

UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Alston-Bailey Elementary School

Address: 820 West 5th North Street

City/St/Zip: Summerville SC 29483

Phone: (843) 695-5210 Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 1:15pm EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Left of hood

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3G x2

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 8 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 233152

Last Hydro Test Date: 2016 x2 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Oven	2 eye burner	Tilt-skillet	Oven
Steamer	Oven		

Yes No N/A				Yes No N/A			
1. All appliance properly covered w/ correct nozzles	✓			19. Check fuse links and clean			✓
2. Duct and plenum covered w/ correct nozzles	✓			20. Replaced fuse links	✓		
3. Check positioning of all nozzles	✓			21. Check travel of cable nuts/S-hooks	✓		
4. System installed in accordance w/MFG UL listing	✓			22. Piping & conduit securely bracketed	✓		
5. Hood/duct penetrations sealed w/weld or UL device	✓			23. Proper separation between fryers and flame			✓
6. Check if seals intact, evidence of tampering	✓			24. Proper clearance-flame to filters	✓		
7. If system has been discharged, report same			✓	25. Exhaust fan in operating order	✓		
8. Pressure gauge in proper range (if gauged)			✓	26. All filters replaced	✓		
9. Check cartridge weight (if applicable)	✓			27. Fuel shut-off in on position	✓		
10. Hydrostatic test date	✓			28. Manual & remote set/seals in place	✓		
11. 6 year maintenance date			✓	29. Replace system covers	✓		
12. Inspect cylinder and mount	✓			30. System operational & seals in place	✓		
13. Operate system from terminal link	✓			31. Slave system operational			✓
14. Test for proper operation from remote	✓			32. Clean cylinder & mount	✓		
15. Check operation of micro switch	✓			33. Fan warning sign on hood	✓		
16. Check operation of gas valve	✓			34. Personnel instructed in manual operation of system	✓		
17. Clean nozzles	✓			35. Proper hand portable extinguishers	✓		
18. Proper nozzle covers in place	✓			36. Portable extinguishers properly serviced	✓		
				37. Service & Certification tag on system	✓		

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

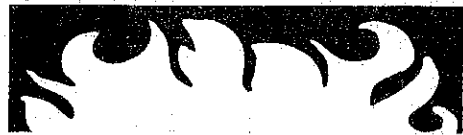
9508491 6/13/24 3:16 pm x

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Alston Middle School
Address: 500 Bryan Street
City/St/Zip: Summerville SC 29483
Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 12:00pm EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Kitchen wall

Manufacturer: Pyro chem Model No: Pcl 550 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 5.5G

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° _____ Fuse Links 450° 6 Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 094991

Last Hydro Test Date: _____ Last Recharge Date: 2013

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Oven x2	4 burner	Fryer	Oven x2

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☒	☐	☐
9. Check cartridge weight (if applicable)	☐	☐	☒
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☒	☐	☐
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/13/24 3:13 pm x

Justin Sweatt

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



P.O. Box 9498
Hickory, NC 28603
828.328.6363

Range Hood Systems Report

Service Dates/Times: 07/11/2024 10:30am EDT

Annual ☐ Semi-Annual ☐ Recharge ☒ Installation ☐ Renovation ☐

Location of System Cylinders: Left of hood

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3Gx4

CYLINDER SIZE: Slave: Slave:

Fuse Links 360° Fuse Links 450° Fuse Links 500° Other

Fuel Shut-off: Electric ☒ Gas ☐

Size: Serial No: 107650

Last Hydro Test Date: 2024x1 Last Recharge Date: 2019x3

Manufacturer's Manual Reference:

Name: Ashley Ridge High School

Address: 9800 Delemar Highway

City/St/Zip: Summerville SC 29485

Phone: Store No:

Page No: Drawing No:

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Oven	4 eye burner	Steamer	Oven x2
Oven x2	Fryer x4		

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☐	☐	☒
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☒	☐	☐
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 7/11/24 11:34 am x

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Ashley Ridge High School
Address: 9800 Delemar Highway
City/St/Zip: Summerville SC 29485
Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/12/2024 10:30am EDT
Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐
Location of System Cylinders: Main cafeteria
Manufacturer: Ansul Model No: R-102 Wet ☒ Dry ☐
CYLINDER SIZE: Master: 3gx2
CYLINDER SIZE: Slave: 3g Slave: 3g
Fuse Links 360° _____ Fuse Links 450° _____ Fuse Links 500° _____ Other _____
Fuel Shut-off: Electric ☐ Gas ☒
Size: _____ Serial No: 107650
Last Hydro Test Date: 2019x3 2012x1 Last Recharge Date: _____
Manufacturer's Manual Reference: _____
Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Warmer cabinet	4 eye burner	Tilt skillet	Ovenx2
Ovenx2	Fryerx4		

	Yes	No	N/A		Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐	19. Check fuse links and clean	☐	☐	☒
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐	20. Replaced fuse links	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐	21. Check travel of cable nuts/S-hooks	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐	22. Piping & conduit securely bracketed	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐	23. Proper separation between fryers and flame	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐	24. Proper clearance-flame to filters	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒	25. Exhaust fan in operating order	☒	☐	☐
8. Pressure gauge in proper range (if gauged)	☐	☐	☒	26. All filters replaced	☒	☐	☐
9. Check cartridge weight (if applicable)	☒	☐	☐	27. Fuel shut-off in on position	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐	28. Manual & remote set/seals in place	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒	29. Replace system covers	☒	☐	☐
12. Inspect cylinder and mount	☒	☐	☐	30. System operational & seals in place	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐	31. Slave system operational	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐	32. Clean cylinder & mount	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐	33. Fan warning sign on hood	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐	34. Personnel instructed in manual operation of system	☒	☐	☐
17. Clean nozzles	☒	☐	☐	35. Proper hand portable extinguishers	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐	36. Portable extinguishers properly serviced	☒	☐	☐
				37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

(1) 3G R102 is due for hydro test now

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

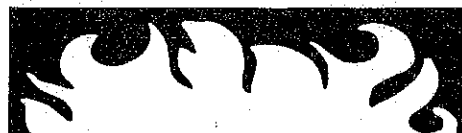
9508491 6/12/24 9:50 am x

Customer's Authorized Agent

Service Technician

Permit No. Date/Time

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Ashley Ridge High School

Address: 9800 Delemar Highway

City/St/Zip: Summerville SC 29485

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/12/2024 10:30am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Culinary C165 large hoodn

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3Gx3

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 14 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 228504

Last Hydro Test Date: _____ Last Recharge Date: 2015x4

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Rolling oven	12 eye burner	Char grill	Griddle
Oven x2	Fryer	18 eye burner	

