



NOTES

- FIELD PIPE DROPS AS SHOWN
- SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE.
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
- IF APPLICABLE, PRE-PIPED CHARBOLITER 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

SPECIFICATIONS

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

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 KNOWDOWN AND SECUREMENT OF GASES RELEASED FROM SHALB BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING AND USE.

THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH A FUSIBLE LINK DETECTOR 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/ LINK ASSEMBLY.

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| CUSTOMER APPROVAL TO MANUFACTURE: | | 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. |
| Approved as Noted | <input type="checkbox"/> | |
| Approved with NO Exception Taken | <input type="checkbox"/> | |
| Revise and Resubmit | <input type="checkbox"/> | |
| SIGNATURE _____ | | |
| Your Title _____ | Date _____ | |

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 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 SECUREMENT OF GREASE RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING A 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.

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GENERAL NOTE (TYPE 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 for use 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. TDO, parent company and affiliates will not be liable for action taken as a result of the design and equipment portrayed in these plans.

NIKEE: Not Included in the Kitchen Equipment Contract

[illegible]