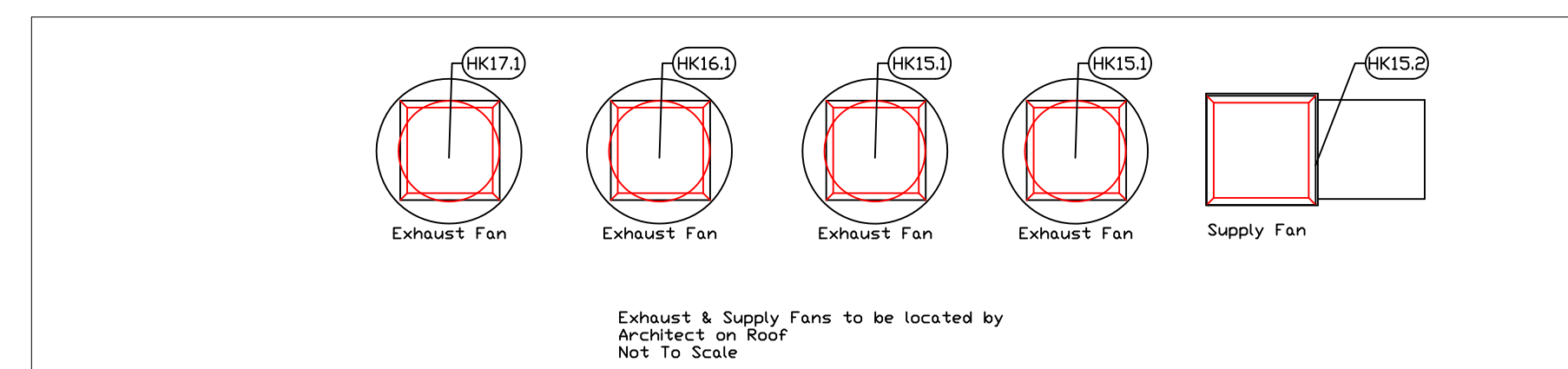


EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
BS1	Beverage Counter	Inox	BEVCOUNTER	1	
BS1.1	Deck Mount Faucet	Krowne	15-308L	1	
BS2	Chilled Water Dispenser	Natura Water	D4/AQUARIUS 1.80-3 TAPS	1	Existing
BS3	Hot Water Dispenser	Bunn	43600.0003	1	By Purveyor
BS4	Espresso Cappuccino Machine	Lavazza	LB4711	1	By Purveyor
BS5	Tea Brewer	Bunn	41400.0002	1	
BS6	Shelving, Wall-Mounted	Advance Tabco	WS-12-96-16	1	
CP1	Cold Chef Table	Inox	C CHEF TABLE	1	
CP2	Reach-In Undercounter Refrigerator	Continental Refrigerator	CRA68-U-D	3	
CP3	Electric Countertop Fryer	Vollrath	40705	1	
CP5	Induction Range, Countertop	Vollrath	59300	3	1 unit shown in drawing
CP6	Pasta Cooker, Electric	Globe	GPC16	1	
CP8	Reach-In Undercounter Freezer	Continental Refrigerator	CFA68-U-D	1	
CP9	Work Table, Stainless Steel Top	Inox	CUSTOM	1	
CP11	Work Table, Stainless Steel Top w/ Sink	Inox	CUSTOM	1	
CP11.1	Deck Mount Faucet	Krowne	15-310L	1	
CP13	Work Table, Stainless Steel Top	Inox	CUSTOM	1	
CP14	Wire Shelving Unit	Nexel	18426N	1	
CP15	Shelving, Wall-Mounted	Advance Tabco	WS-12-108-16	2	
HK1	Fryer, Gas, Heavy Duty Sectional Range Match	Southbend	P16C-PF45	2	
HK2	HD Range, 36" Thermostatic Griddle	Southbend	P36D-TTT	1	
HK3	Pasta Cooker, Gas	Southbend	SGPC-20	2	
HK4	HD Range, 36", 6 Open Burners	Southbend	P36D-BBB	1	
HK5	Josper Grill	Josper	JOSPER	1	
HK6	Stand for Josper Grill	Inox	JOSPER STAND	1	
HK7	Range, Wok, Gas	Town	E-2-SS	1	Existing
HK8	Combi Oven, Electric	Rational	B119106.12.202	1	Existing
HK9	Reach-In Undercounter Refrigerator	Continental Refrigerator	CRA93-U	2	
HK10	Work Table, Stainless Steel Top w/ Sink	Inox	CUSTOM	1	
HK10.1	Deck Mount Faucet	Krowne	15-310L	1	
HK11	Hot Chef's Table	Inox	H CHEF	1	
HK12	Spreader Plate, Heavy Duty, 12"	Southbend	P12N-S	1	
HK12.1	Spreader Plate, Heavy Duty, 12"	Southbend	P12N-S	1	
HK12.2	Spreader Plate, Heavy Duty, 12"	Southbend	P12N-S	1	
HK13	Range, Stock Pot, Gas	Southbend	SPR-1J	1	
HK15	Main Hood	Captive-Aire	HOOD - MAIN	1	
HK15.1	Exhaust Fan	Captive-Aire	E FAN - MAIN	2	
HK15.2	Supply Fan	Captive-Aire	S FAN - MAIN	1	
HK16	Hood - Solid Fuel	Captive-Aire	HOOD - SOLID FUEL	1	
HK16.1	Exhaust Fan	Captive-Aire	E FAN - SOLID FUEL	1	
HK17	Exhaust Hood - Baking	Captive-Aire	HOOD - BAKING	1	
HK17.1	Exhaust Fan	Captive-Aire	E FAN - BAKING	1	
HK19	Decorative Lamp	Hatco	DL-750	10	
PW1	Soiled Dishtable w/ Sink	Inox	SOILED TABLE	1	
PW1.1	Pre-Rinse Faucet Assembly	Krowne	17-108WL	1	
PW3	Three (3) Compartment Sink	Advance Tabco	FC-3-1818-18RL	1	
PW3.1	Pre-Rinse Faucet Assembly	Krowne	17-108WL	1	
PW4	Wire Shelving Unit	Nexel	24486N	2	
PW6	Dishwasher, Door Type, Ventless	Jackson WWS	TEMPSTAR VENTLESS	1	
PW6.1	Clean Dishtable	Inox	CLEAN	1	
PZ1	Work Table, Stainless Steel Top w/ Sink	Advance Tabco	KMS-306	1	
PZ1.1	Deck Mount Faucet	Krowne	15-310L	1	
PZ2	Reach-In Undercounter Refrigerator	Continental Refrigerator	CRA93-U-D	1	
PZ4	Refrigerated Work Top	Continental Refrigerator	CRA93-D	1	
PZ4.1	Work Table, Top Only	John Boos	SB022-O	1	
PZ7	Pizza Preparation Refrigerator	Continental Refrigerator	CPA43	1	
PZ8	Pizza Oven, Deck-Type, Gas	Bakers Pride	3152	1	
PZ9	Chef's Table - Pizza	Inox	PZ CHEF TABLE	1	
PZ10	Shelving, Wall-Mounted	Advance Tabco	WS-12-60-16	1	
PZ11	Shelving, Wall-Mounted	Advance Tabco	WS-12-144-16	1	



EQUIPMENT LAYOUT

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Parrot Cay
Lotus Kitchen
Parrot Cay, T&C



INTERNATIONAL INC.

2055 W 73rd Street, Miami, FL 33016

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3	Updates after email from Chef Dan	7-6-17
4	Updates after email from Chef Dan	7-7-17
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5	Added MEP Details	7-28-17
No.	Revision/Issue	Date

Date

July 28, 2017

Drawn By

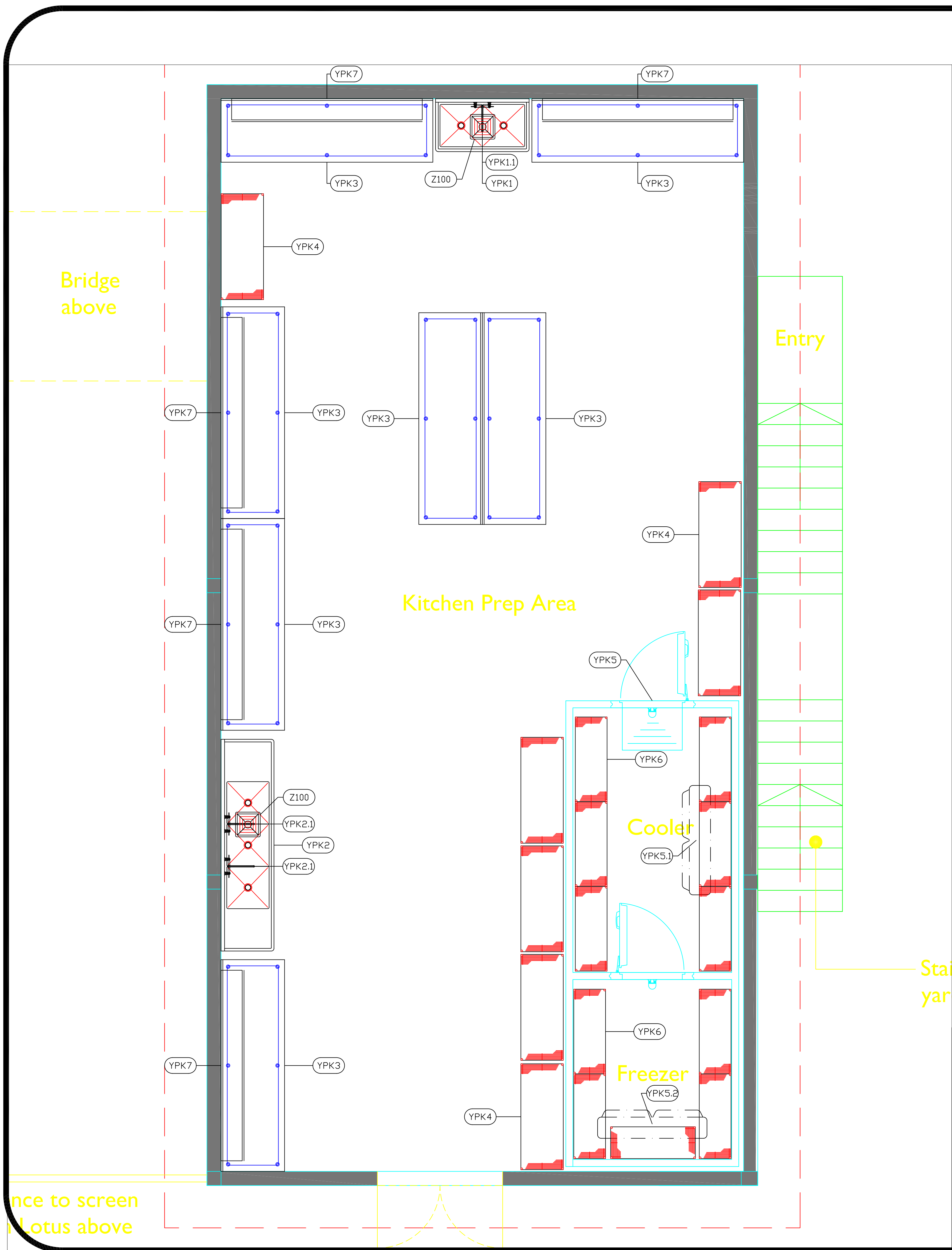
Dayne Gauntlett

Scale

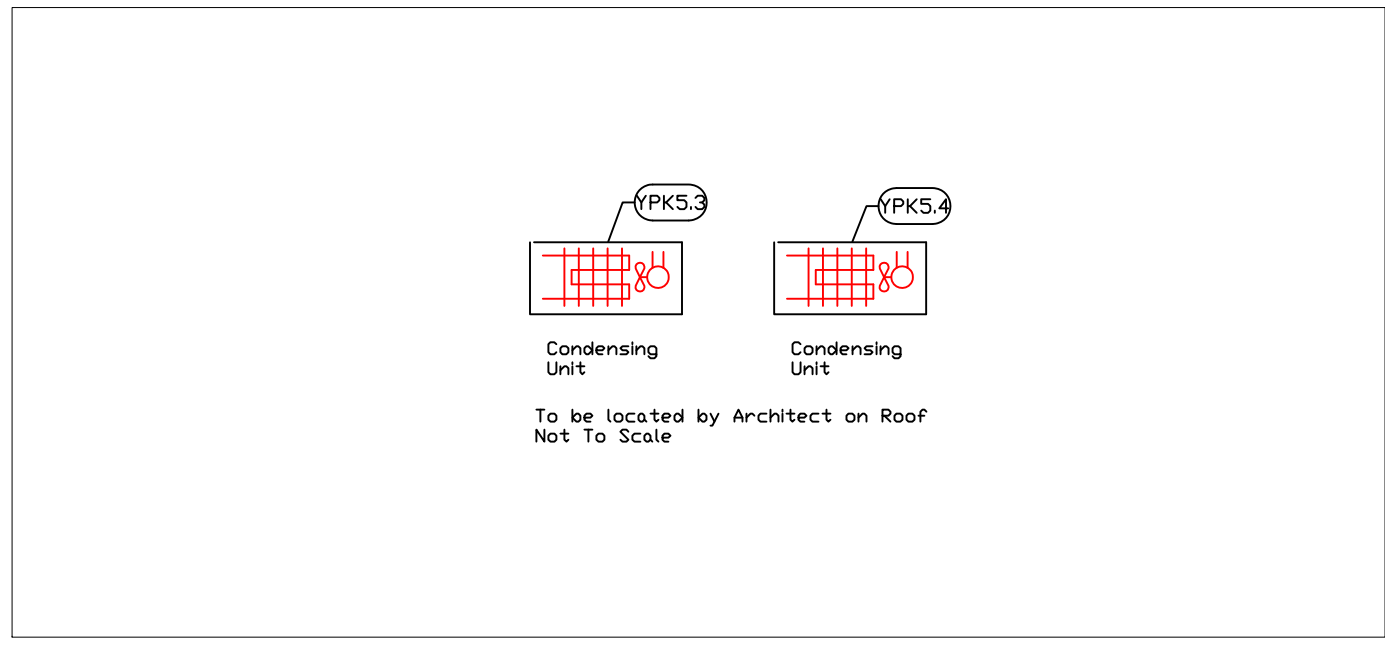
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MK-1



EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
YPK1	Two (2) Compartment Sink	Advance Tabco	FC-2-2424	1	
YPK1.1	Wall / Splash Mount Faucet	Krowne	14-814L	1	
YPK2	Three (3) Compartment Sink	Advance Tabco	FC-3-2424-24RL	1	
YPK2.1	Wall / Splash Mount Faucet	Krowne	14-814L	2	
YPK3	Work Table, Stainless Steel Top	Advance Tabco	KMS-3610	7	
YPK4	Wire Shelving Unit	Nexel	24606N	7	
YPK5	Walk-in Combo	Arctic Industries	CUSTOM	1	
YPK5.1	Evaporator for Cooler	Arctic Industries	AA26-115B-AE-L	1	
YPK5.2	Evaporator for Freezer	Arctic Industries	AE26-75B-DE-L	1	
YPK5.3	Remote Condenser Unit for Cooler	Arctic Industries	RFH125E44-D	1	
YPK5.4	Remote Condenser Unit for Freezer	Arctic Industries	RFH200L44-D	1	
YPK6	Wire Shelving Unit	Nexel	18486N	11	
YPK7	Shelving, Wall-Mounted	Advance Tabco	WS-12-108-16	5	
Z100	Floor Sink	Zurn	FD-2370-Y-PV4-F	10	



EQUIPMENT LAYOUT

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Parrot Cay
Lotus Kitchen
Parrot Cay, T&C

