Bulletin No. 2017103
June 15, 2017
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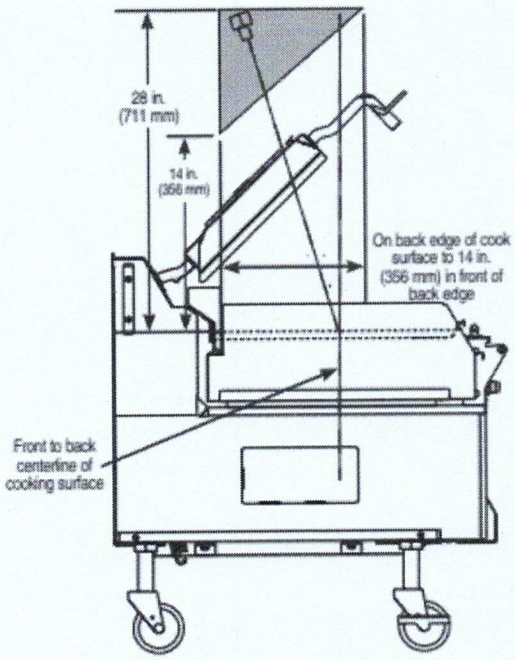
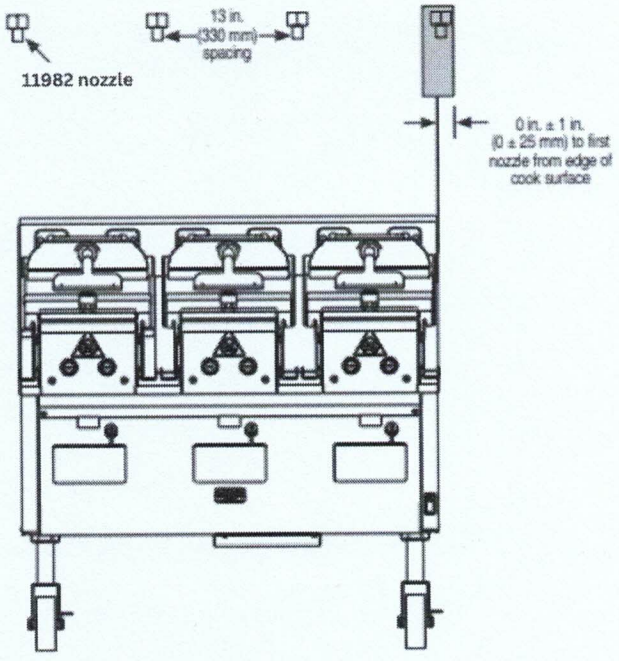
UL EX3470 - May 05, 2017

Taylor C850, C851, C852, C855, C857, C858

Protection using four **11982 nozzle** 13 in. (330 mm) nozzle spacing, aiming to centerline of each lower platen.



SIDE VIEW



FRONT VIEW

Specifications

Lower cook surface size: 11.4 in. x 24 in (290 mm x 610 mm) each

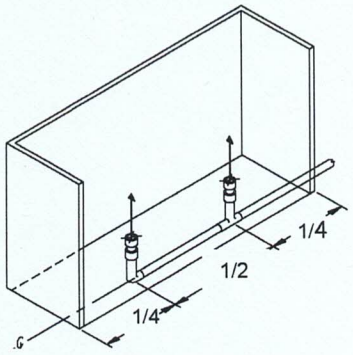
Upper platen size: 11 in. x 17.3 in (279 mm x 439 mm) each

Heat Output:

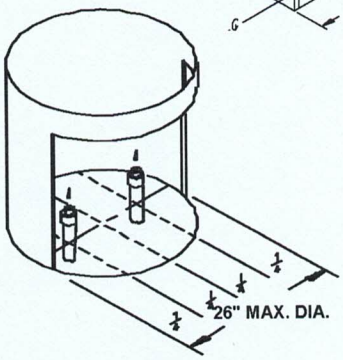
C850 - 8 kW	C851 - 25,000 btu
C852 - 15 kW	C855 - 50,000 btu
C858 - 22 kW	C857 - 75,000 btu

Should you have questions pertaining to this bulletin please contact Technical Services as noted below.

