

Specializing in Fire, Building, and Life Safety

*Corporate Office* 2420 Alft Lane Elgin, IL 60124 P: 847.697.1300 F: 847.697.1310 www.firesafetyfsci.com

**Regional Office** 23650 Woodward Avenue Suite 200 Pleasant Ridge, MI 48069 P: 248.545.3330 F: 248.545.3376

## KITCHEN HOOD WET CHEMICAL SYSTEM SUBMITTALS

Information Required for Submittal to be Reviewed by FSCI

## See NFPA 17A for a complete submittal list.

- □ Plans must include exact hood, duct, piping, and appliance dimensions. A scaled front elevation and isometric view shall be included.
- Plans must show job name and complete address.
- Catalog cut sheets must be provided for all nozzles and equipment to be used.
- The tank size and flow point count must be noted on the plans.
- All plans must have the contractors name, address, and phone number.
- A plan view of the kitchen must show the hood, tank, and pull station locations.
- $\Box$  The plans must clearly show the type of nozzles to be used and show the mounting height, and aiming point for each.