

Fryer-M w/o Drip Board High Proximity 14.00\" L x 14.00\" D	Dump Stn. No Proximity Rating 14.00\" L x 14.00\" D	Range-Shelf (18\" min from grate) High Proximity 24.00\" L x 24.00\" D	Grids (1 ft) High Proximity 36.00\" L x 24.00\" D
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INCLUDES: FIELD INSTALLATION AND HOOKUP DURING NORMAL BUSINESS HOURS BY CERTIFIED INSTALLERS ONLY IN THE LOCATION NOTED ABOVE, TWO SITE VISITS ONLY (ONE VISIT TO SET PULL STATION & SYSTEM HOOKUP AND ONE VISIT FOR ONE TEST; ADDITIONAL VISITS WILL RESULT IN ADDITIONAL CHARGES), ONE MECHANICAL GAS VALVE PER SYSTEM AT A MAXIMUM SIZE OF 2\", PERMIT, AND SYSTEM TEST.

EXCLUDES: UNION LABOR & PREVAILING WAGE (LABOR & WAGES WILL BE ADDED IF APPLICABLE), GAS VALVE INSTALLATION, ELECTRICAL HOOKUP AND CONNECTIONS, HANGING OF FIRE CABINET, SHUNT TRIP, HANDHELD EXTINGUISHER(S), ON-SITE RE-PIPING DUE TO EQUIPMENT LAYOUT CHANGES.

**NOTES**

- FIELD PIPE DROPS AS SHOWN
- SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVEING, SALAMANDERS, ETC.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE.
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
- IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6\" ABOVE THE TOP OF THE HOOD.
- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS

**SPECIFICATIONS**

THE RESTAURANT FIRE SUPPRESSION SYSTEM SHALL BE THE PRE-ENGINEERED TYPE WITH A FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE LISTED WITH UNDERWRITERS LABORATORIES, INC. (UL)

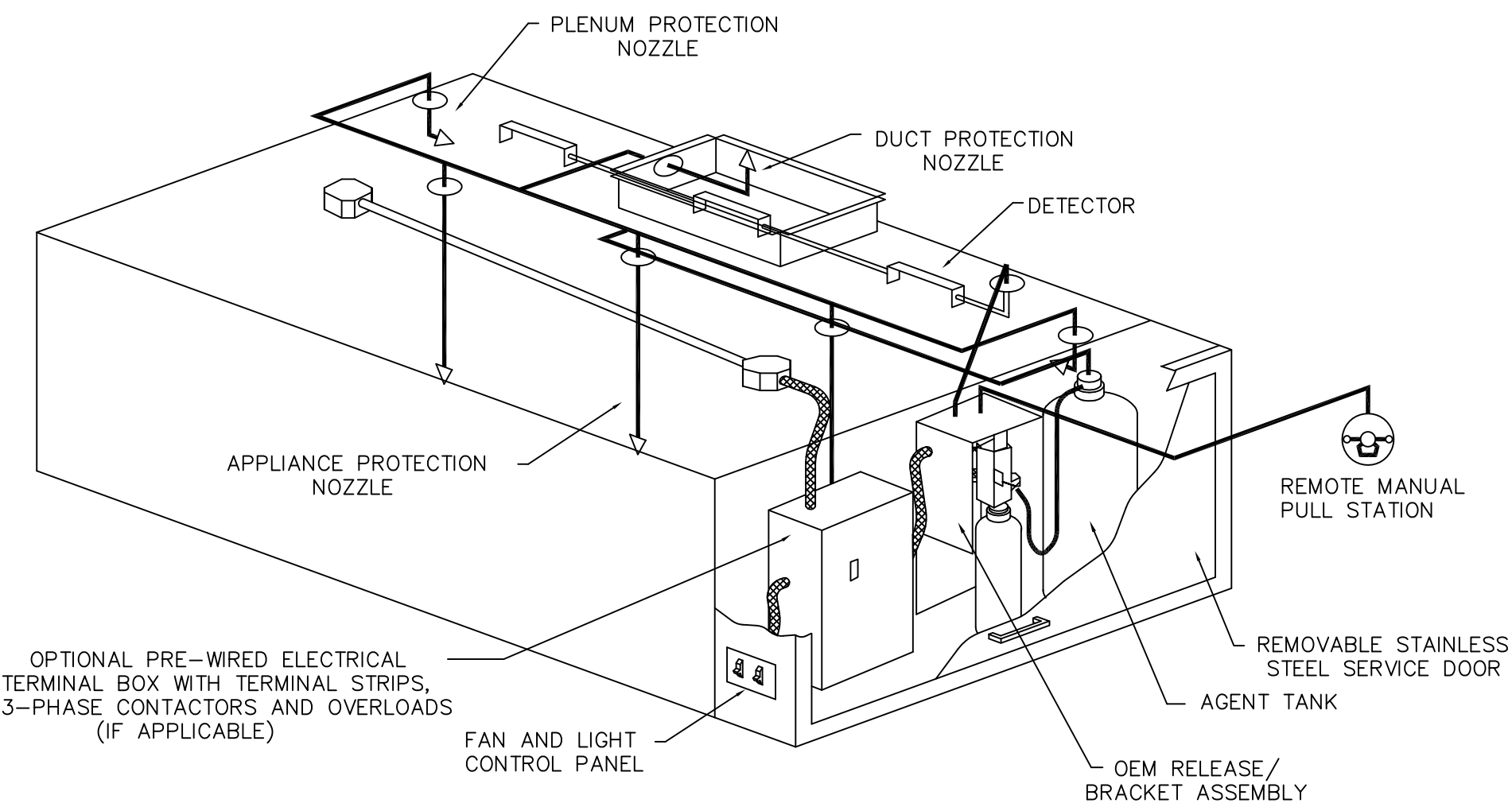
THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES SHALL BE AVAILABLE FOR MECHANICAL OR ELECTRICAL GAS LINE SHUT-OFF APPLICATIONS.

