

## WET/DRY CHEMICAL FIRE SUPPRESSION SYSTEM PLAN REVIEW

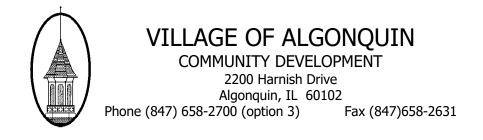
The following codes are adopted in the Village of Algonquin for commercial construction:

2018 International Building Code (IBC)
2017 National Electrical Code (NEC)
2014 Illinois Plumbing Code (ILPC)
2018 International Mechanical Code (IMC)
2018 International Fuel Gas Code (IFGC)
2018 Illinois Energy Conservation Code (ILECC)
2018 International Fire Code (IFC)
2018 Illinois Accessibility Code (IAC)
Village of Algonquin Building Code Amendments Chapter 23

## PLAN COVER SHEET

Plan cover sheets shall contain the following minimum information:

- □ Project type shall be identified.
- □ Project address shall be shown.
- □ Name of the space or tenant/business name shall be listed.
- □ For multi-tenant buildings, a key plan showing the location of the space(s).
- □ The installing contractor shall be identified with full contact information.
- The State of Illinois fire suppression contractor license number.
- □ The full name of the system designer shall be identified.
- □ All applicable codes utilized on the project shall be listed.



## WET/DRY CHEMICAL FIRE SUPPRESSION SYSTEM PLAN REVIEW SUBMITTAL REQUIREMENTS

In order to perform a thorough fire suppression system plan review, a <u>minimum</u> of four copies of the following specifications, shop drawings and details shall be submitted to the Village along with a completed Village permit application:

- Complete shop drawings and specifications designed in accordance with 2006 IBC/IFC/IMC, 2002 NFPA 17/17A, and Village of Algonquin amendments. Wet chemical systems shall comply with standard UL300.
- □ Submit a copy of your State of Illinois fire suppression contractor license.
- □ Plans shall be drawn to an architect's scale (i.e.  $\frac{1}{4}$ " = 1',  $\frac{1}{8}$ " = 1').
- Plans shall be drawn on the following size paper: 11" x 17", 18" x 24", 24" x 36", or 30" x 42". All plan sheets shall be the same size.
- Plans shall state the make, model and type of fire extinguishing system, including system capacity and UL listing.
- Plans shall note the tank size and flow point count.
- Plans shall show the exact exhaust hood, duct, pipe and appliance measurements and details.
- □ The type and arrangement of cooking equipment shall be clearly identified on the plans.
- Plan views of the kitchen shall show hood, tank and pull station locations.
- Plans shall show the location and configuration of system actuation equipment, including temperature ratings of fusible links.
- Plans shall clearly show the type of nozzles used, as well as the mounting height and aiming point for each.
- □ Plans shall show the location of automatic fuel shut-off devices.
- Catalog cut sheets for pipe and fittings, nozzles, extinguishing agent containers, detectors, operating devices, discharge warning signs, devices used to seal penetrations in hood or duct, and fuel shutoff devices shall be submitted, with the appropriate item(s) highlighted.
- □ For pre-engineered systems, provide listed data (such as UL) denoting compliance and compatibility of the specific components and arrangement in the system.
- Activation of the suppression system shall activate the fire alarm system.
- Exhaust ventilation shall remain on and any make up air into the hood shall shut down upon activation of the suppression system.