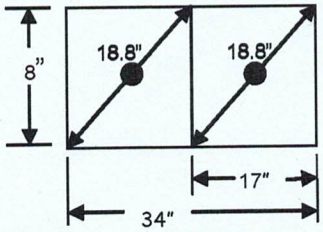
DUCT PROTECTION LIMITATIONS – TWO NOZZLES (2 x P/N 16416)



Two Amerex Duct Nozzles (P/N 16416) will protect ducts with a perimeter of 51 inches to 84 inches (129.5 – 208.3 cm) or a maximum diameter of 26 inches (66 cm). To correctly position the nozzles in a rectangular duct divide the duct along its longest side into four equal distances. A circular duct should be divided along a centerline into four equal distances. A nozzle should be placed at one quarter of the duct's width (or diameter) with both nozzles on the centerline, paced 2-8 inches (5.08 - 20.3 cm) into the duct opening and aimed at the center of the modular cross section of the duct. Each nozzle has one flow point.



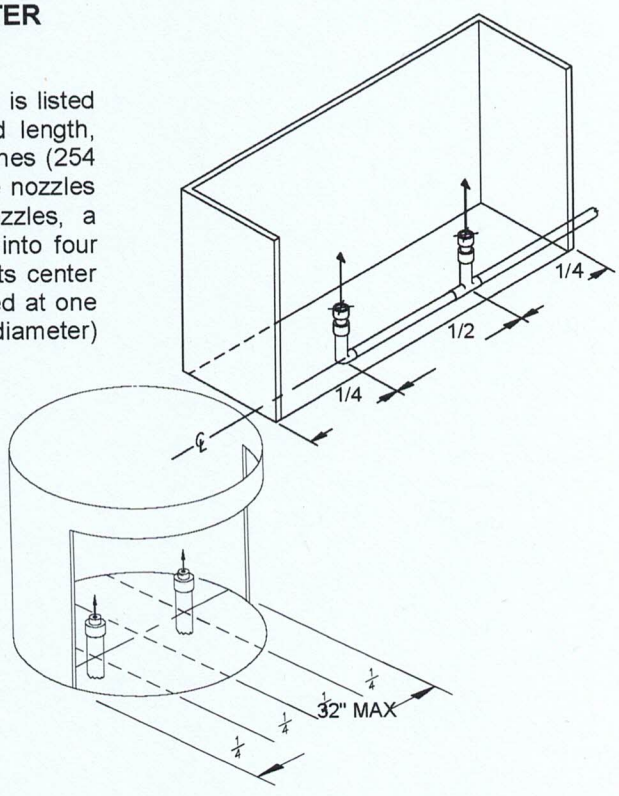
NOTE: In no case can the diagonal dimension of each **module** exceed 18.8 inches (46 cm).



DUCT PROTECTION LIMITATIONS – MULTIPLE NOZZLES (P/N 16416)

Protecting ducts larger than 84 perimeter inches (208.3 cm) utilizing the single flow point nozzle (P/N 16416). Divided the perimeter by 42 (104 cm) and round up to the next whole number. Divide the duct cross section into the same number of equally sized modules. Check the modules to insure they are equal to or less than 50 perimeter inches and have a diagonal equal to or less than 18.8 inches. If they meet the criteria then place a duct nozzle in the center of each module, 2"-8" into the hood/duct opening.

DUCT PROTECTION LIMITATIONS 100 IN. PERIMETER TWO – 1½ FLOW POINT NOZZLES (P/N 11983)



The Amerex Solid Fuel Appliance/Duct Nozzle (P/N 11983) is listed to protect a restaurant cooking exhaust duct of unlimited length, unlimited changes in direction and up to 100 perimeter inches (254 cm) or 32 inch diameter (81.2 cm) using two nozzles. The nozzles total three flow points and to properly position the nozzles, a rectangular duct should be divided along its longest side into four equal distances. A circular duct should be divided along its center line into four equal distances. The nozzles are to be placed at one quarter and three quarters position of the duct width (or diameter) with both nozzles on the center line, placed 2 - 8 inches (5.08 – 20.3 cm) into the duct opening and aimed straight up in a vertically run duct.

NOTE: In no case can the diagonal dimension of the duct exceed 37.2 inches (94.4 cm) without adding additional duct nozzles.

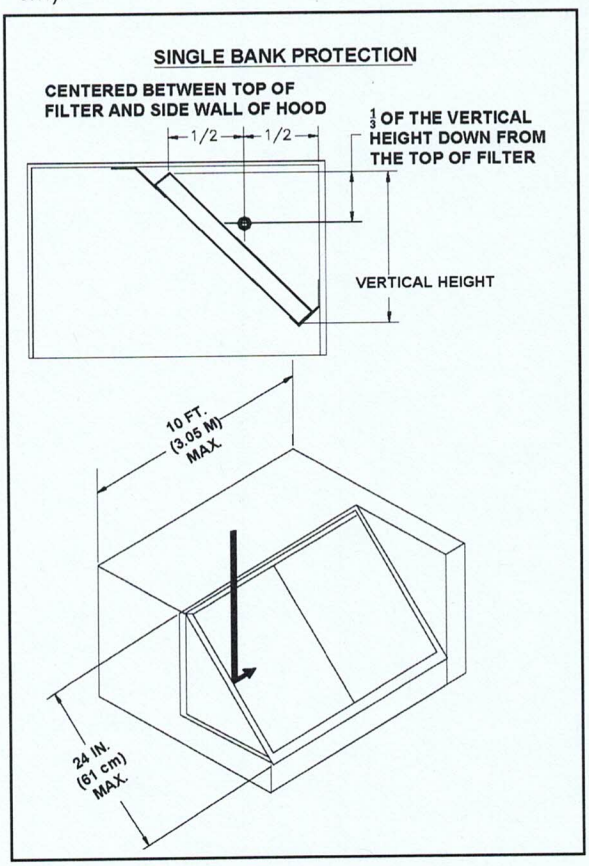
NOTE: The use of one Duct Nozzle P/N 11983 is permitted for duct 50 perimeter inches or less in the same manner as Duct Nozzle 16416.

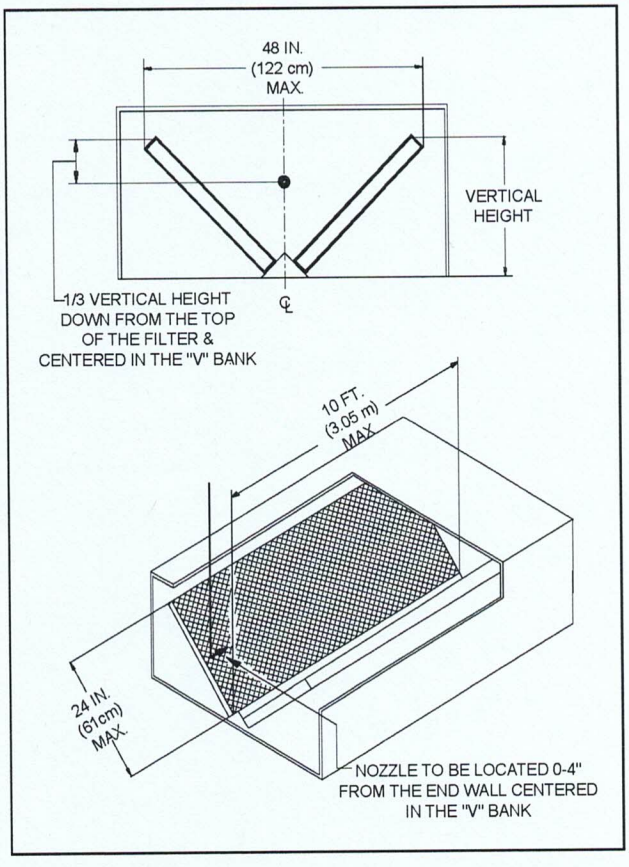
PLENUM PROTECTION

***NOTE:* An Amerex KP & ZD Kitchen Fire Suppression System have the same listed criteria for the protection of the Duct and Plenum.**

