



## FIRE SUPPRESSION EQUIPMENT INFORMATION REQUEST

THE REQUESTED INFORMATION IS NECESSARY TO BUILD YOUR FIRE SUPPRESSION SYSTEM CORRECTLY.  
FAILURE TO PROVIDE THIS INFORMATION WILL DELAY THE PRODUCTION OF YOUR EXHAUST HOOD.

PLEASE DIAGRAM YOUR EXACT EQUIPMENT LAYOUT IN THE SPACE BELOW. PLEASE NOTE THE TYPE, LOCATION AND DIMENSIONS OF EACH PIECE OF EQUIPMENT FROM LEFT TO RIGHT AND FROM FRONT TO BACK.

**Please provide model #'s, brochures or product information whenever information is available.**

**Please answer the following:**

1. Where will the tank be located? LEFT \_\_\_\_\_ RIGHT \_\_\_\_\_
2. What is the size of the gas line you will use?  
3/4" \_\_\_\_\_ 1" \_\_\_\_\_ 1-1/4" \_\_\_\_\_ 1-1/2" \_\_\_\_\_ 2" \_\_\_\_\_
3. Is there a space in between each piece of equipment? \_\_\_\_\_
4. If yes what is the size of the spaces? \_\_\_\_\_

**If the above question is not answered, we will pipe with line starting 6" in and no spacing and this may result in the piping being incorrect. Halifax Hoods and NAKS, Inc will not be responsible for rework.**

5. If you have a built-in cheese - melter it is imperative that you show in the diagram box, what is the size and where it will be placed? \_\_\_\_\_

**If you have a range or range/griddle combination:**

6. How many burners? \_\_\_\_\_
7. Is there a shelf on the back? \_\_\_\_\_
8. If this is a range/griddle combo, what side is the griddle? LEFT \_\_\_\_\_ RIGHT \_\_\_\_\_

**If you have a Fryer:**

9. Does the fryer have a dripboard? \_\_\_\_\_
10. What is the size of the fry? \_\_\_\_\_

**If you have a Wok Range:**

11. What is the hole size? \_\_\_\_\_
12. Location of hole? \_\_\_\_\_

**If you have a conveyor Pizza Oven**

13. How many stacks are there? \_\_\_\_\_

If you need any help answering the questions or filling in this request form please reach out to the contact person for your order.

**THANK YOU!**

**CUSTOMER NAME** \_\_\_\_\_

**CUSTOMER SIGNATURE** \_\_\_\_\_

**ORDER #** \_\_\_\_\_