	Yes	No	N/A		Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐	19. Check fuse links and clean	☐	☐	☒
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐	20. Replaced fuse links	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐	21. Check travel of cable nuts/S-hooks	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐	22. Piping & conduit securely bracketed	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐	23. Proper separation between fryers and flame	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐	24. Proper clearance-flame to filters	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒	25. Exhaust fan in operating order	☒	☐	☐
8. Pressure gauge in proper range (if gauged)	☐	☐	☒	26. All filters replaced	☒	☐	☐
9. Check cartridge weight (if applicable)	☒	☐	☐	27. Fuel shut-off in on position	☒	☐	☐
10. Hydrostatic test date	☐	☐	☒	28. Manual & remote set/seals in place	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒	29. Replace system covers	☒	☐	☐
12. Inspect cylinder and mount	☒	☐	☐	30. System operational & seals in place	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐	31. Slave system operational	☐	☐	☒
14. Test for proper operation from remote	☒	☐	☐	32. Clean cylinder & mount	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐	33. Fan warning sign on hood	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐	34. Personnel instructed in manual operation of system	☒	☐	☐
17. Clean nozzles	☒	☐	☐	35. Proper hand portable extinguishers	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐	36. Portable extinguishers properly serviced	☒	☐	☐
				37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/12/24 10:38 am x

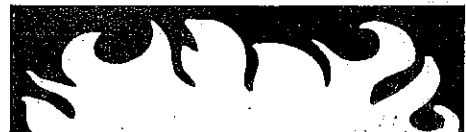
Justin Sweatt

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Ashley Ridge High School
Address: 9800 Delemar Highway
City/St/Zip: Summerville SC 29485
Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/12/2024 10:30am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Culinary room C165 small hood

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 1.5G

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 1 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 228557

Last Hydro Test Date: _____ Last Recharge Date: 2016

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

2 eye burner			

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☐	☐	☒
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9509491 6/12/24 10:44 am x

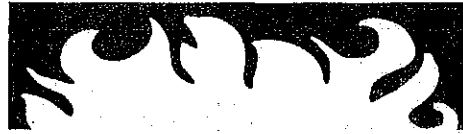
Justin Sweatt

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Ashley Ridge High School

Address: 9800 Delemar Highway

City/St/Zip: Summerville SC 29485

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/12/2024 10:30am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Room B211

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3G

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 1 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 1119110

Last Hydro Test Date: 2019 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

2 burner			

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☐	☐	☒
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
24. Proper clearance-flame to filters	☐	☐	☒
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/12/24 11:23 am x

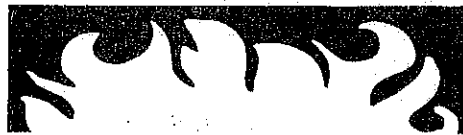
Justin Sweatt

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Beech Hill Elementary School

Address: 1001 Beech Hill Road

City/St/Zip: Summerville SC 29485

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/12/2024 09:15am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Near back kitchen exit

Manufacturer: Ansul Model No: R-102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3g/3g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 6 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 335813

Last Hydro Test Date: 2017x2 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Fryer	Oven	Steamer	Tilt skillet
Oven	2 eye stove	Oven	

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☐	☐	☒
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
24. Proper clearance-flame to filters	☐	☐	☒
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/12/24 8:58 am x

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Dubose Middle School
Address: 1005 Dubose School Road
City/St/Zip: Summerville SC 29483
Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/10/2024 09:15am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Back kitchen entrance

Manufacturer: RangeGuard Model No: A+ Wet ☒ Dry ☐

CYLINDER SIZE: Master: 6g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 5 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 091578

Last Hydro Test Date: 2017 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Ovenx2	Tilt skillet	Ovenx2	

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☒	☐	☐
9. Check cartridge weight (if applicable)	☐	☐	☒
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☐	☐	☒
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
24. Proper clearance-flame to filters	☐	☐	☒
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/10/24 9:17 am x

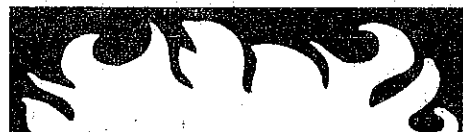
Justin Sweatt

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Eagle Nest Elementary/River Oaks Middle

Address: 8640 River Oaks Drive

City/St/Zip: North Charleston SC 29420

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 08:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Left of hood

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3Gx4

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 12 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 102564

Last Hydro Test Date: 2018 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Tilt skillet	Fryer	4 burner	Tilt skillet
Oven x4			

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/13/24 8:41 am x

Justin Sweatt

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.

Report of Inspection / Test

Semi-Annual NFPA 96 17/17A

2024-06-10

Property

East Edisto Middle
904120365946753
Building #: 904120368617345
1011 Beech Hill Rd
Summerville SC 29485
Gregg Wright 843-870-8817
Inspection Ref #: 34885378

Conducted by: Lewis Meier
EXT/SUPP FEE.1751

Impact Fire Services – Charleston
3363 North American Street
North Charleston SC 29418



Report of Inspection / Test for Asset - Room 402

Kitchen Hood Information

Manufacturer	Denlar	Last Hydro	2022
Location of Pull Station	Side Door	Fuel Shutoff	["Electric"]
Number of Links	3	Fuse Link	360 F
Fuel Shut Off Electric	True	Type	Wet

QUESTIONS

Exhaust fan in operating order ?	☒ Yes ☐ No ☐ NA	All appliances properly covered w/correct nozzle?	☒ Yes ☐ No ☐ NA
Duct and plenum covered w/correct nozzles?	☒ Yes ☐ No ☐ NA	Check positioning of all nozzles.	☒ Yes ☐ No ☐ NA
System installed in accordance w/MFG UL listing?	☒ Yes ☐ No ☐ NA	Hood/duct penetrations sealed w/weld or UL device?	☒ Yes ☐ No ☐ NA
Check if seals intact, evidence of tampering	☒ Yes ☐ No ☐ NA	Pressure gauge in proper range (If gauged)?	☒ Yes ☐ No ☐ NA
Inspect cylinder and mount	☒ Yes ☐ No ☐ NA	Operate system from terminal link	☒ Yes ☐ No ☐ NA
Test for proper operation from remote	☒ Yes ☐ No ☐ NA	Check operation of micro switch	☒ Yes ☐ No ☐ NA
Are the proper nozzle covers in place?	☒ Yes ☐ No ☐ NA	Replaced fuse links with new calendar year links?	☒ Yes ☐ No ☐ NA
Check travel of cable nuts/S-hooks	☒ Yes ☐ No ☐ NA	Piping & conduit securely bracketed?	☒ Yes ☐ No ☐ NA
Fuel shut-off in on position?	☒ Yes ☐ No ☐ NA	Manual & remote set/seals in place?	☒ Yes ☐ No ☐ NA
Replace systems covers	☒ Yes ☐ No ☐ NA	System operational & seals in place?	☒ Yes ☐ No ☐ NA
Personnel instructed in manual operation of system?	☒ Yes ☐ No ☐ NA	Service & Certification tag on system?	☒ Yes ☐ No ☐ NA

Report of Inspection / Test

Semi-Annual NFPA 96 17/17A

2024-06-10

Property

East Edisto Middle
904120365946753
Building #: 904120368617345
1011 Beech Hill Rd
Summerville SC 29485
Gregg Wright 843-870-8817
Inspection Ref #: 34885378

Conducted by: Lewis Meier
EXT/SUPP FEE.1751

Impact Fire Services - Charleston
3363 North American Street
North Charleston SC 29418



Is this system U.L. 300 compliant?

- ☒ Yes
☐ No
☐ NA

Did kitchen hood inspection initiated an alarm?

