

DUCT & PLENUM NOZZLE AIMING DETAIL
SCALE: 3/4 INCH = 1 FOOT

EQUIPMENT LAYOUT - ELEVATION VIEW
SCALE: 3/4 INCH = 1 FOOT

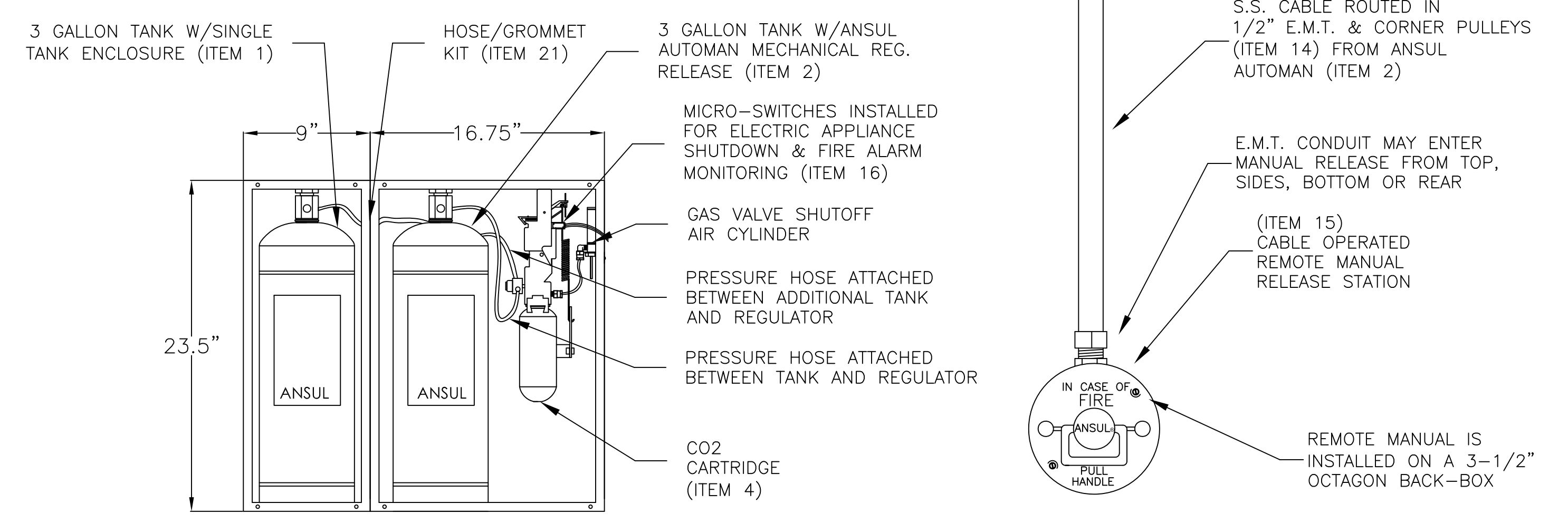
LEGEND - ANSUL BILL OF MATERIALS

ITEM	QTY	PART NO.	DESCRIPTION
1	1	430317	3 Gallon Tank & Stainless Steel Enclosure
2	1	430299	3 Gallon Tank w/ANSUL AUTOMAN Mechanical Reg. Release
3	2	79372	ANSULEX Low pH Wet Chemical Agent
4	1	428444	Cartridge, 101-30
5	1	439840	2W Nozzle
6	4	439838	1N Nozzle
7	1	439843	245 Nozzle
8	2	439845	290 Nozzle
9	2	439841	3N Nozzle
10	3	435547	Detector, Series (Scissor Linkage)
11	1	435546	Detector, Terminal (Scissor Linkage)
12	1	439088	360 deg F Fusible Link
13	3	439089	450 deg F Fusible Link
14	14	423251	Corner Pulley, Compression
15	1	435960	Remote Pull Station, Red (with 50 ft. wire rope)
16	1	423879	Alarm Initiating Switch DPDT
17	1	55604	Gas Valve, Mechanical
18	7	77285	Adaptor, 3/8 in. Quik-Seal
19	2	79153	Adaptor, 1/2 in. EMT Compression-Seal
20	1	423253	Adaptor, ANSUL Hood Seal
21	1	418511	Hose/ Grommet Package
22	1	416970	Inline Burst Disk Assembly
23	5	423572	Nozzle Swivel Adaptor

DESIGN FLOW SUMMARY			
Coverage	Overall Dimensions	Nozzle	Flow Points
Hood	192 x 60 in.	1N	2
Duct: Square	18 x 18 in.	2W	2
6 Burner Hot Plate	36 x 29 in	290	4
Salamander	36 x 16 in	1N	1
Gas Charbroiler	24 x 29 in	1N	1
4 Burner Hot Plate	36 x 29 in	245	2
Fryer	18 x 18 in.	3N	3
Fryer	18 x 18 in.	3N	3
TOTAL FLOW POINTS			18

