



Independence Fire Department Commercial Hood Suppression Systems

Name: _____ Permit #: _____

Address: _____ Date: _____

Plans Examiner: _____ Received Date: _____

Submitting Company: _____ Phone: _____

Commercial cooking systems shall be installed in compliance with all locally adopted codes, ordinances and NFPA 96

A complete set of plans has been submitted to the Fire Prevention Bureau containing all listing information, all nozzle locations, appliance locations and types, fuel shut-off locations, and capacity information about the system.

The automatic fire-protection system installed for this application is a listed system, recognized for the protection of commercial cooking equipment and exhaust systems of the type and arrangement protected. Pre-engineered automatic dry and wet chemical extinguishing systems have been tested in accordance with **UL 300**, and listed and labeled for the intended application.

All commercial cooking equipment protected by this system has been installed and connected to the appropriate fuel supply, and the nozzles protecting the exhaust ducts and cooking appliances are in the appropriate position.

All deep fat fryers have been installed with at least 16 inches of space between the fryer and surface flames from adjacent cooking equipment, unless a minimum 8-inch high steel, or tempered glass baffle plate has been installed between the fryer and surface flames of the adjacent appliance.

A mechanical (does not rely on electrical power) manual actuation device has been installed at, or near, a means of egress from the cooking area, a minimum of 10 feet and a maximum of 20 feet from the kitchen exhaust system. The manual actuation device is located a minimum of 4.5 feet and a maximum of 5 feet above the floor.

The maximum force to actuate the manual device is less than 40 pounds and has a maximum movement of 14 inches.

An operational test of the link system and the manual actuation device has been performed in compliance with the manufacturer's instruction. During both tests, the fuel and electrical supply shut off, as required.

An operational test with a cap blow off or balloon test demonstrates all nozzles to be free of debris.

The fuel and electrical supply reset is manual.

The hood exhaust fan continues to operate after the extinguishing system has been activated, unless fan shutdown is required by a listed component of the ventilation system, and the make-up air shuts down as required.

Portable fire extinguishers have been provided within a 30 foot travel distance of the cooking equipment. A Class "K" rated portable fire extinguisher has been provided to protect cooking equipment involving vegetable or animal oils, and fats.

A placard identifying the use of the fire extinguisher as a secondary backup means to the automatic fire protection system has been conspicuously placed near the Class "K" portable fire extinguisher in the cooking area.

The automatic fire extinguishing system has been connected to the building fire alarm system, if present.

There are no dampers installed in the exhaust ducts or exhaust duct systems.

Motors, lights, and other electrical devices and wiring have not been installed in the ductwork, or in the hood over commercial cooking appliances unless installed in accordance with the terms of the listing.

Installer's Representative

Date

Fire Inspector

Date