**Scope of work for Commercial Kitchen Fire Suppression System at Cafeteria International Campus**

* To submit a detailed design drawing, scaled according to the provided kitchen drawing, showing all proposed Fire Suppression system layout, Dry Chemical discharge type; (refer to Fig. 1 and sample layout Fig. 2)
1. System Cylinder mounting system and proposed location.
2. Mechanical Control head
3. Detection line enclosed in conduit
4. System discharge piping
5. Nozzle protecting duct
6. Nozzle protecting plenum
7. Appliance Nozzle (Stationary or Swivel)
8. Automatic Gas Shut-Off (via Electrical or Mechanical)
9. Remote manual (Optional but recommended to include)
10. Electric Micro Switches (Optional but recommended to include)
11. Liquid seal device for hood and duct penetration
12. Corner pulley for change in directions
13. Detector with fusible element
14. Pneumatic control head
* All installations, specifications shall be according to UL300, and/or BFPE International, and/or according to Commercial Cooking Equipment Fire Suppression System standards, tested in accordance with NFPA 96.
* To submit a complete technical specification and product data sheet and/or samples of proposed equipment/materials for AUAF approval prior to procurement and delivery.
* Upon approval of the proposed product contractor will order and deliver the required product within 30days
* To provide wiring and cabling related to the new system.
* To keep working area clean on daily basis
* To submit the work schedule for the entire project
* To submit the weekly progress report
* To test and commission newly installed system
* To provide complete contact information list of equipment/part and name of Suppliers
* To provide one year warranty for the installed equipment.
* To provide at least one year preventive maintenance and inspection.
* To provide operations and maintenance orientation to AUAF Facilities technical team.

Figure 1:

Figure 2: