

EXAMPLE HOOD SUPPRESSION SYSTEM SUBMITTAL:

- This example contains the minimum information necessary for a thorough review, and subsequent approval;
- Present all information in a professional manner. Use sufficient size sheet - this sheet is 11" x 17";
- BLUE Italicized comments are for clarification of this example, and should not be included in your submittal.

Detectors - Part No. 3235, 380-degree.

NL1H 2" from back edge of filter, 1/3 down from the vertical height, within 6" of the end of the plenum / 10' module, aimed directly down length of plenum.

NL2L 24-35" above cooking surface, over front edge of front burner, on front-to-rear center line, aimed 10" forward from back edge of back burner, on front-to-rear center line.

NL1H 24-48" above top edge of Wok, anywhere on the perimeter, aimed directly at the center of the inside bottom of the Wok.

Show all piping, detectors, nozzles, appliances [using the same descriptions used by the system manufacturer's design manual], dimensions [appliance hazard areas, ducts, hoods], nozzle positioning and aiming instructions.

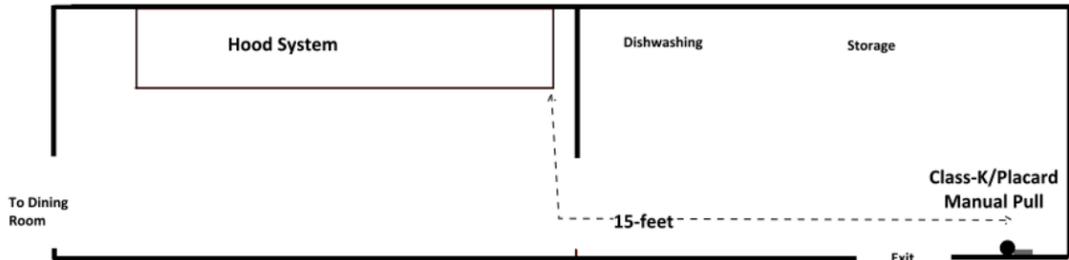
Description [Per System Desing Manual]

Actual Area of Protection [Hazard Area, NOT appliance dimensions]

