

# Kitchen Exhaust System Design

## Specification Sheet



### About You

Name:	
Company:	
Address:	
City/State/Zip:	
Phone:	

### Project Details:

Date:	
Submitted by:	
Project Name:	
Ship to Address:	
Ship to City/State/Zip:	

### Please select or advise each option applicable.

- Type of establishment (select one):
  - Conventional restaurant
  - Smokehouse
  - Deli
  - Barbeque restaurant
- Installation location:
  - Indoors
  - Outdoors
- Air volume through unit: \_\_\_\_\_ CFM
- External static pressure (including hood and ductwork): \_\_\_\_\_ SP
- Type of fan (select one):
  - Utility centrifugal type
  - Inline type
  - No fan required
- Voltage and phase available at job site for:
  - Unit voltage: \_\_\_\_\_ Phase \_\_\_\_\_
  - Exhaust fan voltage: \_\_\_\_\_ Phase \_\_\_\_\_
- Water wash system required?
  - Yes    No
- Distance from TRION kitchen exhaust unit to Water Wash Control Panel (Control Panel provided by TRION for water wash enabled units): \_\_\_\_\_ ft
- Odor control required?
  - Yes    No
- If odor control (absorber section) is required, please select type:
  - Carbon (standard)
  - Carbon and potassium permanganate (high temperature exhaust > 100°F)
- Type of heating source:
  - Electric    Gas    Solid fuel
- Fire suppression nozzle pre-piping required?
  - Yes    No
- Signal to Building Management System (BMS) or Hood Interface required?
  - Yes    No
- If single to BMS/Hood Interface is required, advise type of contact: \_\_\_\_\_
- Interface with make up air fans?
  - Yes    No
- If any special signals or alarms are required, please specify: \_\_\_\_\_
- Special requirements or notes: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_
- Required items requested for your project (select all):
  - AutoCAD layout documents
  - PDF layout documents
  - Fan submittal
  - Sequence of Operations documents
  - Schedules for units
  - Specification section