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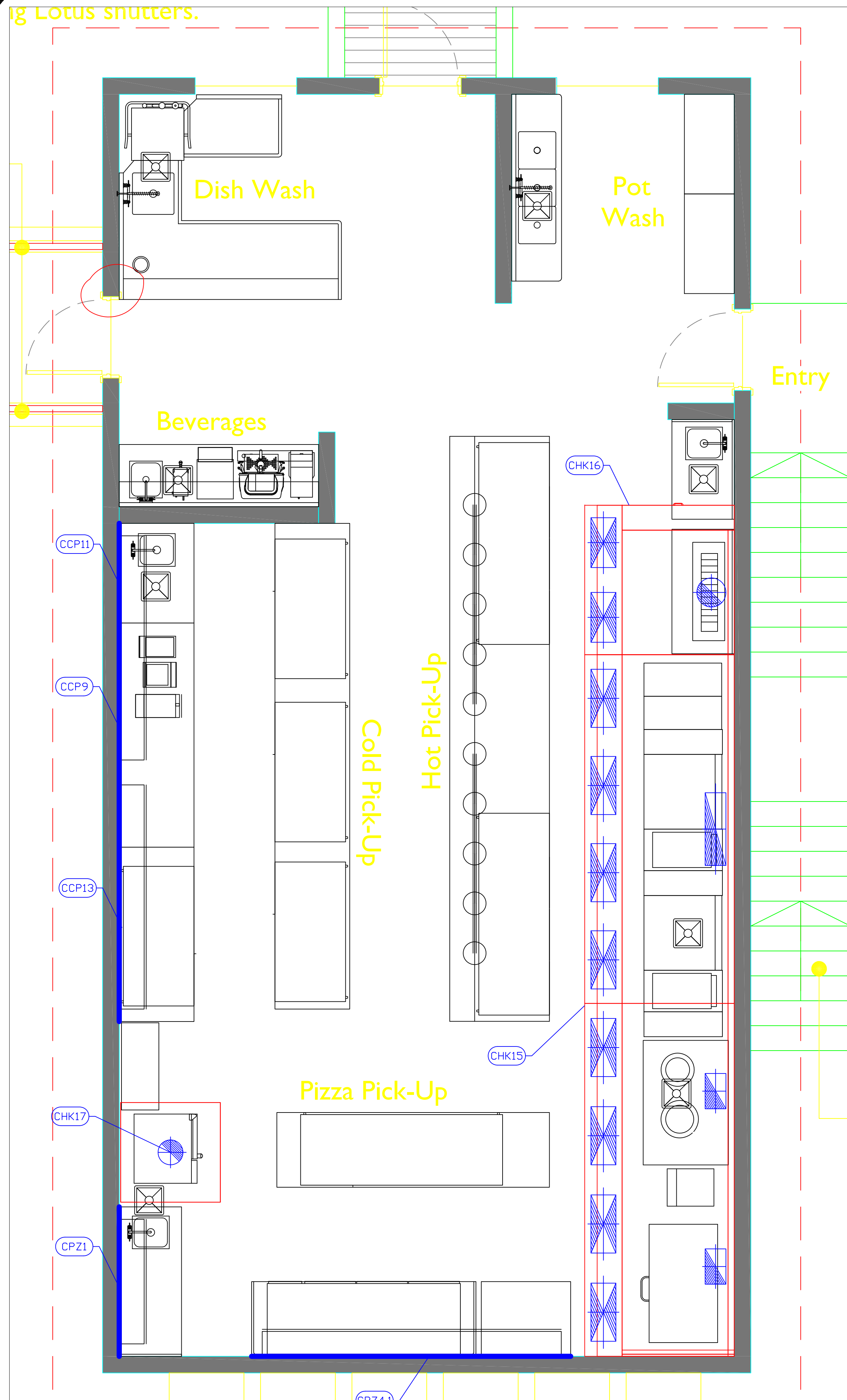
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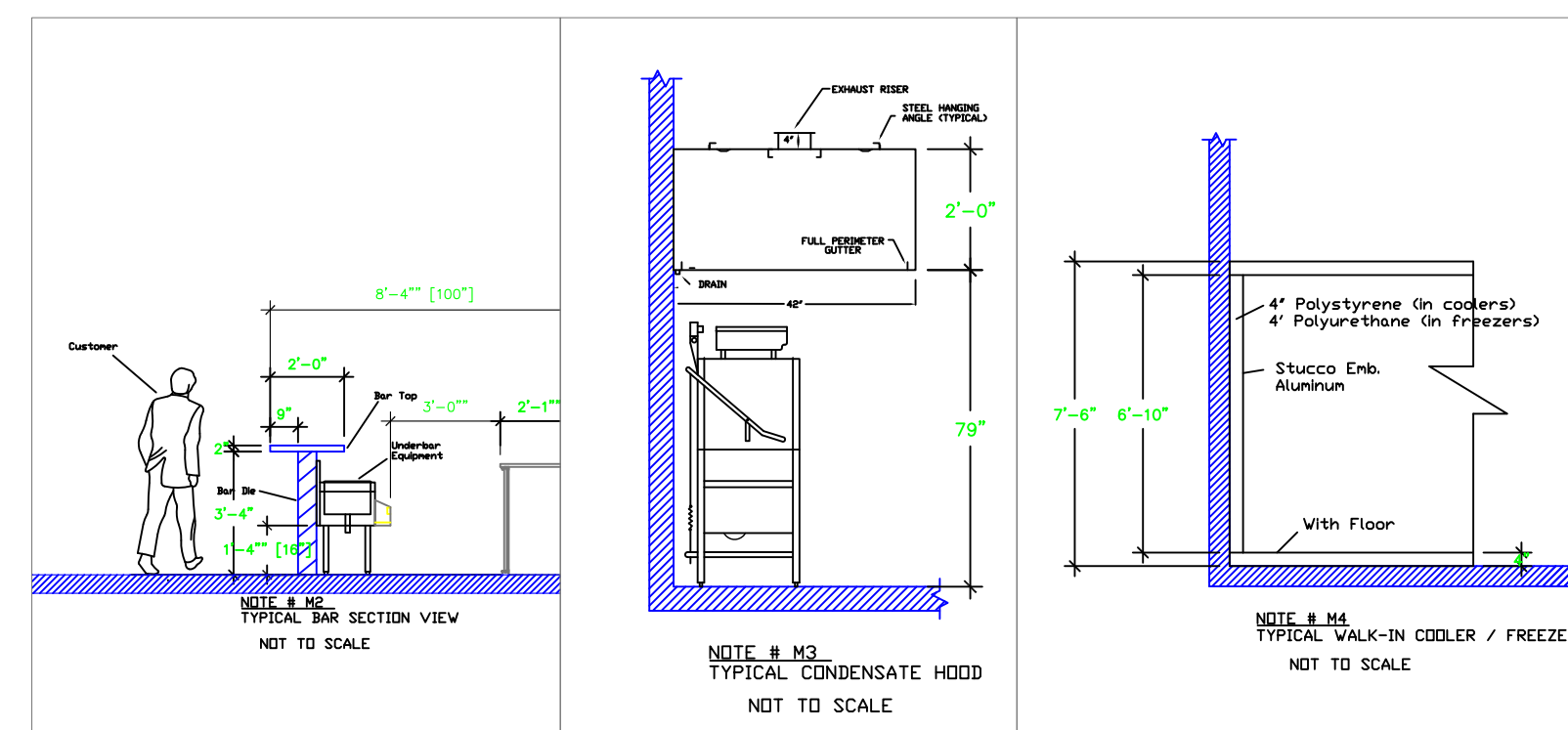
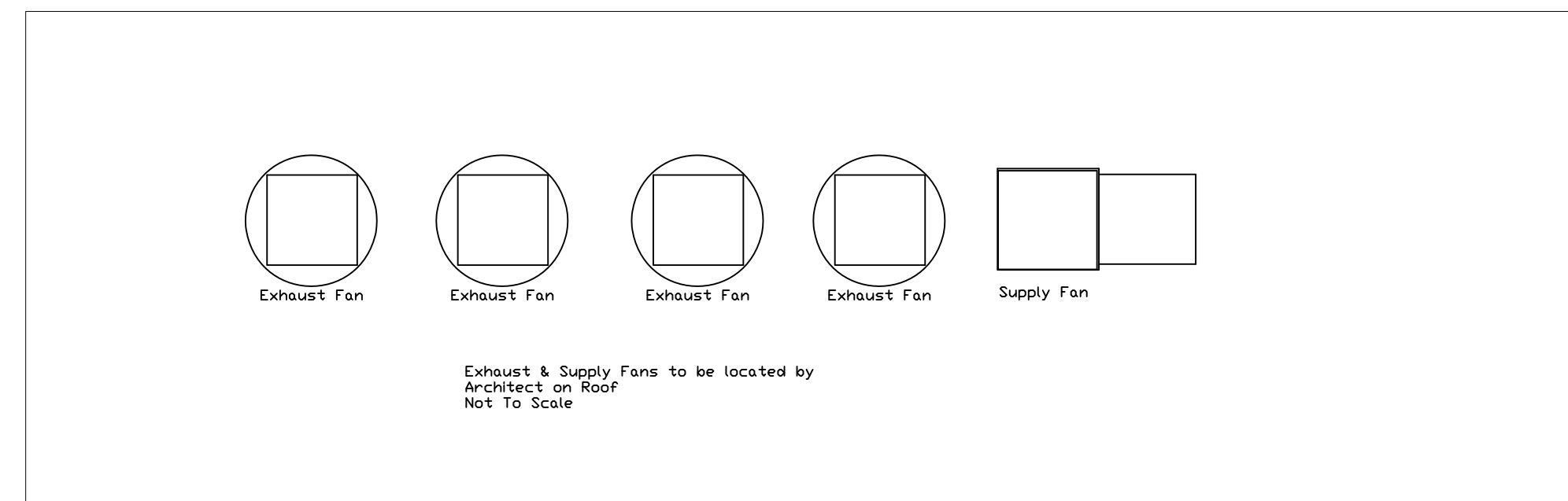
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Drawn By
Dayne Gauntlett
Scale
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Sheet
MK-2

ig Lotus shutters.

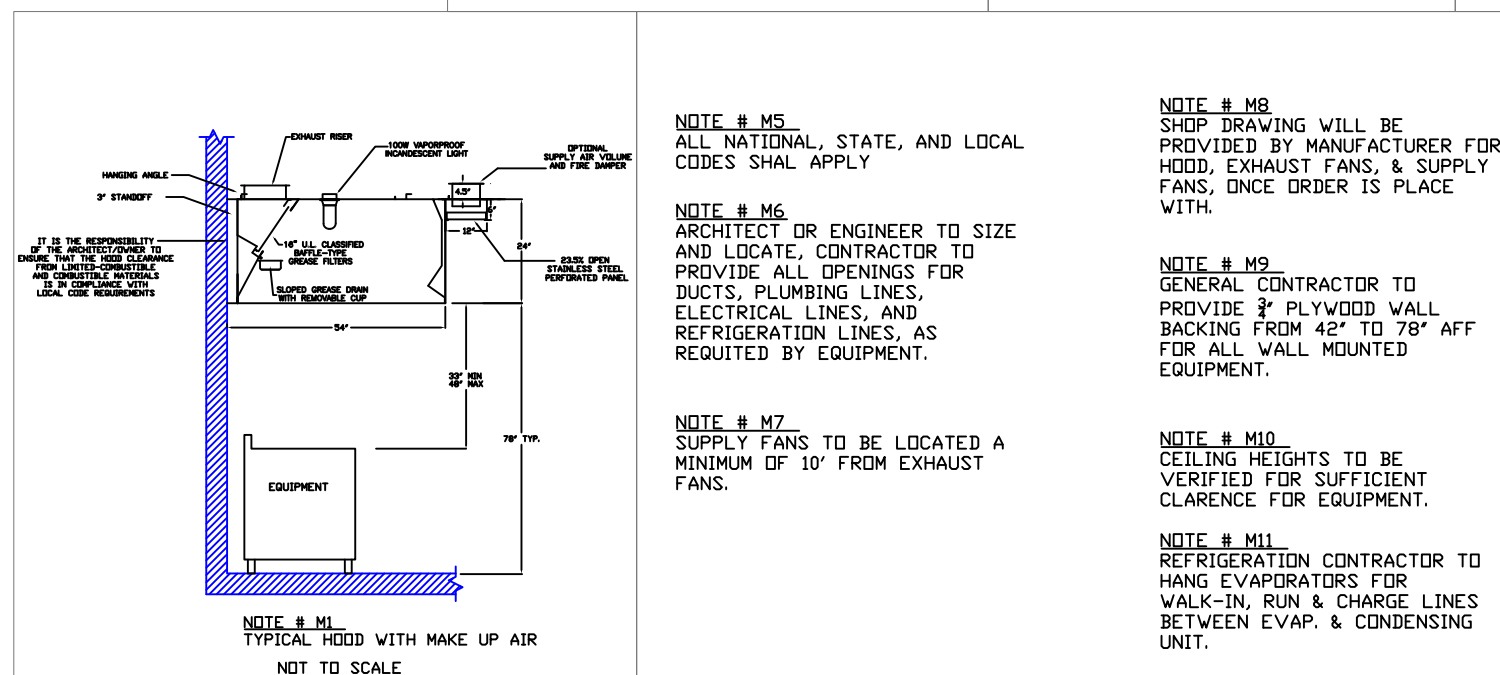


Mechanical Schedule							
ITEM NO.	DISCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	SUPPLY (L X W)	SUPPLY (CFM)	QTY	REMARKS
CP9	Work Table, Stainless Steel Top					1	Inwall Backing for Wall Shelf
CP11	Work Table, Stainless Steel Top w/ Sink					1	Inwall Backing for Wall Shelf
CP13	Work Table, Stainless Steel Top					1	Inwall Backing for Wall Shelf
HK15	Main Hood	(1) 35"x10" (2) 17"x10"	7442	(8) 28"x12"	5209	1	
HK16	Hood - Solid Fuel	14" dia	1750	(2) 24"x12"	1225	1	
HK17	Exhaust Hood - Baking	12" dia	600			1	
PZ1	Work Table, Stainless Steel Top w/ Sink					1	Inwall Backing for Wall Shelf
PZ4.1	Work Table, Top Only					1	Inwall Backing for Wall Shelf



