

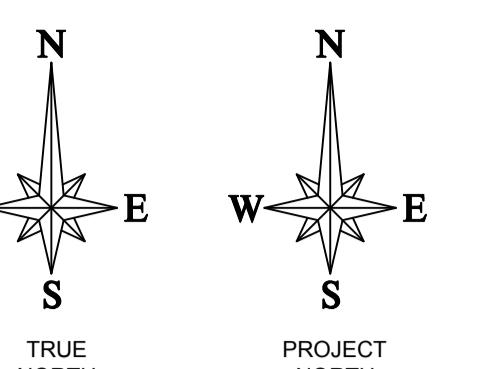
System Design										
3-4.22 Tilt SkilletS (Braising Pans)										
Table 3-28. F Nozzle Coverage Area										
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Figure 3-24. Tilt Skillet (Braising Pan)										
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System Design								
3-4.15 Gas Radiant/Electric Charbroiler								
Table 3-21. GRW Nozzle Coverage Area								
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Figure 3-17. Gas Radiant/Electric Charbroiler								
April 2009	3-22	P/N 60-9127100-000						

System Design										
3-4.1 Single Vat Deep Fat Fryer With Drip Boards										
Table 3-2. F Nozzle Coverage Area										
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Figure 3-2. Single Vat Deep Fat Fryer										
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HOOD FIRE SUPPRESSION NOTES		
1 Fire suppression system shall comply with NFPA 96, NFPA 17A, UL 300 standards or ULC/ORD-C1254.6 and installed as per manufacturer's recommendations.		
2 Portable fire extinguisher to comply with NFPA 10 and handle is to be 4'-0" AFF.		
3 During fire, suppression control box shall activate the fire alarm and send a signal to the fire alarm panel a district and separate zone. Electrical connection of the fire alarm panel to the fire suppression system is to be verified by an independent agency that has regular practice in this field. If no fire alarm panel exists then an audible and visual alarm is to be energized. THIS CONTRACTOR is responsible for returning the hood of an electrician, contractor or supplier to the kitchen line-up with the hood or failing to connect the connection from the hood fire suppression to the alarm panel. Provide CAN/ULC-S-537 form. Gas and electricity is to be shut off to the kitchen line-up being served by the fire suppression system including any electrical plugs under hood plus 18" around hood & hood lighting. Make-up air to be de-energized, exhaust fan to remain energized. If exhaust fan is already de-energized prior to fire (such as closing hours) exhaust fan is not required to energize during fine NFPA 96-2008 8.2.3.2. If the trade feels it is not their responsibility they are to disclose this information to the owner prior to tender and exclude from their price.		
4 RESERVED		
5 Manual pull station to be installed 42" to 48" AFF and in the path of exit from the kitchen area and be clearly identified.		
6 This contractor is responsible to co-ordinate with the chef & kitchen supplier the location of the cooking line-up with the hood fire suppression nozzles. Contractor permanently installed Dormont safety-sets on ALL castors and Post-Sets for cooking appliances with legs under suppression nozzle(s). To prevent fire contact National Foods: Ryan 604-233-0333.		
7 Class K fire extinguisher to be installed within 30' of the kitchen area and in the path of egress. A $\frac{7}{8}$ "x11" placard above extinguisher stating "FIRE PROTECTION SYSTEM TO BE ACTIVATED PRIOR TO USING FIRE EXTINGUISHER".		
8 This contractor is to advise the gas fitter to provide Labels for the manual and mechanical shut off valves, shut off valves serving his cooking line-up as per CSA B149.1-10, 4.19.8.3. Install in a readily accessible location outside of the protected area. Labels shall be made of plastic or stainless steel and have a self-adhesive tag.		
9 Owner/project manager is responsible for contacting and co-ordinating with the city and fire department to be present for final trip test. EMS will not be contacting the AH's.		
10 Contractor must hold a valid Ansul or Range Guard installation card and as-built drawings are to be provided to the consultant 5 working days before final and/or trip test. Clearly show original design in blue ink, and modifications in red ink. Show nozzle type, total flow, cooking area for each appliance, greater duct size, hood plenum length, fusible link locations and type, etc.		
11 Contractor to measure temperature at link during full fire of cooking equipment. Select appropriate link for measured temperature and provide report to consultant. Maximum area per detector For Range Guard is 54"x54"		
12 Deep fat fryer (if applicable) shall be installed 16' from adjacent open flame otherwise an 8" min high stainless steel baffle is installed between the fryer and the cook top on the higher of the two appliances.		
13 Obstructions in the greater duct such as an ecologizer is to have a duct nozzle downstream of the unit.		
14 A signed servicing contract for the maintenance of the hood fire suppression system in accordance to ULC/ORD-C1254.18 and the manufacturers recommendations.		
15 (ventless hood only) The fire suppression is to be connected to the building's fire alarm on a separate zone, or if no zones are available, on a shared zone. If no fire alarm is present, if there is no fire alarm, the fire suppression is to be moved out to service behind it.		
16 (ventless hood only) The connection to the building's fire alarm is to include an extra 6 ft long piece of flexible cable to allow for the ventless appliance to be moved out to service behind it.		
17 Grease drip tray max 1 gallon (NFPA-96 Section 6.2.4.3)		
18 All nozzles installed as per manufacturers guidelines. If the contractor has provided a letter from manufacturer certifying the installation.		
19 All piping required to be secured and tight together by welding or by a permanent multi-seal as per NFPA 96 5.1.5.		
20 Contractor to provide their companies checklist/ start-up report.		
21 class 2 hood has metal sign 8"x11" securely fastened (welded and riveted ok, tape and screws not acceptable) on front of hood clearly stating: "cooking causing grease laden vapours is not allowed. exhaust system is designed for steam and heat removal only". the geo h. heitt co. ltd.604-294-6288. (see spec section 11.1.2.4 for further information).		
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