



All submittals require the following information, where applicable to the project, prior to acceptance for review:

HVAC:

- Equipment schedule
- Outside air calculations
- Heat loss calculations
- CFM supply
- Economizers
- HVAC controls
- Working clearance
- Air balance calculations
- Comcheck
- Energy conservation compliance

DUCTS:

- Duct layout
- Size and material
- Damper locations
- Dryer exhaust ducts
- Supply and return grills

EXHAUST

- Exhaust CFM
- Makeup air CFM
- Interlocks
- Smoke control system

TYPE I AND TYPE II HOODS

- Exhaust hood details
- List appliances under hood(s)
- Clearances
- Shaft detail and/or fire wrap
- Appliance interlocks
- Hood and duct sizes
- Grease duct layout
- Grease duct cleanouts
- UL listing
- Makeup air interlock

GAS PIPE

- Gas pipe floor plan layout
- Pipe size and material
- Gas piping isometric w/ branch lengths and appliance demand
- Location of combustion air ducts and flues
- Meter location with distribution gas pressure

FUEL-FIRED APPLIANCES

- Combustion air ducts and flues
- Roof layout and access

REFRIGERANT

- Type and quantity of refrigerant
- Condensate line size and termination