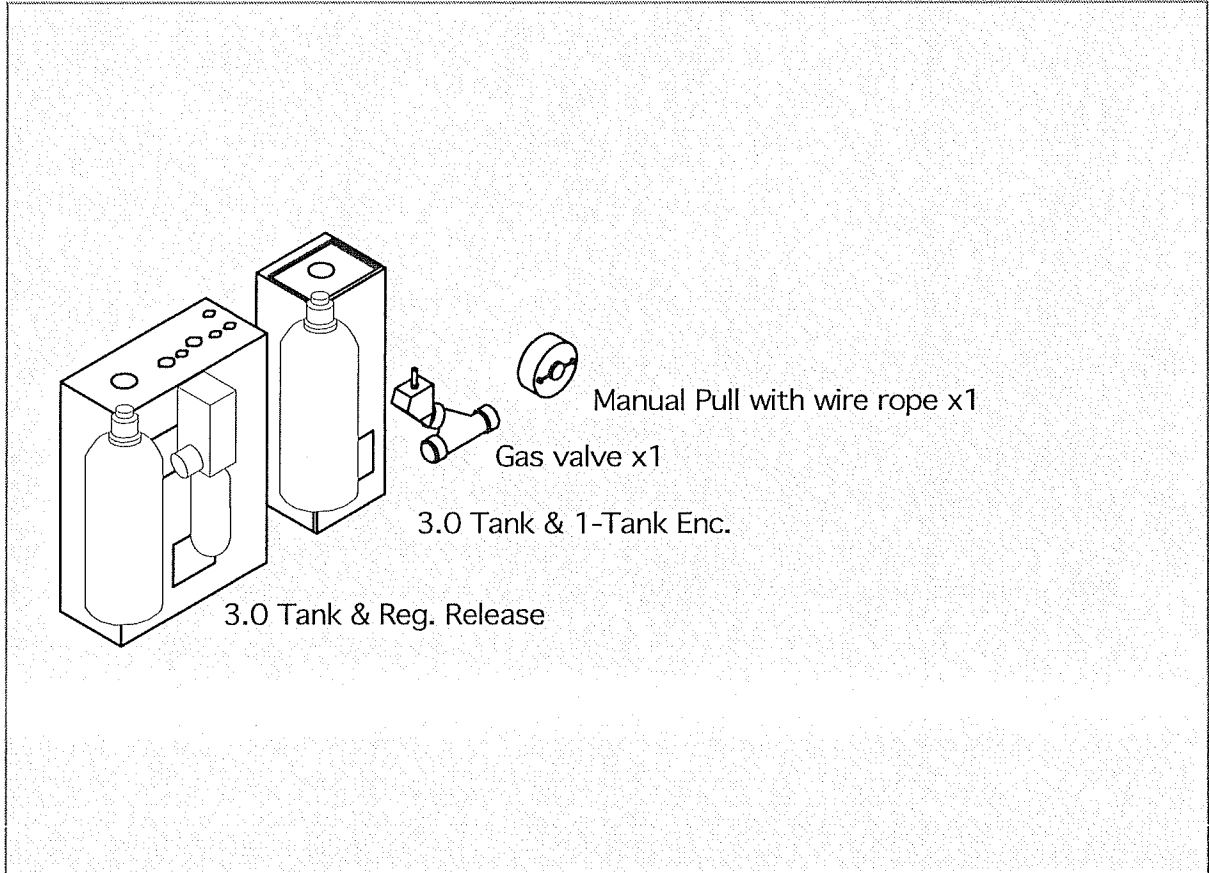




Install Date: 2013
Westin Portland Harborside Hotel
157 High Street
Portland, ME 04101

All State Fire Equipment
20C Del Carmine Street
Wakefield, MA 01880
Steve Keefe
781-224-1001
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4612

