COMMERCIAL MECHANICAL PLAN REVIEW REQUIREMENTS

In order to perform a thorough Mechanical Plan Review, the following specifications, drawings and details should be submitted (in duplicate drawn to a scale of $\frac{1}{4}$ " = 1 ft.)

- 1. Complete signed and sealed plans and specifications of all heating, ventilating and air conditioning work.
- 2. Labeling criteria of all mechanical equipment.
- 3. Heating equipment data including the following information:
 - a. Equipment capacity (b.t.u.).
 - b. Controls.
 - c. Appliance layouts showing location, access and clearances.
 - d. Disconnect switches.
 - e. Indoor and outdoor design temperatures.
- 4. Ventilation data, ductwork and equipment including the following:
 - a. Ventilation air rates (c.f.m.) including exhaust and outdoor air intake (c.f.m.).
 - b. Layout showing outside air intake.
 - c. Construction of ducts, including support and sheet metal thickness.
 - d. Duct lining and insulation materials with flame spread and smoke-developed ratings.
 - e. Exhaust fan ductwork layout and termination to the outside.
 - f. Size of louvers and grilles for attic ventilation.
- 5. Boiler and water heater equipment and piping details including safety controls and distribution piping layout.
- 6. Gas and fuel oil piping layout, material, sizing, and valves.
- 7. Combustion air intake quantities and details.
- 8. Commercial kitchen exhaust equipment details including hood and fan drawings, details of automatic fire suppression, and clearances.
- 9. Chimney and chimney connector or vent and vent connector details and connector gages and clearances.
- 10. Mechanical refrigeration equipment data and details.
- 11. Solid fuel burning appliance details including incinerator and fireplace drawings and details.
- 12. Energy conservation equipment data and details.
- 13. Complete and return the enclosed Mechanical Plan Review Worksheet.

AP	PLICANT N	IAME:					- A S A S A S A S A S A S A S A S A S A	
ΑD	DRESS:							
РН	ONE NUME	BER:			_			
		<u>co</u>	OKING EXH	AUST VENTIL	ATION INFO	<u>ORMATION</u>		
JO	B LOCATIO	N:		PHONE:				
JO	B NUMBER	•						
<u>CA</u>	NOPY HO	OD (PLEASE INC	CLUDE CONS	TRUCTION DE	TAIL OF HOC	DD WITH REQU	UIRED INFORMATION	
1.	Size of ope	ening: L		_ W		H		
2.	Hood open on 2, 3, or 4 sides?			Front only	<i>'</i>			
3.	Height of fi	ont edge off the fl	oor					
4.	Gauge and	type of metal						
5.	Removable	e grease troughs _	troughs Number					
6.	Ducts:	Gauge		Number		-		
		Size	***************************************	Duct Velocity		_fpm		
7.	Filters:	Number		Wire Mesh		_		
	Grease Extractor					_		
8. Volume of air to be exhaustedcfm.								
		f Lights						
10.	Fire Suppr	ession System	(include detail/	specifications o	f suppression	system)		
	Fan(s):			cfm			sure	
	Number _		Make-up Air _	cfm (@	_" Static Press	sure	
12.	. Insulation	Collars						
4.0								
13.	. Hood Type) :						
Sto	d Exhaust _		Supply Exhau:	st	Low Ceiling	***************************************	Updraft	

14. U.L. Tested YES NO (Please circle one) 2005.0