



**CAD DRAWING SERVICE: 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 clients. The 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 coverage. The client is to refer to manufacturers design and installation manual to verify compliance and accuracy.

**Company Contact Information**

Company Name:	_____	Date:	_____
Address:	_____	Phone:	_____
City/State/Zip:	_____	Contractors License #:	_____
	_____	License Type (i.e: C10, C16)	_____

**Contact Information**

Customer: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

**SYSTEM INFORMATION**

System Type: \_\_\_\_\_

System Size: \_\_\_\_\_

System Location: \_\_\_\_\_

Gas Valve Size/Location: \_\_\_\_\_

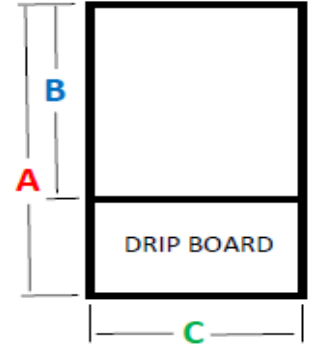
Manifolded:  Yes  No

Cartridge(s) used: \_\_\_\_\_

# Detector Brackets used: \_\_\_\_\_

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 Fryer Depth Dimensions Overall with drip board\* (A), Fry pot Depth (B), and Fryer width (C) See Figure 2-1
- Specify when Baffles are being used if fryer is next to open flame appliance.
- 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 that cooking surface.



**FIGURE 2-1**

Appliance Type & Fuel Source	Cooking Area Length x Width	Nozzle used	Degree of Link	Shelf*	Shelf Dimensions: Depth & height above cooking surface)
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	
				<input type="checkbox"/> Yes <input type="checkbox"/> No	

Hood #1(Length): \_\_\_\_\_ \*Hood #2(Length): \_\_\_\_\_

\*Hood #3(Length): \_\_\_\_\_

**Plenum Type:**  Single  V-Bank

Plenum #1 Length \_\_\_\_\_ \*Plenum #2 Length \_\_\_\_\_ \*Plenum #3 Length \_\_\_\_\_

Duct #1 Width & Depth \_\_\_\_\_ \*Duct #2 Width & Depth \_\_\_\_\_ \*Duct #3 Width & Depth \_\_\_\_\_

Use the space below to sketch the layout of the kitchen including floor plan. It is required that your sketch include:

- Location of hood/s
- Location of duct/s
- Location of Automan/ Control Head
- Location of remote pull station
- Location of Gas valve
- **Location of K-Class**
- Location of exits and entrances.

