ITEL A SEC	Flow	8	7	0=1/	055	Fuel
TEM NO.	Points	PART NO	DESCRIPTION	QTY.	SEE NOTE	Туре
1		349H	Link Housing Bracket	9	6	
2		AR	Compression Seal	6	6	
3		AR	2in Mechanical Gas Valve	1	6	
4		90KBS	Corner Pulley	5	6	
5		AR	Fusible Link "ML"	9	6	
6		Nozzle Location above the grate at the front edge of broiler. Aim nozzle at the back opposite corner of the broiler chamber, and pointed parallel to the broiler grate.	Max. Protection area: Internal chamber 36in wide by 28in deep.	1		
7		For NL1L: Mount above any corner of cooking surface aimed at a point 12" in and 12" over from the corner below the nozzle. Mounting Height: 10 to 24in above cooking surface (Green Area)	Max Protection Area = 1080 in^2 with longest side of 36in	1	8	
9		14Wx24D Fryer - No Drip Board	Approximate Cooking Area 12Wx13.3D	1		Gas
10		Nozzle mounts anywhere over cooking area aimed at center of cooking area. Nozzle height is to be between 24 and 48in. (Green Area)	Fryer No Drip Board Max Area Protected	1	8	
11	2	NL2H	Wet Nozzle Dual Flow	5	2	
12		423572	Swivel Adapter	4	6	
13		36Wx26D Griddle	Approximate Cooking Area 36Wx21D	3	8	Gas
14		For NL1H: Mount above any corner of cooking surface aimed at a point 12" in and 12" over from the corner below the nozzle Mounting Height: 24 to 48in above cooking surface (Green Area)	Max Protection Area = 1080 in^2 with longest side of 36in	2	8	
15	1	NL1H	Wet Nozzle Single Flow	9	2	
16		423572	Swivel Adapter	4	6	
17	1	NL1L	Wet Nozzle Single Flow	2	2	
19		AR	Prep Table	2		
20		36W 6 Burner Range	Approx. Cooking Area 36Wx26D	1	8	Gas
21		Mount nozzle in center of cooking area only and aim directly down at center of cooking area. Nozzle height 40 to 50in above cooking surface (Green Area)		1	8	
22		Mount nozzle in center of surface only and aim directly down only. Nozzle height 34 to 48in above cooking surface. (Green Area)	Max Protection Area 28x28in	2	8	
23	2	NL2L	Wet Nozzle Dual Flow	2	2	
24		36Wx24D Charbroiler	Broil Area ≈ 32Wx19.5D	1		Gas
25		Nozzle mounts above any corner of cooking area, to be aimed at center of broiler. Nozzle Height: 36 to 48in above cooking surface. (Green Area)	Large Gas Charbroiler Max. protection area 864in^2 w/Longest side dimension of 36in.	1	8	
26		24W 4 Burner Range	Approx. Cooking Area 24Wx26D	1	8	Gas
27		48W Tilt Skillet	Approximate Cooking Area 45Wx27D	1	8	Gas
28		Position Nozzle near front edge of pan. View to back of pan must be un obstructed and nozzle clear of pan cover. Aim at front to back centerline of pan. Nozzle height 24 to 48in above cooking area	I angest Side = 27 75in	3	8	
29		AR	36W Convection Oven	1		Gas
30	2	NL2D	Wet Nozzle Dual Flow	6	2	
31		AR	Compression Seal	3	6	
32		MCH2	Mechanical Control Head	1		
33		MBP2	Mounting Bracket for Control Head	1		
34	20	L6000	6.0 Gallon Cylinder	2	7	
35		MB1	Cylinder Mounting Bracket	2	1 1	
36		RPSM	Remote Mechanical Pull Station	1	5	
37		AR	Appliance Stand	3	1 1	
38		140x51x30 Hood	140in Wide x 51in Deep x 30in High Wall Canopy Hood with 21x10 Duct(s)	3	† †	
41		24Wx16Hx14D Salamander	Internal Chamber ≈ 19Wx12D	1	1	Gas

IF THIS DRAWING
ORIGINATED FROM
HEISER LOGISTICS IT WILL
CONTAIN A RAISED
SEAL IN THIS AREA RESTAURANT iming Area. Aim Nozzle to Center of Target FIRE SUPPRESSION Pipe for Wet Chemical Revision Symbol. Refer to respective Revision for more **SYSTEM** rmation. Location of symbol indicates area of change BREAK IN VIEW NOT SHOWN EMPTY SPACE

Heiser Logistics makes this document available on an "as is" basis, using information provided to it, and as a convenience to the customer. You should consult the manufacturer's manual and instructions, as well as the NFPA codes and standards, for information on the configuration, use and safety of this system. HEISER LOGISTICS MAKES NO REPRESENTATIONS OR WARRANTIES REGARDING THIS DOCUMENT OR ANYTHING DEPICTED IN THIS DOCUMENT, INCLUDING ITS ACCURACY, AND HEISER LOGISTICS DISCLAIMS ALL REPRESENTATIONS ANDWARRANTIES, EXPRESS AND IMPLIED, WRITTEN OR ORAL, WITH RESPECT TO THE DOCUMENT AND ANYTHING DEPICTED ON THE DOCUMENT INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS, FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. Reproductions of this document, and revisions or additions to the design file, may affect the accuracy of this document. The receiver and all users of this document agree to indemnify, defend and hold harmless Heiser Logistics, its officers, agents and employees from and against any and all claims, suits, losses, damages or costs, including reasonable attorney's fees, arising out of or related to the use or reliance upon this document.