LEGEND - MECHANICAL

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



Equipment MECHANICAL Service Requirements

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

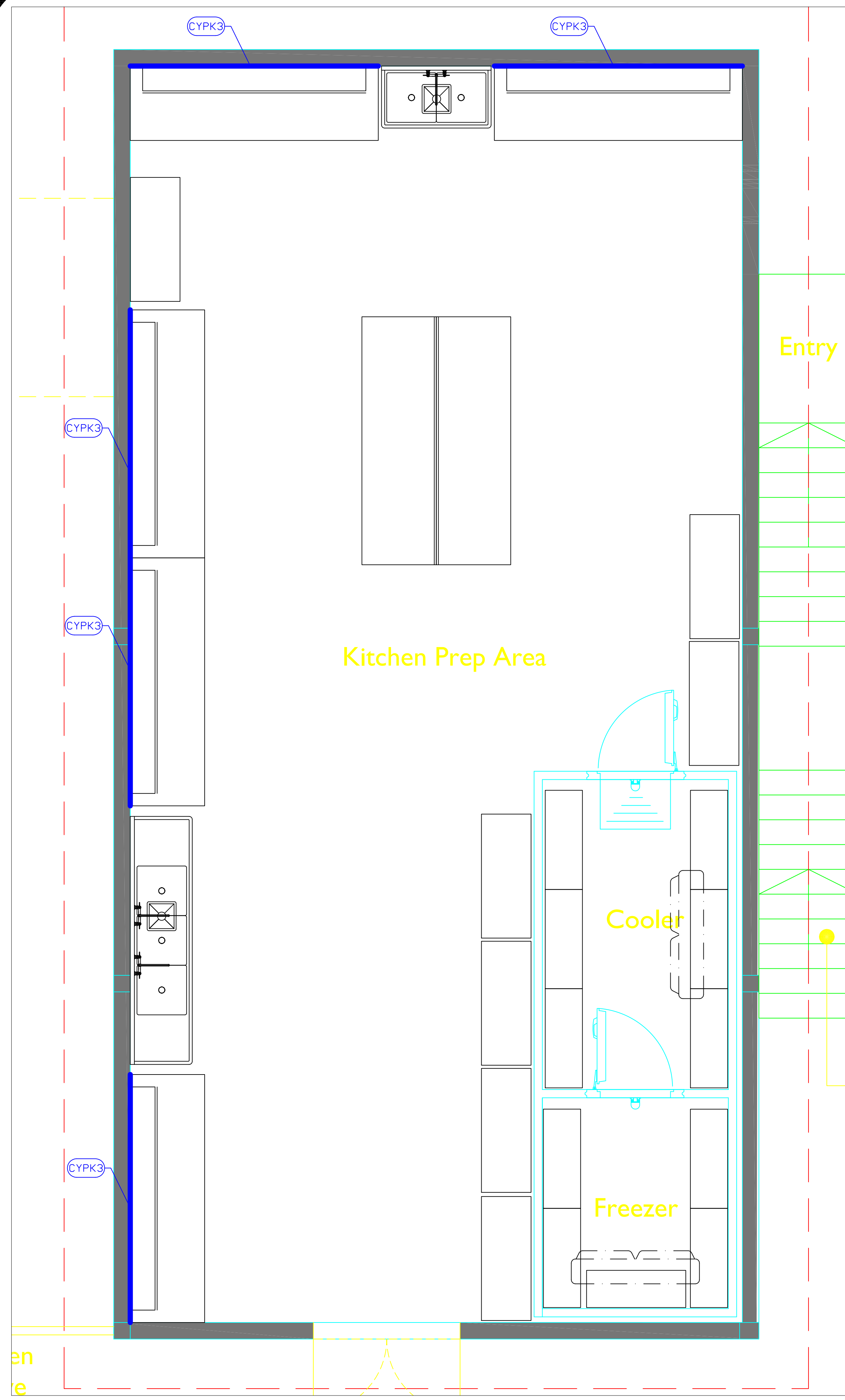
Parrot Cay
Lotus Kitchen
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SUPPLY
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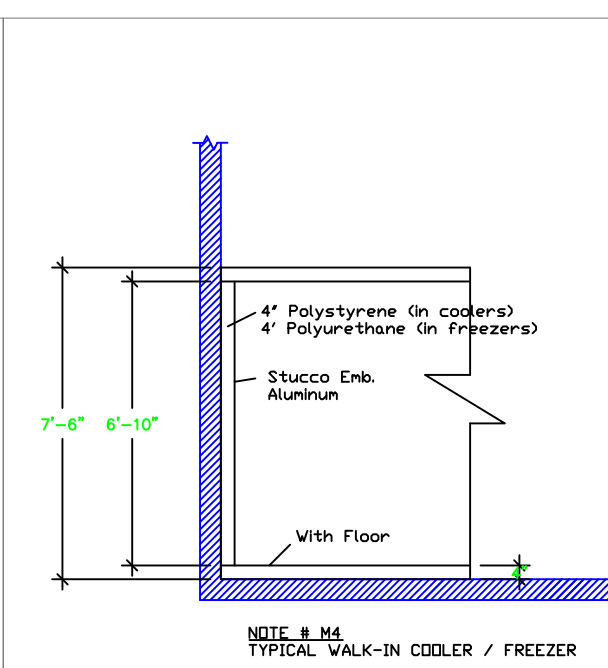
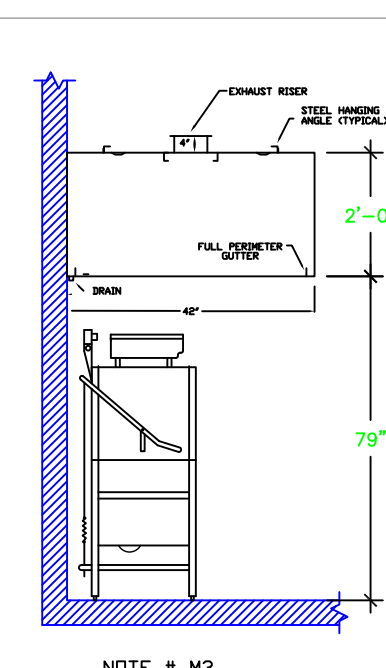
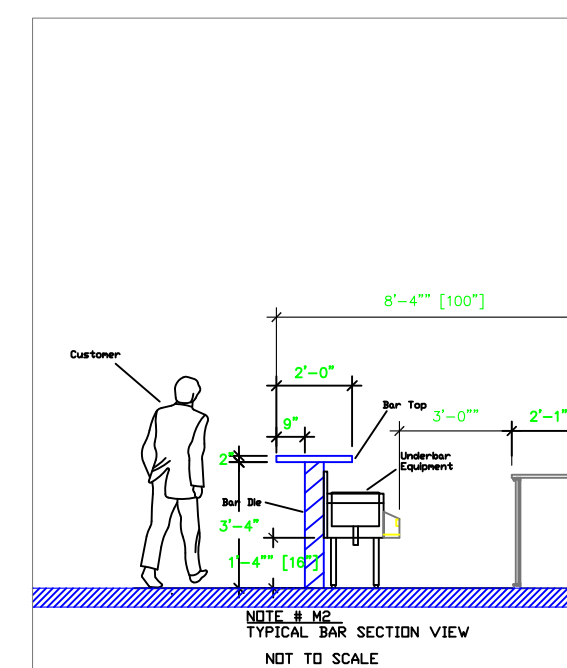
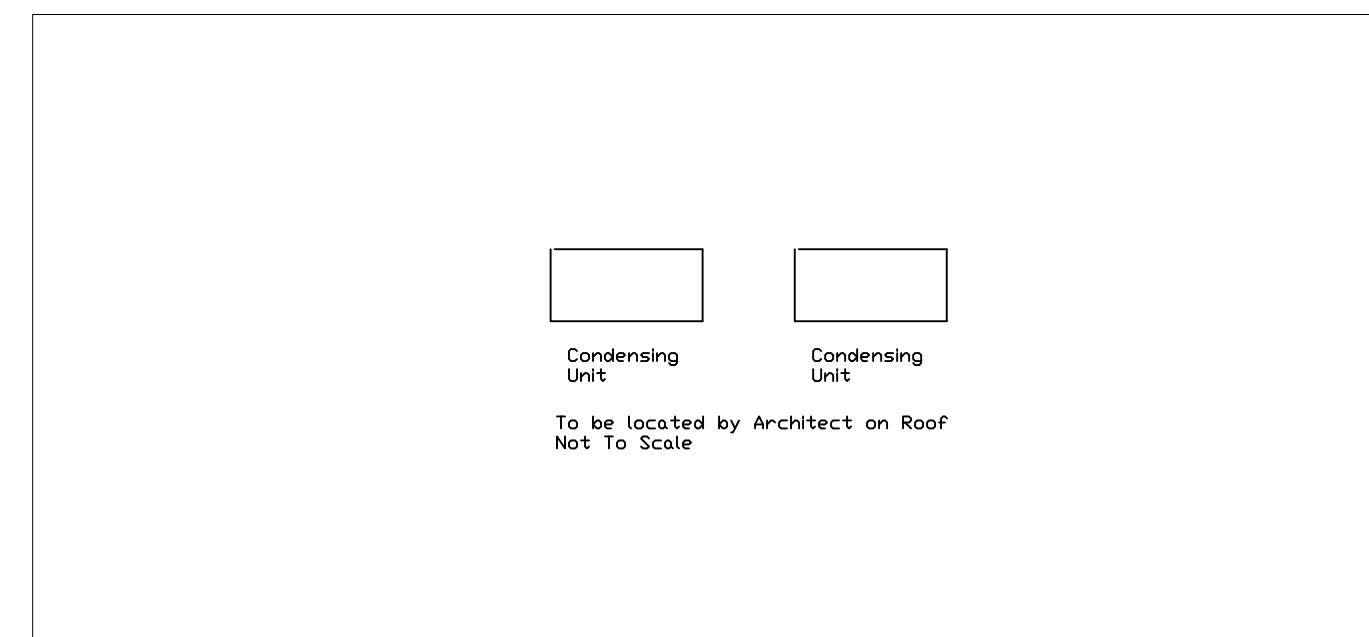
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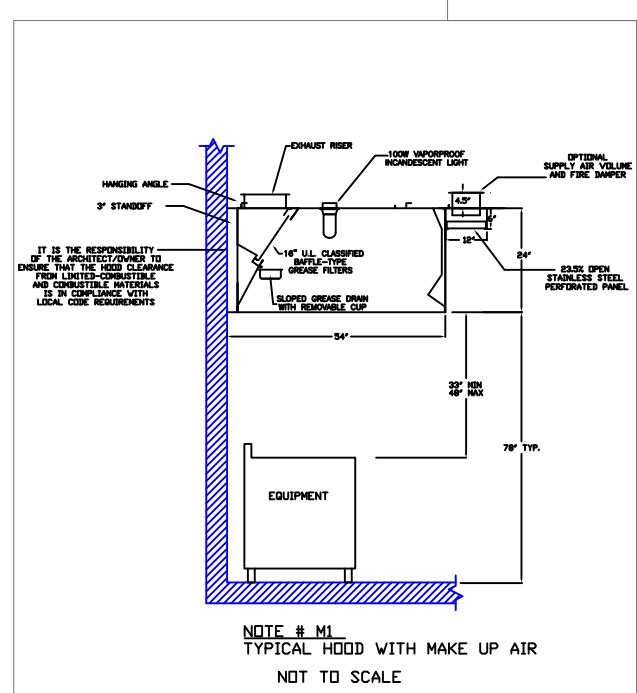
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Mechanical Schedule							
ITEM NO.	DISCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	SUPPLY (L X W)	SUPPLY (CFM)	QTY	REMARKS
YPK3	Work Table, Stainless Steel Top					7	Inwall Backing for Wall Shelf



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



NOTE # M5
SHEP DRAWING WILL BE PROVIDED BY MANUFACTURER FOR HOOD, EXHAUST FANS, & SUPPLY FANS, UNCE 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
CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLARENCE FOR EQUIPMENT.

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

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

Equipment MECHANICAL Service Requirements

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Parrot Cay, T&C



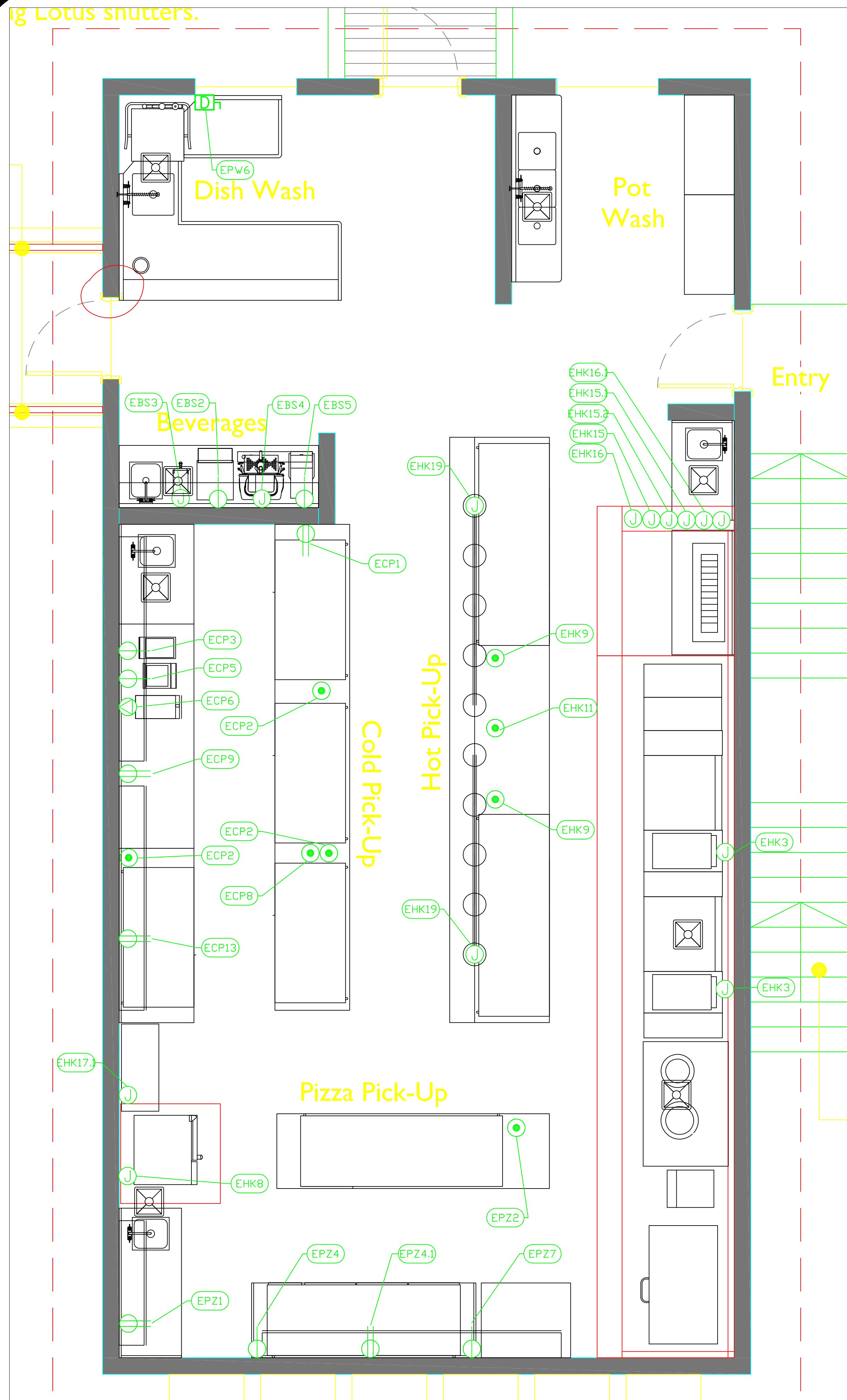
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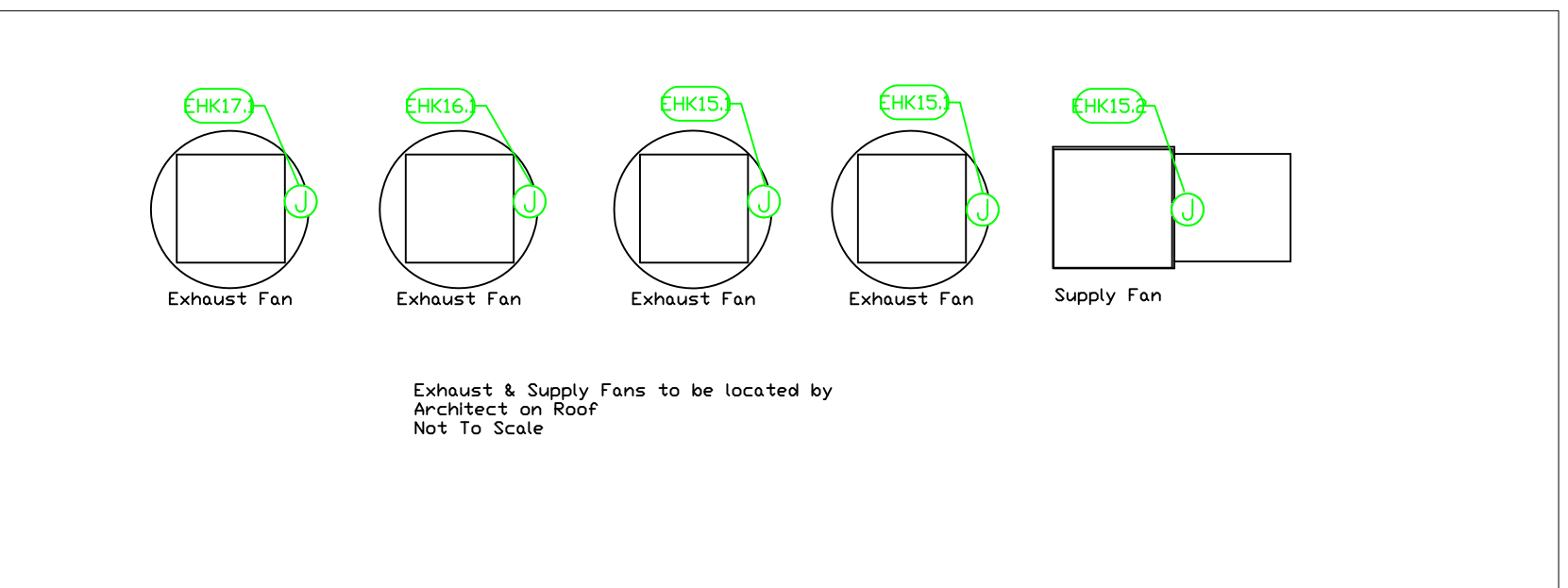
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MK-4

18" Lotus shutters.



