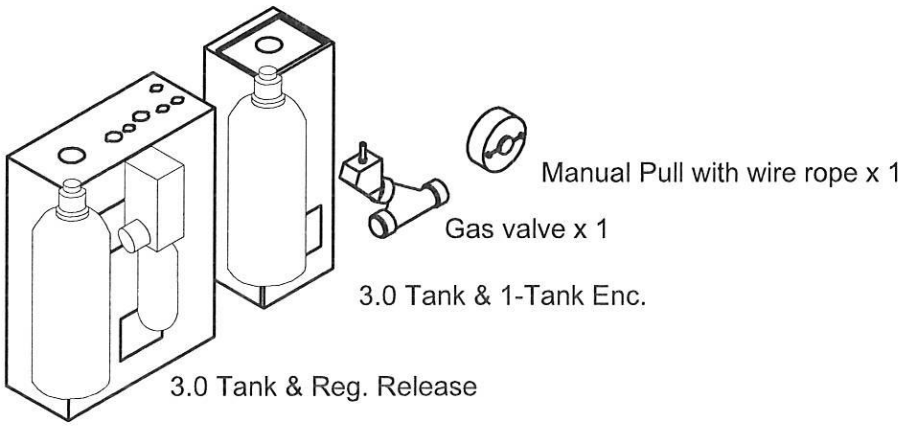
Install Date: 2016
Whole Foods
2 Somerset Street – 160 Fox St
Portland, ME 04101

All State Fire Equipme
20C Del Carmine Stre
Wakefield, MA 01880
Steve Keefe
781-224-1001
skeefe@lfpfire.com
4612

Reviewed for Code Compliance
Inspections Division
Approved with Conditions

Ansul R102 UL 300

Date: 03/30/16



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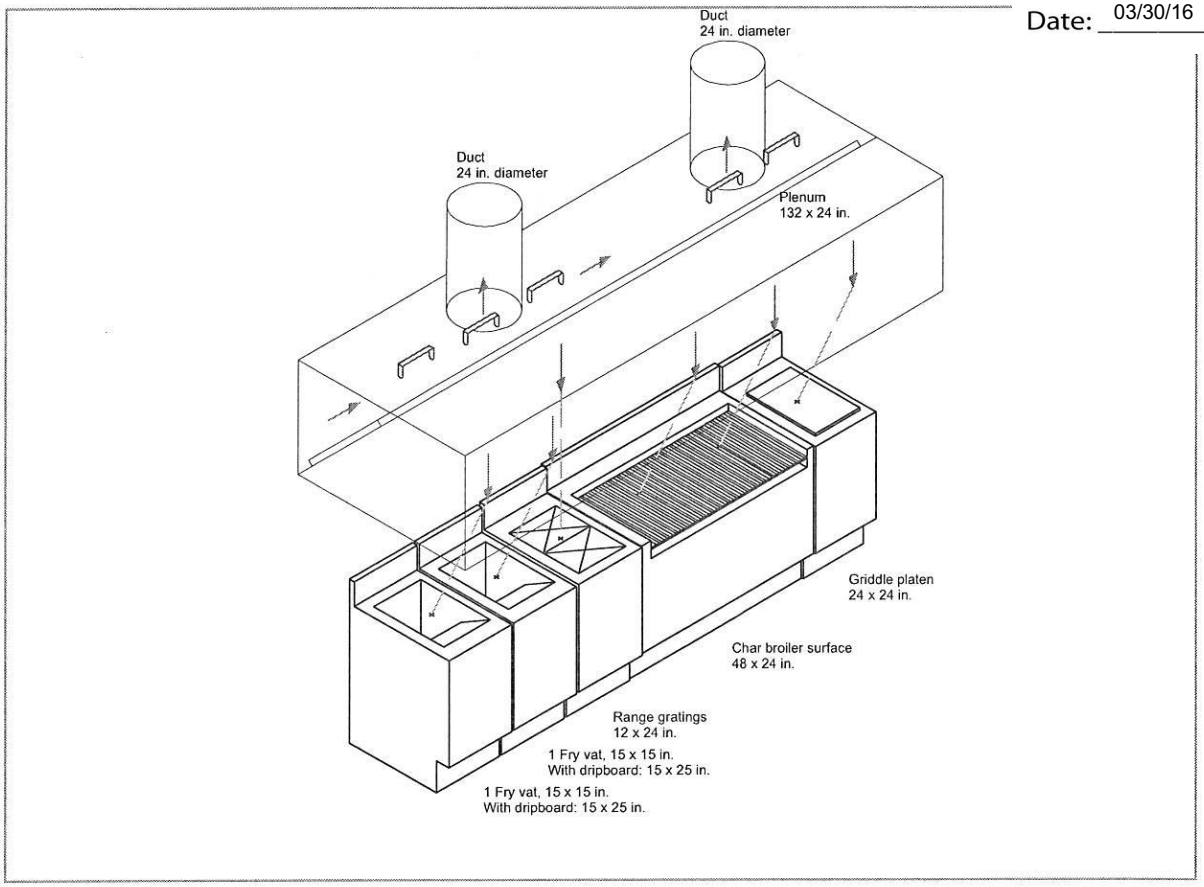

Flow Summary:

Coverage	Overall Dimensions	Nozzle	Flows	Nozzle Location
Hood: Single Bank	132 x 54 in.	1N x2	2	2-4 in. from filter face, center of height dimension, aimed down filter length.
Duct: Round	24 x 0 in.	2W	2	2-8 in. into center of duct opening, aimed up
Duct: Round	24 x 0 in.	2W	2	2-8 in. into center of duct opening, aimed up
Fryer: 1 vat, dripboard	16 x 25 in.	3N	3	25-35 in., FRONT HALF of perimeter, aimed at center
Fryer: 1 vat, dripboard	16 x 25 in.	3N	3	25-35 in., FRONT HALF of perimeter, aimed at center
Range: 2 burners	12 x 30 in.	1N	1	30-40 in., 0-10 in. from each burner centerline, aimed at midpoint
Char Broiler	48 x 30 in.	1N x2	2	15-40 in., along/within perimeter, aimed at center
Griddle	24 x 24 in.	1N	1	35-40 in., 0-2 in. inside perimeter, aimed at center
Total Flow Points			16	