



Peoria Park District

Fire Extinguisher Maintenance, Repair, Service and Training 25-04-IFB

Addendum 1

March 19, 2025

Please note the following questions and answers.

Q1. I am in the process of reviewing the Invitation for Bid and need more information regarding the kitchen hood suppression systems. The scope indicates that semi-annual testing is required for four systems; however, it does not provide specific details such as the manufacturer, size, number of tanks, and fuse links. According to code, fusible links must be replaced every six months, and I assume you would like us to factor this into our bid. Furthermore, depending on the manufacturer, there may be a cartridge that also necessitates replacement biannually. Please clarify whether you would like us to include only the cost for "testing" or if you would prefer us to account for any necessary replacement parts every six months. If you wish for us to include these parts in our bid, we will require that additional information.

A1. All required replacement parts should be included in the kitchen hood suppression system testing. This includes fusible links, cartridges, filters, etc. The most recent inspections for the Camp Wokanda, Peoria Zoo and Sommer Farm's hoods are attached. The hood at the Golf Learning Center has not yet been installed due to the building being under construction. The fire system hook will be an Amerex KP Model FSSK.



115 South Main Street
Mackinaw, IL 61755

DATE	11-13-2024
ST JOB NUMBER	37532222
TECHNICIAN	Brian Voyles
CUSTOMER LOCATION	Peoria PD - Camp Wokanda House 620 East Boy Scout Road Chillicothe, IL 61523
SERVICE TYPE	Semi-Annual

Range Hood System Inspection Report

LOCATION OF SYSTEM	Left of hood	MANUFACTURER	Amerex	MODEL	KP	SERIAL #	
# OF CYLINDERS	1	SIZE OF SYSTEM	3.75 gallon	NEXT HYDROSTATIC MAINTENANCE DUE		2033	

LIST OF APPLIANCES AND NOZZLES ON SYSTEM	10b range Duct Plenum
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1. All appliances properly covered with correct nozzles	Yes	18. Check positioning of fusible links and brackets	Yes
2. Duct and plenum properly covered with correct nozzles	Yes	19. All piping and conduit properly secured and braced	Yes
3. All nozzles properly positioned	Yes	20. Proper separation between fryers and open flame	Yes
4. System installed in accordance with manufacturer's UL listing	Yes	21. Proper clearance between open flame and filters	Yes
5. All hood penetrations sealed with weld or UL listed device	Yes	22. Exhaust fan in operating order	Yes
6. Upon arrival, check if all seals are intact	Yes	23. All hood filters replaced upon completion	Yes
7. Upon arrival, has system been discharged	No	24. Gas valves in on or open position	Yes
8. All pressure gauges in proper range	Yes	25. Electrical microswitches reset	No
9. Cartridge weight checked Cartridge Type: Cartridge Date:	N/A	26. Manual/Remote pull stations reset and seals in place	Yes
10. Cylinder and cabinets properly mounted	Yes	27. System covers put back in place	Yes
11. System operated from terminal link	Yes	28. System operational and seals in place	Yes
12. System operated from remote pull station	Yes	29. Fan warning sign on hood	Yes
13. Electrical microswitches operated properly	No	30. Personnel instructed on manual operation of system	Yes
14. Gas valves operated properly	Yes	31. Proper hand portable extinguishers in place	Yes
15. Nozzles clean and proper covers in place	Yes	32. Portable extinguishers properly serviced	Yes
16. Piping clear of obstructions/ purged with air	Yes	33. New service and certification tag placed on system	Yes
17. Replaced fusible links Link Temp: 450 ML Qty: 3 Other Links: N/A	Yes	34. System UL-300 compliant	Yes

COMMENTS

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, and the manufacturer's manual and was operated according to these procedures with results indicated above.			
SERVICE TECHNICIAN	PERMIT NO.	DATE	CUSTOMER'S AUTHORIZED AGENT
Brian Voyles <i>Brian Voyles</i>	3064-12k	2024-11-13	



115 South Main Street
Mackinaw, IL 61755

DATE	11-13-2024
ST JOB NUMBER	37532227
TECHNICIAN	Brian Voyles
CUSTOMER LOCATION	Peoria PD - Peoria Zoo & Bio Center 2320 North Prospect Road Peoria, IL 61603
SERVICE TYPE	Semi-Annual

Range Hood System Inspection Report

LOCATION OF SYSTEM	Kitchen	MANUFACTURER	Ansul	MODEL	R102	SERIAL #	
# OF CYLINDERS	2	SIZE OF SYSTEM	6 gallons	NEXT HYDROSTATIC MAINTENANCE DUE		2033	