- ☒ Yes
☐ No
☐ NA

Report of Inspection / Test

Semi-Annual NFPA 96 17/17A

2024-06-10

Property

East Edisto Middle
904120365946753
Building #: 904120368617345
1011 Beech Hill Rd
Summerville SC 29485
Gregg Wright 843-870-8817
Inspection Ref #: 34885378

Conducted by: Lewis Meier
EXT/SUPP FEE.1751

Impact Fire Services - Charleston
3363 North American Street
North Charleston SC 29418



Report of Inspection / Test for Asset - Main KitchenHood

Kitchen Hood Information

Manufacturer	CaptiveAire	Model	Tank
Cylinder Size Master	4 Gallon	Cylinder Size Slave	4 Gallon
Last Hydro	2022	Location of Pull Station	Back Door
Fuel Shutoff	["Gas", "Electric"]	Fuel Shut Off Electric	True
Fuel Shut Off Gas	True	Type	Wet

QUESTIONS

Exhaust fan in operating order ?	☒ Yes ☐ No ☐ NA	All appliances properly covered w/correct nozzle?	☒ Yes ☐ No ☐ NA
Duct and plenum covered w/correct nozzles?	☒ Yes ☐ No ☐ NA	Check positioning of all nozzles.	☒ Yes ☐ No ☐ NA
System installed in accordance w/MFG UL listing?	☒ Yes ☐ No ☐ NA	Hood/duct penetrations sealed w/weld or UL device?	☒ Yes ☐ No ☐ NA
Check if seals intact, evidence of tampering	☒ Yes ☐ No ☐ NA	Pressure gauge in proper range (If gauged)?	☒ Yes ☐ No ☐ NA
Inspect cylinder and mount	☒ Yes ☐ No ☐ NA	Test for proper operation from remote	☒ Yes ☐ No ☐ NA
Check operation of micro switch	☒ Yes ☐ No ☐ NA	Check operation of gas valve	☒ Yes ☐ No ☐ NA
Are the proper nozzle covers in place?	☒ Yes ☐ No ☐ NA	Piping & conduit securely bracketed?	☒ Yes ☐ No ☐ NA
Fuel shut-off in on position?	☒ Yes ☐ No ☐ NA	Manual & remote set/seals in place?	☒ Yes ☐ No ☐ NA
Replace systems covers	☒ Yes ☐ No ☐ NA	System operational & seals in place?	☒ Yes ☐ No ☐ NA
Personnel instructed in manual operation of system?	☒ Yes ☐ No ☐ NA	Service & Certification tag on system?	☒ Yes ☐ No ☐ NA

Report of Inspection / Test

Semi-Annual NFPA 96 17/17A

2024-06-10

Property

East Edisto Middle
904120365946753
Building #: 904120368617345
1011 Beech Hill Rd
Summerville SC 29485
Gregg Wright 843-870-8817
Inspection Ref #: 34885378

Conducted by: Lewis Meier
EXT/SUPP FEE.1751

Impact Fire Services - Charleston
3363 North American Street
North Charleston SC 29418



Is this system U.L. 300 compliant?	☒ Yes ☐ No ☐ NA	Does the makeup air shut down?	☒ Yes ☐ No ☐ NA
Did kitchen hood inspection initiated an alarm?	☒ Yes ☐ No ☐ NA		

Report of Inspection / Test

Semi-Annual NFPA 96 17/17A

2024-06-10

Property

East Edisto Middle
904120365946753
Building #: 904120368617345
1011 Beech Hill Rd
Summerville SC 29485
Gregg Wright 843-870-8817
Inspection Ref #: 34885378

Conducted by: Lewis Meier
EXT/SUPP FEE.1751

Impact Fire Services - Charleston
3363 North American Street
North Charleston SC 29418



Deficiencies - Room 402

None

Deficiencies - Main KitchenHood

None

Report of Inspection / Test

Semi-Annual NFPA 96 17/17A

2024-06-10

Property

East Edisto Middle
904120365946753
Building #: 904120368617345
1011 Beech Hill Rd
Summerville SC 29485
Gregg Wright 843-870-8817
Inspection Ref #: 34885378

Conducted by: Lewis Meier
EXT/SUPP FEE.1751

Impact Fire Services - Charleston
3363 North American Street
North Charleston SC 29418



Inspector Signature

I state that the information on this form is correct at the time and place of my inspection, and all equipment tested at this time was left in operational condition upon completion of this inspection except as noted.

Inspector Name

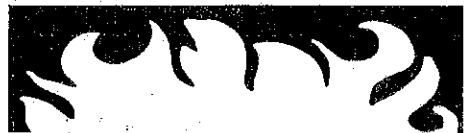
Lewis Meier
EXT/SUPP FEE.1751

Signature

A handwritten signature in black ink, appearing to be "LM", written over a large, faint circular watermark.

Date Completed

2024-06-10



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Eugene Sires Elementary School

Address: 301 Chandler Creek Road

City/St/Zip: Summerville SC 29485

Phone: (843) 695-5205 Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 2:30pm EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Main kitchen

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3G x2

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 7 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 232845

Last Hydro Test Date: 2016 x2 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Tilt skillet	2 eye burner	Oven	Steamer
Oven x2	2 eye burner		

Yes No N/A				Yes No N/A			
1. All appliance properly covered w/ correct nozzles	☒	☐	☐	19. Check fuse links and clean	☐	☐	☒
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐	20. Replaced fuse links	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐	21. Check travel of cable nuts/S-hooks	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐	22. Piping & conduit securely bracketed	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐	23. Proper separation between fryers and flame	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐	24. Proper clearance-flame to filters	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒	25. Exhaust fan in operating order	☒	☐	☐
8. Pressure gauge in proper range (if gauged)	☐	☐	☒	26. All filters replaced	☒	☐	☐
9. Check cartridge weight (if applicable)	☒	☐	☐	27. Fuel shut-off in on position	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐	28. Manual & remote set/seals in place	☒	☐	☐
11. 6 year maintenance date	☒	☐	☐	29. Replace system covers	☒	☐	☐
12. Inspect cylinder and mount	☒	☐	☐	30. System operational & seals in place	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐	31. Slave system operational	☐	☐	☒
14. Test for proper operation from remote	☒	☐	☐	32. Clean cylinder & mount	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐	33. Fan warning sign on hood	☒	☐	☐
16. Check operation of gas valve	☐	☐	☒	34. Personnel instructed in manual operation of system	☒	☐	☐
17. Clean nozzles	☒	☐	☐	35. Proper hand portable extinguishers	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐	36. Portable extinguishers properly serviced	☒	☐	☐
				37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Charles Wilson

1975 6/13/24 1:31 pm x

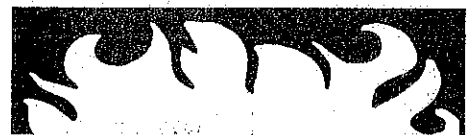
Signature

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Flowertown/Newington Elementary School

Address: 20 King Charles Circle

City/St/Zip: Summerville SC 29485

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 8:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Kitchen wall -Newington

Manufacturer: Range guard Model No: UCH Wet ☒ Dry ☐

CYLINDER SIZE: Master: 6G

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 1 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 091593

Last Hydro Test Date: _____ Last Recharge Date: 2017

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Oven	Steamer	2 eye burner	Oven