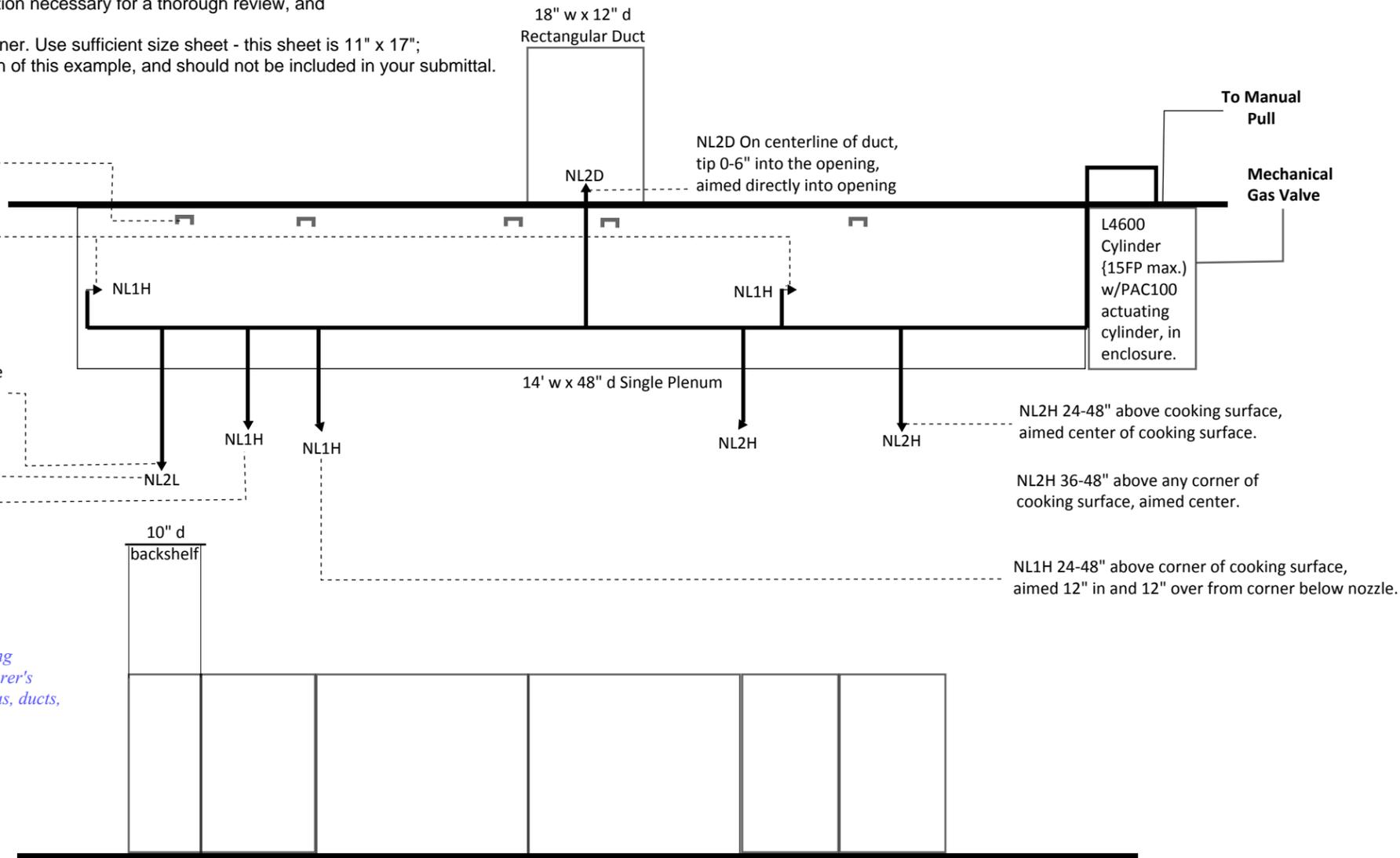
Two Burner Range w/High Proximity Backshelf Protection 12" w x 28" d 10" d backshelf	Small Wok (High Mount Nozzle) 18" diameter 5" depth	Small Griddle (High Mount Nozzle) 36" w x 30" d	Large Gas Radiant Char-Broiler (High Mount Nozzle) 36" w x 30" d	Table-only (No Appliance Permitted) 16" w x 30" d	Fryer w/ Drip Board (High Mount Nozzle) 16" w x 20" deep vat 16" w x 26" overall
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Scale: 1" = 2'-00"
2 ft

Floor Plan



Floor plan must clearly identify the locations of the hood, and the manual-pull, class-k extinguisher, and placard [located together between 10-20' from the hood and along a normal path of egress.



Following information is required:

- System activation description;*
- Applicable Codes and Standards;*
- Pipe descriptions and volumetric calculations;*
- Flow points used and flow points available;*
- Appliance positioning system.*

Upon system activation, all fuel sources below the hood will shut-off, make-up air fan will shut-down, exhaust fan will continue to operate, agent will release at all nozzles, simultaneously.

System complies with:

- 2015 International Fire Code, as amended and adopted by the Town of Prosper
- 2017 NFPA 96 (Or most current edition)
- 2017 NFPA 17A (Or cost current edition)

This system uses 3/8" pipe, 12 flow points, and total pipe volume is approximately 1162 mls. L4600 cylinder supports maximum 15 flow points with maximum pipe volume 2600 mls.

Appliance location marking: *[per NFPA 96 12.1.2.3.1]*

- Floor-mounted appliances: Metal [or plastic] caster positioning devices. *
- Table-top appliance(s): L-shaped metal angle bar at front legs, bolted into table-surface. *

**[Or other PHYSICAL positioning system: Show details and submit Data Sheet(s). Paints, markers, tapes, etc... are NOT approved.]*

*Leave sufficient space for reviewer's approval stamp
Approx. 1.5" x 4.5"*

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Project Info:
My Healthy Diner
4321 Main Street
Prosper, Texas 75078

System Description:
ProTek II Restaurant Fire Protection System

Drawn By: John Smith
FEL-A-12345
Date: 01/23/2015