SYSTEM DESCRIPTION

- THE SYSTEM SHALL BE AN ANSUL R102 RESTAURANT FIRE SUPPRESSION SYSTEM AS MANUFACTURED BY ANSUL, INC., 1 STANTON STREET, MARINETTE, WI 54143-2542A. THE SYSTEM SHALL BE PRE-ENGINEERED.
- THE INSTALLATION SHALL COMPLY WITH THE FOLLOWING CODES AND STANDARDS:
 - NFPA 17A, "STANDARD FOR WET CHEMICAL EXTINGUISHING SYSTEMS", LATEST EDITION,
 - NFPA 96, "STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS", LATEST EDITION,
 - THE EQUIPMENT MANUFACTURER'S PUBLISHED INSTRUCTIONS,
 - STATE FIRE PREVENTION CODES,
 - THE REQUIREMENTS OF THE LOCAL AUTHORITY HAVING JURISDICTION.
- THE SYSTEM SHALL PROVIDE FIRE PROTECTION FOR RESTAURANT COOKING APPLIANCES, EXHAUST HOODS AND CONNECTED DUCTS.
- DETECTION AND AUTOMATIC SYSTEM ACTUATION SHALL BE ACHIEVED WITH FUSIBLE LINK HEAT DETECTORS INSTALLED IN THE HOOD PLENUM AREA, OVER THE PROTECTED COOKING APPLIANCES AND ACROSS THE HOOD-DUCT OPENING
- MANUAL RELEASE SHALL BE ACHIEVED BY A LOCAL MANUAL RELEASE CONTROL BY A CABLE OPERATED MANUAL RELEASE STATION INSTALLED NEAR AN EGRESS FROM THE AREA COOKING APPLIANCES ARE LOCATED.
- WHEN EITHER A FUSIBLE LINK SEPARATES DUE TO FIRE OR A MANUAL RELEASE IS OPERATED, THE R102 AUTOMAN SHALL CAUSE THE FOLLOWING EVENTS TO OCCUR:
 - THE R102 AUTOMAN GOES INTO THE "RELEASED" POSITION.
 - THE SYSTEM ACTUATION NITROGEN OR CARBON DIOXIDE CARTRIDGE RELEASES PRESSURIZED NITROGEN OR CARBON DIOXIDE THROUGH A HIGH PRESSURE HOSE TO A REGULATOR AND INTO THE AGENT STORAGE TANK. THE ACTUATION MEDIUM PRESSURIZES THE CONTENTS OF THE AGENT SUPPLY TANK, RELEASING THE WET CHEMICAL AGENT INTO THE DISCHARGE PIPING NETWORK TO THE DISCHARGE NOZZLES. SIMULTANEOUSLY, THE GAS VALVE SHUTOFF AIR CYLINDER IS OPERATED, CAUSING THE MECHANICAL GAS VALVE TO CLOSE, STOPPING THE FLOW OF FUEL TO ALL GAS APPLIANCES.
 - A SNAP-ACTION MICROSWITCH SHALL CHANGE STATE AND CAUSE THE THE PROTECTED ELECTRIC COOKING APPLIANCES TO DE-ENERGIZE.
 - A SNAP-ACTION, TERMINAL TYPE MICROSWITCH SHALL CHANGE STATE, SENDING A SIGNAL TO THE BUILDING LIFE-SAFETY SYSTEM.



NOTES: THE INFORMATION AND GRAPHIC DEPICTIONS ON THIS SHEET ARE DERIVED FROM INFORMATION OBTAINED IN A PUBLICATION TITLED "ANSUL DESIGN, INSTALLATION, RECHARGE AND MAINTENANCE MANUAL R-102 RESTAURANT FIRE SUPPRESSION SYSTEM (STANDARD UL 300 LISTED)" ANSUL PART NUMBER 418087-11.

IF ADDITIONAL TECHNICAL ASSISTANCE IS NEEDED CONTACT ANSUL, INC. 1 STANTON STREET, MARINETTE, WI 54143-2542 USA. TELEPHONE NUMBER: 1-715-735-7415 TECHNICAL ASSISTANCE PRESS 4.

System Information:

ANSUL MODEL R102 - 6G "WET"

CHEMICAL KITCHEN FIRE SUPPRESSION SYSTEM PROTECTING AN EXHAUST HOOD & COOKING APPLIANCES

Client:

JEFFREY FOLTMER

BENKAY JAPANESE RESTAURANT

16 MIDDLE STREET

PORTLAND, ME

Interstate FIRE PROTECTION

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P.O. BOX 187
GARDINER, ME 04345

"WET" CHEMICAL KITCHEN FIRE SUPPRESSION SYSTEM INSTALLATION PLAN

Proj. no.:
CAD File: BenkayPortland6.dwg
Drawn By: M. STEWARD
Created on: 12/11/2017
Designed by: M. STEWARD
Checked by:
Approved by:
Project Lead: S. CRAM
Scale: AS NOTED

Revisions: Date:
12/11/2017

SHEET :

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