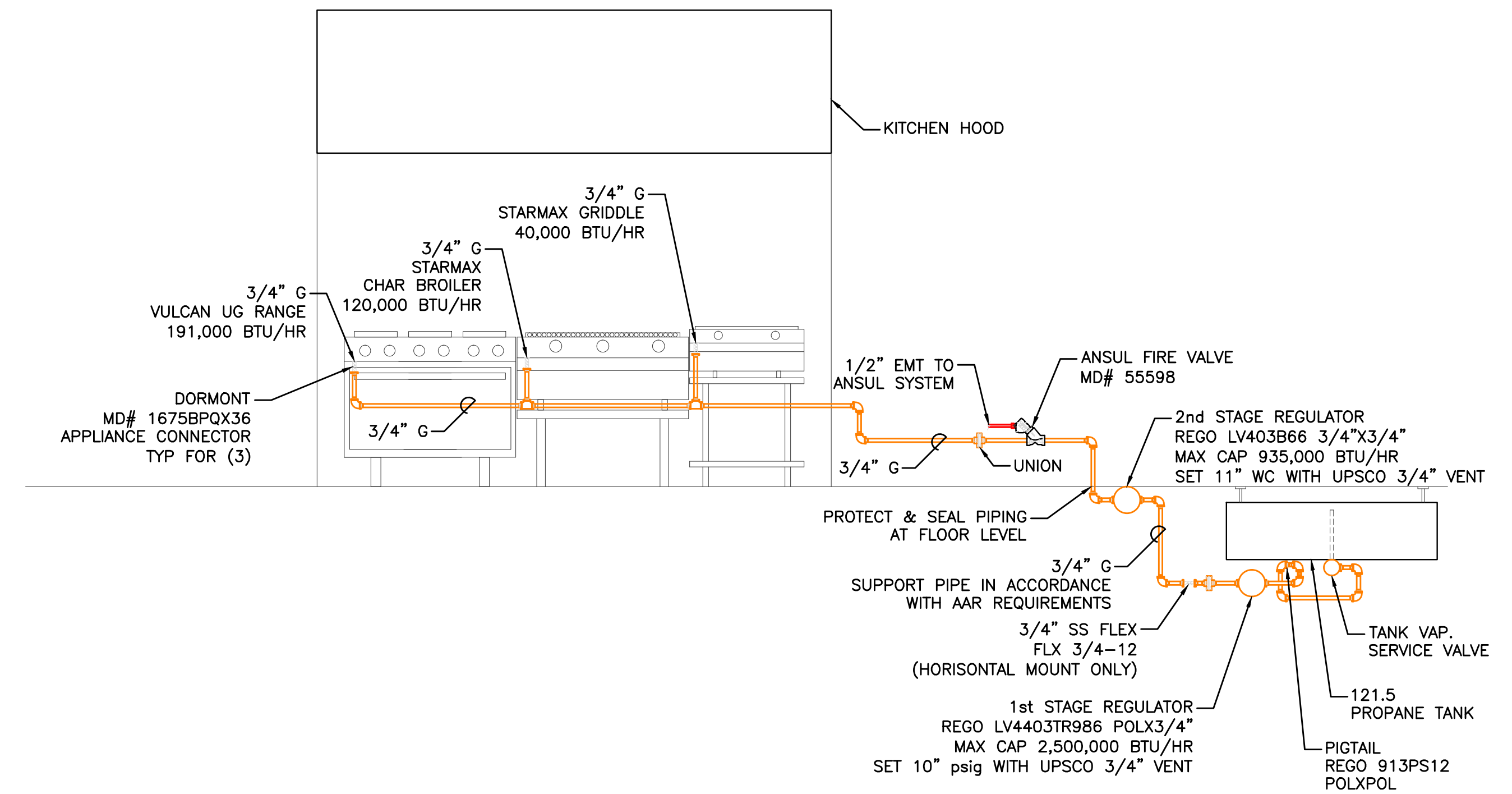


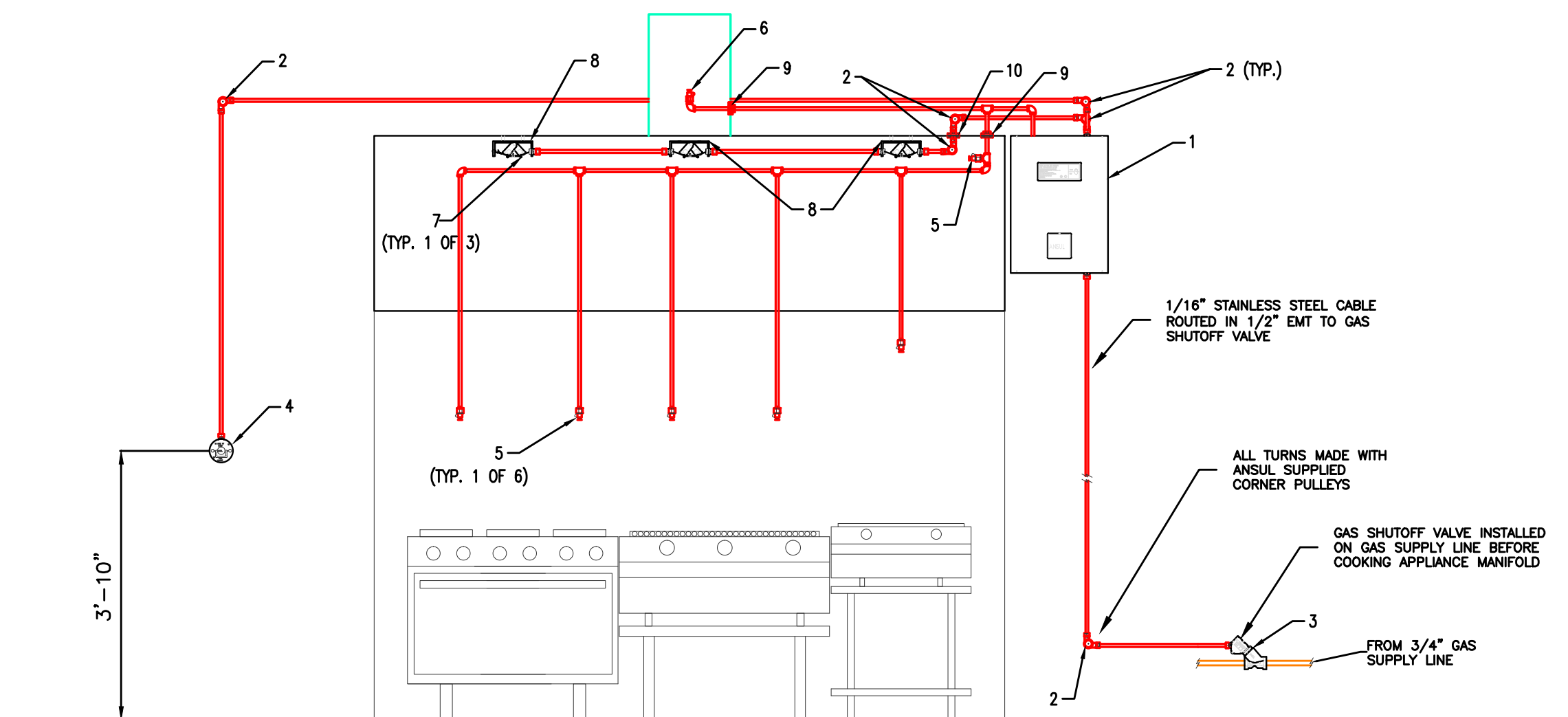
HOOD MAKE-UP & EXHAUST AIR SYSTEM

SCALE: 1/2" = 1'-0"



PROPANE VAPOR SYSTEM

SCALE: 1/2" = 1'-0"



ANSUL R-102 WET CHEMICAL SUPPRESSION SYSTEM

SCALE: 1/2" = 1'-0"

SYSTEM SHALL CONFORM TO THE FOLLOWING NFPA CODES:

- NFPA 17A STANDARD ON WET CHEMICAL EXTINGUISHING SYSTEMS (LATEST EDITION).
- NFPA 96 STANDARD FOR INSTALLATION OF EQUIPMENT FOR THE REMOVAL OF SMOKE AND GREASE-LADEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT (LATEST EDITION)
- NFPA 72 NATIONAL FIRE ALARM AND SIGNALLING CODE (LATEST EDITION)

SYSTEM DESCRIPTION:

