

Fire System Information - Job#3342779

FIRE SYSTEM NO.	Tag	TYPE	SIZE	MAX FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		Ansul R102	3.0/3.0	22	Wall Mount Left	N/A
2		Ansul R102	3.0	11	Fire Cabinet Left	Left
3		Ansul R102	3.0/3.0/3.0	33	Fire Cabinet Right	Right

NOTES

- FIELD PIPE DROPS AS SHOWN
- SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVLING, SALAMANDERS, ETC.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
- IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.

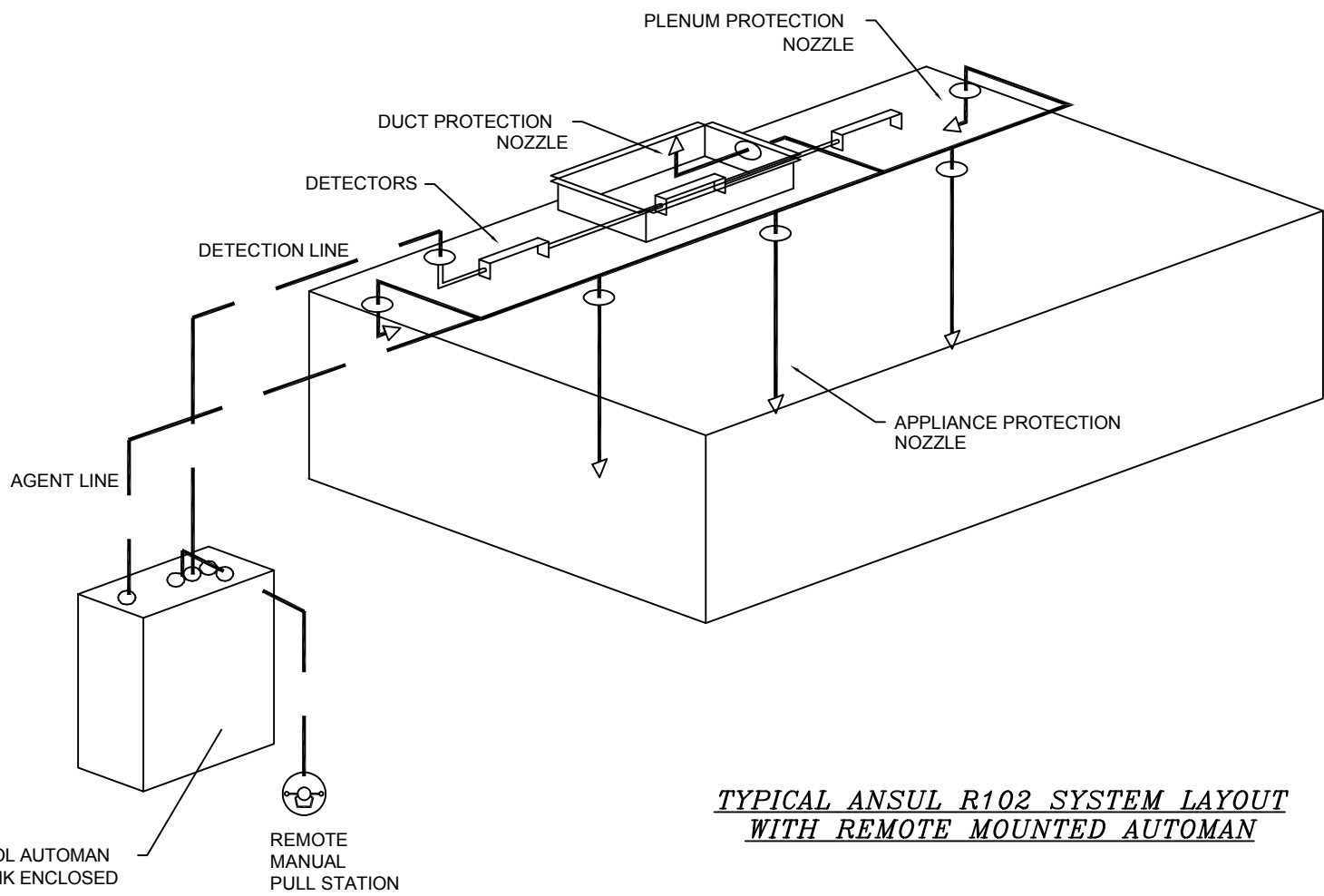
- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.

- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS

Job #: 3342779  
Job Name: Odettes - New Hope, PA\_R2  
Drawn By:  
System Size: ANSUL-3.0/3.0 Total FP required: 15  
Hood # 1 11' 4.00" Long x 60" Wide x 30" High  
Riser # 1 Size: 18" Dia.  
Hood # 1 Metal Blow-Off Caps included.

LEGEND - WALL MOUNTED ANSUL SYSTEM

- 1A 1.5 GALLON TANK
- 1B 3.0 GALLON TANK
- 2 AUTOMAN RELEASE
- 3 3 GALLON TANK ENCLOSURE
- 3A 6 GALLON TANK ENCLOSURE
- 4 REGULATED ACTUATOR
- 5 ANSULEX LIQUID AGENT (3 GAL.)
- 6 ANSULEX LIQUID AGENT (1.5 GAL.)
- 7 CARTRIDGE (101-20)
- 8 CARTRIDGE (101-10)
- 9 CARTRIDGE (101-30)
- 9A CARTRIDGE (LT-A-101-30)
- 9B DOUBLE TANK CARTRIDGE
- 10 TEST LINK
- 11 DOUBLE MICROSWITCH
- 2W DUCT NOZZLE (419337)
- 1W NOZZLE ASSEMBLY (419336)
- 1F NOZZLE ASSEMBLY (419333)
- 1N NOZZLE ASSEMBLY (419335)
- 1/2N NOZZLE ASSEMBLY (419334)
- 3N NOZZLE ASSEMBLY (419338)
- 245 NOZZLE ASSEMBLY (419340)
- 230 NOZZLE ASSEMBLY (419339)
- 2120 NOZZLE ASSEMBLY (419343)
- 290 NOZZLE ASSEMBLY (419342)
- 260 NOZZLE ASSEMBLY (419341)
- 28 DETECTOR BRACKET
- 29 LOW TEMP FUSIBLE LINK
- 30 HIGH TEMP FUSIBLE LINK
- MGV MECHANICAL GAS VALVE
- EGV ELECTRICAL GAS VALVE
- 34 REMOTE MANUAL PULL STATION
- S SWIVEL ADAPTOR



TYPICAL ANSUL R102 SYSTEM LAYOUT  
WITH REMOTE MOUNTED AUTOMAN

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted	<input type="checkbox"/>
Approved with NO Exception Taken	<input type="checkbox"/>
Revise and Resubmit	<input type="checkbox"/>
SIGNATURE _____	
Your Title _____	Date _____

VERIFY MAKE/MODEL OF ALL COOKING APPLIANCES BENEATH HOOD PRIOR TO FABRICATION. CHANGES TO COOKING EQUIPMENT SPECIFICATION MAY RESULT IN ADDITIONAL FIRE SUPPRESSION SYSTEM INSTALLATION CHARGES.

