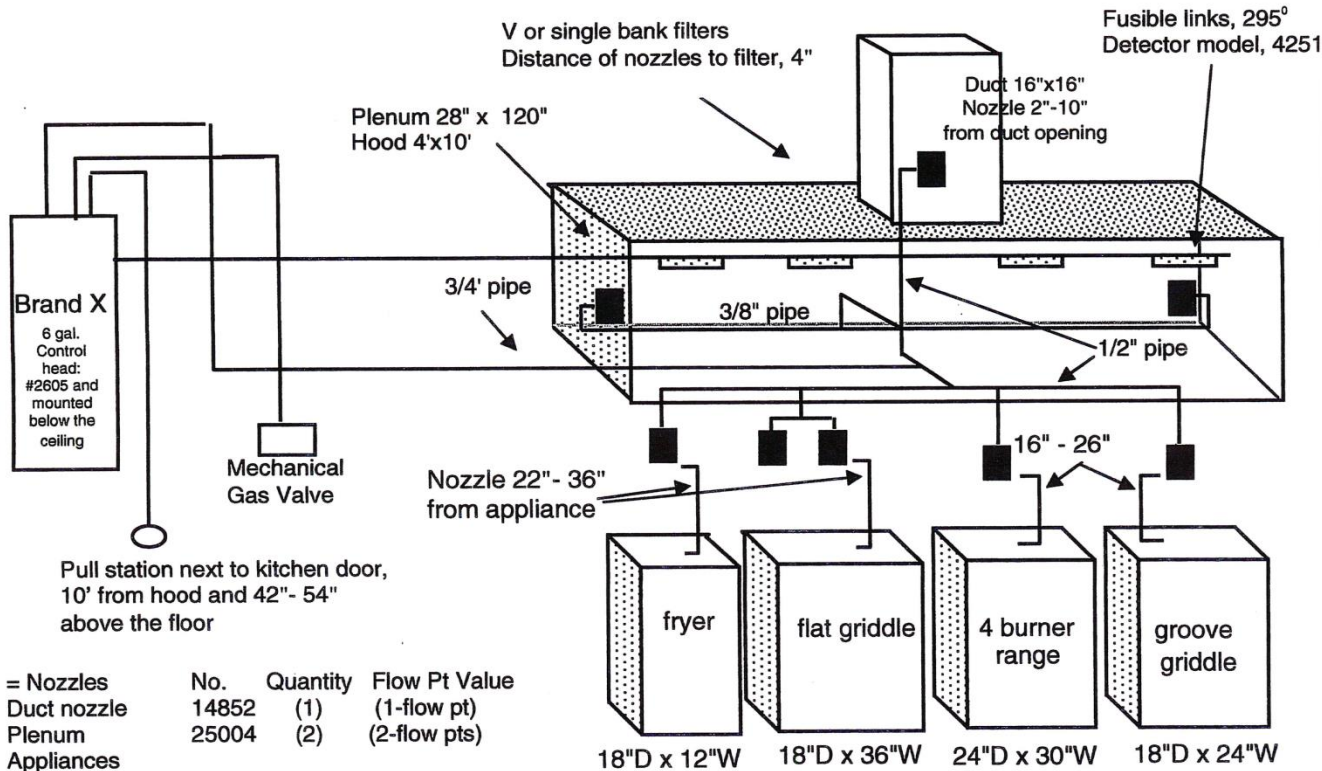




Kitchen Hood Suppression System Checklist

This example illustrates the minimum information required for plan submittal for Type I Hood Fire Hood Suppression System



	No.	Quantity	Flow Pt Value
■ = Nozzles			
Duct nozzle	14852	(1)	(1-flow pt)
Plenum	25004	(2)	(2-flow pts)
Appliances			
Fryer	23334	(1)	(2-flow pts)
Flat griddle	23326	(2)	(1-flow pt)
Range	23388	(1)	(1-flow pt)
Groove grid	23388	(1)	(2-flow pts)

NOTE: Used the 1/2004 issue of Brand X design manual.
Total nozzle flow pt. count = 12, Total flow pt. count allowed = 14

Distribution pipe = 3/4" pipe, 22' plus 6' equivalent length
Appliance pipe = 1/2" pipe, 14.5' plus 3.2' equiv. length
Plenum pipe = 3/8" pipe, 12' plus .5' equiv. length
Duct pipe = 1/2" pipe, 3.5' plus 1' equiv. length
Pipe volume calculations and total are detailed.

Include the following information on the plans:

Address:
Permit #:
Business name:
Manufacturer/model:
Nozzle type/number:
Type fuel shutoff:
Pipe type:
Pipe sizes & lengths:
Fusible link temp:
Detector model:
Pipe volume:
Flow point info:
Control head model:
Attach current cut sheets of pipe limits and nozzle coverage limits:
Month/year of design manual used:
Pull station mounting location distance to cooking area and height from the floor:
Cylinder location: