

Brunswick County Code Administration Plan Review

COMMERCIAL KITCHEN HOODS

The following is required plan review information for commercial kitchen hoods.

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| 1 | MANUFACTURERS' INSTRUCTIONS – A complete copy of the manufacturers' installation instructions and/or technical manual for all equipment to be installed. (Hood, duct, etc.) |
| 2 | FLOOR PLAN – A scale drawing of the floor plan that details the location of the hood & cooking equipment, manual pull activation, & Class K fire extinguisher. (Appliances must fit under hood) |
| 3 | HOOD & DUCT – A scale drawing that details the hood & exhaust duct size(s), location of agent cylinder & location of fusible links. (Anticipated installation detail based on instructions) |
| 4 | GAS PIPE DETAILS – A drawing of pipe lengths detailing pipe sizes & type. |
| 5 | UNDER HOOD COOKING APPLIANCES – Scale drawing, or size details of cooking equipment. |
| 6 | NOZZELS – Location of nozzles in relation to specific cooking equipment. Plans need to detail dimensions of nozzles in relation to height above cooking appliances and aim point. |
| 7 | FLOW POINTS – Flow points for each nozzle as it relates to specific equipment being protected. |
| 8 | ALARMS -Provide electrical detail reflecting a local 110v horn/strobe to provide audible and visual warning that suppression agent is being discharged (F) 904.3.4. |
| 9 | PROTECTION - Add note to plans to state that all gas fired appliances need to be tethered and chocked in place (FG) 411.1.1. |