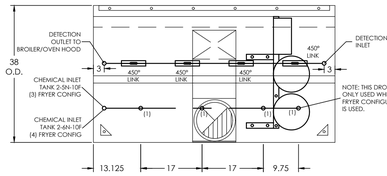
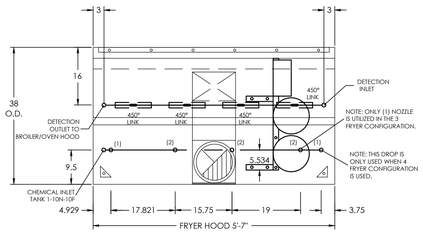
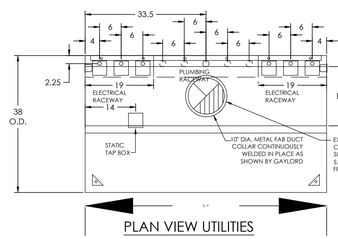


PLAN VIEW - (OPTIONAL)
ANSUL FIRE SYSTEM PIPING LOCATIONS

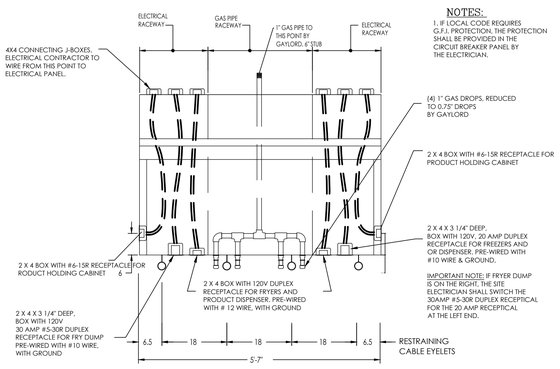


'PLAN VIEW - AMEREX FIRE SYSTEM PIPING LOCATIONS

NOTE: PROVIDE WITH 10'Ø-TO-10X10 SQUARE-TO-ROUND AT DISCHARGE COLLAR

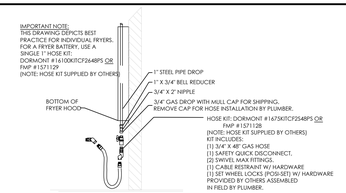


PLAN VIEW UTILITIES



NOTES:
1. IF LOCAL CODE REQUIRES G.F.I. PROTECTION, THE PROTECTION SHALL BE PROVIDED IN THE CIRCUIT BREAKER PANEL BY THE ELECTRICIAN.

FRONT ELEVATION-UTILITIES



TYPICAL GAS APPLIANCE CONNECTION

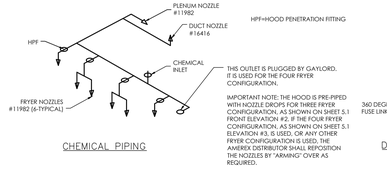
FIRE PROTECTION SYSTEM NOTES ANSUL R-102-MS

FP-1) LOCATION OF FIRE PROTECTION NOZZLES MUST BE VERIFIED IN RELATION TO THE COOKING EQUIPMENT, PRIOR TO VENTILATOR FABRICATION.

FACTORY PRE-PIPED FOR ANSUL SYSTEM, NOT INCLUDING APPLIANCE DROPS, WITH SURFACE MOUNTED DETECTION BRACKETS, BY GAYLORD. ANSUL TANKS, HARDWARE AND FIELD INSTALLATION BY OTHERS.

SYSTEM FACTORY PRE-PIPED CHEMICAL LINES INCLUDING DUCT AND PLENUM WITH NOZZLES INSTALLED. MAIN MANIFOLD INSTALLED ON TOP OF VENTILATOR WITH APPLIANCE DROPS TERMINATING AT ROOF OF VENTILATOR WITH HOOD PENETRATION FITTING AND CHROME PLATED 3/8" COUPLER. INCLUDES FACTORY PRE-PIPED DETECTION LINES WITH SURFACE MOUNTED DETECTOR BRACKETS. INSTALLATION BY CERTIFIED FACTORY INSTALLERS.

