Install Date: 2016
Fork Food Lab
272 Lancaster Street
Portland, ME 04101

All State Fire Equipme
20C Del Carmine Stree
Wakefield, MA 01880
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Reviewed for Code Compliance
Inspections Division
Approved with Conditions

Date: 07/13/16

Ansul R102 UL 300

Flow Summary:

Coverage	Overall Dimensions	Nozzle	Flows	Nozzle Location
Hood: Single Bank	156 x 54 in.	1N x2	2	2-4 in. from filter face, center of height dimension, aimed down filter length.
Duct: Square	22 x 14 in.	2W	2	2-8 in. into center of duct opening, aimed up
Range: 2 burners	18 x 30 in.	245	2	40-50 in., center of cooking surface, or 11 3/8 in. max to centerline of any gr ... See Note 1
Tilt Skillet/Braising Pan	30 x 30 in.	3N x2	6	25-35 in., toward front of appliance to minimize interference, aimed at center
Griddle	24 x 30 in.	1N	1	35-40 in., 0-2 in. inside perimeter, aimed at center
Char Broiler	24 x 30 in.	1N	1	15-40 in., along/within perimeter, aimed at center
Range: 6 burners	36 x 30 in.	1F x3	3	40-48 in., front edge of burner, nozzle flats parallel with burner front-to-rea ... See Note 2
Total Flow Points			17	