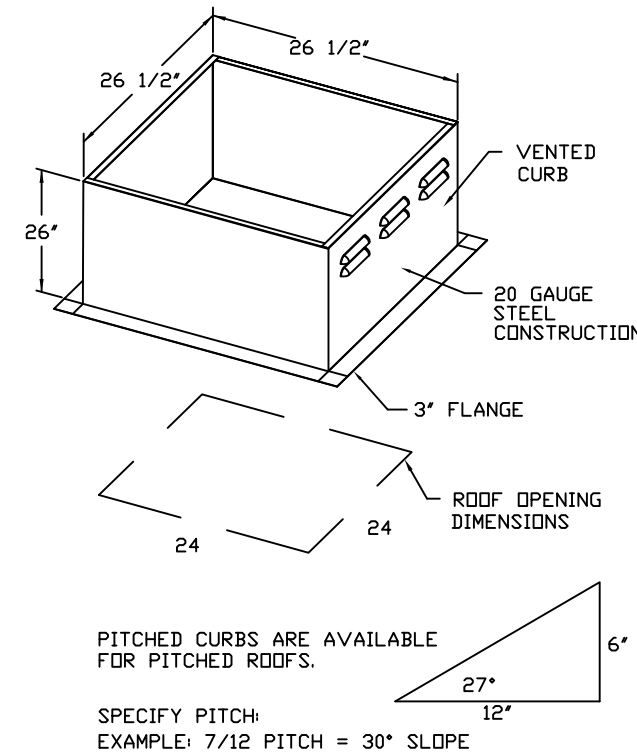
**FEATURES:**

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL706
- 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.

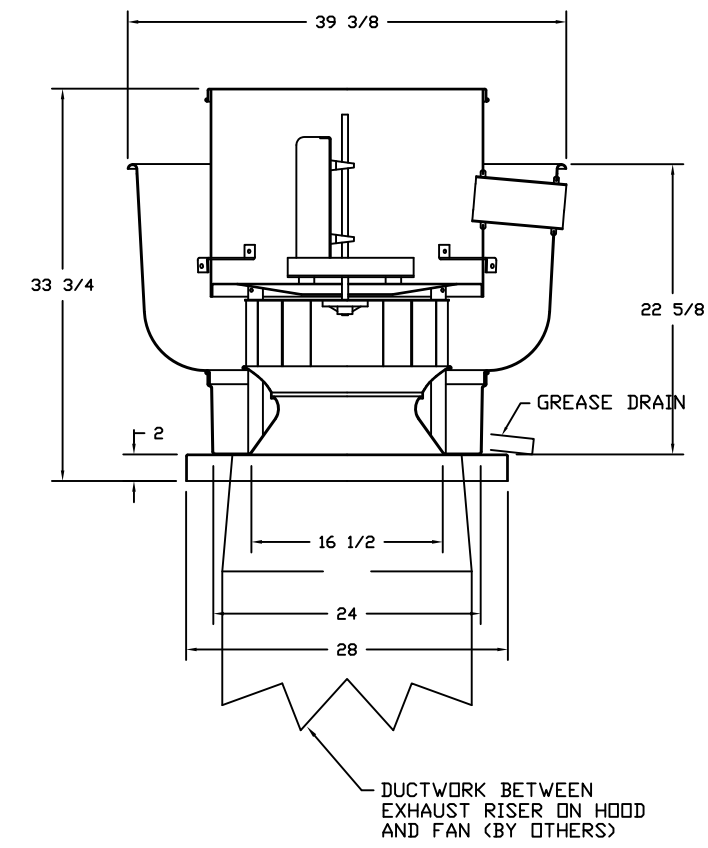
**ABNORMAL FLARE-UP TEST**  
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**DEFINITIONS**  
GREASE BOX



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.  
SPECIFY PITCH:  
EXAMPLE: 7/12 PITCH = 30° SLOPE