PLENUM PROTECTION LIMITATIONS – SINGLE FLOW POINT NOZZLE (P/N 11982)

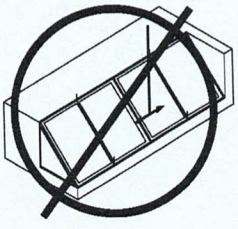
The Amerex Appliance, Plenum Nozzle (P/N 11982) is capable of protecting plenums up to 10 feet (3.048m) long with either a single inclined filter bank or a "V" bank filter arrangement. The filter height cannot exceed 24 inches (60.96 cm). Each plenum nozzle uses one flow point. The nozzle must be positioned 4 inches (10.16) maximum from the end wall of the hood, aimed horizontally and positioned down 1/3 the vertical filter height from the top of the filter. The width of a "V" bank filter arrangement is limited to a maximum of 48" (122 cm).

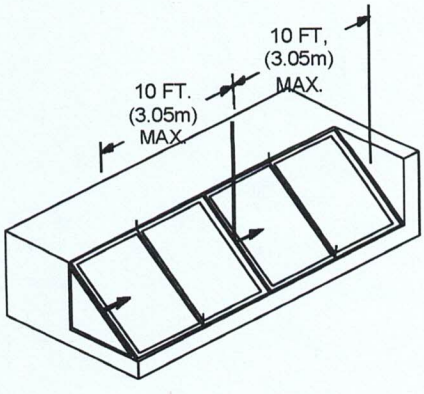




PLENUM PROTECTION – MULTIPLE NOZZLES

Plenums exceeding 10 feet (3.048 m) in length may be protected by using multiple plenum nozzles. Each nozzle must be protecting an area of no more than 10 feet in length. Nozzles may be positioned facing each other or facing the same direction as long as the entire plenum area is being covered. Nozzles may not face in opposite directions from a common tee.



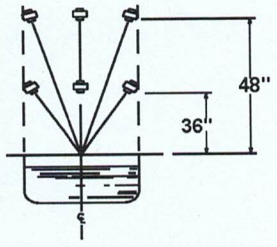


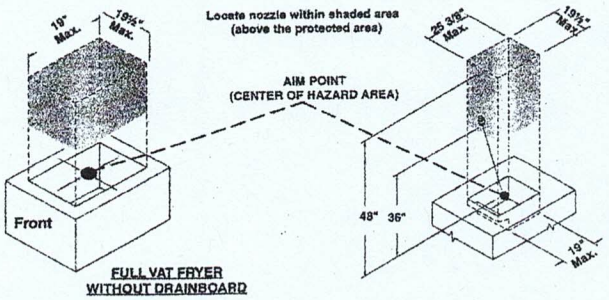
KP APPLIANCE PROTECTION

***NOTE:* The Amerex ZD Kitchen Fire Suppression System utilizes the same listed KP appliance protection criteria for "Dedicated Appliance Protection".**

FRYER PROTECTION (FULL VAT)
TWO FLOW POINT NOZZLE (P/N 13729)
MAXIMUM AREA: 19½ in. (50 cm) x 25-3/8 in. (65 cm) including drainboard interface area
19½ in. (50 cm) x 19 in. (48 cm) not including drainboard interface area

The Amerex Fryer Nozzle (P/N 13729) uses two flow points and will protect a full vat fryer. If the fryer does not include a drainboard, the maximum fryer dimensions for single nozzle coverage are 19" x 19½" (48 x 50 cm) and the maximum protected area is 2.53 ft^2 (2350 cm^2). If the fryer does contain a drainboard the maximum fryer dimensions for single nozzle coverage is 25-3/8" x 19½" (65 x 48 cm) and the maximum protected area is 3.44 ft^2 (3195 cm^2). However, the maximum hazard area must not exceed 19" x 19 ½" (48 x 50 cm). The nozzle must be located along or anywhere within the protected area. Nozzle heights must be within 36 to 48 inches (91.44 – 121.92 cm) above the appliance surface and aimed to the center of the hazard area of the appliance.