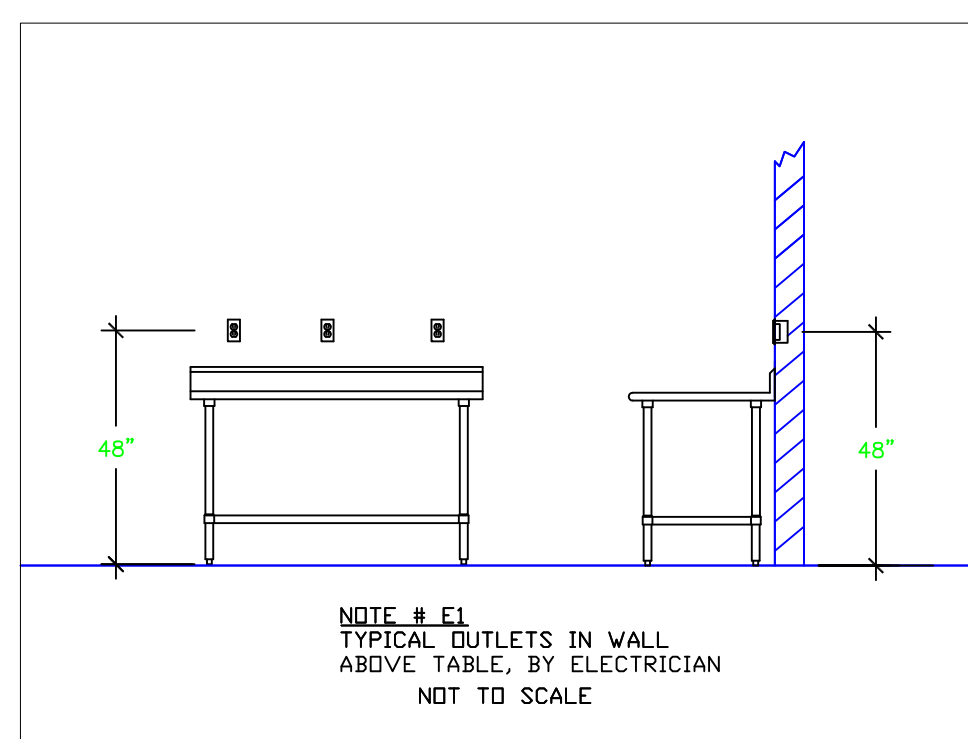
ELECTRICAL SCHEDULE

ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	Equip. AFF	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
BS2	Chilled Water Dispenser	120	60	1	6		5-15P	48"	Simplex	48"	1	Verify with Vendor
BS3	Hot Water Dispenser	240	60	1	16.9			48"	J-Box	48"	1	Verify with Vendor
BS4	Espresso Cappuccino Machine	120	60	1	20			48"	J-Box	48"	1	Verify with Vendor
BS5	Tea Brewer	120	60	1	14		5-15P	48"	Simplex	48"	1	
CP1	Cold Chef Table	120	60	1	15			48"	Duplex	48"	1	Convenience Outlet See Note E1
CP2	Reach-In Undercounter Refrigerator	115	60	1	13.0	1/3	5-15P	6"	Floor	Floor	3	
CP3	Electric Countertop Fryer	120	60	1	15		5-15p	48"	Simplex	48"	1	
CP5	Induction Range, Countertop	120	60	1	15		5-15P	48"	Simplex	48"	3	
CP6	Pasta Cooker, Electric	208-240	60	1	15.8			48"	Special	48"	1	
CP8	Reach-In Undercounter Freezer	115	60	1	10.7	1/2	5-15P	6"	Floor	Floor	1	
CP9	Work Table, Stainless Steel Top	120	60	1	15			48"	Duplex	48"	1	Convenience Outlet See Note E1
CP13	Work Table, Stainless Steel Top	120	60	1	15			48"	Duplex	48"	1	Convenience Outlet See Note E1
HK3	Pasta Cooker, Gas	115	60	1	1.0			18"	J-Box	18"	2	
HK8	Combi Oven, Electric	208	60	3	52.8			36"	J-Box	48"	1	Existing confirm Voltage
HK9	Reach-In Undercounter Refrigerator	115	60	1	13.7	1/3	5-15P	6"	Floor	Floor	2	
HK11	Hot Chef's Table	120	60	1	15			Floor	Floor	Floor	1	Convenience Outlet on Floor
HK15	Main Hood	115	60	1	15			108"	J-Box	108"	1	Elec for Lights in Hood
HK15.1	Exhaust Fan	208	60	3	9.5	3		108"	J-Box	108"	2	Elec at Hood Control Box
HK15.2	Supply Fan	208	60	3	8.7	3		108"	J-Box	108"	1	Elec at Hood Control Box
HK16	Hood - Solid Fuel	115	60	1	15			108"	J-Box	108"	1	Elec for Lights in Hood
HK16.1	Exhaust Fan	208	60	3	3.8	1		108"	J-Box	108"	1	Elec at Hood Control Box
HK17.1	Exhaust Fan	115	60	1	3.8	1/4		108"	J-Box	108"	1	Elec at Hood Switch
HK19	Decorative Lamp	120	60	1	20			Ceiling	J-Box	Ceiling	10	2 connection points 20amp circuit each
PW6	Dishwasher, Door Type, Ventless	208	60	3	46.3	1		60"	Disconnect	72"	1	Disconnect for wet locations
PZ1	Work Table, Stainless Steel Top w/ Sink	120	60	1	15			48"	Duplex	48"	1	Convenience Outlet See Note E1
PZ2	Reach-In Undercounter Refrigerator	115	60	1	13.7	1/3	5-15P	6"	Floor	Floor	1	
PZ4	Refrigerated Work Top	115	60	1	13.7	1/3	5-15P	6"	Simplex	18"	1	
PZ4.1	Work Table, Top Only	120	60	1	15			48"	Duplex	48"	1	Convenience Outlet See Note E1
PZ7	Pizza Preparation Refrigerator	115	60	1	6.7	1/3	5-15P	6"	Simplex	18"	1	



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 DODR 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.

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Parrot Cay, T&C**

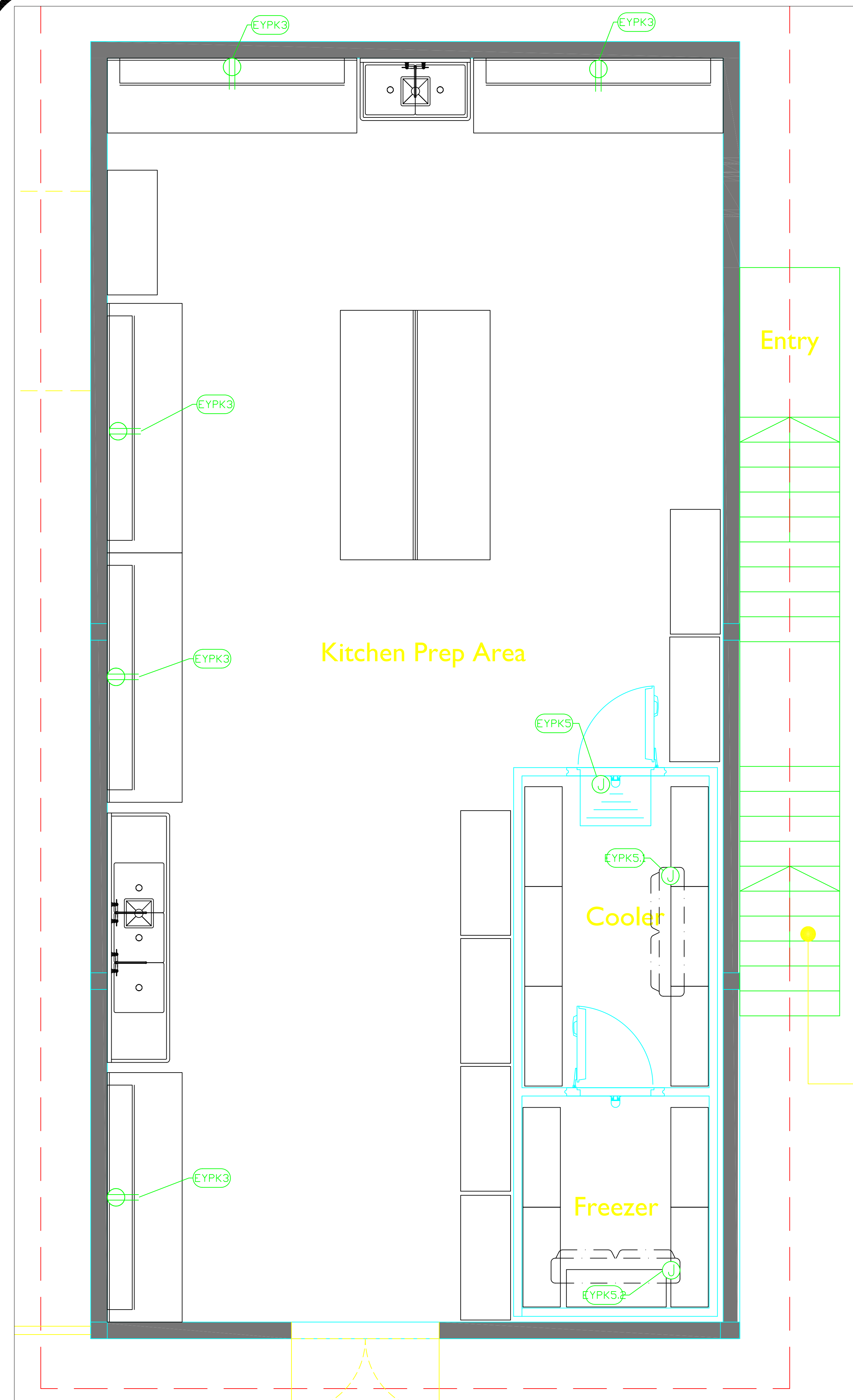


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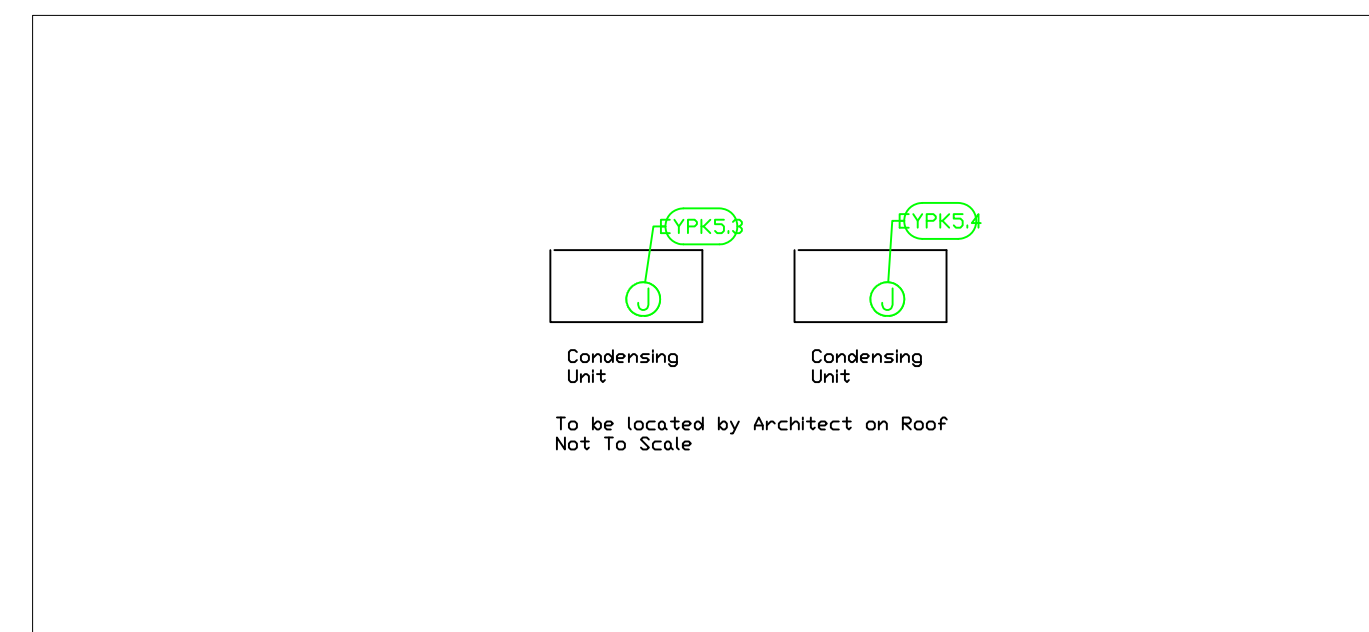
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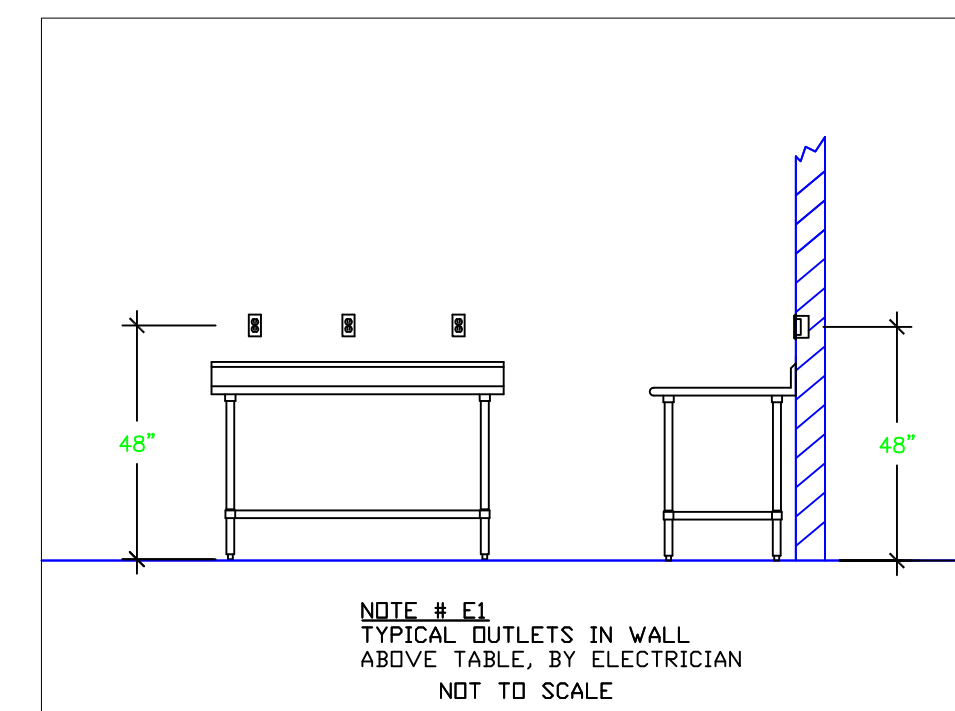


ELECTRICAL SCHEDULE												
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	Equip. AFF	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
YPK3	Work Table, Stainless Steel Top	120	60	1	15			48"	Duplex	48"	7	Convenience Outlet See Note E1
YPK5	Walk-in Combo	115	60	1	15			88"	J-box	ceiling	1	Elec. for lights in walk-in
YPK5.1	Evaporator for Cooler	115	60	1	1.8			72"	J-box	ceiling	1	interconnect with Condenser YPK5.3
YPK5.2	Evaporator for Freezer	115	60	1	7.9			72"	J-box	ceiling	1	interconnect with Condenser YPK5.4
YPK5.3	Remote Condenser Unit for Cooler	208	60	1	15	1-1/4		12"	J-box	18"	1	Location by Architect
YPK5.4	Remote Condenser Unit for Freezer	208	60	1	32.2	2		12"	J-box	18"	1	Location by Architect



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 DODR 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.