Ansul R102 UL 300

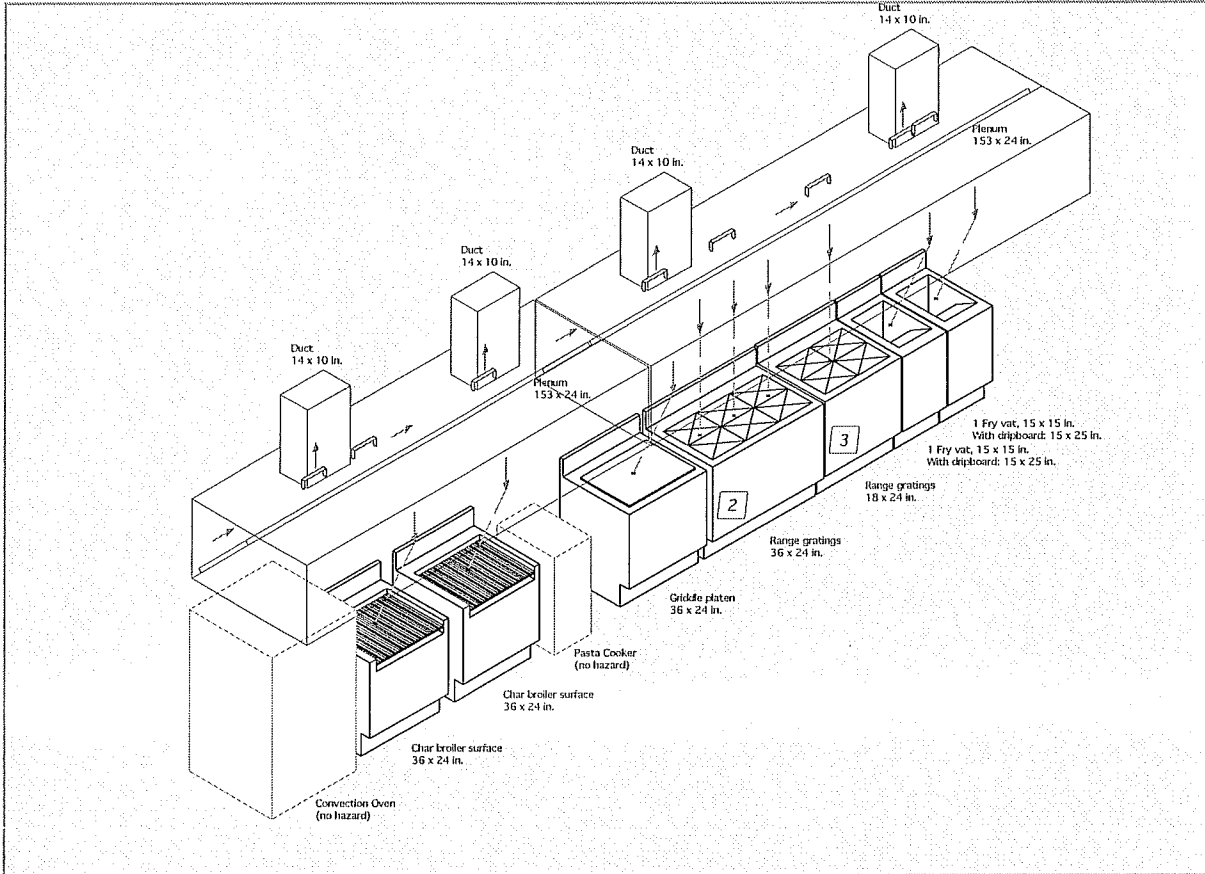




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Flow Summary:

Coverage	Overall Dimensions	Nozzle	Flows	Nozzle Location
Hood: Single Bank	153 x 48 in.	1N x2	2	2-4 in. from filter face, center of height dimension, aimed down filter length.
Hood: Single Bank	153 x 48 in.	1N x2	2	2-4 in. from filter face, center of height dimension, aimed down filter length.
Duct: Square	14 x 10 in.	1W	1	2-8 in. into center of duct opening, aimed up
Duct: Square	14 x 10 in.	1W	1	2-8 in. into center of duct opening, aimed up
Duct: Square	14 x 10 in.	1W	1	2-8 in. into center of duct opening, aimed up
Duct: Square	14 x 10 in.	1W	1	2-8 in. into center of duct opening, aimed up
Char Broiler	36 x 30 in.	1N	1	15-40 in., along/within perimeter, aimed at center
Char Broiler	36 x 30 in.	1N	1	15-40 in., along/within perimeter, aimed at center
Griddle	36 x 30 in.	1N	1	35-40 in., 0-2 in. inside perimeter, aimed at center
Range: 6 burners	36 x 30 in.	1N x3	3	30-40 in., 0-10 in. from each burner centerline, aimed at midpoint
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 3
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
Total Flow Points			22	