Yes No N/A				Yes No N/A			
1. All appliance properly covered w/ correct nozzles	☒	☐	☐	19. Check fuse links and clean	☐	☐	☒
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐	20. Replaced fuse links	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐	21. Check travel of cable nuts/S-hooks	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐	22. Piping & conduit securely bracketed	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐	23. Proper separation between fryers and flame	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐	24. Proper clearance-flame to filters	☒	☐	☐
7. If system has been discharged, report same	☒	☐	☐	25. Exhaust fan in operating order	☒	☐	☐
8. Pressure gauge in proper range (if gauged)	☒	☐	☐	26. All filters replaced	☒	☐	☐
9. Check cartridge weight (if applicable)	☐	☐	☒	27. Fuel shut-off in on position	☒	☐	☐
10. Hydrostatic test date	☐	☐	☒	28. Manual & remote set/seals in place	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒	29. Replace system covers	☒	☐	☐
12. Inspect cylinder and mount	☒	☐	☐	30. System operational & seals in place	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐	31. Slave system operational	☐	☐	☒
14. Test for proper operation from remote	☒	☐	☐	32. Clean cylinder & mount	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐	33. Fan warning sign on hood	☒	☐	☐
16. Check operation of gas valve	☐	☐	☒	34. Personnel instructed in manual operation of system	☒	☐	☐
17. Clean nozzles	☒	☐	☐	35. Proper hand portable extinguishers	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐	36. Portable extinguishers properly serviced	☒	☐	☐
				37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Charles Wilsom

1975

6/13/24 8:13 am

x

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Fort Dorchester Elementary School
Address: 5201 Old Glory Lane
City/St/Zip: Summerville SC 29485
Phone: (843) 832-5550 Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/12/2024 02:15pm EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Main cafeteria kitchen

Manufacturer: Pyro chem Model No: Pcl 300/460 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 4.6G/3G

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 8 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 341179/705238

Last Hydro Test Date: _____ Last Recharge Date: 2017/2018

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Tilt skillet	2 burner	Tilt steamer	Oven x4
Fryer x2			

Yes No N/A				Yes No N/A			
1. All appliance properly covered w/ correct nozzles	✓			19. Check fuse links and clean			✓
2. Duct and plenum covered w/ correct nozzles	✓			20. Replaced fuse links	✓		
3. Check positioning of all nozzles	✓			21. Check travel of cable nuts/S-hooks	✓		
4. System installed in accordance w/MFG UL listing	✓			22. Piping & conduit securely bracketed	✓		
5. Hood/duct penetrations sealed w/weld or UL device	✓			23. Proper separation between fryers and flame			✓
6. Check if seals intact, evidence of tampering	✓			24. Proper clearance-flame to filters	✓		
7. If system has been discharged, report same			✓	25. Exhaust fan in operating order	✓		
8. Pressure gauge in proper range (if gauged)	✓			26. All filters replaced	✓		
9. Check cartridge weight (if applicable)			✓	27. Fuel shut-off in on position	✓		
10. Hydrostatic test date			✓	28. Manual & remote set/seals in place	✓		
11. 6 year maintenance date			✓	29. Replace system covers	✓		
12. Inspect cylinder and mount	✓			30. System operational & seals in place	✓		
13. Operate system from terminal link	✓			31. Slave system operational			✓
14. Test for proper operation from remote	✓			32. Clean cylinder & mount	✓		
15. Check operation of micro switch	✓			33. Fan warning sign on hood	✓		
16. Check operation of gas valve			✓	34. Personnel instructed in manual operation of system	✓		
17. Clean nozzles	✓			35. Proper hand portable extinguishers	✓		
18. Proper nozzle covers in place	✓			36. Portable extinguishers properly serviced	✓		
				37. Service & Certification tag on system	✓		

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above

Justin Sweatt

9508491 6/12/24 2:23 pm x

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Fort Dorchester High School
Address: 8500 Patriot Boulevard
City/St/Zip: North Charleston SC 29420
Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 10:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Main kitchen

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3Gx2

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 10 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 123684

Last Hydro Test Date: 2018x2 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Rolling oven	Oven	Steamer x2	Oven
Fryer x2	Oven x2	6 eye burner	

Yes No N/A				Yes No N/A			
1. All appliance properly covered w/ correct nozzles	✓			19. Check fuse links and clean			✓
2. Duct and plenum covered w/ correct nozzles	✓			20. Replaced fuse links			✓
3. Check positioning of all nozzles	✓			21. Check travel of cable nuts/S-hooks	✓		
4. System installed in accordance w/MFG UL listing	✓			22. Piping & conduit securely bracketed	✓		
5. Hood/duct penetrations sealed w/weld or UL device	✓			23. Proper separation between fryers and flame	✓		
6. Check if seals intact, evidence of tampering	✓			24. Proper clearance-flame to filters	✓		
7. If system has been discharged, report same			✓	25. Exhaust fan in operating order	✓		
8. Pressure gauge in proper range (if gauged)			✓	26. All filters replaced	✓		
9. Check cartridge weight (if applicable)	✓			27. Fuel shut-off in on position	✓		
10. Hydrostatic test date	✓			28. Manual & remote set/seals in place	✓		
11. 6 year maintenance date			✓	29. Replace system covers	✓		
12. Inspect cylinder and mount	✓			30. System operational & seals in place	✓		
13. Operate system from terminal link	✓			31. Slave system operational			✓
14. Test for proper operation from remote	✓			32. Clean cylinder & mount	✓		
15. Check operation of micro switch	✓			33. Fan warning sign on hood	✓		
16. Check operation of gas valve	✓			34. Personnel instructed in manual operation of system	✓		
17. Clean nozzles	✓			35. Proper hand portable extinguishers	✓		
18. Proper nozzle covers in place	✓			36. Portable extinguishers properly serviced	✓		
				37. Service & Certification tag on system	✓		

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/13/24 12:31 pm x

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Fort Dorchester High School
Address: 8500 Patriot Boulevard
City/St/Zip: North Charleston SC 29420
Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 10:00am EDT
Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐
Location of System Cylinders: Room 417 culinary
Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐
CYLINDER SIZE: Master: 3G x3
CYLINDER SIZE: Slave: _____ Slave: _____
Fuse Links 360° 8 Fuse Links 450° _____ Fuse Links 500° _____ Other _____
Fuel Shut-off: Electric ☐ Gas ☒
Size: _____ Serial No: 4510707
Last Hydro Test Date: 2013 x3 Last Recharge Date: _____
Manufacturer's Manual Reference: _____
Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

10 eye burner	Fryer x2	Oven	Griddle
Tilt skillet	6 eye burner	Oven	

Yes No N/A				Yes No N/A			
1. All appliance properly covered w/ correct nozzles	✓			19. Check fuse links and clean			✓
2. Duct and plenum covered w/ correct nozzles	✓			20. Replaced fuse links	✓		
3. Check positioning of all nozzles	✓			21. Check travel of cable nuts/S-hooks	✓		
4. System installed in accordance w/MFG UL listing	✓			22. Piping & conduit securely bracketed	✓		
5. Hood/duct penetrations sealed w/weld or UL device	✓			23. Proper separation between fryers and flame			✓
6. Check if seals intact, evidence of tampering	✓			24. Proper clearance-flame to filters	✓		
7. If system has been discharged, report same			✓	25. Exhaust fan in operating order	✓		
8. Pressure gauge in proper range (if gauged)			✓	26. All filters replaced	✓		
9. Check cartridge weight (if applicable)	✓			27. Fuel shut-off in on position	✓		
10. Hydrostatic test date	✓			28. Manual & remote set/seals in place	✓		
11. 6 year maintenance date			✓	29. Replace system covers	✓		
12. Inspect cylinder and mount	✓			30. System operational & seals in place	✓		
13. Operate system from terminal link	✓			31. Slave system operational			✓
14. Test for proper operation from remote	✓			32. Clean cylinder & mount	✓		
15. Check operation of micro switch	✓			33. Fan warning sign on hood	✓		
16. Check operation of gas valve	✓			34. Personnel instructed in manual operation of system	✓		
17. Clean nozzles	✓			35. Proper hand portable extinguishers	✓		
18. Proper nozzle covers in place	✓			36. Portable extinguishers properly serviced	✓		
				37. Service & Certification tag on system	✓		

COMMENTS:

Electronic micro switch did not shut off appliances.