**Parrot Cay
Lotus Kitchen
Parrot Cay, T&C**



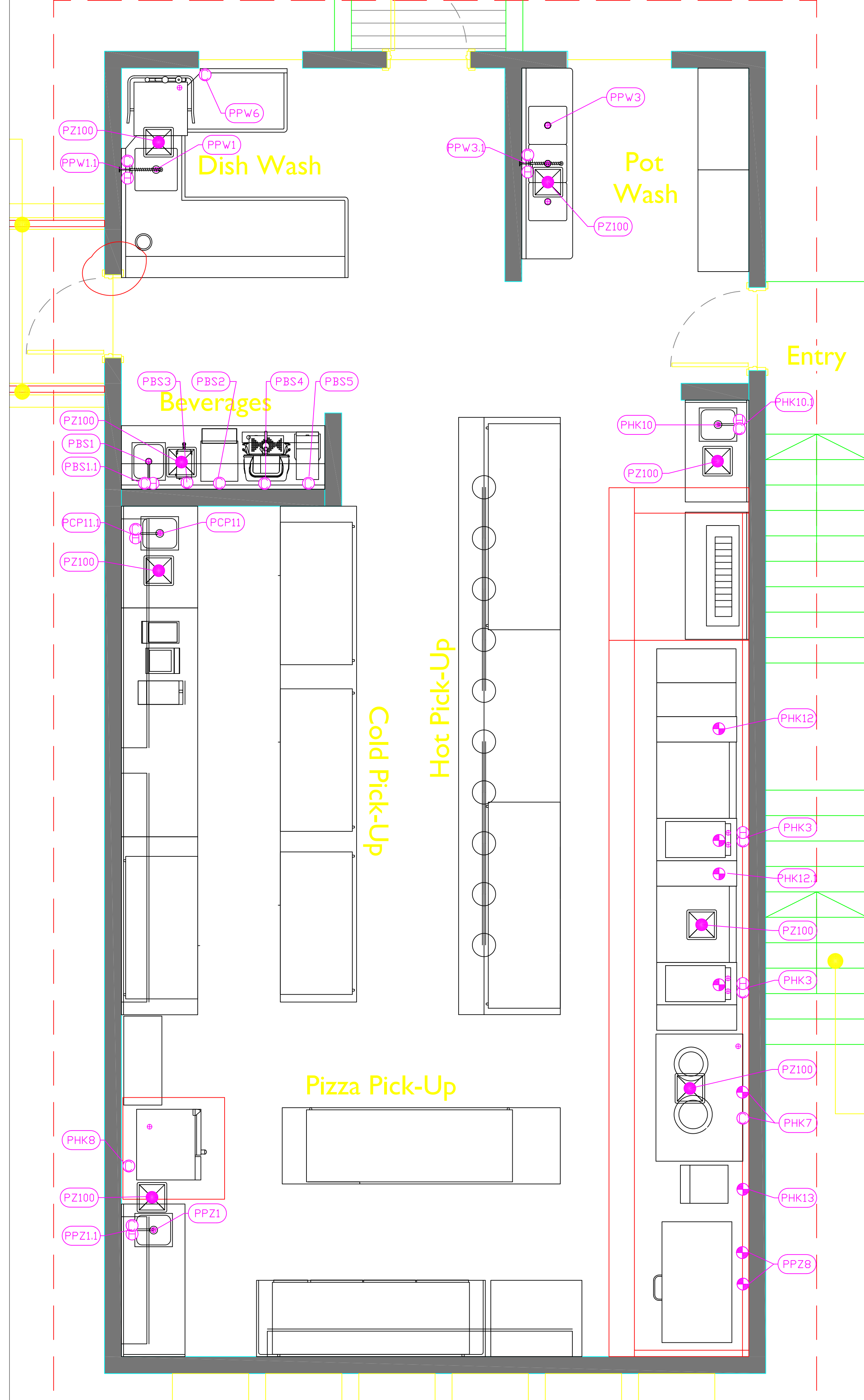
INTERNATIONAL INC.
2055 W 73rd Street, Miami, FL 33016
Ph:(305)826-8696 Fax:(305)826-9131

No.	Revision/Issue	Date
3	Updates after email from Chef Dan	7-6-17
4	Updates after email from Chef Dan	7-7-17
5	Removed Cold Hood, updated cold line	7-25-17
5	Added MEP Details	7-28-17

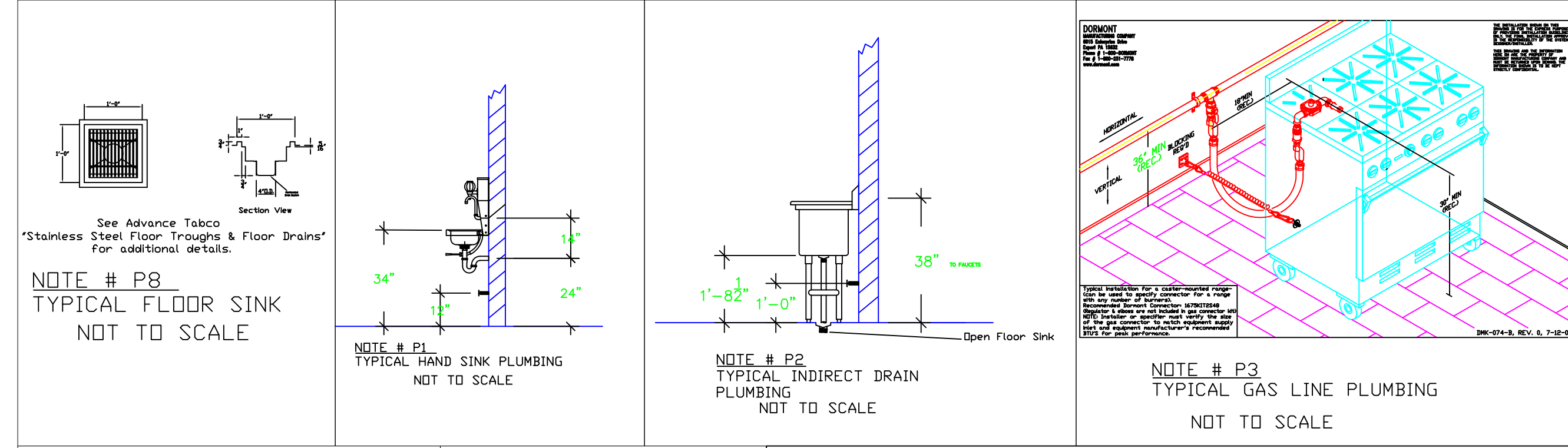
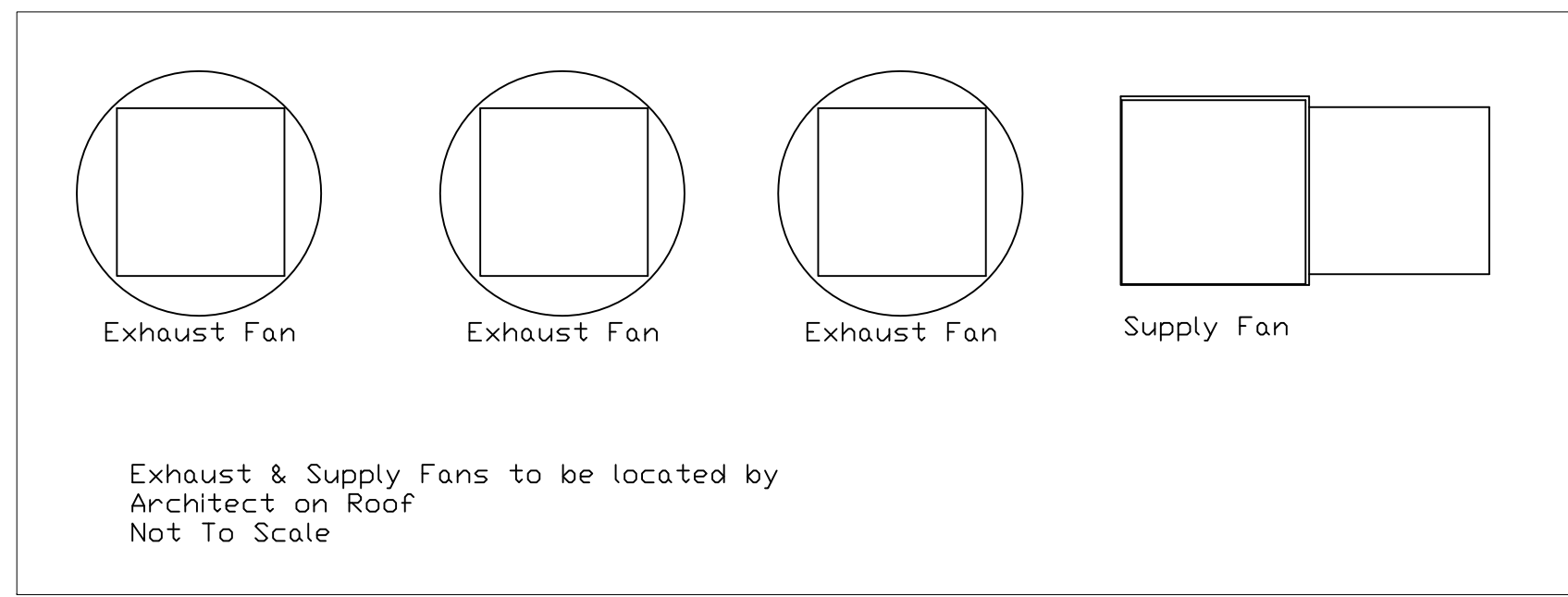
Date
July 28, 2017
Drawn By
Dayne Gauntlett
Scale
1/4" = 1'0"

Sheet
MK-6

Big Lotus snuffers.



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
BS1	Beverage Counter								1-1/2"				1	waste to floor sink
BS1.1	Deck Mount Faucet	1/2"	36"	1/2"	36"	12"							1	
BS2	Chilled Water Dispenser	3/8"	36"			12"							1	verify with vendor
BS3	Hot Water Dispenser	1/4"	36"			12"							1	verify with vendor
BS4	Espresso Cappuccino Machine	3/8"	36"			12"							1	verify with vendor
BS5	Tea Brewer	1/4"	36"			12"							1	
CP11	Work Table, Stainless Steel Top w/ Sink								1-1/2"				1	waste to floor sink
CP11.1	Deck Mount Faucet	1/2"	36"	1/2"	36"	12"							1	
HK1	Fryer, Gas, Heavy Duty Sectional Range Match									1-1/4"		110.0	2	interconnect with HK12
HK2	HD Range, 36" Thermostatic Griddle									1-1/4"		141.0	1	interconnect with HK12
HK3	Pasta Cooker, Gas	1/2"	12"	1/2"	12"	12"			1-1/4"	1/2"	60.0	2	connect thru floor to lower level	
HK4	HD Range, 36", 6 Open Burners									1-1/4"		255.0	1	interconnect with HK12.1
HK7	Range, Wok, Gas	1/2"	24"			12"			2"	1-1/4"		194.0	1	
HK8	Combi Oven, Electric	3/4"	36"			12"			2"				1	Owner to Verify Existing Equipment
HK10	Work Table, Stainless Steel Top w/ Sink								1-1/2"				1	waste to floor sink
HK10.1	Deck Mount Faucet	1/2"	36"	1/2"	36"	12"							1	
HK12	Spreader Plate, Heavy Duty, 12"									1-1/4"		0.0	1	connect thru floor to lower level
HK12.1	Spreader Plate, Heavy Duty, 12"									1-1/4"		0.0	1	connect thru floor to lower level
HK13	Range, Stock Pot, Gas									3/4"		120.0	1	
PW1	Soiled Dishable w/ Sink								1-1/2"				1	waste to floor sink
PW1.1	Pre-Rinse Faucet Assembly	1/2"	36"	1/2"	36"	12"							1	
PW3	Three (3) Compartment Sink								(3) 1-1/2"				1	waste to floor sink
PW3.1	Pre-Rinse Faucet Assembly	1/2"	36"	1/2"	36"	12"							1	
PW6	Dishwasher, Door Type, Ventless	3/4"	77"			12"			1-1/2"				1	
PZ1	Work Table, Stainless Steel Top w/ Sink								1-1/2"				1	waste to floor sink
PZ1.1	Deck Mount Faucet	1/2"	36"	1/2"	36"	12"							1	
PZ8	Pizza Oven, Deck-Type, Gas									(2) 3/4"		(2) 70.0	1	two connections



LEGEND -- PLUMBING CONNECTIONS

- HW--HOT WATER, OR CW--COLD WATER
- GAS
- WASTE, DIRECT--CONNECTED
- WASTE, INDIRECT--to Floor Sink
- FLOOR DRAIN Josam 30000--A3
- FUNNEL FLOOR DRAIN Josam 30000--E3

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.

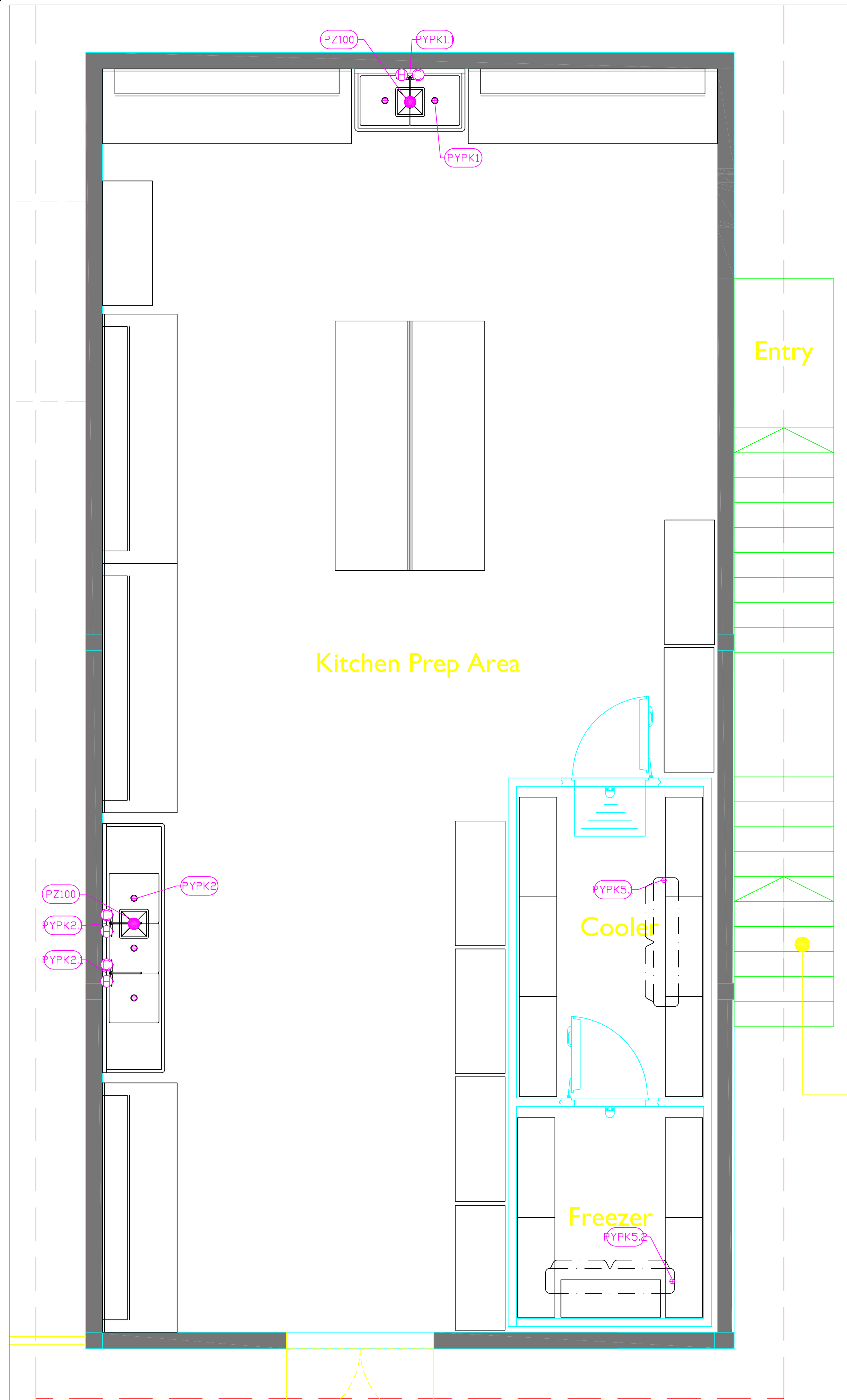
Parrot Cay Lotus Kitchen
Parrot Cay, T&C