- THE ANSUL R-102 RESTAURANT FIRE SUPPRESSION SYSTEM IS DESIGNED TO PROVIDE FIRE PROTECTION FOR RESTAURANT COOKING APPLIANCES, HOODS, AND DUCTS. IT IS A PRE-ENGINEERED GROUP OF MECHANICAL AND ELECTRICAL COMPONENTS FOR INSTALLATION BY AN AUTHORIZED ANSUL DISTRIBUTOR. THE BASIC SYSTEM CONSISTS OF AN ANSUL AUTOMAN REGULATED RELEASE MECHANISM AND A LIQUID AGENT STORAGE TANK HOUSED WITHIN A SINGLE ENCLOSURE WHICH UPON ACTUATION WILL BE PRESSURIZED AND DISCHARGED BY A HIGH PRESSURE CO2 OR N2 CARTRIDGE.
- THE SYSTEM PROVIDES AUTOMATIC ACTUATION; OR IT CAN BE ACTUATED MANUALLY THROUGH A REMOTE MANUAL PULL STATION. THE SYSTEM IS ALSO CAPABLE OF SHUTTING DOWN APPLIANCES AT SYSTEM ACTUATION.
- EQUIPMENT INCLUDES BUT IS NOT LIMITED TO; NOZZLES, DETECTORS, CARTRIDGES, LIQUID AGENT(ANSULEX LOW PH LIQUID FIRE SUPPRESSANT), FUSIBLE LINKS, PULLEY TEES, AND PULLEY ELBOWS. ADDITIONAL EQUIPMENT INCLUDES; REMOTE MANUAL PULL STATION, MECHANICAL AND ELECTRICAL GAS VALVES, PRESSURE SWITCHES, AND ELECTRICAL SWITCHES FOR AUTOMATIC EQUIPMENT AND GAS LINE SHUT-OFF. ACCESSORIES CAN BE ADDED, SUCH AS ALARMS, WARNING LIGHTS, ETC., TO INSTALLATIONS WHERE REQUIRED.
- THE R-102 SYSTEMS SUPPRESSES FIRE BY SPRAYING THE PLENUM AREA, THE FILTERS, COOKING SURFACES, AND THE EXHAUST DUCT SYSTEM WITH A PREDETERMINED FLOW RATE OF ANSULEX LOW PH LIQUID FIRE SUPPRESSANT. WHEN THE LIQUID AGENT IS DISCHARGED ONTO A COOKING APPLIANCE FIRE, IT COOLS THE GREASE SURFACE, AND REACTS WITH THE HOT GREASE (SAPONIFICATION) FORMING A LAYER OF SOAP-LIKE FOAM ON THE SURFACE OF THE FAT. THIS LAYER ACTS AS INSULATION BETWEEN THE HOT GREASE AND THE ATMOSPHERE, THUS HELPING TO PREVENT THE ESCAPE OF COMBUSTIBLE VAPORS.
- EXHAUST FANS IN THE VENTILATING SYSTEM SHOULD BE LEFT ON. THE FORCED DRAFT OF THESE FANS ASSISTS THE MOVEMENT OF THE LIQUID AGENT THROUGH THE VENTILATING SYSTEM, THIS AIDING IN THE FIRE SUPPRESSION PROCESS. THESE FANS ALSO PROVIDE A COOLING EFFECT IN THE PLENUM AND DUCT AFTER THE FIRE SUPPRESSIONS SYSTEM HAS BEEN DISCHARGED. THE SYSTEM IS UL LISTED WITH OR WITHOUT FAN OPERATION.

ANSUL R-102 KITCHEN SUPPRESSION SYSTEM - BILL OF MATERIAL

ITEM#	QTY.	DESCRIPTION
1	1	R-102 REGULATED RELEASE MECHANISM (AUTOMAN)
2	6	CORNER PULLEY
3	1	GAS SHUT OFF VALVE
4	1	MANUAL PULL STATION
5	5	1N NOZZLE
6	1	1W NOZZLE
7	3	DETECTOR BRACKET WITH FUSIBLE LINK
8	3	DETECTOR BRACKET HOUSING
9	2	QUICK SEAL ADAPTOR (THREADED)
10	1	QUICK SEAL ADAPTOR (COMPRESSION)