Print Scale

Print provided as required by the Authority Having Jurisdiction.

REVISIONS

NAME DATE

IF ANY CONDITIONS NECESSITATE SUBSTANTIAL CHANGE FROM APPROVED PLAN, AS INSTALLED PLANS SHALL BE SUBMITTED TO THE AUTHORITY HAVING JURISDICTION

DRAWN Heiser 03/16/2015 DWG. NO.

SHEET 1 OF 1

CHECKED

ENG APPR.

DATE

03/16/2015

INITIALS

DESCRIPTION

Released to Customer

ZONE REV.

Legend

Mounting Zones for Nozzles

Description

overage Zone of Nozzle (Max coverage not Shown)

Flow Points Available

1 - System installation shall conform to requirements of:
1.1 NFPA 17A (Pre-engineered Wet Chemical Systems).
1.2 NFPA 96 (Ventilation Control and Fire Protection of Commercial Cooking Operations).
1.3 NFPA 72 (National Fire Alarm Code).

1.4 All applicable state, local codes and authorities having jurisdiction.

2 - For more detailed information please refer to the Protex II Technical Manual on the following: 2.1 Piping allowances please refer to Chapter 3.

2.2 Nozzle positions, aiming and maximum coverages refer to Chapter 3.
2.3 Hood and duct coverage maximums and nozzle models refer to Chapter 3.
2.3.1 1st hood nozzle to be located 0 to 6" from edge of hood. Maximum coverage per nozzle = 10'L x 4'W.
2.3.2 Duct nozzle to be centered in duct to 6" into o provided duct.

2.3.3 Duct nozzles may be modularized to protect oversized ducts.
2.4 Only equipment referenced in the Protex II Technical Manual or alternate suppliers components that are listed for use with the specific extinguishing system shall be used.

3 - System drawing created based on information provided to Heiser Logistics.
3.1 Pipe routings, manual pull station and gas valve locations are not drawn to as installed specification and are shown for reference only.
3.2 Air handling equipment shall be deemed to be adequate by the authority having jurisdiction.
3.3 This plan has been produced by a person who is trained and substantially satisfies NFPA 17A, 2009 edition sections 6.1, 6.1.1, 6.2, 6.3, 6.3.1, 6.3.2, 6.3.3, 6.3.4.

4 - A class K fire extinguisher shall be provided at a maximum of 30ft from the cooking area in accordance with NFPA10.

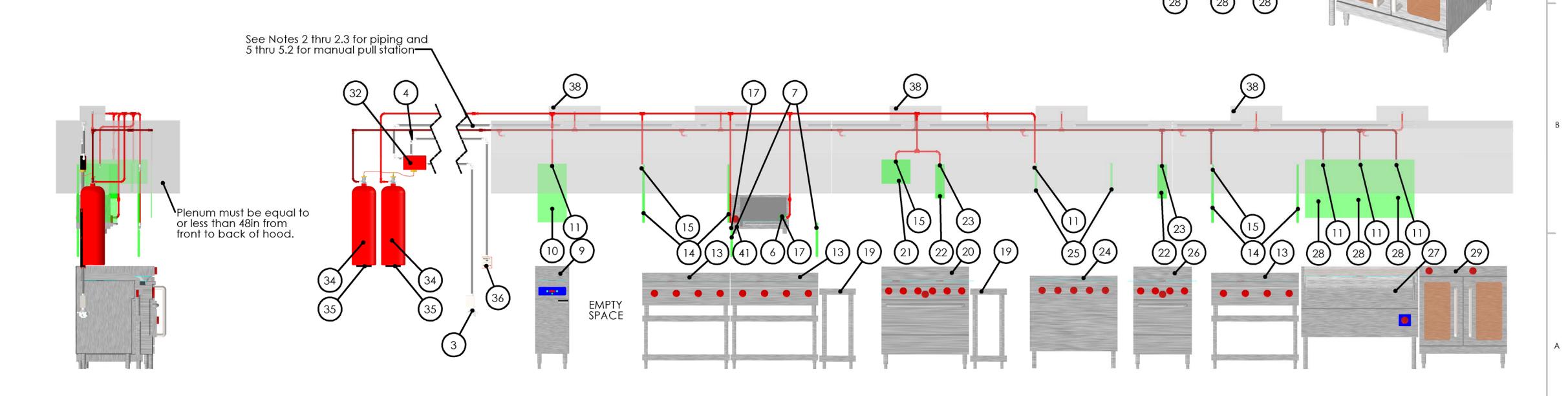
5 - Manual pull station requirements:
5.1 - Locate in the path of egress from hazard area.
5.2 - Mount at height no more than 48" and no less than 42" from the floor.

6 - Quantity shown is for reference only and AR = As Required. Individual items may be purchased as packaged kits or are available for purchase separately. Call Heiser Logistics for details 1-800-828-9638.

7 - Tank(s) located (Refer to Installer) from hood. Distance supplied by Installer.

8 - When required to modularize protection for oversized appliances please refer to Protex II Technical Manual Chapter 3.

9 - Field verification of the maximum ambient temperature must occur prior to selecting fusible link temperature(s).



DRAWING PREPARED BY HEISER LOGISTICS 2370 FIREHALL RD., CANANDAIGUA, NY 14424

Authority Town Eatery

1 Heiser Dr., Canandaigua, NY 14424