

System Design

3-4.22 Tilt SkilletS (Braising Pans)

Table 3-28. F Nozzle Coverage Area

Items	Parameters
Maximum Hazard Area	24 in. x 24 in. (610 mm x 610 mm)
Nozzle Aim	Midpoint of hazard area and placed so it does not interfere with appliance operation
Nozzle Location — At the front perimeter line of the appliance	27-1/2 in. (699 mm) Min. 46 in. (1168 mm) Max. <b>Note:</b> Appliance cover cannot interfere with distribution of agent from the nozzle.

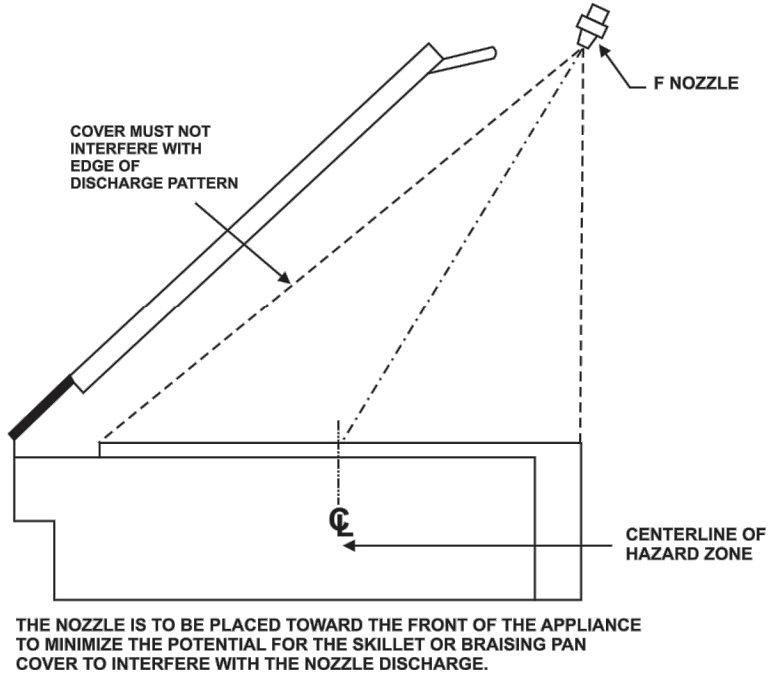


Figure 3-24. Tilt Skillet (Braising Pan)

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3-4.15 Gas Radiant/Electric Charbroiler

Table 3-21. GRW Nozzle Coverage Area

Items	Parameters
Maximum Cooking Surface	21 in. x 24 in. (533 mm to 610 mm)
Nozzle Aim	Midpoint of the hazard area above cooking surface
Nozzle Location (located at an angle of 45° or more from the horizontal)	24 in. (610 mm) Min. 48 in. (1219 mm) Max.

