

Mechanical Requirements

Submit two copies of the following:

1. Complete 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:
 - 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
 - f. Type of fuel (electric, gas, oil, other)
4. Ventilation data, ductwork and equipment including the following:
 - a. Ventilation air rates (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 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. Size, type and location of fuel storage tanks and copy of manufacturers specifications and installation instructions and a site plan showing the location of the fuel storage tank and the distances to property lines and building.
8. Combustion air intake quantities and details
9. Commercial kitchen equipment details including hood and fan drawings, details of automatic fire suppression and clearances.
10. Chimney and chimney or vent and vent connector details and connector gauges and clearances
11. Mechanical refrigeration equipment and data and details
12. Solid fuel burning appliance details including incinerator and fire place drawings and details.
13. Energy conservation equipment data and details

APPLICANT NAME: _____

ADDRESS: _____

PHONE NUMBER: _____

COOKING EXHAUST VENTILATION INFORMATION

JOB LOCATION: _____ **PHONE:** _____

JOB NUMBER: _____

CANOPY HOOD (PLEASE INCLUDE CONSTRUCTION DETAIL OF HOOD WITH REQUIRED INFORMATION)

1. Size of opening: L _____ W _____ H _____

2. Hood open on 2, 3, or 4 sides? _____ Front only _____

3. Height of front edge off the floor _____

4. Gauge and type of metal _____

5. Removable grease troughs _____

6. Ducts: Gauge _____ Number _____

Size _____ Duct Velocity _____ fpm

7. Filters: Number _____ Wire Mesh _____

Grease Extractor _____

8. Volume of air to be exhausted _____ cfm.

9. Vaporproof Lights _____

10. Fire Suppression System _____
(include detail/specifications of suppression system)

11. Fan(s):
Number _____ Exhausting _____ cfm @ _____" Static Pressure

Number _____ Make-up Air _____ cfm @ _____" Static Pressure

12. Insulation Collars _____

13. Hood Type: _____

Std Exhaust _____ Supply Exhaust _____ Low Ceiling _____ Updraft _____

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