uni-source SUPPLY
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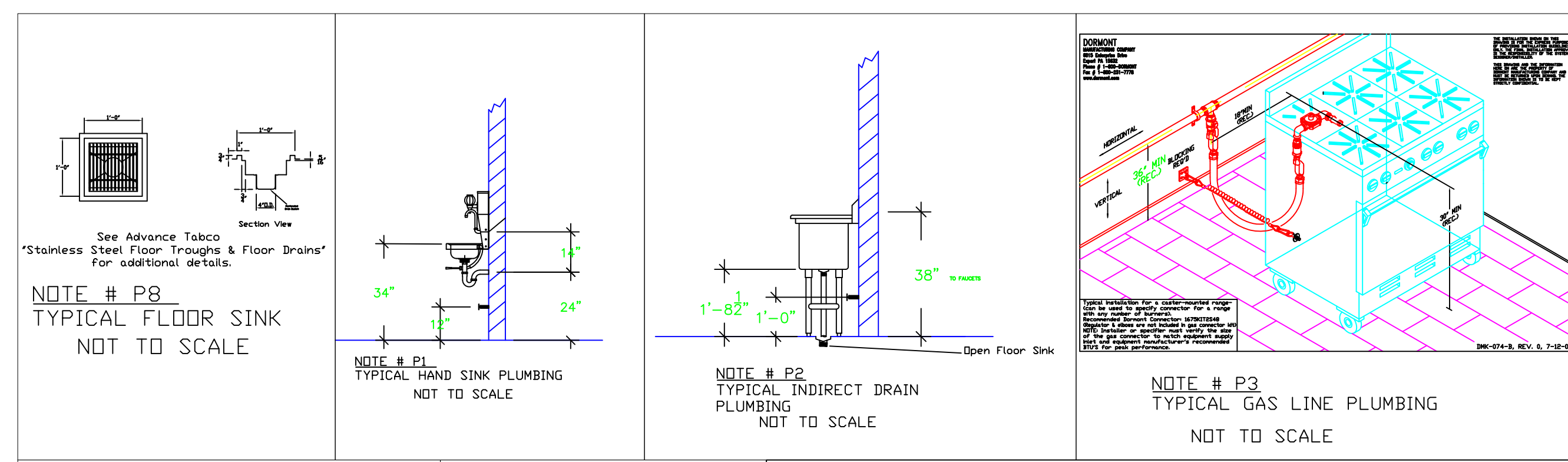
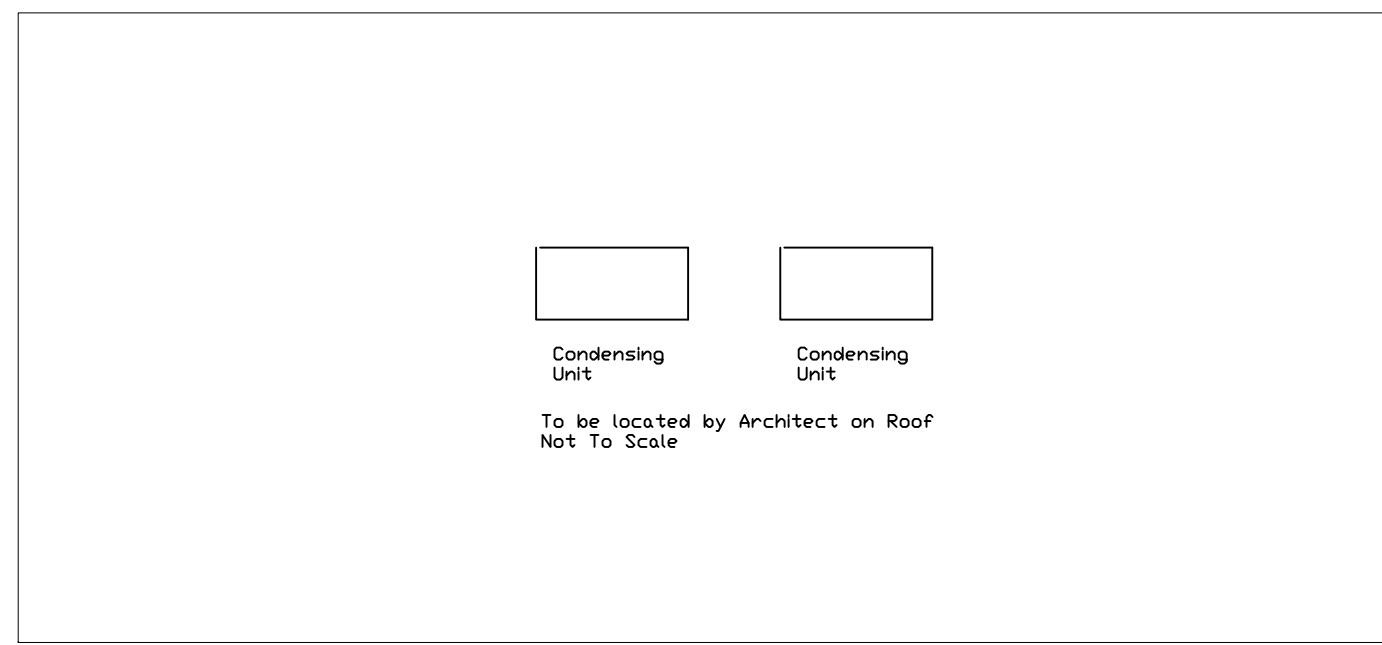
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Date
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Drawn By
Dayne Gauntlett
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MK-7



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
YPK1	Two (2) Compartment Sink								(2) 1-1/2"				1	waste to floor sink
YPK1.1	Wall / Splash Mount Faucet	1/2"	36"	1/2"	36"	12"							1	
YPK2	Three (3) Compartment Sink								(3) 1-1/2"				1	waste to floor sink
YPK2.1	Wall / Splash Mount Faucet	1/2"	36"	1/2"	36"	12"							2	
YPK5.1	Evaporator for Cooler								1"				1	interconnect refrig with YPK5.3
YPK5.2	Evaporator for Freezer								1"				1	interconnect refrig with YPK5.4
YPK5.3	Remote Condenser Unit for Cooler												1	interconnect refrig with YPK5.1
YPK5.4	Remote Condenser Unit for Freezer												1	interconnect refrig with YPK5.2
Z100	Floor Sink						4"	Floor					10	Floor Sink, Installed by Plumber



LEGEND -- PLUMBING CONNECTIONS

- HW--HOT WATER, OR CW--COLD WATER
- GAS
- WASTE, DIRECT--CONNECTED
- WASTE, INDIRECT to Floor Sink
- FLOOR DRAIN Josam 30000-A3
- FUNNEL FLOOR DRAIN Josam 30000-E3

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

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**Parrot Cay
Lotus Kitchen
Parrot Cay, T&C**

**uni-source
SUPPLY**
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Date
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Drawn By
Dayne Gauntlett
Scale
1/4" = 1'0"

Sheet
MK-8

HOOD INFORMATION - Job#3078758

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM (RISE(S))					TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG			
					EXH. CFM	WIDTH	LENG.	HEIGHT	DIA.			CFM	VEL.	S.P.	END TO END
1	HK-17	4824 VHB	4' 0.00'	700 Deg.	600		4'	12"	600	764	-0.066"	0	430 SS 100%	ALONE	ALONE
2	HK-16	5424 ND-2-PSP-f	5' 0.00'	450 Deg.	1750		4'	14"	1750	1637	-0.933"	1225	430 SS Where Exposed	LEFT	ALONE
3	HK-15	5424 ND-2-PSP-f	14' 0.00'	450 Deg.	3710		10'	35"	4'	3710	-0.947"	2597	430 SS Where Exposed	MIDDLE	ALONE
4	HK-15	5424 ND-2-PSP-f	14' 1.00'	450 Deg.	3732		10'	17"	4'	1866	-0.720"	2612	430 SS Where Exposed	RIGHT	ALONE

HOOD INFORMATION

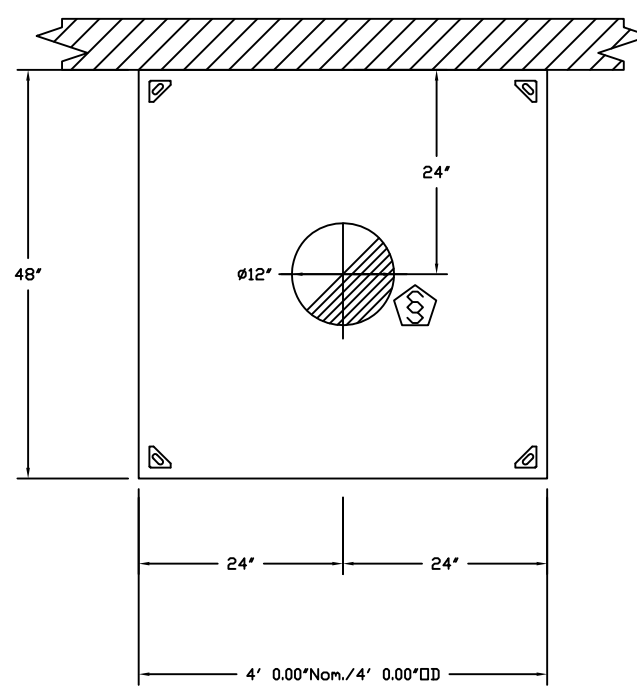
HOOD NO.	TAG	TYPE	FILTER(S)		EFFICIENCY @ 7 MICRONS	QTY.	LIGHT(S)		WIRE GUARD	LOCATION	SIZE	UTILITY CABINET(S)		FIRE SYSTEM	HOOD SYSTEM HANGING WEIGHT
			QTY.	HEIGHT			LENGTH	TYPE				SIZE	MODEL #		
1	HK-17					0								NO	184 LBS
2	HK-16	Captrate Solo Filter	3	20"	16"	85% See Filter Spec.	2	L55 Series E26	NO	Left	12"x54"x24"	Ansul R102	3.0/3.0/3.0/3.0	NO	530 LBS
3	HK-15	Captrate Solo Filter	10	20"	16"	85% See Filter Spec.	4	L55 Series E26	NO					NO	751 LBS
4	HK-15	Captrate Solo Filter	10	20"	16"	85% See Filter Spec.	5	L55 Series E26	NO					NO	758 LBS

HOOD OPTIONS

HOOD NO.	TAG	FIELD WRAPPER	18.00" High	FRONT	LEFT, RIGHT
1	HK-17	FIELD WRAPPER	18.00" High	FRONT	LEFT, RIGHT
2	HK-16	BACKSPLASH	80.00" High X 410.00" Long	430 SS	Vertical
3	HK-15	FIELD WRAPPER	18.00" High	FRONT	LEFT, RIGHT
4	HK-15	RIGHT END STANDOFF	1" Wide X 54" Long	Insulated	
		RIGHT SIDESPLASH	80.00" High X 54.00" Long	430 SS	Vertical

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISE(S)			
							WIDTH	LENG.	DIA.	CFM
1	HK-16	Front	72"	18"	6"	MJA	12"	24"	612	0.169"
							12"	24"	612	0.169"
							12"	28"	649	0.161"
3	HK-15	Front	168"	18"	6"	MJA	12"	28"	649	0.161"
							12"	28"	649	0.161"
							12"	28"	653	0.163"
4	HK-15	Front	170"	18"	6"	MJA	12"	28"	653	0.163"
							12"	28"	653	0.163"
							12"	28"	653	0.163"



PLAN VIEW - Hood #1 (HK-17)
4' 0.00" LONG 4824VHB

PATENT NUMBERS

AC-PSP (United States) - US Patent 7963830 B2
AC-PSP (Canada) - CA Patent 2828509
AC-PSP (Canada) - CA Patent 2520330
Exhaust Hoods ND-2/BD-2/SND-2 (Canada) - CA Patent 2520435 C

SPECIFICATION: CAPTRATE® GREASE-STOP® SLD FILTER

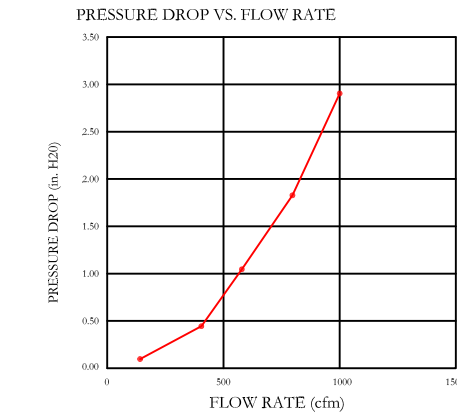
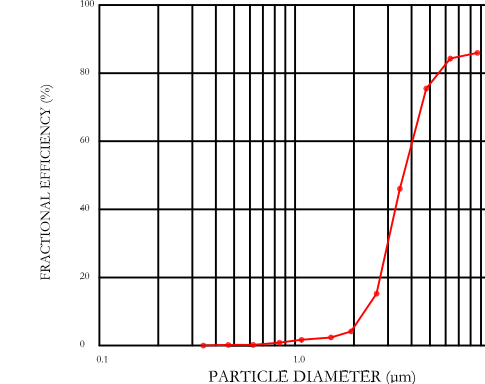
THE CAPTRATE GREASE-STOP SLD FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR Baffle DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY. FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNELS.

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

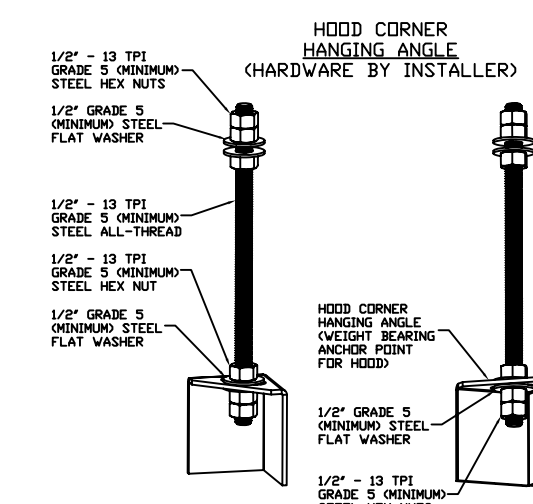
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

THE CAPTRATE GREASE-STOP SLD WAS TESTED TO ASTM STANDARD ASTM F2519-05.