EXCLUDES:
* PLANS AND PERMITS
* UNION LABOR AND PREVAILING WAGE
* PARTS AND INSTALLATION OF CHEMICAL AND DETECTION LINES FROM MANI(S) TO CONNECTION POINTS ON HOOD
* TANKS AND INSTALLATION OF TANKS AND ALL RELATED COMPONENTS
* GAS VALVE(S) AND INSTALLATION OF GAS VALVE(S)
* PARTS FOR AND INSTALLATION OF REMOTE MANUAL PULL STATION(S)
* ELECTRICAL DISCONNECTS
* PARTS AND LABOR FOR ANY ELECTRICAL INTERCONNECTIONS
* JOB SITE, REPOSITIONING OF TERMINATED APPLIANCE DROPS IF COOKING EQUIPMENT IS NOT INSTALLED PER GAYLORD APPROVED DRAWINGS
* TRIP TEST AND CERTIFICATION
* APPLIANCE PIPE DROPS AND NOZZLES
* CHEMICAL
* DETECTOR CABLE
* FUSIBLE LINKS AND LINKAGE
* MANUAL RESET RELAY(S)
* HANDHELD FIRE EXTINGUISHER(S)
* INSPECTION AND SERVICING

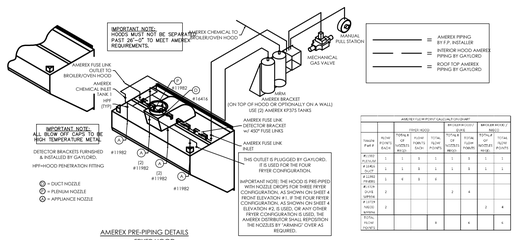


CHEMICAL PIPING

DETECTOR PIPING

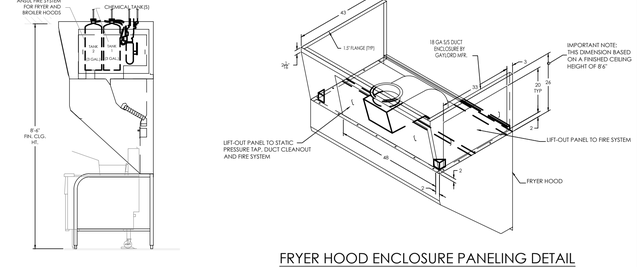
IMPORTANT NOTE:
ALL BLOW OFF CAPS TO BE HIGH TEMPERATURE METAL

AMEREX PRE-PIPING DETAILS
FRYER HOOD



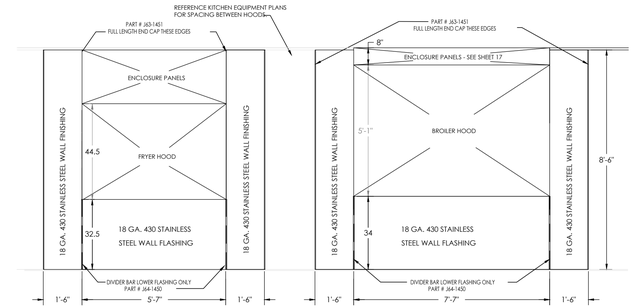
	AMEREX (1) KP375 (2) KP600 CANISTER SYSTEM								MINIMUM AMEREX PIPING
			TYPICAL HOOD			SLAVE			
	NOZZLE PART #	NOZZLE POINTS EACH	TOTAL NOZZLE POINTS REQ'D	FLOW TUBES EACH	TOTAL FLOW POINTS	TOTAL NOZZLE POINTS	FLOW TUBES	TOTAL FLOW POINTS	TOTAL NOZZLE POINTS
# LINE PLENUM	#11982	1	1	1	1	1	1	1	1
# LINE FRONT	#11982	1	4	3	4		3	4	
# LINE UPPER	#16416	2				2	4		
# LINE BACK	#11982	2						2	4
TOTAL NOZZLE POINTS					5		4		5

