



TOWNSHIP OF UPPER PROVIDENCE OFFICE OF THE FIRE MARSHAL

COMMERCIAL KITCHEN SYSTEMS PLAN SUBMISSION REQUIREMENTS

Commercial Kitchen Hood Mechanical and Suppression Systems shall be designed and installed in accordance with the following:

- 2009 International Building Code
- 2009 International Fire Code
- 2009 International Mechanical Code
- NFPA 17A (Wet Chemical), 2002 Edition

Construction documents for kitchen hood systems shall be submitted for review and approval prior to system installation. Construction documents shall include, but not be limited to, all of the following:

Kitchen Hood Mechanical System Submittals

- Plans shall include complete hood, duct, and mounting dimensions
- Plans shall show the job name and complete address. (including suite number)
- Plans shall include a roof detail showing the exhaust fans and all equipment within 15 feet.
- Specific information and manufactures UL listing shall be provided for all hoods calculated for other than code requirements.
- Complete calculations shall be shown for both the CFM and FPM used in sizing the exhaust duct and fan.
- All plans must have the contactors name, address, and phone number.

Kitchen Hood Wet Chemical System Submittals

- Plans must include exact hood, duct, pipe, and appliance dimensions.
- Plans must show job name and address. (including suite number)
- 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 contactors name, address, and phone number.
- Pre-engineered automatic dry- and wet-chemical extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended application.

ALL PLANS SHALL BE SIGNED AND SEALED BY EITHER A FIRE PROTECTION ENGINEER OR THE SYSTEM DESIGNER SHALL BE CERTIFIED TO A MINIMUM OF NICET LEVEL III.
NO EXCEPTIONS

Three sets of plans shall be submitted to the Fire Marshal's Office