EFFICIENCY VS. PARTICLE DIAMETER

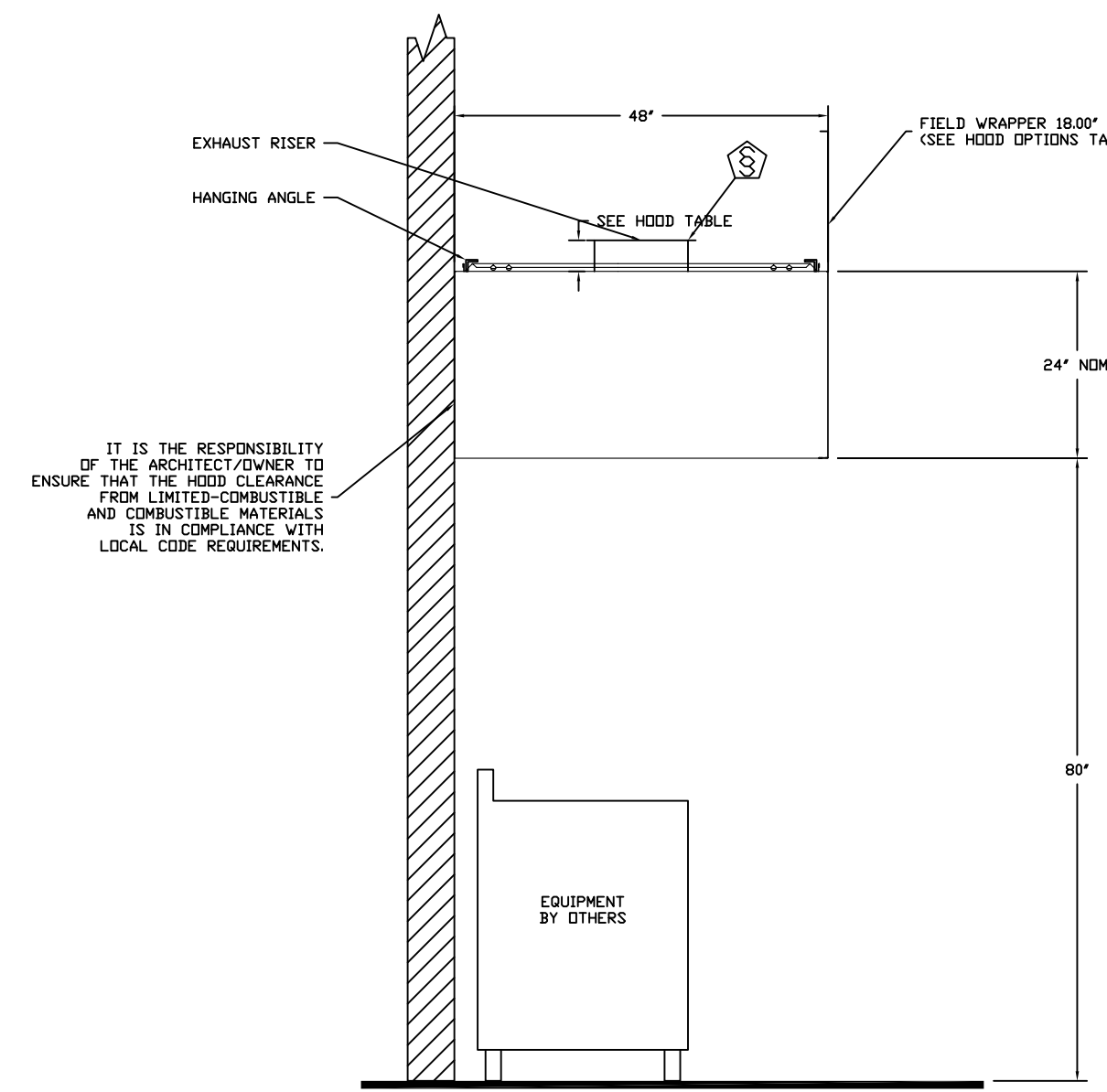


CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA #96
NSF STANDARD #2
UL STANDARD E1846
INT. MECH. CODE (IMC)
ULC-5649



ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT.-LBS.



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

SECTION VIEW - MODEL 4824VHB
HOOD - #1 (HK-17)

Fire System Information - Job#3078758

FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1	HK-16/15	Ansul R102	3.0/3.0/3.0/3.0	0	Fire Cabinet Left	Left

REVISIONS	
NO.	DESCRIPTION

CAPTIVE
MIAMI OFFICE
12500 W. W. Road, Coral Springs, FL 33076 PHONE: (954) 371-7627 FAX: (954) 227-5674 EMAIL: info@captivefire.com www.captivefire.com

PARROT KEY LOTUS
TURKS AND CAICOS

DATE: 7/26/2017
DWG.#: 3078758
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 1

Parrot Cay
Lotus Kitchen
Parrot Cay, T&C

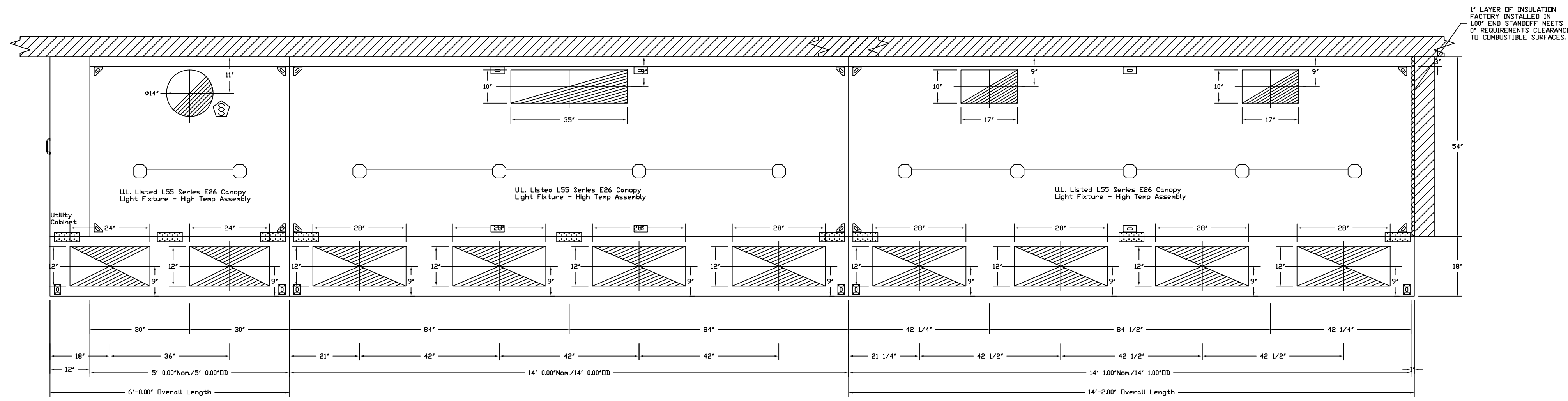


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No.	Revision/Issue	Date

Date
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Drawn By
Dayne Gauntlett
Scale
NTS

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MK-10

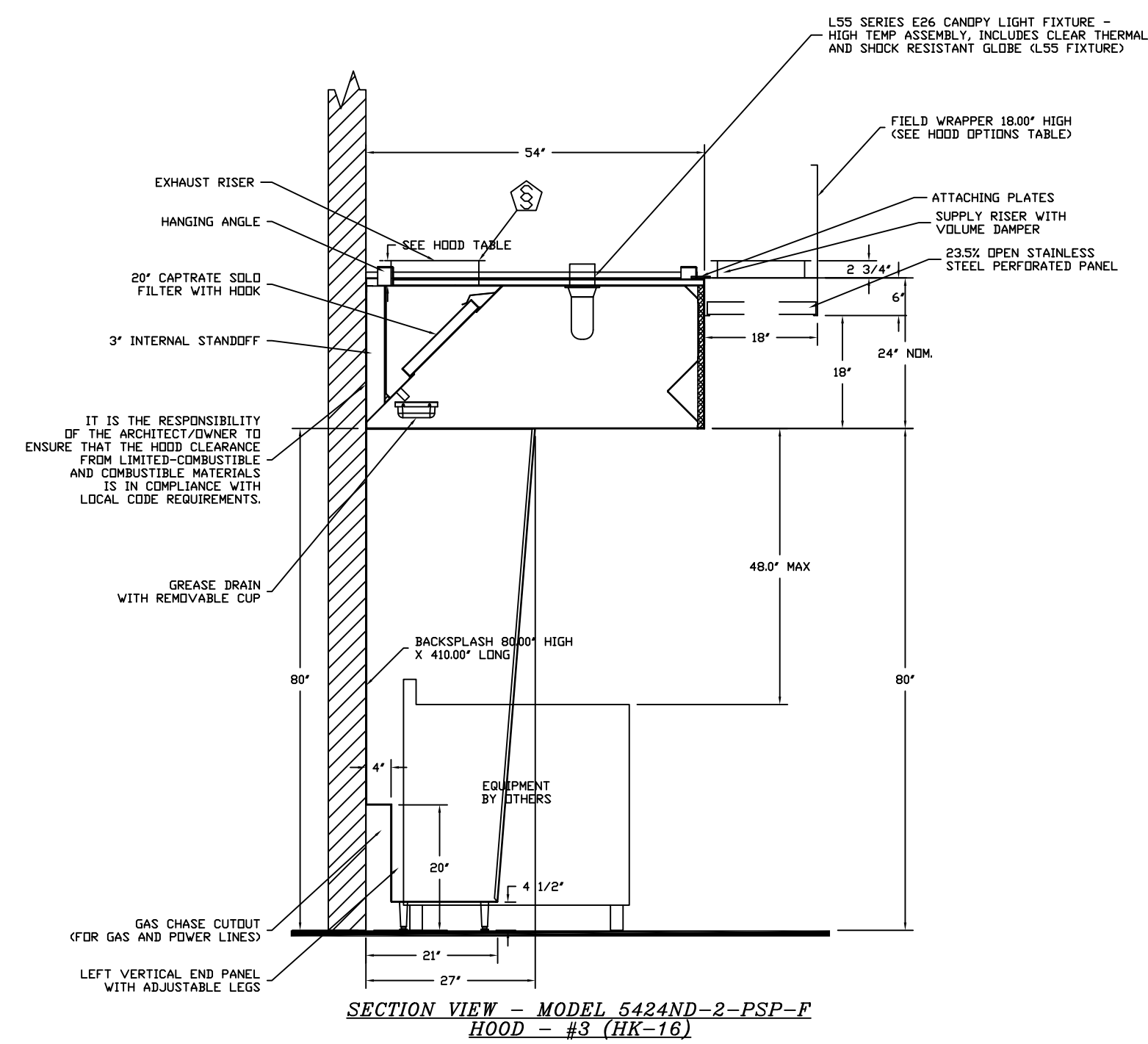


PLAN VIEW - Hood #2 (HK-16)
5' 0.00' LONG 5424ND-2-PSP-F

PLAN VIEW - Hood #3 (HK-15)
14' 0.00' LONG 5424ND-2-PSP-F
NOTE: Additional hanging angles provided for hoods 12' and longer.

PLAN VIEW - Hood #4 (HK-15)
14' 1.00' LONG 5424ND-2-PSP-F
NOTE: Additional hanging angles provided for hoods 12' and longer.

1" LAYER OF INSULATION FACTORY INSTALLED IN 100% END STANDOFF MEETS ALL REQUIREMENTS CLEARANCE TO COMBUSTIBLE SURFACES.



SECTION VIEW - MODEL 5424ND-2-PSP-F
HOOD - #3 (HK-15)

REVISIONS	DATE

CAPTIVE
MIAMI OFFICE
12500 Wiles Road, Coral Springs, FL 33076 PHONE: (954) 327-5974 EMAIL: reg@captivemfg.com www.captivemfg.com

PARROT KEY LOTUS
TURKS AND CAICOS

DATE: 7/26/2017
DWG.#: 3078758
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 2

Parrot Cay Lotus Kitchen
Parrot Cay, T&C

uni-source SUPPLY
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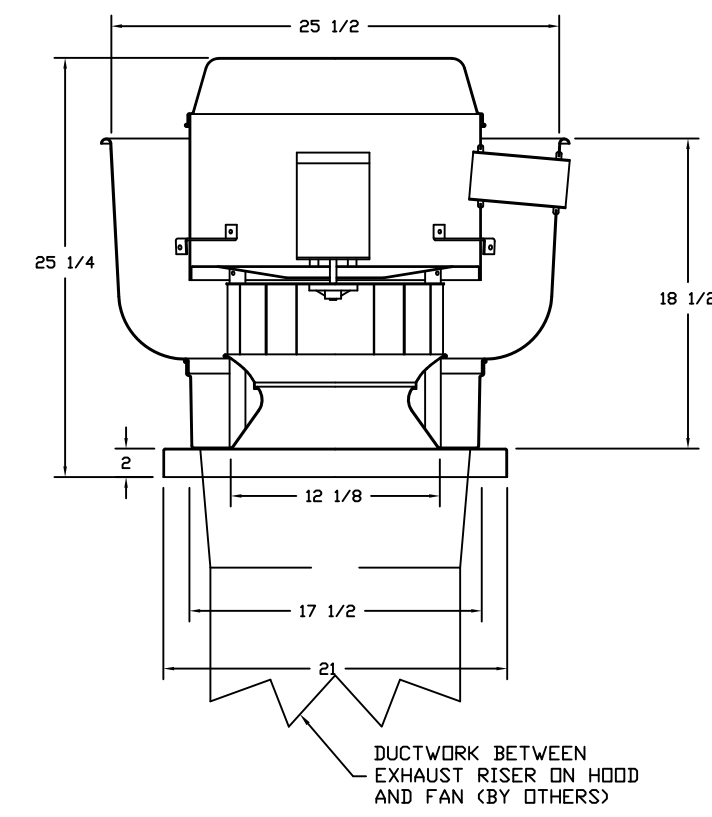
EXHAUST FAN INFORMATION - Job#3078758

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SDNES
1	HK-17.1	DU30HFA	600	0.600	1261	0.250	0.1030	1	115	3.8		65	8.4
2	HK-16.1	CASRE18DD	1750	1.250	1032	1.000	0.6040	3	208	3.8	1015 FPM	276	12
3	HK-15.1	DUI80HFA	3710	1.250	1402	3.000	1.4810	3	208	9.5		181	23
4	HK-15.1	DUI80HFA	3732	1.250	1407	3.000	1.4970	3	208	9.5		181	23

MIA FAN INFORMATION - Job#3078758

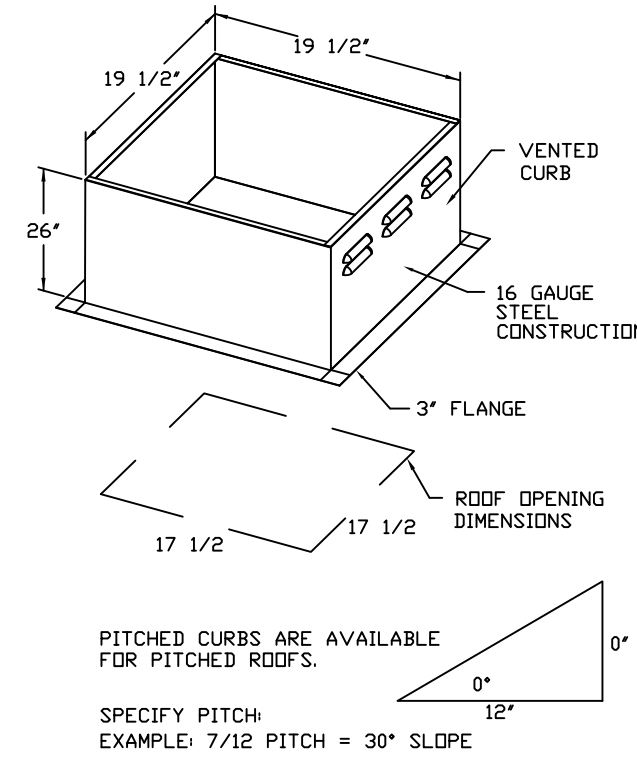
FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLDWER	HOUSING	DESIGN CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SDNES
5	HK-15.2	A3-G18	G18-PB	A3	6434	0.750	567	3.000	2.1080	3	208	8.7	527	15

FAN #1 DU30HFA - EXHAUST FAN (HK-17.1)