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

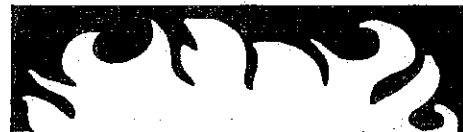
9508491 6/13/24 12:31 pm x

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Fort Dorchester High School
Address: 8500 Patriot Boulevard
City/St/Zip: North Charleston SC 29420
Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 10:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Large culinary 1104

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3G X5

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 12 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 22856

Last Hydro Test Date: 2016 x5 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Tilt skillet	Steamer x2	Oven	Fryer
Oven			

Yes No N/A				Yes No N/A			
1. All appliance properly covered w/ correct nozzles	✓			19. Check fuse links and clean			✓
2. Duct and plenum covered w/ correct nozzles	✓			20. Replaced fuse links	✓		
3. Check positioning of all nozzles	✓			21. Check travel of cable nuts/S-hooks	✓		
4. System installed in accordance w/MFG UL listing	✓			22. Piping & conduit securely bracketed	✓		
5. Hood/duct penetrations sealed w/weld or UL device	✓			23. Proper separation between fryers and flame			✓
6. Check if seals intact, evidence of tampering	✓			24. Proper clearance-flame to filters		✓	
7. If system has been discharged, report same			✓	25. Exhaust fan in operating order	✓		
8. Pressure gauge in proper range (if gauged)			✓	26. All filters replaced	✓		
9. Check cartridge weight (if applicable)	✓			27. Fuel shut-off in on position	✓		
10. Hydrostatic test date	✓			28. Manual & remote set/seals in place	✓		
11. 6 year maintenance date			✓	29. Replace system covers	✓		
12. Inspect cylinder and mount	✓			30. System operational & seals in place	✓		
13. Operate system from terminal link	✓			31. Slave system operational			✓
14. Test for proper operation from remote	✓			32. Clean cylinder & mount	✓		
15. Check operation of micro switch	✓			33. Fan warning sign on hood	✓		
16. Check operation of gas valve	✓			34. Personnel instructed in manual operation of system	✓		
17. Clean nozzles	✓			35. Proper hand portable extinguishers	✓		
18. Proper nozzle covers in place	✓			36. Portable extinguishers properly serviced	✓		
				37. Service & Certification tag on system	✓		

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/13/24 12:31 pm x

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Fort Dorchester High School
Address: 8500 Patriot Boulevard
City/St/Zip: North Charleston SC 29420

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 10:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Large culinary 1104 small hood

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3G

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 1 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 229622

Last Hydro Test Date: 2016 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

2 eye burner			

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

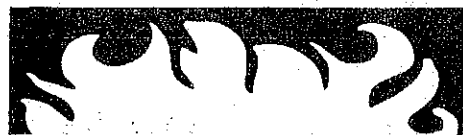
9508491 6/13/24 12:31 pm x

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Givhans Alternative Program

Address: 273 Highway 61

City/St/Zip: Ridgeville SC 29472

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/11/2024 02:30pm EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Left of hood

Manufacturer: Pyro chem Model No: PCL300 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3g/3g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 9 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 65616/656212

Last Hydro Test Date: 2016 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Oven	Tilt skillet		

	Yes	No	N/A		Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	✓			19. Check fuse links and clean			✓
2. Duct and plenum covered w/ correct nozzles	✓			20. Replaced fuse links	✓		
3. Check positioning of all nozzles	✓			21. Check travel of cable nuts/S-hooks	✓		
4. System installed in accordance w/MFG UL listing	✓			22. Piping & conduit securely bracketed	✓		
5. Hood/duct penetrations sealed w/weld or UL device	✓			23. Proper separation between fryers and flame			✓
6. Check if seals intact, evidence of tampering	✓			24. Proper clearance-flame to filters			✓
7. If system has been discharged, report same			✓	25. Exhaust fan in operating order	✓		
8. Pressure gauge in proper range (if gauged)	✓			26. All filters replaced	✓		
9. Check cartridge weight (if applicable)			✓	27. Fuel shut-off in on position	✓		
10. Hydrostatic test date	✓			28. Manual & remote set/seals in place	✓		
11. 6 year maintenance date			✓	29. Replace system covers	✓		
12. Inspect cylinder and mount	✓			30. System operational & seals in place	✓		
13. Operate system from terminal link	✓			31. Slave system operational			✓
14. Test for proper operation from remote	✓			32. Clean cylinder & mount	✓		
15. Check operation of micro switch	✓			33. Fan warning sign on hood	✓		
16. Check operation of gas valve	✓			34. Personnel instructed in manual operation of system	✓		
17. Clean nozzles	✓			35. Proper hand portable extinguishers	✓		
18. Proper nozzle covers in place	✓			36. Portable extinguishers properly serviced	✓		
				37. Service & Certification tag on system	✓		

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/11/24 12:51 pm x

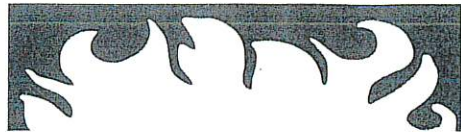
[Signature]

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Gregg Middle School
Address: 500 Greenwave Boulevard
City/St/Zip: Summerville SC 29483
Phone: _____ Store No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Ovenx6	Oven	Fryer	Tilt skillet

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	✓		
2. Duct and plenum covered w/ correct nozzles	✓		
3. Check positioning of all nozzles	✓		
4. System installed in accordance w/MFG UL listing	✓		
5. Hood/duct penetrations sealed w/weld or UL device	✓		
6. Check if seals intact, evidence of tampering	✓		
7. If system has been discharged, report same			✓
8. Pressure gauge in proper range (if gauged)	✓		
9. Check cartridge weight (if applicable)			✓
10. Hydrostatic test date	✓		
11. 6 year maintenace date			✓
12. Inspect cylinder and mount	✓		
13. Operate system from terminal link	✓		
14. Test for proper operation from remote	✓		
15. Check operation of micro switch	✓		
16. Check operation of gas valve			✓
17. Clean nozzles	✓		
18. Proper nozzle covers in place	✓		

	Yes	No	N/A
19. Check fuse links and clean			✓
20. Replaced fuse links	✓		
21. Check travel of cable nuts/S-hooks	✓		
22. Piping & conduit securely bracketed	✓		
23. Proper separation between fryers and flame			✓
24. Proper clearance-flame to filters			✓
25. Exhaust fan in operating order	✓		
26. All filters replaced	✓		
27. Fuel shut-off in on position	✓		
28. Manual & remote set/seals in place	✓		
29. Replace system covers	✓		
30. System operational & seals in place	✓		
31. Slave system operational			✓
32. Clean cylinder & mount	✓		
33. Fan warning sign on hood	✓		
34. Personnel instructed in manual operation of system	✓		
35. Proper hand portable extinguishers	✓		
36. Portable extinguishers properly serviced	✓		
37. Service & Certification tag on system	✓		

COMMENTS:

15) micro switch did not cut power to appliances. An electrician is needed to complete the repair. According to Greg, an on site electrician will do this.