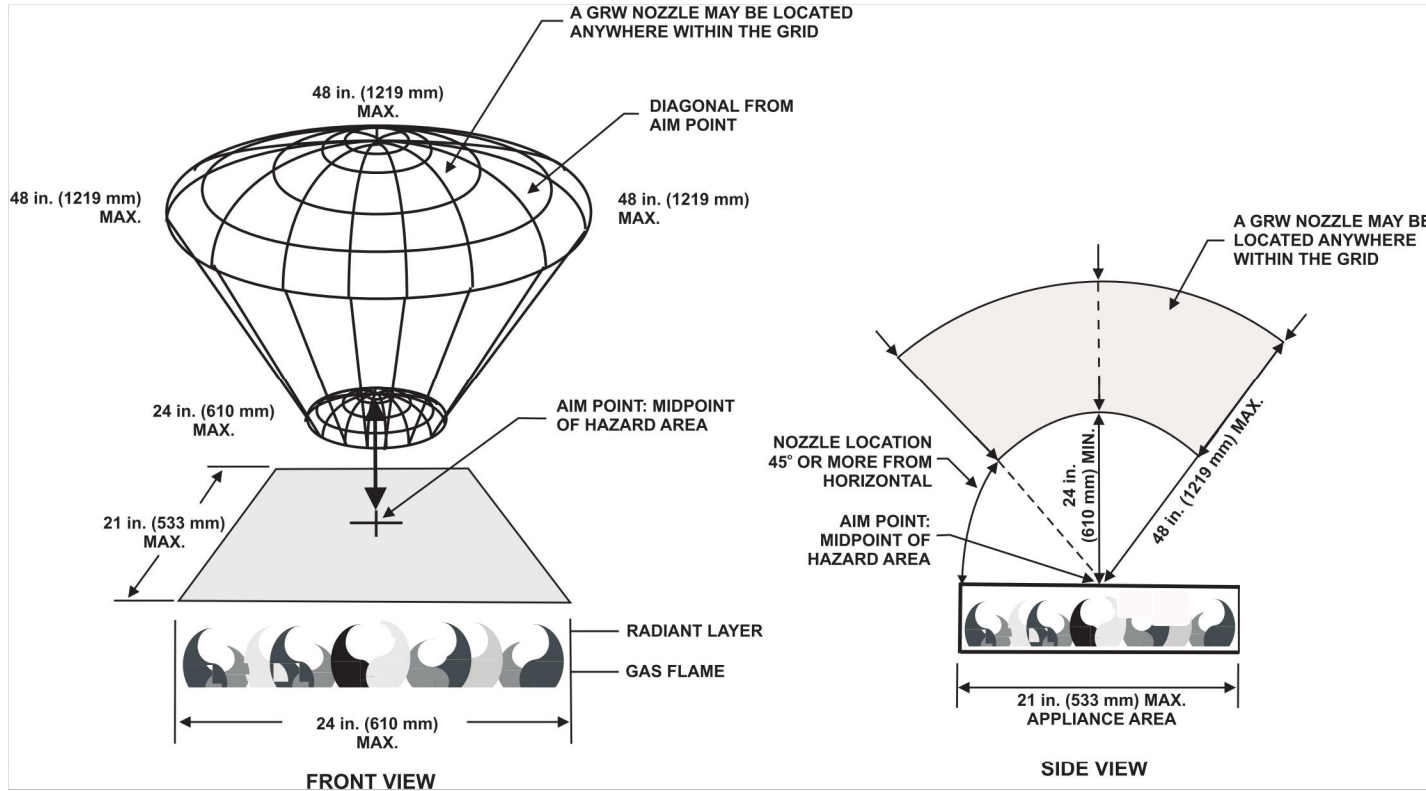


Figure 3-17. Gas Radiant/Electric Charbroiler

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3-4.1 Single Vat Deep Fat Fryer With Drip Boards

Table 3-2. F Nozzle Coverage Area

Items	Parameters
Maximum Hazard Area	18 in. x 18 in. (457 mm x 457 mm)
Maximum Appliance Area (with drip board)	18 in. x 23 in. (457 mm x 584 mm)
Nozzle Aim	Midpoint of hazard area
Nozzle Location (from top of appliance at an angle of 45° or more from the horizontal)	27 in. (686 mm) Min. 45 in. (1143 mm) Max.

