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## **Commercial Kitchen Hood/Duct/automatic Fire Suppression System Plans Review Check List**

The following information will be needed as part of your plans submittal for the installation or extension of any commercial kitchen hood, duct, and fire suppression systems. A licensed design professional registered with the State of New York shall seal the plans submitted.

Plans submittal shall include the following components:

- Manufacture's technical manual and installation guide.
- Cylinders and Valves
- Extinguishing Agent
- Control Head
- Detection Equipment
- Fusible Links Remote Pull Station
- Gas Shut Off Valves
- Corner or Tee Pulley
- Electric Switches, Solenoid Monitor
- Pipe and Fittings
- Nozzles

System design shall include the following:

- System Cylinder Sizing
- Nozzle Coverage and Placement, Duct Protection
- Transition Ducts, Electrostatic Precipitator, Plenum Protection
- Appliance Protection Design Index Chart and Nozzle Coverage Summary Sheet, (including manufacturer design layout sheet for each appliance)
- Piping Limitations and Requirements
- Detector Placement
- Manufacturer Cut Sheets for all Duct Wrapping
- Fire Alarm System Connection, if applicable

System shall also comply with all requirements of section 609 and 904 of the Fire Code of New York