THE EXTINGUISHING AGENT SHALL BE A POTASSIUM CARBONATE, POTASSIUM ACETATE-BASED FORMULATION DESIGNED FOR FLAME KNOCKDOWN AND SECUREMENT OF GREASE RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING AND USAGE.

THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH A FUSIBLE LINK DETECTION SYSTEM. THE FUSIBLE LINK SHALL BE SELECTED AND INSTALLED ACCORDING TO THE OPERATING TEMPERATURE IN THE VENTILATING SYSTEM. THE FUSIBLE LINK SHALL BE SUPPORTED BY A DETECTOR BRACKET/LINKAGE ASSEMBLY.

- NOTES**
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Job #: 3060483  
 Job Name: Liberty Bay  
 Drawn By:  
 System Size: ANSUL-3.0 Total FP required: 10  
 Hood # 1 8' 11.00\" Long x 54\" Wide x 24\" High  
 Riser # 1 Size: 14\" Dia.  
 Hood # 1 Metal Blow-Off Caps included.



**TYPICAL ANSUL R-102 SYSTEM LAYOUT**

Job #: 3060483  
 Job Name: Liberty Bay  
 Drawn By:  
 System Size: ANSUL-3.0 Total FP required: 10  
 Hood # 1 8' 11.00\" Long x 54\" Wide x 24\" High  
 Riser # 1 Size: 0\" x 0\"