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/11/24 11:34 am x

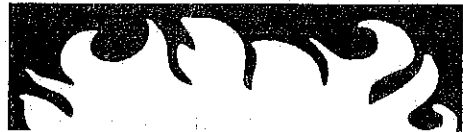
Justin Sweatt

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Joseph Pye Elementary School

Address: 9701 Patriot Boulevard

City/St/Zip: Ladson SC 29456

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 01:00pm EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Right ofnhood

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3Gx2

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 8 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 145053

Last Hydro Test Date: _____ Last Recharge Date: 2022

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Oven x2	2 burner	Fryer	Oven x2
Tilt skillet	2 burner	Oven x2	

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☐	☐	☒
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☐	☐	☒
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☒	☐	☐
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/13/24 1:08 pm x

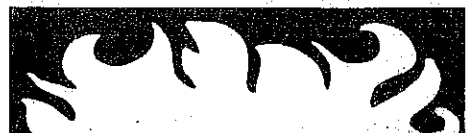
Justin Sweatt

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Knightsville Elementary School

Address: 847 Orangeburg Road

City/St/Zip: Summerville SC 29483

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/10/2024 10:30am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: In front of hood

Manufacturer: Pyrochem Model No: PCL550 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 5.5g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° _____ Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 498479

Last Hydro Test Date: 2018 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Oven	Ovenx2	Ovenx2	Fryer
Tilt skillet			

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☒	☐	☐
9. Check cartridge weight (if applicable)	☐	☐	☒
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
24. Proper clearance-flame to filters	☐	☐	☒
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/10/24 10:07 am x

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Oakbrook Elementary/Oakbrook Middle
Address: 306 Old Fort Drive
City/St/Zip: Ladson SC 29456
Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/12/2024 01:00pm EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Outside cafeteria office

Manufacturer: Badger Model No: A+ Wet ☒ Dry ☐

CYLINDER SIZE: Master: 6g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 4 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 082149

Last Hydro Test Date: 2016 Last Recharge Date: _____

Manufacturer's Manual Reference:

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Tilt skillet	Oven	Oven	Steamer
Boiler			

	Yes	No	N/A		Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒			19. Check fuse links and clean			☒
2. Duct and plenum covered w/ correct nozzles	☒			20. Replaced fuse links	☒		
3. Check positioning of all nozzles	☒			21. Check travel of cable nuts/S-hooks	☒		
4. System installed in accordance w/MFG UL listing	☒			22. Piping & conduit securely bracketed	☒		
5. Hood/duct penetrations sealed w/weld or UL device	☒			23. Proper separation between fryers and flame			☒
6. Check if seals intact, evidence of tampering	☒			24. Proper clearance-flame to filters			☒
7. If system has been discharged, report same			☒	25. Exhaust fan in operating order		☒	
8. Pressure gauge in proper range (if gauged)	☒			26. All filters replaced	☒		
9. Check cartridge weight (if applicable)			☒	27. Fuel shut-off in on position	☒		
10. Hydrostatic test date	☒			28. Manual & remote set/seals in place	☒		
11. 6 year maintenance date			☒	29. Replace system covers	☒		
12. Inspect cylinder and mount	☒			30. System operational & seals in place	☒		
13. Operate system from terminal link	☒			31. Slave system operational			☒
14. Test for proper operation from remote	☒			32. Clean cylinder & mount	☒		
15. Check operation of micro switch	☒			33. Fan warning sign on hood	☒		
16. Check operation of gas valve			☒	34. Personnel instructed in manual operation of system	☒		
17. Clean nozzles	☒			35. Proper hand portable extinguishers	☒		
18. Proper nozzle covers in place	☒			36. Portable extinguishers properly serviced	☒		
				37. Service & Certification tag on system	☒		

COMMENTS:

25) exhaust fan appears to be defective. When activating the Microswitch during testing, no makeup air comes out of the makeup air ducts, but the exhaust fan was pushing air down rather than sucking up.

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

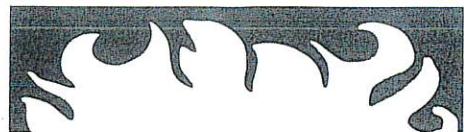
9508491 6/12/24 1:10 pm x

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Rise Academy
Address: 1325 Boonehill Road
City/St/Zip: Summerville SC 29483
Phone: (843) 832-7851 Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/10/2024 11:45am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Left of hood

Manufacturer: Pyrochem Model No: Pcl 300 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 1 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 193302

Last Hydro Test Date: 2015 Last Recharge Date: _____

Manufacturer's Manual Reference:

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

4 eye burner			

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒		
2. Duct and plenum covered w/ correct nozzles	☒		
3. Check positioning of all nozzles	☒		
4. System installed in accordance w/MFG UL listing	☒		
5. Hood/duct penetrations sealed w/weld or UL device	☒		
6. Check if seals intact, evidence of tampering	☒		
7. If system has been discharged, report same			☒
8. Pressure gauge in proper range (if gauged)	☒		
9. Check cartridge weight (if applicable)			☒
10. Hydrostatic test date	☒		
11. 6 year maintenace date			☒
12. Inspect cylinder and mount	☒		
13. Operate system from terminal link	☒		
14. Test for proper operation from remote	☒		
15. Check operation of micro switch	☒		
16. Check operation of gas valve	☒		
17. Clean nozzles	☒		
18. Proper nozzle covers in place	☒		

	Yes	No	N/A
19. Check fuse links and clean			☒
20. Replaced fuse links	☒		
21. Check travel of cable nuts/S-hooks	☒		
22. Piping & conduit securely bracketed	☒		
23. Proper separation between fryers and flame			☒
24. Proper clearance-flame to filters			☒
25. Exhaust fan in operating order	☒		
26. All filters replaced	☒		
27. Fuel shut-off in on position	☒		
28. Manual & remote set/seals in place	☒		
29. Replace system covers	☒		
30. System operational & seals in place	☒		
31. Slave system operational			☒
32. Clean cylinder & mount	☒		
33. Fan warning sign on hood	☒		
34. Personnel instructed in manual operation of system	☒		
35. Proper hand portable extinguishers	☒		
36. Portable extinguishers properly serviced	☒		
37. Service & Certification tag on system	☒		

COMMENTS:

15) Micro switch did not shut off power to burner.