FAN #3 NCA16FA - EXHAUST FAN



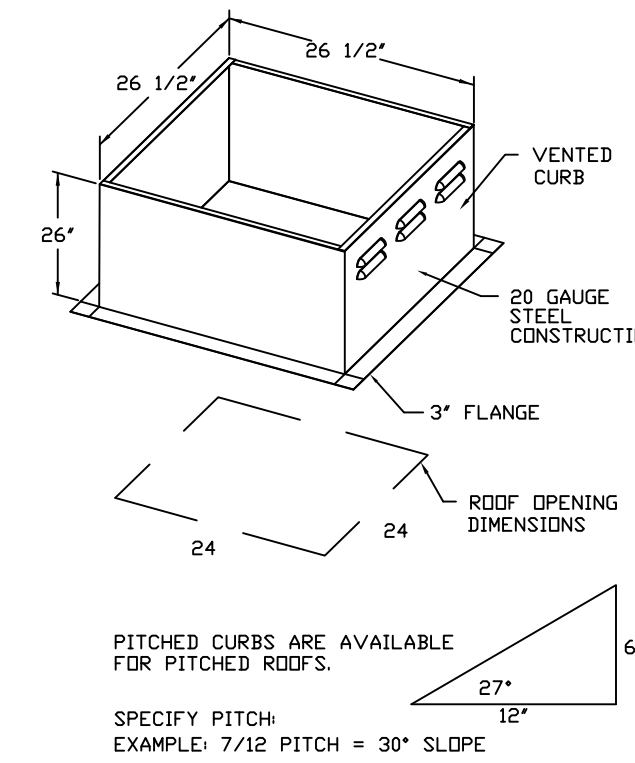
**FEATURES:**

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL706
- 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**  
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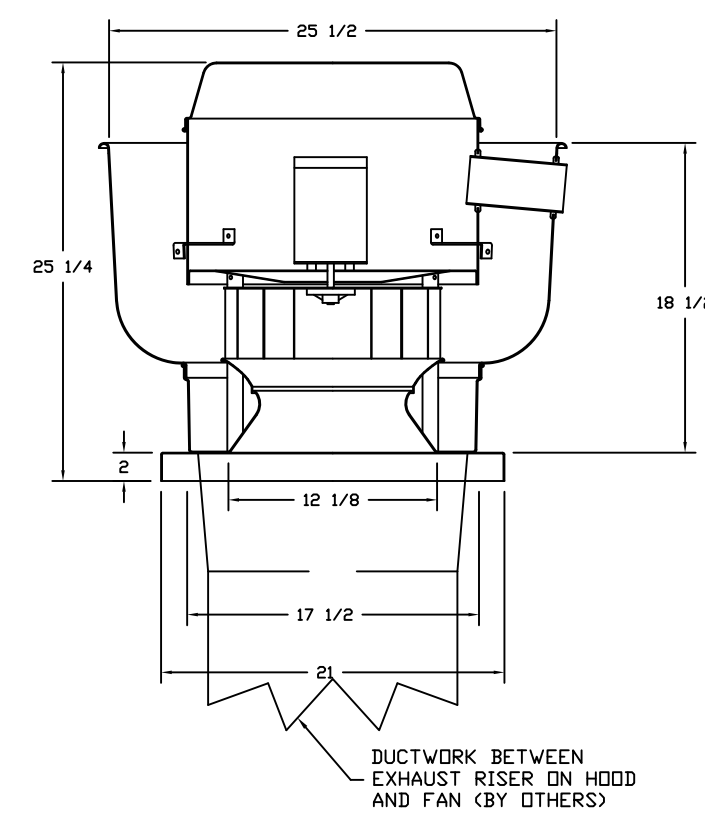
**ABNORMAL FLARE-UP TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (315°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

**DEFINITIONS**  
GREASE BOX



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.  
SPECIFY PITCH:  
EXAMPLE: 7/12 PITCH = 30° SLOPE

FAN #4 DU33HFA - EXHAUST FAN (25.1)

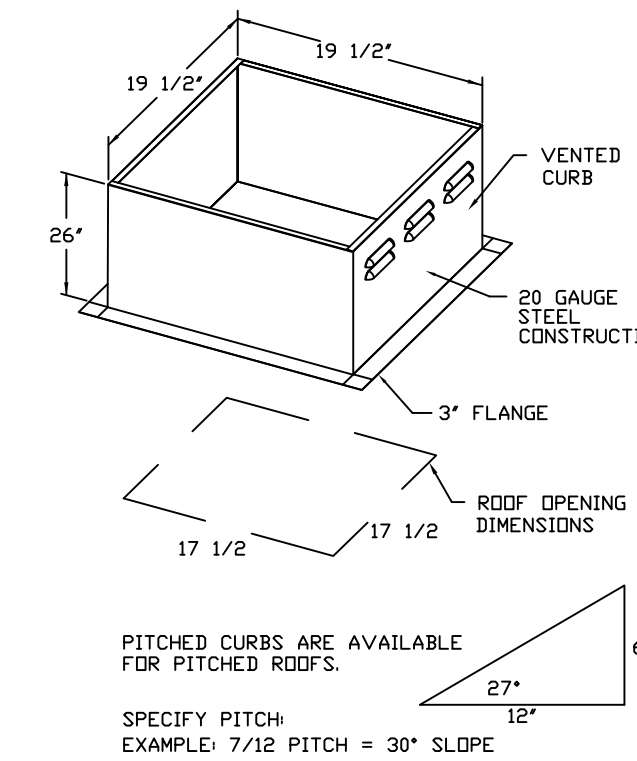


**FEATURES:**

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL706
- 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.

**DEFINITIONS**  
GREASE BOX



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.  
SPECIFY PITCH:  
EXAMPLE: 7/12 PITCH = 30° SLOPE

**REVISIONS**

NO.	DESCRIPTION	DATE
6	Added Heat Lamps & Ice Cream	10-01-14
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LAS BRISAS TURKS AND CAICOS  
PROVIDENCIALES, TCI

DATE: 10/29/2014  
DWG.#: 2142302  
DRAWN BY: JTS  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING

SHEET NO. 4

**Las Brisas**  
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**Turks & Caicos**

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Date  
**Nov 04, 2014**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**NTS**  
Sheet  
**MK-9**