**LEGEND - FIRE CABINET ANSUL SYSTEM**

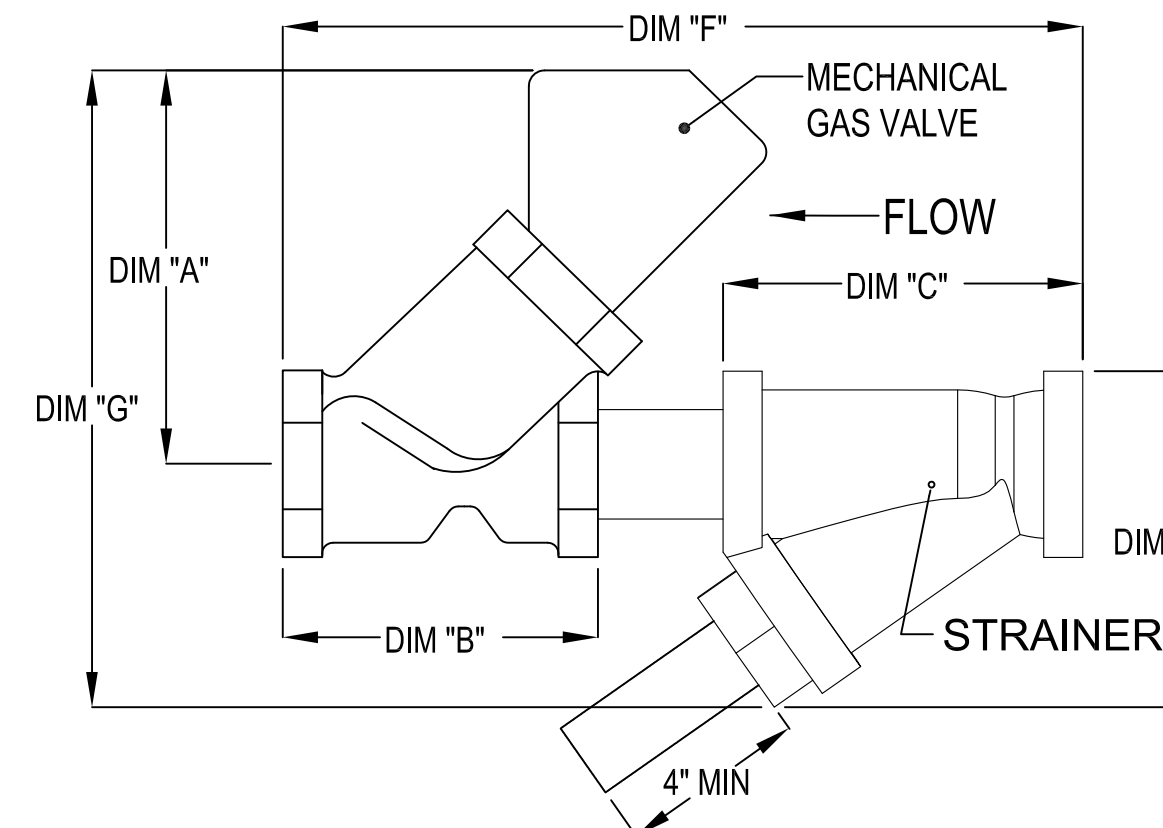
- 1A 1.5 GALLON TANK
- 1B 3 GALLON TANK
- 2 OEM AUTOMAN RELEASE
- 3 OEM REGULATED RELEASE
- 4 OEM REGULATED ACTUATOR
- 5 ANSULEX LIQUID AGENT (3 GAL.)
- 6 ANSULEX LIQUID AGENT (1.5 GAL.)
- 7 CARTRIDGE (101-20)
- 8 CARTRIDGE (101-10)
- 9 CARTRIDGE (101-30)
- 9A CARTRIDGE (LT-A-101-30)
- 9B DOUBLE TANK CARTRIDGE
- 10 TEST LINK
- 11 DOUBLE MICROSWITCH
- 12 HOSE ASSEMBLY
- 1100 DUCT NOZZLE (430913)
- 2W DUCT NOZZLE (419337)
- 1W NOZZLE ASSEMBLY (419336)
- 1F NOZZLE ASSEMBLY (419333)
- 1N NOZZLE ASSEMBLY (419335)
- 1/2N NOZZLE ASSEMBLY (419334)
- 3N NOZZLE ASSEMBLY (419338)
- 245 NOZZLE ASSEMBLY (419340)
- 230 NOZZLE ASSEMBLY (419339)
- 2120 NOZZLE ASSEMBLY (419343)
- 290 NOZZLE ASSEMBLY (419342)
- 260 NOZZLE ASSEMBLY (419341)
- 28 DETECTOR BRACKET
- 29 LOW TEMP FUSIBLE LINK
- 30 HIGH TEMP FUSIBLE LINK
- MGV MECHANICAL GAS VALVE
- ECV ELECTRICAL GAS VALVE
- 34 REMOTE MANUAL PULL STATION
- S SWIVEL ADAPTOR