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

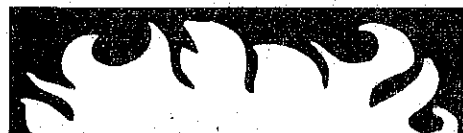
9508491 6/10/24 10:57 am x

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Sand Hill Elementary School/Rollings

Address: 324 Gnarly Oak Lane

City/St/Zip: Summerville SC 29485

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/12/2024 08:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Front of hood

Manufacturer: Ansul Model No: R-102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3gx3 1.5g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 12 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 232273

Last Hydro Test Date: 2016x4 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Ovenx5	Tilt skillet	4 eye burner	Tilt skillet

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System Installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/12/24 8:23 am

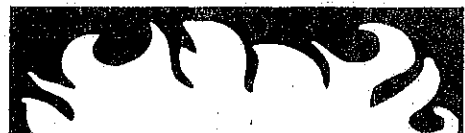
[Signature]

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Spann Elementary School
Address: 901 John McKissick Way
City/St/Zip: Summerville SC 29483
Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 09:15am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Left of hood

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3Gx3

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 7 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 95371

Last Hydro Test Date: _____ Last Recharge Date: 2018x3

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

2 eye burner	Fryer	Tilt skillet	Oven x2

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☐	☐	☒
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☒	☐	☐
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/13/24 2:17 pm x

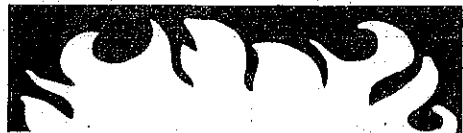
Signature

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Summerville Elementary School
Address: 835 South Main Street
City/St/Zip: Summerville SC 29483
Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 10:30am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Oven hood

Manufacturer: Pyro chem Model No: Pcl300 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 4 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 378059

Last Hydro Test Date: 2019 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Oven x5			

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☒	☐	☐
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☒	☐	☐
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/13/24 2:42 am x

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Summerville Elementary School

Address: 835 South Main Street

City/St/Zip: Summerville SC 29483

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 10:30am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Main hood

Manufacturer: Pyro chem Model No: PCL Wet ☒ Dry ☐

CYLINDER SIZE: Master: 4.6g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 3 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 141018

Last Hydro Test Date: 2017 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Tilt skillet	2 eye burner		

	Yes	No	N/A		Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐	19. Check fuse links and clean	☐	☐	☒
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐	20. Replaced fuse links	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐	21. Check travel of cable nuts/S-hooks	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐	22. Piping & conduit securely bracketed	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐	23. Proper separation between fryers and flame	☐	☐	☒
6. Check if seals intact, evidence of tampering	☒	☐	☐	24. Proper clearance-flame to filters	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒	25. Exhaust fan in operating order	☒	☐	☐
8. Pressure gauge in proper range (if gauged)	☒	☐	☐	26. All filters replaced	☒	☐	☐
9. Check cartridge weight (if applicable)	☐	☐	☒	27. Fuel shut-off in on position	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐	28. Manual & remote set/seals in place	☒	☐	☐
11. 6 year maintenance date	☒	☐	☐	29. Replace system covers	☒	☐	☐
12. Inspect cylinder and mount	☒	☐	☐	30. System operational & seals in place	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐	31. Slave system operational	☐	☐	☒
14. Test for proper operation from remote	☒	☐	☐	32. Clean cylinder & mount	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐	33. Fan warning sign on hood	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐	34. Personnel instructed in manual operation of system	☒	☐	☐
17. Clean nozzles	☒	☐	☐	35. Proper hand portable extinguishers	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐	36. Portable extinguishers properly serviced	☒	☐	☐
				37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

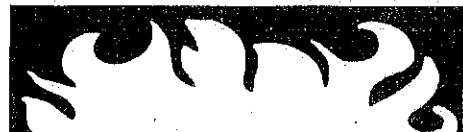
9508491 6/13/24 2:42 pm x

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Summerville High School
Address: 1101 Boonehill Road
City/St/Zip: Summerville SC 29483

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/11/2024 08:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Main kitchen

Manufacturer: Pyro chem Model No: Pcl 460/ 300x2 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 2017x3

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 8 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 272211/296624/277278

Last Hydro Test Date: _____ Last Recharge Date: 2017x3

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Fryer x4	2 eye burner	Tilt skillet	Oven x5

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☒	☐	☐
9. Check cartridge weight (if applicable)	☐	☐	☒
10. Hydrostatic test date	☐	☐	☒
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☒	☐	☐
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

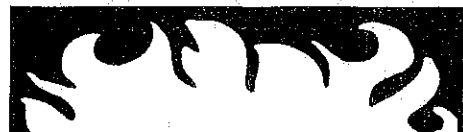
9508491 6/11/24 10:17 am x

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Summerville High School
Address: 1101 Boonehill Road
City/ST/Zip: Summerville SC 29483

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/11/2024 08:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Main kitchen small hood

Manufacturer: Pyro chem Model No: Pcl 300 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3G

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 3 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 434297

Last Hydro Test Date: _____ Last Recharge Date: 2021

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Oven			

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☐	☐	☒
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☐	☐	☒
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☒	☐	☐
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9509491 6/11/24 10:54 am x

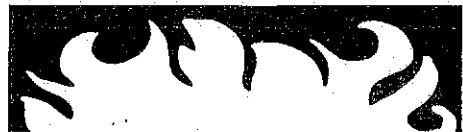
Justin Sweatt

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Summerville High School
Address: 1101 Boonehill Road
City/St/Zip: Summerville SC 29483

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/11/2024 08:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Room 114 - CAFE 1

Manufacturer: Ansul Model No: R-102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 6 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 300556

Last Hydro Test Date: 2019 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Ovenx4	Pizza ovenx6		

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles			☒
2. Duct and plenum covered w/ correct nozzles	☒		
3. Check positioning of all nozzles	☒		
4. System installed in accordance w/MFG UL listing	☒		
5. Hood/duct penetrations sealed w/weld or UL device	☒		
6. Check if seals intact, evidence of tampering	☒		
7. If system has been discharged, report same			☒
8. Pressure gauge in proper range (if gauged)			☒
9. Check cartridge weight (if applicable)	☒		
10. Hydrostatic test date	☒		
11. 6 year maintenance date			☒
12. Inspect cylinder and mount	☒		
13. Operate system from terminal link	☒		
14. Test for proper operation from remote	☒		
15. Check operation of micro switch	☒		
16. Check operation of gas valve			☒
17. Clean nozzles	☒		
18. Proper nozzle covers in place	☒		

	Yes	No	N/A
19. Check fuse links and clean			☒
20. Replaced fuse links	☒		
21. Check travel of cable nuts/S-hooks	☒		
22. Piping & conduit securely bracketed	☒		
23. Proper separation between fryers and flame			☒
24. Proper clearance-flame to filters			☒
25. Exhaust fan in operating order	☒		
26. All filters replaced	☒		
27. Fuel shut-off in on position	☒		
28. Manual & remote set/seals in place	☒		
29. Replace system covers	☒		
30. System operational & seals in place	☒		
31. Slave system operational			☒
32. Clean cylinder & mount	☒		
33. Fan warning sign on hood	☒		
34. Personnel instructed in manual operation of system	☒		
35. Proper hand portable extinguishers	☒		
36. Portable extinguishers properly serviced	☒		
37. Service & Certification tag on system	☒		