AMEREX PRE-PIPING DETAILS
FRYER HOOD

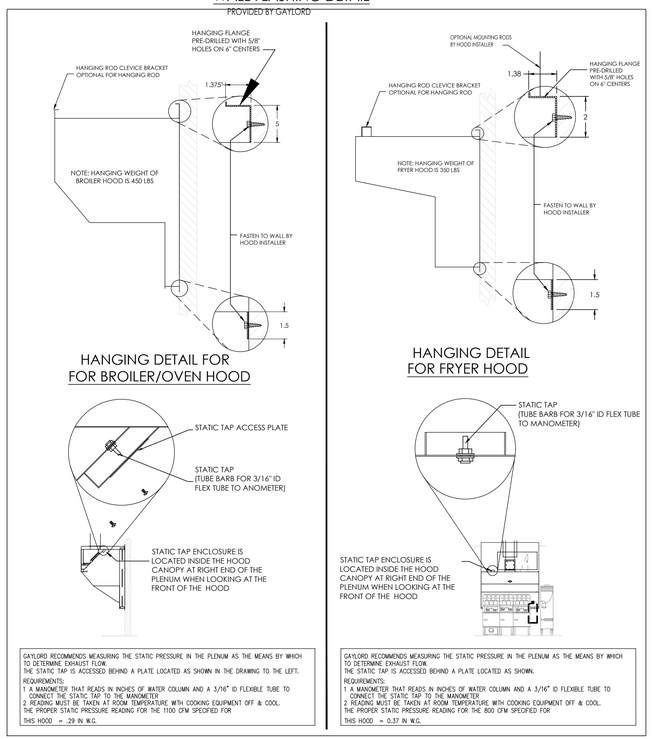


FRYER HOOD HOOD MOUNTED
OPTIONAL ANSUL FIRE SYSTEM DETAIL

FRYER HOOD ENCLOSURE PANELING DETAIL



WALL FLASHING DETAIL
PROVIDED BY GAYLORD



HANGING DETAIL FOR
FOR BROILER/OVEN HOOD

HANGING DETAIL
FOR FRYER HOOD

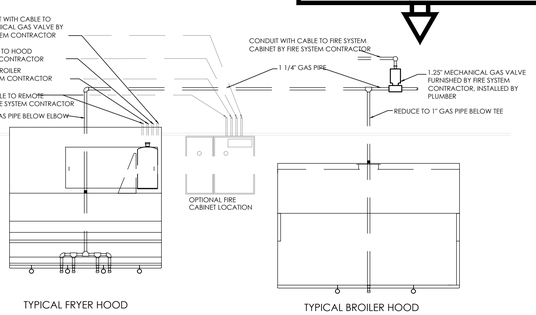
GAYLORD RECOMMENDS MEASURING THE STATIC PRESSURE IN THE PLENUM AS THE MEANS BY WHICH TO DETERMINE EXHAUST FLOW.
THE STATIC TAP IS ACCESSED BEHIND A PLATE LOCATED AS SHOWN IN THE DRAWING TO THE LEFT.
REQUIREMENTS:
1 A MANOMETER THAT READS IN INCHES OF WATER COLUMN AND A 3/16" ID FLEXIBLE TUBE TO CONNECT THE STATIC TAP TO THE MANOMETER
2 READING MUST BE TAKEN AT ROOM TEMPERATURE WITH COOKING EQUIPMENT OFF & COOL.
THE PROPER STATIC PRESSURE READING FOR THE 1100 CFM SPECIFIED FOR THIS HOOD = .29 IN W.G.

GAYLORD RECOMMENDS MEASURING THE STATIC PRESSURE IN THE PLENUM AS THE MEANS BY WHICH TO DETERMINE EXHAUST FLOW.
THE STATIC TAP IS ACCESSED BEHIND A PLATE LOCATED AS SHOWN.
REQUIREMENTS:
1 A MANOMETER THAT READS IN INCHES OF WATER COLUMN AND A 3/16" ID FLEXIBLE TUBE TO CONNECT THE STATIC TAP TO THE MANOMETER
2 READING MUST BE TAKEN AT ROOM TEMPERATURE WITH COOKING EQUIPMENT OFF & COOL.
THE PROPER STATIC PRESSURE READING FOR THE 800 CFM SPECIFIED FOR THIS HOOD = 0.37 IN W.G.

PROCEDURE TO CONFIRM HOOD EXHAUST VOLUME

BK ROC Hood / Ex Fan / Fire System / HVAC Control Matrix as of 10-14-09

Action	Reaction: Ex Fan	Electric Pwr to Cooking Equip.	Mech. Gas Valve	HVAC Units	Make up air unit (if applicable)	Comments
Fan sw. turned on	On	On	On	On	On	Note: HVAC Units must be on before ex fan can come on
Fan sw. turned off	Off	Off	On	On	Off	
Fire system discharges	On	Off	Off	Off	Off	
Slipping fan belt	On	Off	On	On	Off	Pwr to cooking equip. off via current sensor
Broken fan belt	On	Off	On	On	Off	Pwr to cooking equip. off via current sensor
Power outage	Off	Off	On	Off	Off	
HVAC system turned off	Off	Off	On	Off	Off	



TYPICAL STANDARD HOOD MOUNTED FIRE SYSTEM ARRANGEMENT
USING ONE SYSTEM TO SERVE BOTH HOODS

FRYER/HOOD DETAILS

COMMON DETAILS

FRYER/HOOD DETAILS

No.	Date	By	Notes
3	5.26.21	DB	PLANNING SUBMITTAL
4	7.07.21	DB	BUILDING SUBMITTAL
5	8.27.21	AS	BUILDING REVISIONS
6	10.29.21	AS	ENGINEERING REVISIONS
7	12.10.21	AS	BUILDING REVISIONS 2

Drawn By: CP

Checked: SB

Scale: AS NOTED

Date: 03.24.21

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SHEET TITLE
BROILER - OVEN HOOD DRAWINGS

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SHEET M-5