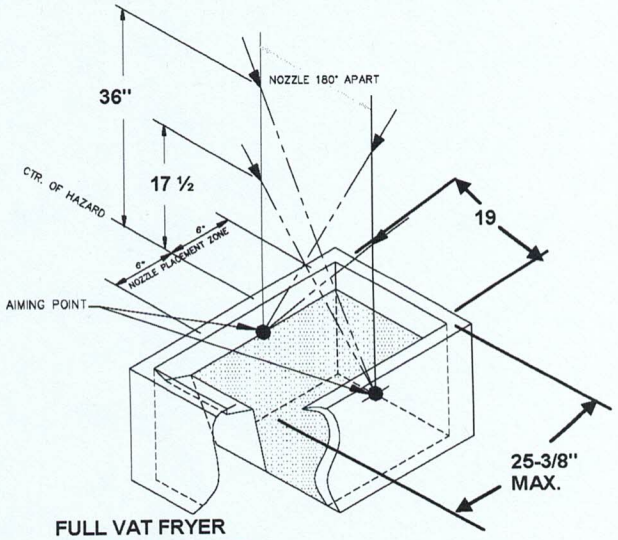




Note: Maximum & minimum heights must be measured vertically from the tip of nozzle to the top of the appliance.

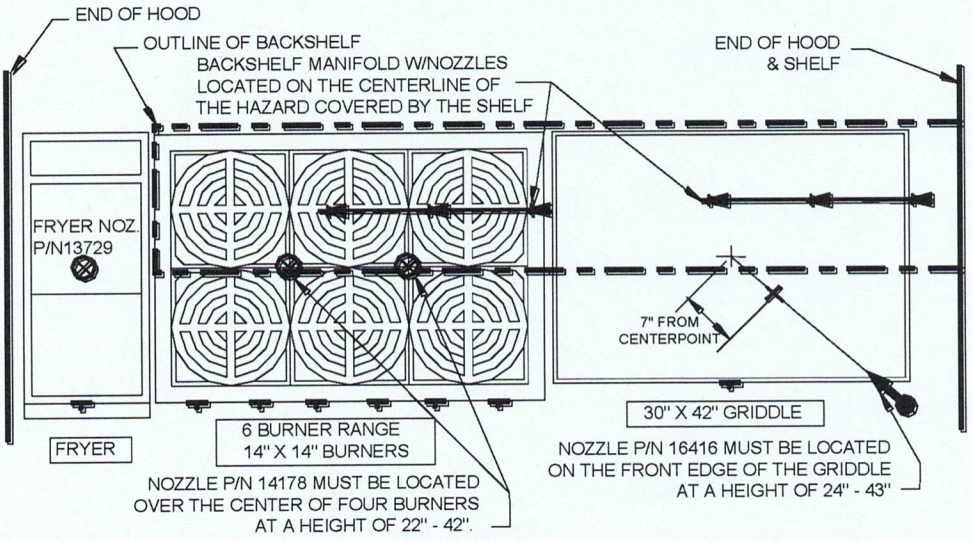
LOW PROXIMITY APPLICATION
FRYER PROTECTION (FULL VAT)
TWO (2) SINGLE FLOW POINT NOZZLE (P/N 11982)
MAXIMUM AREA: 19½ in. (50 cm) X 25 3/8 in. (65 cm) (including drainboard interface area)
19½ in. (50 cm) x 19 in. (48 cm) (not including drainboard interface area)