COMMENTS:

15) micro switch activation didn't shut down the appliances

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/11/24 8:24 am x

Justin Sweatt

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



P.O. Box 9498
Hickory, NC 28603
828.328.6363

Range Hood Systems Report

Service Dates/Times: 07/11/2024 08:00am EDT

Annual ☐ Semi-Annual ☐ Recharge ☐ Installation ☐ Renovation ☒

Location of System Cylinders: Large culinary hood room 120

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3Gx4

CYLINDER SIZE: Slave: Slave:

Fuse Links 360° 10 Fuse Links 450° Fuse Links 500° Other

Fuel Shut-off: Electric ☐ Gas ☒

Size: Serial No: 255969

Last Hydro Test Date: 2017x4 Last Recharge Date:

Manufacturer's Manual Reference:

Page No: Drawing No:

Name: Summerville High School

Address: 1101 Boonehill Road

City/St/Zip: Summerville SC 29483

Phone: Store No:

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

18 eye burner	Griddle	Oven x4	Fryer x2
18 eye burner		Tilt skillet	

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☒	☐	☐
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

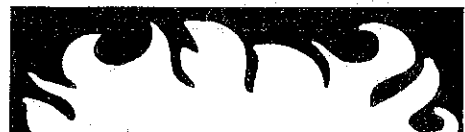
9508491 7/11/24 10:41 am x

Service Technician

Permit No. Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Summerville High School

Address: 1101 Boonehill Road

City/ST/Zip: Summerville SC 29483

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/11/2024 08:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Large hood culinary room 120

Manufacturer: Ansul Model No: R-102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3Gx4

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 10 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 255969

Last Hydro Test Date: 2017x4 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

18 eye burner	Griddle	Ovenx2	Ovenx2
Fryerx2	18 eye burner	Tilt skillet	

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 Year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☒	☐	☐
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

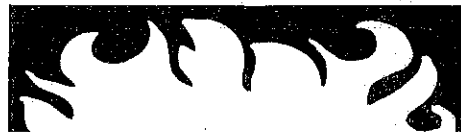
9508491 6/11/24 8:42 am x

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Summerville High School
Address: 1101 Boonehill Road
City/St/Zip: Summerville SC 29483

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/11/2024 08:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Small hood culinary room 120

Manufacturer: Ansul Model No: R-102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 1.5g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 1 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 256187

Last Hydro Test Date: 2017 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

2 eye burner			

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
26. All filters replaced	☒	☐	☐
27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
31. Slave system operational	☐	☐	☒
32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, 96 and the manufacturer's manual and was operated according to these procedures with results indicated above.

Justin Sweatt

9508491 6/11/24 8:47 am x

Justin Sweatt

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: William Reeves Elementary School
Address: 1003 Dubose School Road
City/St/Zip: Summerville SC 29483

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/10/2024 08:00am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Right of hood

Manufacturer: Ansul Model No: R-102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3g/3g

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 6 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☐ Gas ☒

Size: _____ Serial No: 107718

Last Hydro Test Date: 2019x2 Last Recharge Date: _____

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

Tilting braising pan	Oven	4 eye burner	Heated cabinet

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☒	☐	☐
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☒	☐	☐
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☒	☐	☐
24. Proper clearance-flame to filters	☒	☐	☐
25. Exhaust fan in operating order	☒	☐	☐
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27. Fuel shut-off in on position	☒	☐	☐
28. Manual & remote set/seals in place	☒	☐	☐
29. Replace system covers	☒	☐	☐
30. System operational & seals in place	☒	☐	☐
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32. Clean cylinder & mount	☒	☐	☐
33. Fan warning sign on hood	☒	☐	☐
34. Personnel instructed in manual operation of system	☒	☐	☐
35. Proper hand portable extinguishers	☒	☐	☐
36. Portable extinguishers properly serviced	☒	☐	☐
37. Service & Certification tag on system	☒	☐	☐

COMMENTS:

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Justin Sweatt

9508491 6/10/24 8:11 am x

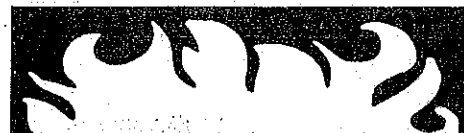
Angela W. [Signature]

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.



UNIFOUR FIRE & SAFETY

P.O. Box 9498
Hickory, NC 28603
828.328.6363

Name: Windsor Hill Elementary School

Address: 8600 William Moultrie Drive

City/St/Zip: North Charleston SC 29420

Phone: _____ Store No: _____

Range Hood Systems Report

Service Dates/Times: 06/13/2024 09:15am EDT

Annual ☐ Semi-Annual ☒ Recharge ☐ Installation ☐ Renovation ☐

Location of System Cylinders: Kitchen wall

Manufacturer: Ansul Model No: R102 Wet ☒ Dry ☐

CYLINDER SIZE: Master: 3Gx2

CYLINDER SIZE: Slave: _____ Slave: _____

Fuse Links 360° 8 Fuse Links 450° _____ Fuse Links 500° _____ Other _____

Fuel Shut-off: Electric ☒ Gas ☐

Size: _____ Serial No: 321703

Last Hydro Test Date: _____ Last Recharge Date: 2015

Manufacturer's Manual Reference: _____

Page No: _____ Drawing No: _____

COOKING APPLIANCE LOCATIONS: LEFT TO RIGHT

2 burner	Fryer	Steamer	Tilt skillet
Oven x3			

	Yes	No	N/A
1. All appliance properly covered w/ correct nozzles	☒	☐	☐
2. Duct and plenum covered w/ correct nozzles	☒	☐	☐
3. Check positioning of all nozzles	☒	☐	☐
4. System installed in accordance w/MFG UL listing	☒	☐	☐
5. Hood/duct penetrations sealed w/weld or UL device	☒	☐	☐
6. Check if seals intact, evidence of tampering	☒	☐	☐
7. If system has been discharged, report same	☐	☐	☒
8. Pressure gauge in proper range (if gauged)	☐	☐	☒
9. Check cartridge weight (if applicable)	☒	☐	☐
10. Hydrostatic test date	☐	☐	☒
11. 6 year maintenance date	☐	☐	☒
12. Inspect cylinder and mount	☒	☐	☐
13. Operate system from terminal link	☒	☐	☐
14. Test for proper operation from remote	☒	☐	☐
15. Check operation of micro switch	☒	☐	☐
16. Check operation of gas valve	☐	☐	☒
17. Clean nozzles	☒	☐	☐
18. Proper nozzle covers in place	☒	☐	☐

	Yes	No	N/A
19. Check fuse links and clean	☐	☐	☒
20. Replaced fuse links	☒	☐	☐
21. Check travel of cable nuts/S-hooks	☒	☐	☐
22. Piping & conduit securely bracketed	☒	☐	☐
23. Proper separation between fryers and flame	☐	☐	☒
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COMMENTS:

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Justin Sweatt

9508491 6/13/24 9:51 am x

Justin Sweatt

Service Technician

Permit No. _____ Date/Time

Customer's Authorized Agent

The above service technician certifies that the system was personally inspected and found conditions to be as indicated on this report.