FIRE SAFETY SUPPLY CAD DRAWING SERVICE: DRAWING SURVEY FORM

Fill out all <u>required</u> 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 client. 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 coverages. Client is to refer to manufacturers design and installation manual to verify compliance and accuracy.

YOUR COMPANY COTACT INFORMATION

| COMPANY NAME: | <u> </u> |
|---------------------------------|----------------------|
| ADDRESS: | |
| PHONE #: | |
| EMAIL: | |
| CONTRACTOR LICENSE #: | |
| LICENSE TYPE (IE. C-10, C-16) : | |
| CONTACT INFO | SYSTEM INFO |
| CUSTOMER: | SYSTEM TYPE: |
| ADDRESS: | |
| | SYSTEM SIZE: |
| | SYSTEM LOCATION: |
| | MANIFOLDED: YES / NO |
| CONTACT: | GAS VALVE SIZE : |
| PHONE: | |
| | GAS VALVE LOATION: |
| *FAX: | |
| DATE: | 1 |

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 dripboard* (A), Frypot Depth (B), and Fryer width (C) See Figure 2-1
- Specify when Baffles are being used if fryer is next to open flame appliance
- Specify the fuel source type of appliances (ex. Gas, Electric, Wood, Lava rock, etc.)

| APPLIANCE TYPE AND FUEL SOURCE: | COOKING AREA LENGTH X WIDTH: | NOZZLE USED: | SHELF*: | SHELF DIM.: (Depth and Height Above Cooking Sur- face) | |
|---------------------------------------|---------------------------------|-----------------|----------|--|------------|
| | | | YES / NO | | |
| | | | YES / NO | | |
| | | | YES / NO | | |
| | | | YES / NO | | |
| | | | YES / NO | | B |
| | | | YES / NO | | DRIP BOARD |
| | | | YES / NO | | |
| | | | YES / NO | | FIGURE 2-1 |
| | | | YES / NO | | |
| | | | YES / NO | | |
| | | | YES / NO | | |
| | | | YES / NO | | |
| 100D #1(LENGTH): | ноо | D #2 (LENGTH |):* | | |

DUCT #1 (WIDTH AND DEPTH): _____ DUCT #2:*___2 DUCT #3:*____

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

- ♦ 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