



**KEYNOTES**

1 18"X18" GREASE DUCT UP TO KITCHEN EXHAUST FAN (KEF-1) ON ROOF.

2 INSULATED 20"X20" MAKE UP AIR DUCT UP TO MAKE UP AIR UNIT (MUA-1) ON ROOF.

- ## GENERAL NOTES
1. The installer of the fire suppression system shall certify to the city building inspector that the installation complies with all 300 standards, ULC/200-21264-6-1205 and the NFPA 96, 2011 Edition, NFPA 17A, 2009 Edition, the terms of the equipment listings and the manufacturer's instructions.
  2. Interlocking  
Air flow switch is installed at the make up air duct, to start the exhaust fan only after air flow is confirmed from the make up air unit. In normal operation, if and when the make up air flow stops, then the exhaust fan will also stop running.  
In case of fire, the fire suppression system control shall activate the fire alarm (the fire extinguishing system shall be electrically connected and annunciated as a separate zone at the fire alarm panel and the annunciator), shut off all sources of fuel, gas and electric power supply to the kitchen equipments under the canopy, shut off the lights inside the hood and disconnect power to all the electrical plugs under the canopy, shut down the make up air unit and the hood exhaust fan must be allowed to continue to run. The electrical connection from the fire suppression system to the fire alarm panel and the annunciator shall be verified by a qualified independent agency. If there is no existing building fire alarm system, activation of the fire suppression system, an audible alarm, electric bell, or a visual indicator, stroke light, must be provided to show that the fire suppression system had been activated.
  3. Remote manual pull station installed at 48" above the finished floor to activate the fire suppression system shall be provided at a path of exit or egress from the kitchen area and clearly identify the hazard protected.
  4. Deep fat fryer (if applicable) shall be installed minimum 16 inch from adjacent open flame unless a minimum 8 inch fire stainless steel baffle is installed between the fryer and the adjacent open flame equipment.
  5. Make up air unit to have air volume of minimum 90% of the exhaust air volume of the exhaust fan.
  6. Grease filters shall be ULC listed, the installation shall be tight fitting and firmly held in place with stainless steel brackets.
  7. All the lights inside hood shall be the explosion proof type, ULC listed and NFPA 96 approved.
  8. Contractor to provide means of returning kitchen cooking equipments under canopy to original positions if moved in order to comply with the fire suppression system requirements.

[illegible]

PROJECT:

## EXISTING RESTAURANT

UNIT 101, 1090 CLIVEDEN AVENUE  
DELTA, B.C.

M-1