



**CAD DRAWING SERVICE: SURVEY FORM**

**STANDARD LEAD TIME IS 3-7 BUSINESS DAYS**

Fill out all required information for your system drawing and sketch layout of kitchen including floor plan with exits on the last page (page #3).

**\* An asterisk on this form notes items that may not be required or not applicable**

**Computer Animated Drawing**

Shop drawings are based on information provided by clients. The client is responsible for review and final approval of accuracy before submittal to AHJ. Fire Safety Supply implies and or makes no warranty of accuracy, design, dimensions, or coverage. The client is to refer to manufacturers' design and installation manuals to verify compliance and accuracy.

**Company Contact Information (Yours)**

Company Name:	_____	Date:	_____
Address:	_____	Phone:	_____
City/State/Zip:	_____	Contactors License #:	_____
		License Type (i.e: C10, C16)	_____

**Payment Information**

Card Number:	_____	Name on card:	_____
Expiration date:	_____	Billing Address:	_____
CVV code:	_____	Billing City, State & Zip	_____
		Signature:	_____

**Check box to process card on file, if applicable:  Run card on file**

**Job/Title Block Information**

Job Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

**Include in Drawing Package**

Company Logo  Yes  No (if yes, attach to email) \_\_\_\_\_

Nozzle cuts sheets:  Yes  No (\$10.00 additional to add cut sheets) \_\_\_\_\_

Other Special Requests (i.e. drawing to scale): \_\_\_\_\_

**PLEASE USE A SEPARATE FORM FOR EACH SYSTEM**

**System information/components**

System Type:  Ansul R102  Kitchen Knight II  Badger  Other \_\_\_\_\_

Tank Size: Tank 1 Tank 2 Tank 3 Tank 4 Tank 5

Tank locations:  Left of hood  Right hood  Left. hood mounted  
 Right hood mounted  behind hoods

Gas Valve Type/Size:  Electrical  Mechanical  Electric appliance shut down Size \_\_\_\_\_

Manifolded:  Yes  No

Manifolded:  Yes  No

Pipe size: \_\_\_\_\_

Cartridge(s) Type/Qty.: \_\_\_\_\_

Qty. Detector Brackets: \_\_\_\_\_

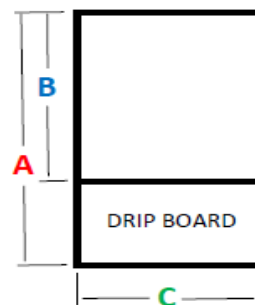
Fusible link style: \_\_\_\_\_

Control Head Type: \_\_\_\_\_

Alarm present:  Yes  No

List appliances below as they are in the kitchen, from left to right. When filling out the survey be sure to include all the following information:

- Note Cooking surface dimensions (Length + Width). Not overall appliance dimensions
- Give Fryer Depth Dimensions Overall with drip board\* (A), Fry pot Depth (B), and Fryer width (C) See Figure 2-1
- Specify when Baffles are being used if fryer is next to an open flame appliance.
- Specify the fuel source type of appliances (ex. Gas, Electric, Wood, Lava rock, etc.)
- If a shelf, salamander, or any other appliance is over a cooking surface, specify its height above that cooking surface.



**FIGURE 2-1**

Appliance Type & Fuel Source	Cooking Area Length x Width	Nozzles used	Degree of Link	Shelf*	Shelf Dimensions: Depth & height above cooking surface)
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	

**Hood Information:**

Hood #1(Length): \_\_\_\_\_ \*Hood #2(Length): \_\_\_\_\_

\*Hood #3(Length): \_\_\_\_\_

**Plenum Type:**  Single     V-Bank     Back-to-Back

Plenum #1 Length	*Plenum #2 Length	*Plenum #3 Length
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Plenum Nozzle(s) used: \_\_\_\_\_

Duct #1 Width & Depth	*Duct #2 Width & Depth	*Duct #3 Width & Depth
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Duct Nozzles(s) used: \_\_\_\_\_

**Use the space below to sketch the pipng distribution and detection for your system:**

Use the space below to sketch the layout of the kitchen including floor plan. It is required that your sketch includes:

- Location of hood/s
- Location of duct/s
- Location of Automan/ Control Head
- Location of remote pull station
- Location of Gas valve
- **Location of K-Class**
- Location of exits and entrances.

