

**Fire Marshal's Office**



**Plan Review**

**Pre-Engineered Kitchen Extinguishing System Worksheet**

Job Name: \_\_\_\_\_  
 Address: \_\_\_\_\_ Bldg: \_\_\_\_ Suite: \_\_\_\_  
 Responsible Party: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Email: \_\_\_\_\_

**GENERAL BUILDING INFORMATION:**

Contractor Name/Company: \_\_\_\_\_  
 Company Address: \_\_\_\_\_  
 SFM License No. \_\_\_\_\_ SFM Permit No. \_\_\_\_\_ Exp \_\_\_\_\_  
 System Mfr. \_\_\_\_\_ Total Number of Systems \_\_\_\_\_  
 Fire Sprinkler System Present Y  N  Fire Alarm System Present Y  N

**IN PDF (Please do NOT submit paper) - Provide one (1) set of drawings and supporting documentation.**

**Complete this form and submit with documents for review. Comply with NFPA 96, 2011, and NFPA 17A, 2013**

Y N N/A

Plans and Pipe Layout

Elevation View (front/side)

Components Specifications

Agent Flow Calculations

Y N N/A

**Hazard Protection**

**Deep Fat Fryer**

Surface Width \_\_\_\_\_

Surface Length \_\_\_\_\_

Drip Pan Length \_\_\_\_\_

Nozzle Type \_\_\_\_\_

Nozzle Number \_\_\_\_\_

Total Hazard Nozzle Flows \_\_\_\_\_

Y N N/A

**Griddle**

Surface Width \_\_\_\_\_

Surface Length \_\_\_\_\_

Nozzle Type \_\_\_\_\_

Nozzle Flows \_\_\_\_\_

Nozzle Number \_\_\_\_\_

Total Hazard Nozzle Flows \_\_\_\_\_

Y N N/A

**Range**

Surface Width \_\_\_\_\_

Surface Length \_\_\_\_\_

Nozzle Type \_\_\_\_\_

Nozzle Flows \_\_\_\_\_

Nozzle Number \_\_\_\_\_

Total Hazard Nozzle Flows \_\_\_\_\_

Y N N/A

Y N N/A

**Charbroiler (Natural, Class A)**

Surface Width \_\_\_\_\_

Surface Length \_\_\_\_\_

Fuel Depth \_\_\_\_\_

Nozzle Type \_\_\_\_\_

Nozzle Flows \_\_\_\_\_

Nozzle Number \_\_\_\_\_

Total Hazard Nozzle Flows \_\_\_\_\_

Y N N/A

**Upright Broiler**

Surface Width \_\_\_\_\_

Surface Length \_\_\_\_\_

Rack/top of Broiler Ht. \_\_\_\_\_

Drip Pan/Rack Ht. \_\_\_\_\_

Nozzle Type \_\_\_\_\_

Nozzle Flows \_\_\_\_\_

Nozzle Number \_\_\_\_\_

Total Hazard Nozzle Flows \_\_\_\_\_

Y N N/A

**Chain Broiler (Closed Top)**

Surface Width \_\_\_\_\_

Surface Length \_\_\_\_\_

Rack/top of Broiler Ht. \_\_\_\_\_

Drip Pan/Rack Ht. \_\_\_\_\_

Nozzle Type \_\_\_\_\_

Nozzle Flows \_\_\_\_\_

Nozzle Number \_\_\_\_\_

Total Hazard Nozzle Flows \_\_\_\_\_



System Components

Y N N/A

**Cylinder Location**

Outside Hazard Area \_\_\_\_\_

Piping Limitations

Linear \_\_\_\_\_ ft. Max. \_\_\_\_\_ ft. Min.

Equiv. \_\_\_\_\_ ft. Max. \_\_\_\_\_ ft. Min.

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Y N N/A

**Detector**

Mechanical Temp \_\_\_\_\_ F

Electrical Temp \_\_\_\_\_ F

Placement

Mounting \_\_\_\_\_

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Y N N/A

**Fuel Service**

Pipe Size \_\_\_\_\_

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Y N N/A

**Piping**

Type \_\_\_\_\_

Length of Main Supply \_\_\_\_\_

Length of Branch Supply \_\_\_\_\_

Tees/ ELLs \_\_\_\_\_

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Y N N/A

**Remote Pull Station**

Mechanical

Electrical

Placement (exit)

Mounting Height

Operating Instructions Posting

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Y N N/A

**Control Head**

Mechanical

Electrical

Model \_\_\_\_\_

Fuel Power Supply Shut-Off

Solenoid/Valve Location

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