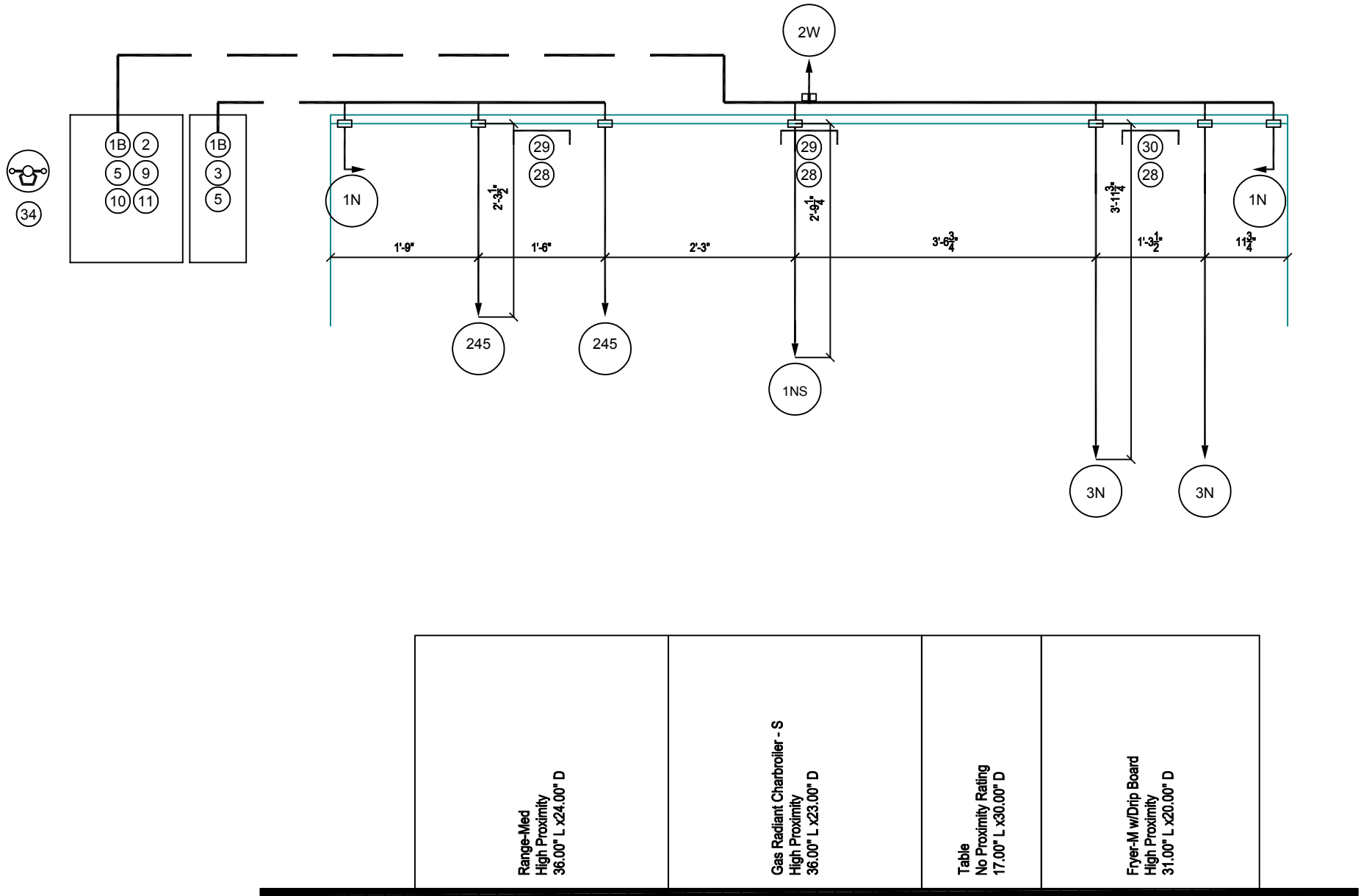
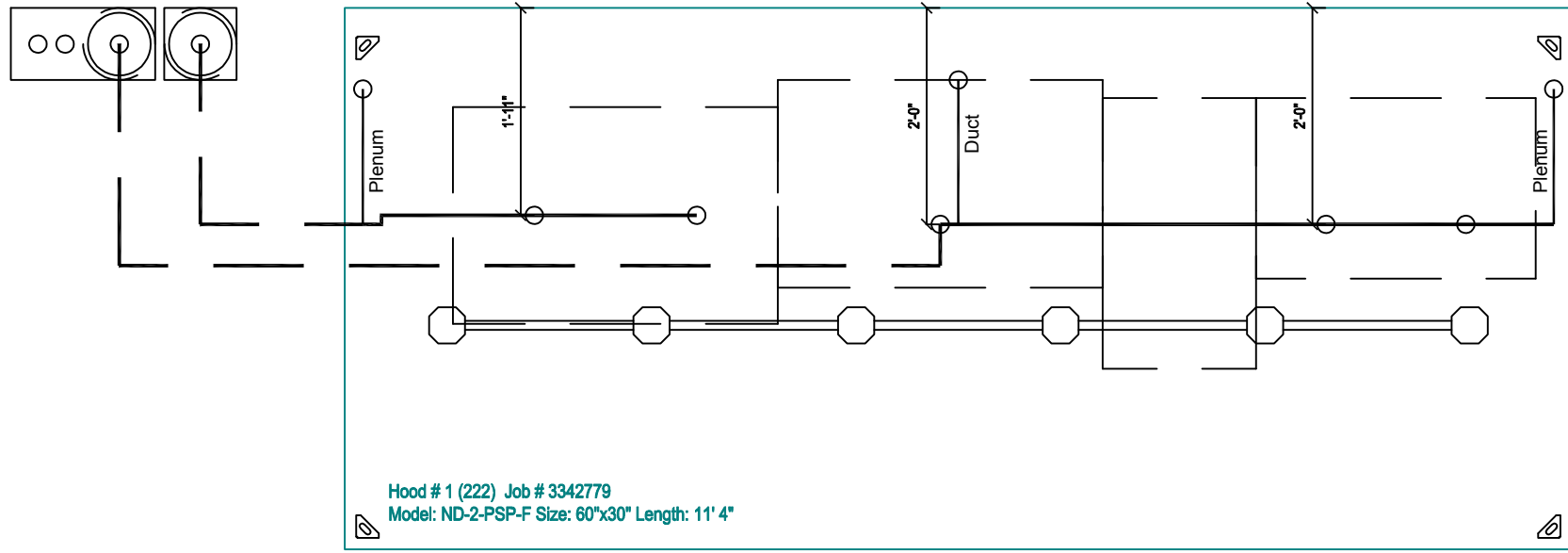
SPECIFICATIONS

