

Hood Suppression System Checklist

Submitted Documents to include the following information:

- System meets the requirements of the Tucson Fire Code and other applicable codes/standards.
- Certification, training, or authorization for the design/installation of the proposed system provided.
- System drawings provided in 1/4 or 1/8 scale (3 sets).
- Building floor plan showing the entire system location and the nearest exit way or door.
- Size, length and arrangement of connected piping.
- Dimensions of hood, duct and all appliances under the hood.
- Hood system is listed - provide documentation.
- Description, location and height of nozzles.
- Drawing of line detection system with fusible links in place.
- Diagram of the appliances disconnect and their locations.
- Documentation for interlocks and their location
- Location of required Type "K" (wet chemical) extinguisher within 30' feet of the cooking line.
- Information for make-up air and how hood will remain in operation while cooking is in progress.
- Manufacturer's documentation for all components of the system, i.e. control box (head), extinguishing agent, sprinkler heads, gas shut-off valves, switches, manual pull station, interlock devices, etc.