

FIRE SAFETY SUPPLY CAD DRAWING SERVICE: DRAWING SURVEY FORM

Fill out all required 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 CONTACT INFORMATION

COMPANY NAME: _____

ADDRESS: _____

PHONE #: _____

EMAIL: _____

CONTRACTOR LICENSE #: _____

LICENSE TYPE (IE. C-10, C-16) : _____

CONTACT INFO

CUSTOMER: _____

ADDRESS: _____

CONTACT: _____

PHONE: _____

*FAX: _____

DATE: _____

SYSTEM INFO

SYSTEM TYPE: _____

SYSTEM SIZE: _____

GAS VALVE LOCATION: _____

GAS VALVE SIZE: _____

**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 fry pot dimensions (Length + Width). Not overall fryer appliance dimensions.**
- **Specify when Fryers have dripboards and note its depth.**
- **Specify the fuel source type of appliances (ex. Gas, Electric, Wood, Lava rock, etc.)**
- **If a shelf, salamander, or any other appliance is over a cooking surface, specify its height above the appliance/s**

APPLIANCE TYPE :	COOKING SURFACE LENGTH X WIDTH:	FRYER W/DRIP*:	DRIP DIM.*:	SHELF*:	SHELF DIM.: (Width and Height Above Cooking Surface)
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____
_____	_____	YES/ NO	_____	YES / NO	_____

HOOD #1(LENGTH): _____ HOOD HEIGHT (ABOVE FLOOR): _____

HOOD #2 (LENGTH):* _____ HOOD #2 HEIGHT (ABOVE FLOOR):* _____

PLENUM TYPE: SINGLE / V-BANK PLENUM LENGTH: _____ PLENUM #2:* _____

DUCT #1 (WIDTH AND DEPTH): _____ DUCT #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 remote pull station
- ◆ Location of Gas valve
- ◆ Location of K-Class
- ◆ Location of exits and entrances
- ◆ Location of Automan/ Control Head