THE RESTAURANT FIRE SUPPRESSION SYSTEM SHALL BE THE PRE-ENGINEERED TYPE WITH A FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE LISTED WITH UNDERWRITERS LABORATORIES, INC. (UL)

THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES SHALL BE AVAILABLE FOR MECHANICAL OR ELECTRICAL GAS LINE SHUT-OFF APPLICATIONS.

THE EXTINGUISHING AGENT SHALL BE A POTASSIUM CARBONATE, POTASSIUM ACETATE-BASED FORMULATION DESIGNED FOR FLAME KNOCKDOWN AND SECUREMENT OF GREASE RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING AND USAGE.

THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH A FUSIBLE LINK DETECTION SYSTEM. THE FUSIBLE LINK SHALL BE SELECTED AND INSTALLED ACCORDING TO THE OPERATING TEMPERATURE IN THE VENTILATING SYSTEM. THE FUSIBLE LINK SHALL BE SUPPORTED BY A DETECTOR BRACKET / LINKAGE ASSEMBLY.



Range-Mid 18.00\" L x 24.00\" D	Gas Radiant Charbroiler - S High Proximity 36.00\" L x 23.00\" D	Tails High Proximity Rating 17.00\" L x 20.00\" D	Four-Multi-Grill Boiled High Proximity 31.00\" L x 20.00\" D
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REVISIONS	
DESCRIPTION	DATE



Odettes - New Hope, PA\_R2  
NEW HOPE, PA, 18938

DATE: 3/20/2018
DWG.#: 3342779
DRAWN BY: CDP-32
SCALE: NTS
MASTER DRAWING
SHEET NO. 5

GENERAL NOTE (TYP OF ALL SHEETS)  
THESE DRAWINGS ARE FOR INFORMATION PURPOSES ONLY  
The information conveyed in this set is intended to communicate design intent for use in the planning and bidding processes only. These documents are not to be used in construction or to locate utilities or other requirements. The Kitchen Equipment Contractor and other sub-contractors are to verify all information and produce construction documents. TCO, parent company and affiliates will not be liable for action taken as a result of the design and equipment portrayed in these plans.  
NIKEC: Not Included in the Kitchen Equipment Contract

REVISIONS	REVISIONS

SHEET TITLE:  
KITCHEN EQUIPMENT  
EXHAUST HOOD FIRE  
SYSTEM DETAILS

SCALE: NO SCALE  
DATE: 02/26/2019  
SHEET NO.

K1.12

THE DESIGN DIFFERENCE  
Where the Difference is in the Details  
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ODETTES  
NEW HOPE, PA