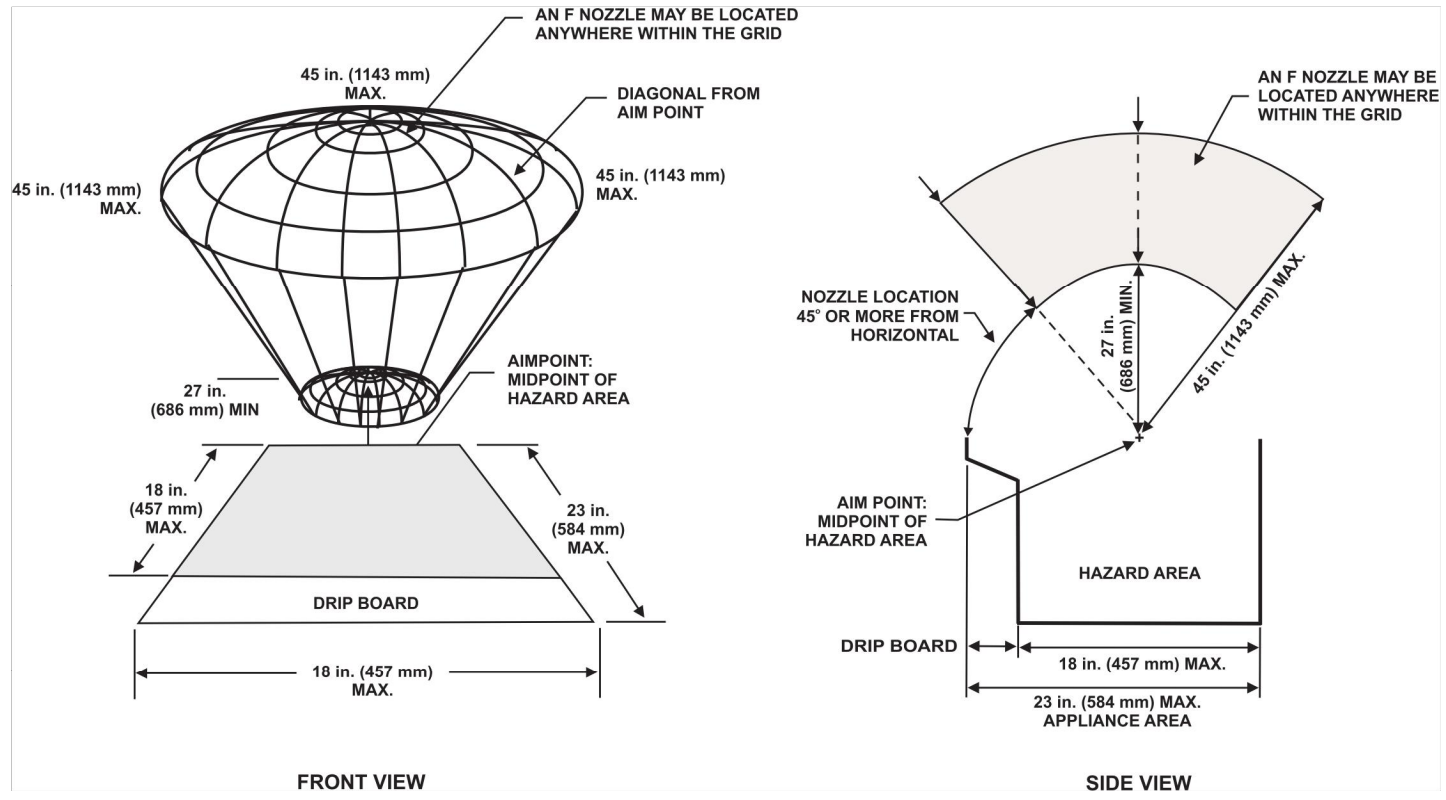


Figure 3-2. Single Vat Deep Fat Fryer

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HOOD FIRE SUPPRESSION NOTES

- Fire suppression system shall comply with NFPA 96, NFPA 17a, UL 300 standards or ULC/ORD-C1254.6 and be installed as per manufacturers recommendations.
- Portable fire extinguisher to comply with NFPA 10 and handle is to be 4'-0" AFF.
- During fire, fire suppression control box shall activate the fire alarm and send a signal to the fire alarm panel as 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 retaining and hiring of an electrician, controls contractor, fire alarm company to provide a full and operating alarm connection from the hood fire suppression to the alarm pane. Provide CAN/ULC 5-537 forms, 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 fire NFPA 96-2008 8.2.3.2. If this trade feels it is not their responsibility they are to disclose this information to the owner prior to tender and exclude from their price.**
- RESERVED
- Manual pull station to be installed 42" to 48" AFF and in the path of exit from the kitchen area and be clearly identified.
- 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 to permanently installed Dormont safety-sets on ALL castors and Posi-Sets for cooking appliances with legs under suppression nozzle(s). To Purchase contact Russell Foods: Ryan 604-253-6611.
- Class K fire extinguisher to be installed within 30'-0" of the kitchen area and in the path of egress. A 7"x11" placard above extinguisher stating "FIRE PROTECTION SYSTEM TO BE ACTIVATED PRIOR TO USING FIRE EXTINGUISHER"
- This contractor is to advise the gas fitter to provide Labels for the manual and mechanical shut off valves: shut off valves serving the cooking line-up as per CSA B149.1-10, 4.19, 6.18.3. Install in a readily accessible location outside of the protected area. Labels shall be made of plastic or stainless steel and hung off the valves 'dog tag'.
- 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 AHJ's
- Contractor must hold a valid Ansul or Range Guard installation card and submit copy to the consultant.
- As-built drawings are to be provided to the consultant 5 working days before final and/or trip test. Clearly shown original design in black ink, and all modifications in red. Show dimensions, nozzle type, total flows, cooking area for each appliance, grease duct size, hood plenum length, fusible link locations and type, etc
- 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"
- Deep fat fryer (if applicable) shall be installed 16" min from adjacent open flame otherwise an 8" min high stainless steel baffle is installed between the fryer and open flame and on the higher of the two appliances.
- Obstructions in the grease duct such as an ecologizer is to have a duct nozzle downstream of the unit.
- A signed servicing contract for the maintenance of the hood fire suppression system in accordance to ULC/ORD-C1254.18 and the manufacturers recommendations.
- (ventless hood only) The fire suppression is to be connected to the building's fire alarm on a separate zone, or, if no other zones are available, on a shared zone with the kitchen area. If there is no fire alarm, the fire suppression is to activate a local bell.
- (ventless hood only) The connection to the building's fire alarm is to include an extra lift long piece of flexible cable to allow for the ventless appliance to be moved out to service behind it.
- Grease drip tray max 1 gallon (NFPA-96 Section 6.2.4.3)
- Ansul Nozzles installed as per manufacturers guidelines. If not the contractor has provided a letter from manufacture authorizing the installation.
- All penetrations in hood to be sealed liquid tight either by welding or by 'evergreen quik-seal' comply with NFPA 96 5.1.5.
- Contractor to provided their companies checklist/ start-up report.
- 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. hewitt co. ltd.604-294-6288. (see spec section 11.1.2.4 for further information).

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Mechanical Solutions Inc.

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PROJECT:

**1901 - La Taquaria NV**

ADDRESS:  
1305 Welch St, North Vancouver

DRAWING TITLE

**WET CHEMICAL  
FIRE SUPPRESSION  
SYSTEM**

SEAL	DRAWN JD
	DESIGNED JD/JH
	CHECKED JH
	PROJECT NO.

DRAWING NUMBER  
**F-1**

**1901**