A pair of Amerex single flow point nozzles (P/N 11982) will protect a full vat fryer. The nozzles must be used in pairs located on the perimeter of the appliance, ½" back from the inside edge of the appliance and within a zone extending 6" in both directions of the center of the hazard. The nozzles are to be located 180° apart (directly across from one another). They are to be aimed at a point 3" below the top of the appliance and directly below the opposing nozzle. If the fryer does not include a drainboard, the maximum fryer dimensions are 19½" x 19" (50 x 48 cm) and the maximum protected area is 2.53 ft^2 (2530 cm^2). If the fryer does contain a drainboard, the maximum fryer dimensions are 25 3/8" x 19 ½" (65 x 50 cm) and the maximum protected area is 3.44 ft^2 (3195 cm^2). However, the maximum hazard area must not exceed 19 ½" x 19" (50 x 48 cm). The nozzle's height must be within 17½" to 36" (45 - 92 cm) above the appliance surface.

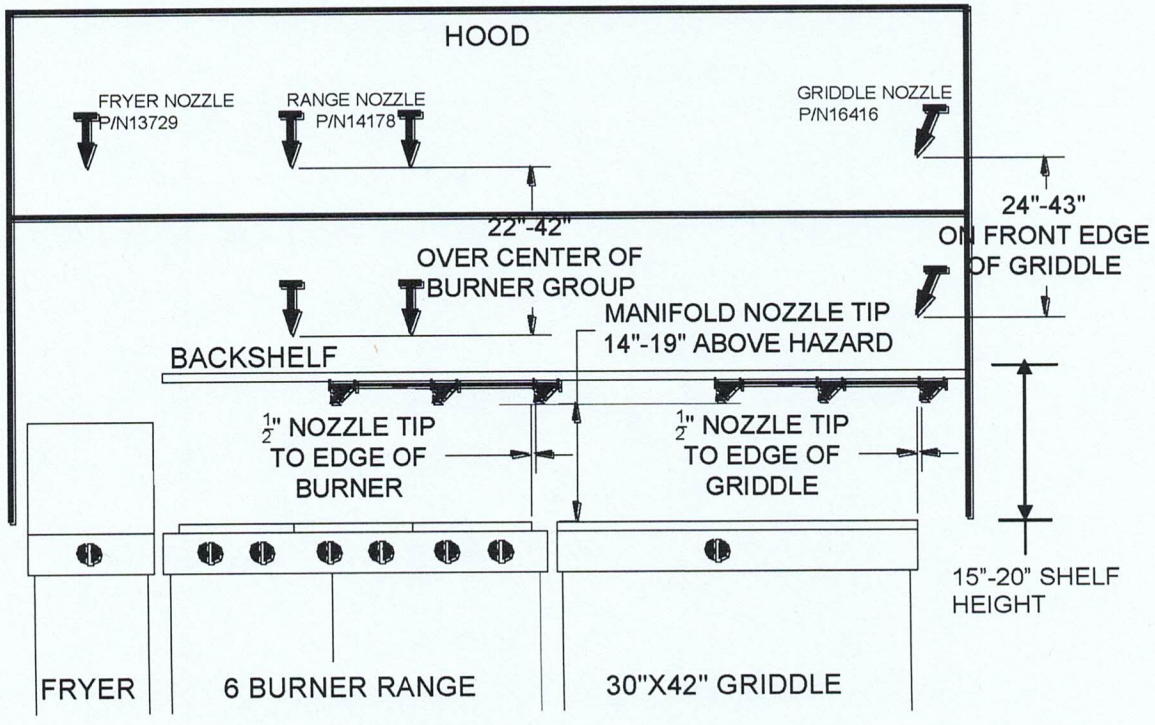


FULL VAT FRYER WITH DRAINBOARD

The schematic below shows the protection of a griddle (30"x42") & a six-burner range (12" burners) that are positioned under a back-shelf. Note that the back-shelf extends 1" beyond the center of the range and covers 16" of the griddle, all which are within the parameters of the listing. Also, recognize that the centerlines of the two manifolds are not congruent. Each manifold must be located on the centerline of the hazard area it is to protect.



TOP VIEW



FRONT VIEW