GASVALVES AND STRAINERS																	
TYPE	SIZE	VOLTAGE	GAS VALVE SIZING				GAS VALVE DIMENSIONS					INSTALLATION	PART NUMBERS				
			MIN. INLET PRESSURE	MAX. INLET PRESSURE	FLOW AT 1 IN.W.C. DROP-NATURAL GAS	FLOW AT 1 IN.W.C. DROP-PROPANE	DIM "A"	DIM "B"	DIM "C"	DIM "D"	DIM "E"		DIM "F"	DIM "G"	MOUNTING ORIENTATION	GAS VALVE PART NUMBER	STRAINER PART NUMBER
MECHANICAL	1"	N/A	0 PSI (0 IN.W.C.)	10 PSI (277 IN.W.C.)	1,288,000 BTU/HR	835,764 BTU/HR	5-1/2"	3-3/4"	4-7/8"	5-3/16"	10-5/8"	9-5/8"	HORIZONTAL	25-55601	4417K65	MGV#1	

**ELECTRIC GAS VALVES ONLY**  
 3/4" THROUGH 2" VALVES CAN BE MOUNTED WITH THE SOLENOID IN ANY POSITION ABOVE HORIZONTAL.  
 2-1/2" THROUGH 3" VALVES MUST BE MOUNTED WITH THE SOLENOID VERTICAL AND UPRIGHT.

**ALL GAS VALVES/STRAINERS**  
 PROPER CLEARANCE MUST BE PROVIDED IN ORDER TO SERVICE THE STRAINERS. A MINIMUM OF 4" CLEARANCE DISTANCE MUST BE PROVIDED AT THE BASE OF THE STRAINER. CUSTOMER MUST VERIFY BTU CONSUMPTION AS WELL AS PRESSURE RATING. SPECIFIC GRAVITY OF NATURAL GAS = 0.64, SPECIFIC GRAVITY OF LP = 1.52.

**CALCULATIONS**  
 TO CALCULATE GAS FLOW FOR OTHER THAN 1 IN.W.C. PRESSURE DROP:  
 NEW BTU/HR = (BTU/HR AT 1 IN.W.C. PRESSURE DROP) X NEW PRESSURE DROP<sup>0.5</sup>  
 TO CALCULATE GAS FLOW FOR OTHER THAN 0.64 SPECIFIC GRAVITY:  
 NEW BTU/HR = (BTU/HR AT 0.64) X (0.64 / NEW SPECIFIC GRAVITY)<sup>0.5</sup>



**REVISIONS**

DESCRIPTION	DATE

CAPTIVE

MAINE OFFICE

PO Box 86, 179 South Rd., Topshfield, ME 04489 PHONE: (207) 796-2590 FAX: (919) 227-5946 EMAIL: rpg21@captiveware.com www.captiveware.com

Liberty Bay  
343 Forest Ave,  
PORTLAND, ME, 04101

DATE: 6/22/2017  
 DWG.#: 3060483  
 DRAWN BY: BFC-21  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING

Project: Liberty Bay Kitchen  
343 Forest Avenue  
Portland, Maine 04101

Architect: Whipple Callender Architects  
273 Main Street, Suite 5  
Yarmouth, Maine 04096  
(207) 847-3337 jimconsulting@maine.rr.com

Drawing: Foodservice Equipment Exhaust Hood Details (4)

Revisions:  
Scale: 3/4" = 1'-0"  
Date: June 30, 2017

SHEET NO. 4

SHEET: FS-10