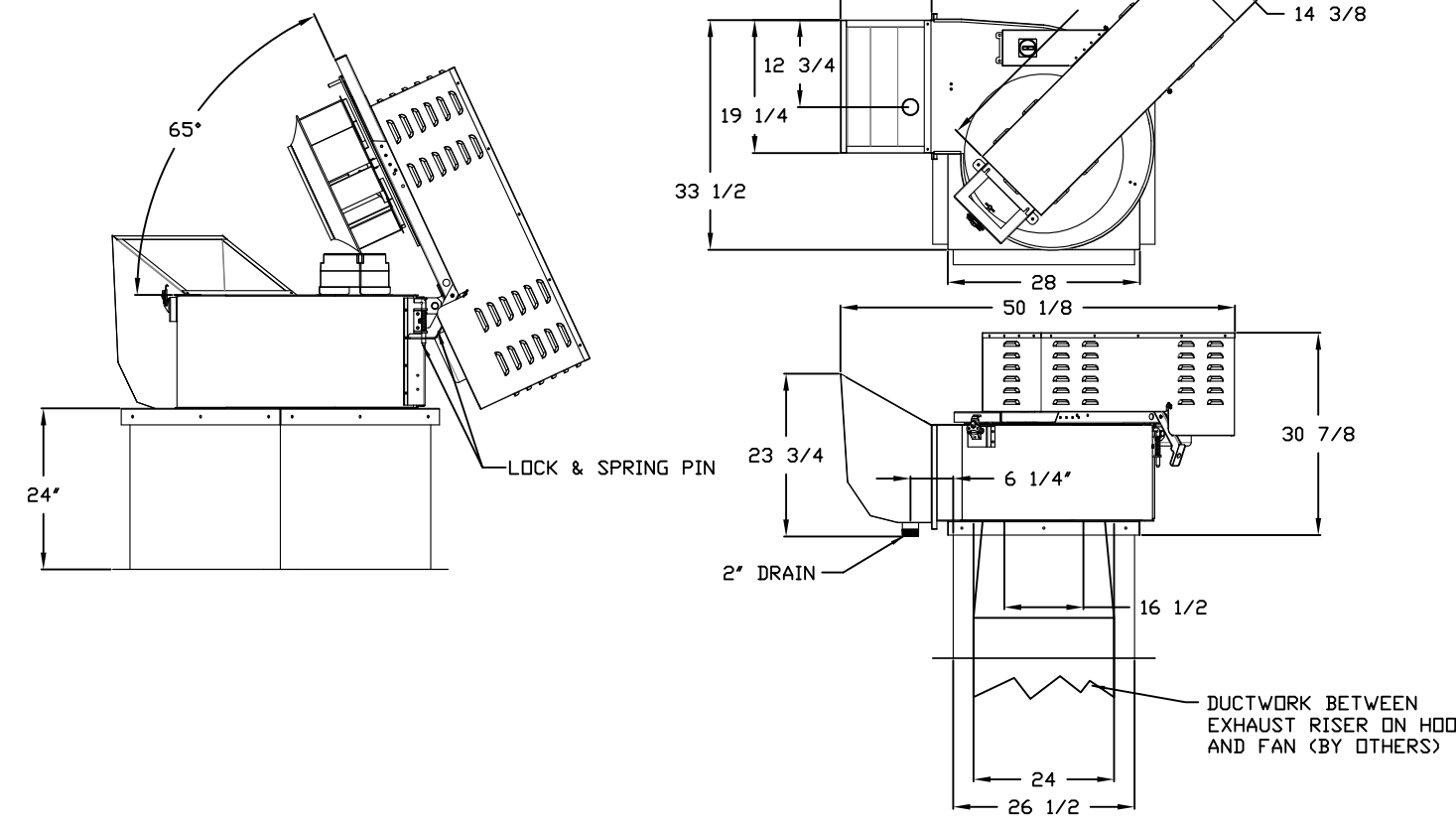
- FEATURES:**
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
 - ROOF MOUNTED FANS
 - RESTAURANT MODEL
 - UL705
 - VARIABLE SPEED CONTROL
 - INTERNAL WIRING
 - WEATHERPROOF DISCONNECT
 - THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
 - HIGH HEAT OPERATION 300°F (149°C)
- NORMAL TEMPERATURE TEST:**
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETRIMENTARY EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

OPTIONS:
MIAMI DADE CERTIFICATION



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

FAN #3 CASRE18DD - EXHAUST FAN (HK-16.1)

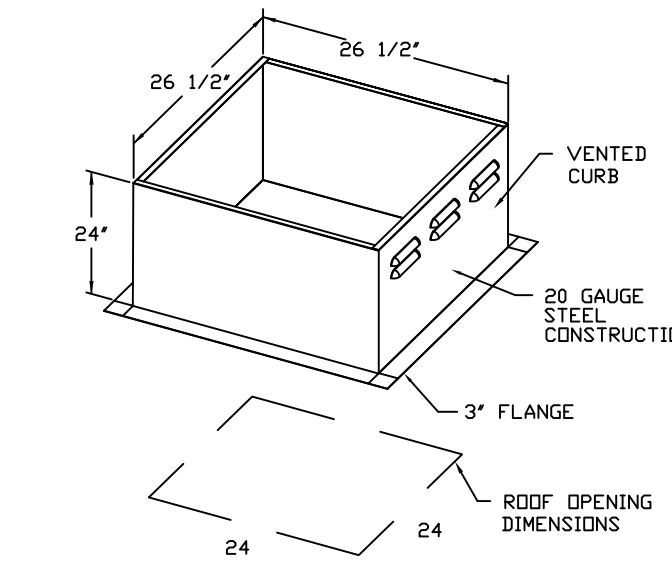


- FEATURES:**
- ROOF MOUNTED FANS
 - RESTAURANT MODEL
 - UL762
 - HIGH HEAT OPERATION DIRECT DRIVE 300°F (149°C)
 - HIGH HEAT OPERATION BELT DRIVE 500°F (260°C)
 - HEAT SLINGER
 - GREASE CLASSIFICATION TESTING
 - TILT OUT WHEEL
 - LOCKING PIN FOR POWER PACK
 - MOTOR WEATHER COVER
 - INTERLOCKED DISCONNECT SWITCH

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

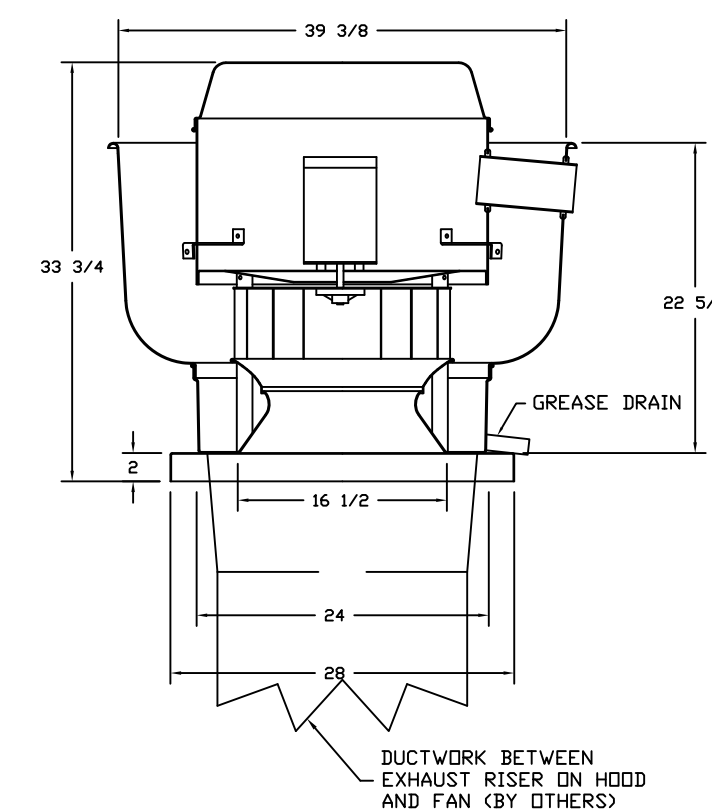
ABNORMAL FLARE-UP TEST BELT & DIRECT DRIVE:
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS:
UTILITY SET GREASE CUP
REBIRD - HIGH TEMPERATURE HEAT & SMOKE OPTION



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

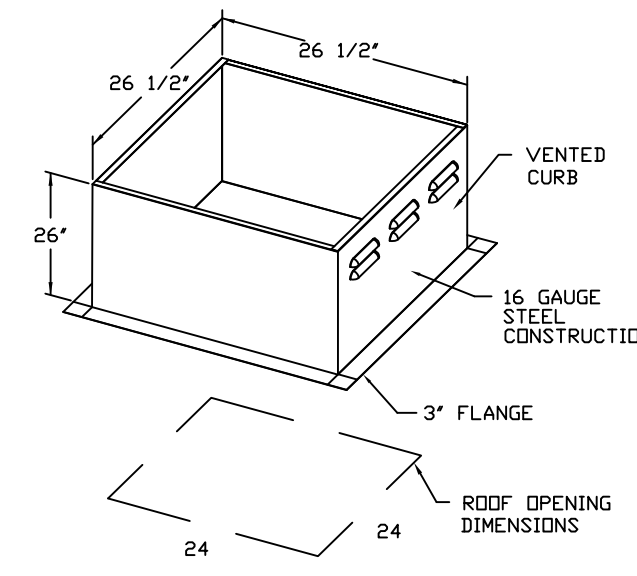
FAN# (HK-15.1), (HK-15.1) - DUBBFA EXHAUST FAN



- FEATURES:**
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
 - ROOF MOUNTED FANS
 - RESTAURANT MODEL
 - UL705 AND UL762
 - VARIABLE SPEED CONTROL
 - INTERNAL WIRING
 - WEATHERPROOF DISCONNECT
 - THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
 - 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 DETRIMENTARY EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

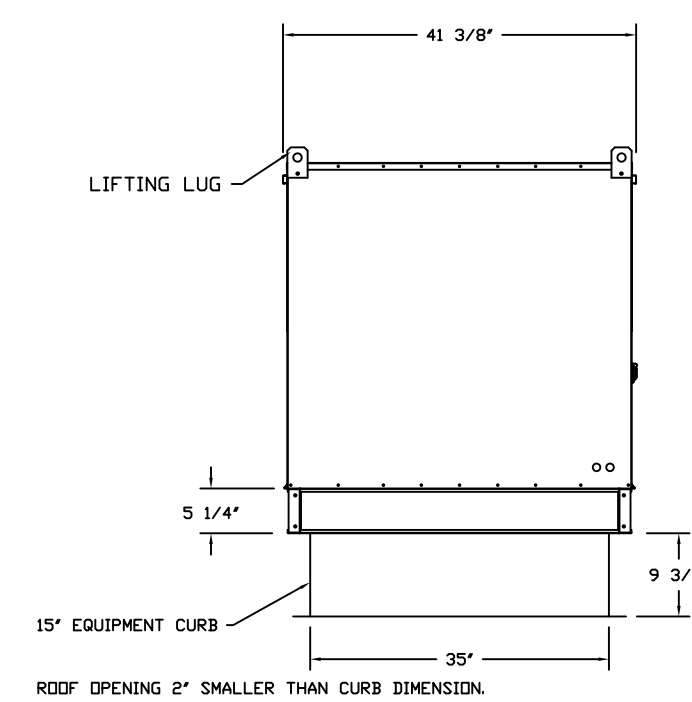
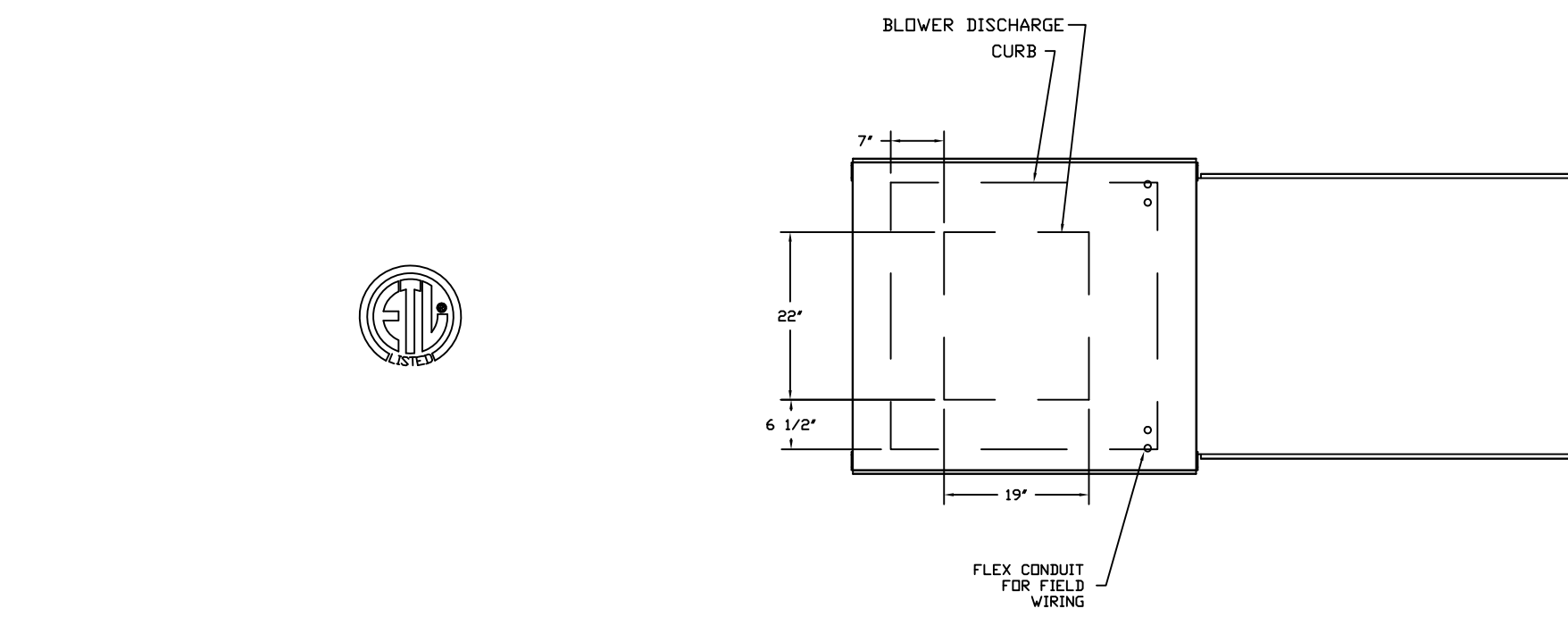
ABNORMAL FLARE-UP TEST:
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS:
GREASE BOX
MIAMI DADE CERTIFICATION



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

FAN #6 A3-G18 - SUPPLY FAN (HK-15.2)
1. UNTEMPERED SUPPLY UNIT WITH 18\"/>



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

REVISIONS

NO.	DESCRIPTION	DATE

CAPTIVE

MIAMI OFFICE
12550 White Road, Coral Springs, FL 33078 PHONE: (954) 571-7827 FAX: (954) 227-8074 EMAIL: miami@captivemfg.com

PARROT KEY LOTUS
TURKS AND CAICOS

DATE: 7/26/2017
DWG.#: 3078758
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 3

Parrot Cay
Lotus Kitchen
Parrot Cay, T&C

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

3	Updates after email from Chef Ian	7-6-17
4	Updates after email from Chef Ian	7-7-17
5	Removed Cold Hood, updated cold line	7-25-17
5	Added MEP Details	7-28-17
No.	Revision/Issue	Date

Date
July 28, 2017
Drawn By
Dayne Gauntlett
Scale
NTS

Sheet
MK-12

ELECTRICAL PACKAGES - Job#3078758												
NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	#	H.P.	V/DLT	FLA
1	CP-15/16	SC-3311002	Wall Mount In SS Box	05 - SS Wall Mount Box	1 Light	Smart Controls Basic	HK-16.1	Exhaust	3	1.000	208	3.8
							HK-15.1	Exhaust	3	3.000	208	9.5
							HK-15.1	Exhaust	3	3.000	208	9.5
					1 Fan		HK-15.2	Supply	3	3.000	208	B.7

REVISIONS

NO.	DESCRIPTION	DATE

MIAMI OFFICE
 12500 Wilton Road, Coral Springs, FL 33076 PHONE: (954) 571-7927 FAX: (954) 227-5974 EMAIL: mg@captivewire.com

CAPTIVE WIRE

PARROT KEY LOTUS
 TURKS AND CAICOS

DATE: 7/26/2017
 DWG.#: 3078758
 DRAWN BY:
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

SHEET NO. 4

**Parrot Cay
 Lotus Kitchen
 Parrot Cay, T&C**



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

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Date
July 28, 2017
 Drawn By
Dayne Gauntlett
 Scale
NTS

Sheet
MK-13

