



# CITY OF MARATHON FIRE RESCUE OFFICE OF THE FIRE MARSHAL

8900 Overseas Hwy.  
Marathon, FL 33050

"Dedicated to Community Fire Protection"

**Emergency 911** Office 305-289-8938 Fax 305-289-9834



## Hood Fire Suppression Systems Checklist

- Plans are drawn to scale or suitably dimensioned
  - To Scale:
    - Scale is adequate to represent the system and provide necessary information
    - Scale is simple enough to provide ease of calculation. (Architect or Engineering scales are recommended.)
  - Dimensioned:
    - Length and width of exhaust hood
    - Length and width of exhaust duct
    - Distance of exhaust duct from end of exhaust hood
    - Dimension of transition ducts (if applicable)
- Provide sufficient detail to identify the hazard
  - Identify type of hood (V-Bank or Single Plenum)
  - Type of cooking devices and dimensions of cooking surfaces. (If the fryer has a dripboard, you need to identify it as such and provide the dimensions of the dripboard. Where burners of ranges are covered by a backshelf, you should provide the dimensions of the backshelf and show it on the plans.)
  - Identify the energy sources for each appliance (i.e. gas, electric, solid fired, etc.)
  - Additional information as may be required by the system manufacturer (see the manufacturer's design, installation, and maintenance manuals for special design concerns relating to the system installation.)
- Provide system details
  - Identify the pipe size and pipe type of all pipe sections.
  - Identify the length of each pipe. (The length of branch line piping shall be within 3" +/- tolerance of the field installed length. The length of supply line piping shall be within 6" +/- tolerance of the field installed length.)
  - Approximate nozzle locations are shown on the plans
  - Manufacturer's design and installation data is provided to show the specific locations of nozzles with respect to the cooking surface
  - The piping arrangement is shown using an isometric (3-dimensional) view or a coordinated top, front, and side view are provided. (If a coordinated top, front, and side view are used, the contractor should verify that each view shows all of the required piping and identifies the length of each pipe. Top, front, and side views shall not provide conflicting information as to the length or arrangement of pipes.)
  - The system design shall comply with the manufacturer's design, installation, and maintenance manual.
- Provide information pertaining to:

- The location and function of detection devices
- Operating devices (i.e. manual pull stations, etc.)
- Auxiliary Equipment (i.e. gas shutoff valves, electrical shutoff switches, alarm activation, etc.)
- Electrical circuitry

I attest that the information noted above has been provided for review and approval and take full responsibility for it's content.

\_\_\_\_\_  
Signature of contractor or contractor's representative

\_\_\_\_\_  
Date