LIST OF APPLIANCES AND NOZZLES ON SYSTEM	Fryer, 3N Fryer, 3N Fryer,3N Funnel cake fryer, 2-3N Char broiler, 1N
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1. All appliances properly covered with correct nozzles	Yes	18. Check positioning of fusible links and brackets	Yes
2. Duct and plenum properly covered with correct nozzles	Yes	19. All piping and conduit properly secured and braced	Yes
3. All nozzles properly positioned	Yes	20. Proper separation between fryers and open flame	Yes
4. System installed in accordance with manufacturer's UL listing	Yes	21. Proper clearance between open flame and filters	Yes
5. All hood penetrations sealed with weld or UL listed device	Yes	22. Exhaust fan in operating order	Yes
6. Upon arrival, check if all seals are intact	Yes	23. All hood filters replaced upon completion	Yes
7. Upon arrival, has system been discharged	No	24. Gas valves in on or open position	Yes
8. All pressure gauges in proper range	N/A	25. Electrical microswitches reset	Yes
9. Cartridge weight checked Cartridge Type: Double Cartridge Date: 2022-08-23	Yes	26. Manual/Remote pull stations reset and seals in place	Yes
10. Cylinder and cabinets properly mounted	Yes	27. System covers put back in place	Yes
11. System operated from terminal link	Yes	28. System operational and seals in place	Yes
12. System operated from remote pull station	Yes	29. Fan warning sign on hood	Yes
13. Electrical microswitches operated properly	Yes	30. Personnel instructed on manual operation of system	Yes
14. Gas valves operated properly	Yes	31. Proper hand portable extinguishers in place	Yes
15. Nozzles clean and proper covers in place	Yes	32. Portable extinguishers properly serviced	Yes
16. Piping clear of obstructions/ purged with air	Yes	33. New service and certification tag placed on system	Yes
17. Replaced fusible links Link Temp: 450 K Qty: 4 Other Links: N/A	Yes	34. System UL-300 compliant	Yes

COMMENTS

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, and the manufacturer's manual and was operated according to these procedures with results indicated above.			
SERVICE TECHNICIAN	PERMIT NO.	DATE	CUSTOMER'S AUTHORIZED AGENT
Brian Voyles <i>Brian Voyles</i>	3064-12k	2024-11-13	



115 South Main Street
Mackinaw, IL 61755

DATE	05-23-2024
ST JOB NUMBER	34822448
TECHNICIAN	Brian Voyles
CUSTOMER LOCATION	Peoria PD - Sommer Park 6329 North Koerner Road Edwards, IL 61528
SERVICE TYPE	Annual

Range Hood System Inspection Report

LOCATION OF SYSTEM	Kitchen	MANUFACTURER	Amerex	MODEL	KP	SERIAL #	
# OF CYLINDERS		SIZE OF SYSTEM	2.75 gallon	NEXT HYDROSTATIC MAINTENANCE DUE			2030

LIST OF APPLIANCES AND NOZZLES ON SYSTEM	10b range Duct Plenum
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1. All appliances properly covered with correct nozzles	Yes	18. Check positioning of fusible links and brackets	Yes
2. Duct and plenum properly covered with correct nozzles	Yes	19. All piping and conduit properly secured and braced	Yes
3. All nozzles properly positioned	Yes	20. Proper separation between fryers and open flame	
4. System installed in accordance with manufacturer's UL listing	Yes	21. Proper clearance between open flame and filters	Yes
5. All hood penetrations sealed with weld or UL listed device	Yes	22. Exhaust fan in operating order	Yes
6. Upon arrival, check if all seals are intact	Yes	23. All hood filters replaced upon completion	Yes
7. Upon arrival, has system been discharged	No	24. Gas valves in on or open position	Yes
8. All pressure gauges in proper range	Yes	25. Electrical microswitches reset	Yes
9. Cartridge weight checked Cartridge Type: Cartridge Date:	N/A	26. Manual/Remote pull stations reset and seals in place	Yes
10. Cylinder and cabinets properly mounted		27. System covers put back in place	Yes
11. System operated from terminal link	Yes	28. System operational and seals in place	
12. System operated from remote pull station		29. Fan warning sign on hood	Yes
13. Electrical microswitches operated properly	Yes	30. Personnel instructed on manual operation of system	Yes
14. Gas valves operated properly	Yes	31. Proper hand portable extinguishers in place	Yes
15. Nozzles clean and proper covers in place	Yes	32. Portable extinguishers properly serviced	Yes
16. Piping clear of obstructions/ purged with air	Yes	33. New service and certification tag placed on system	Yes
17. Replaced fusible links Link Temp: 450 Qty: 4 Other Links: N/A	Yes	34. System UL-300 compliant	Yes

COMMENTS

On this date, the above system was tested and inspected in accordance with procedures of the presently adopted editions of NFPA 17, 17A, and the manufacturer's manual and was operated according to these procedures with results indicated above.			
SERVICE TECHNICIAN	PERMIT NO.	DATE	CUSTOMER'S AUTHORIZED AGENT
Brian Voyles <i>Brian Voyles</i>	3064-12k	2024-05-23	