



# KITCHEN FIRE SUPPRESSION SYSTEM

UL EX4658

BULLETIN NO.

SL-205

Date: July 2023

To: Authorized Amerex Distributors and OEMs

From: Sales and Product Management—Kitchen Systems

Re: KP protection for Garland ME/G-1P, ME/G-2P, ME/G-3PX, XPE/G12, XPE/G24, XPE/G36 & Taylor C850, C852, C858, L852, L858

Note: This technical bulletin serves as an addition to the KP/ZD Design, Installation, Maintenance, & Recharge Manual P/N 20150 Amerex Restaurant Fire Suppression System dated February 14th, 2019. This technical bulletin is not meant to replace any requirements and/or limitations within, and the information in the bulletin will be added at the next revision. This bulletin defines a UL LISTED COVERAGE for the protection of the listed appliance(s).

Amerex is announcing the addition of an appliance-specific KP fire protection coverage for the Garland ME/G-1P, ME/G-2P, ME/G-3PX, XPE/G12, XPE/G24, XPE/G36, & Taylor C850, C852, C858, L852, L858. This coverage must be installed in accordance with all requirements of NFPA 17A and NFPA 96.

This protection can function as a modular application for the aforementioned models. If there are several units installed side by side, a single nozzle is sufficient between the two units, while preserving the nozzle spacing for each appliance.

This coverage utilizes QTY (2 - 4) 11982 nozzles. The nozzles are to be installed above the grill with a 13 in (330 mm) spacing between each, aiming between the upper platens and at the centerline of the cooking surface front to back.

**Nozzle Type:** 11982

**Nozzle Quantity:** Single platen (ME/G-1P, XPE/G12, C850) — 2 nozzles  
Double platen (ME/G-2P, XPE/G24, C852, L852) — 3 nozzles  
Triple platen (ME/G-3PX, XPE/G36, C858, L858) — 4 nozzles

**Nozzle Height:** 14 in to 28 in (356 mm to 711 mm)

**Nozzle Locations:** The right-most nozzle—0 in  $\pm$  1 in (0 mm  $\pm$  25 mm) from the right edge of the cooking surface; 13 in (330 mm) spacing between each nozzle; 0 in to 14 in (0 mm to 356 mm) off the back edge of the cooking surface; one on each side of the platens

**Nozzle Aim Points:** Between the platens and at the centerline of the cooking surface from the front to back



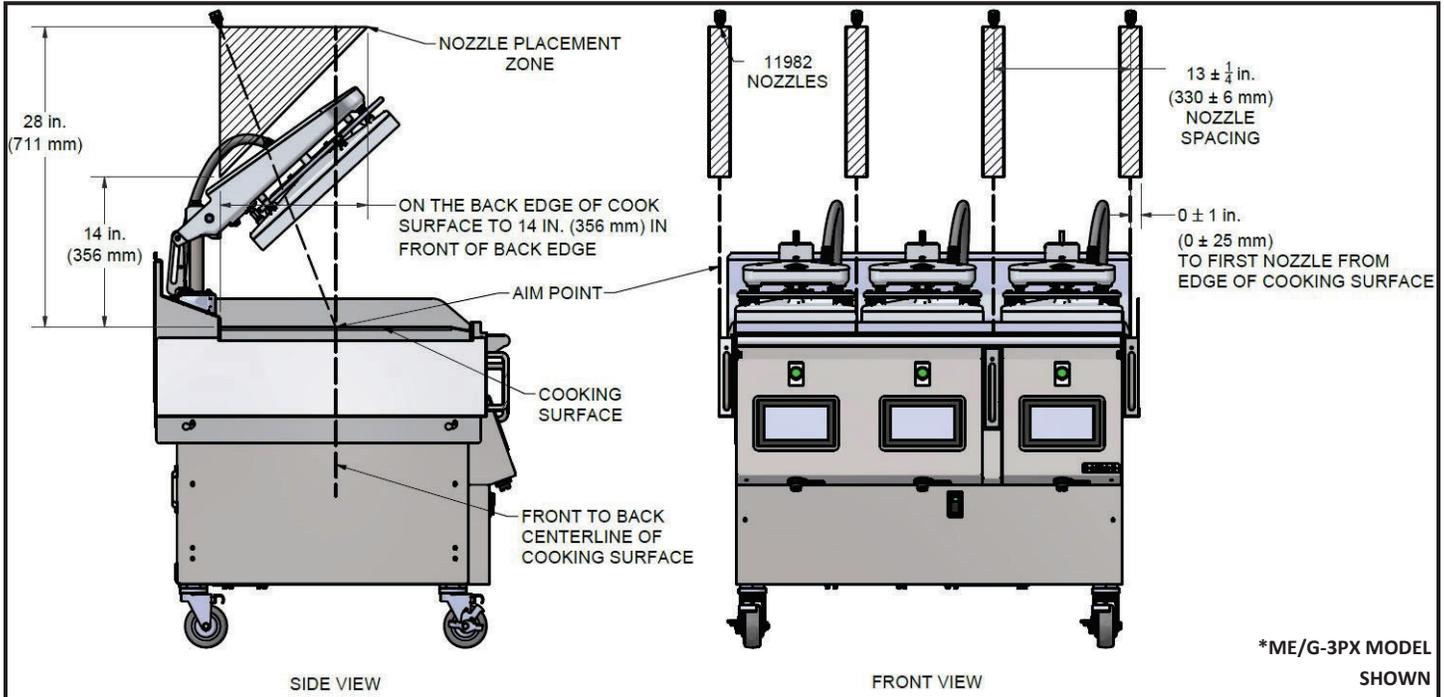
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## Garland ME/G-1P, ME/G-2P, ME/G-3PX, XPE/G12, XPE/G24, XPE/G36



### Specifications:

**Cooking Surface Size:** ME/G-1P: 11.75 in. x 22 in. (298 mm x 559 mm)  
 ME/G-2P: 23.75 in. x 22 in. (603 mm x 559 mm)  
 ME/G-3PX: 23.75 in. x 22 in. (603 mm x 559 mm) &  
 11.75 in. x 22 in. (298 mm x 559 mm)

XPE/G12: 11.75 in. x 22 in. (298 mm x 559 mm)  
 XPE/G24: 23.75 in. x 22 in. (603 mm x 559 mm)  
 XPE/G36: 35.75 in. x 22 in. (908 mm x 559 mm)

**Upper Platen Size:** ME/G Series: 11.5 in. x 17.5 in. (292 mm x 445 mm) each  
 XPE/G Series: 11.5 in. x 20 in. (292 mm x 508 mm) each

**Input Rating:** ME-1P: 7.8 kW      MG-1P: 24,000 BTU and 3.5 kW  
 ME-2P: 15.6 kW      MG-2P: 48,000 BTU and 6.9 kW  
 ME-3PX: 23.4 kW      MG-3PX: 72,000 BTU and 10.4 kW

XPE12: 8.1 kW      XPG12: 20,000 BTU and 3.5 kW  
 XPE24: 16.2 kW      XPG24: 40,000 BTU and 7.0 kW  
 XPE36: 24.3 kW      XPG36: 60,000 BTU and 10.6 kW



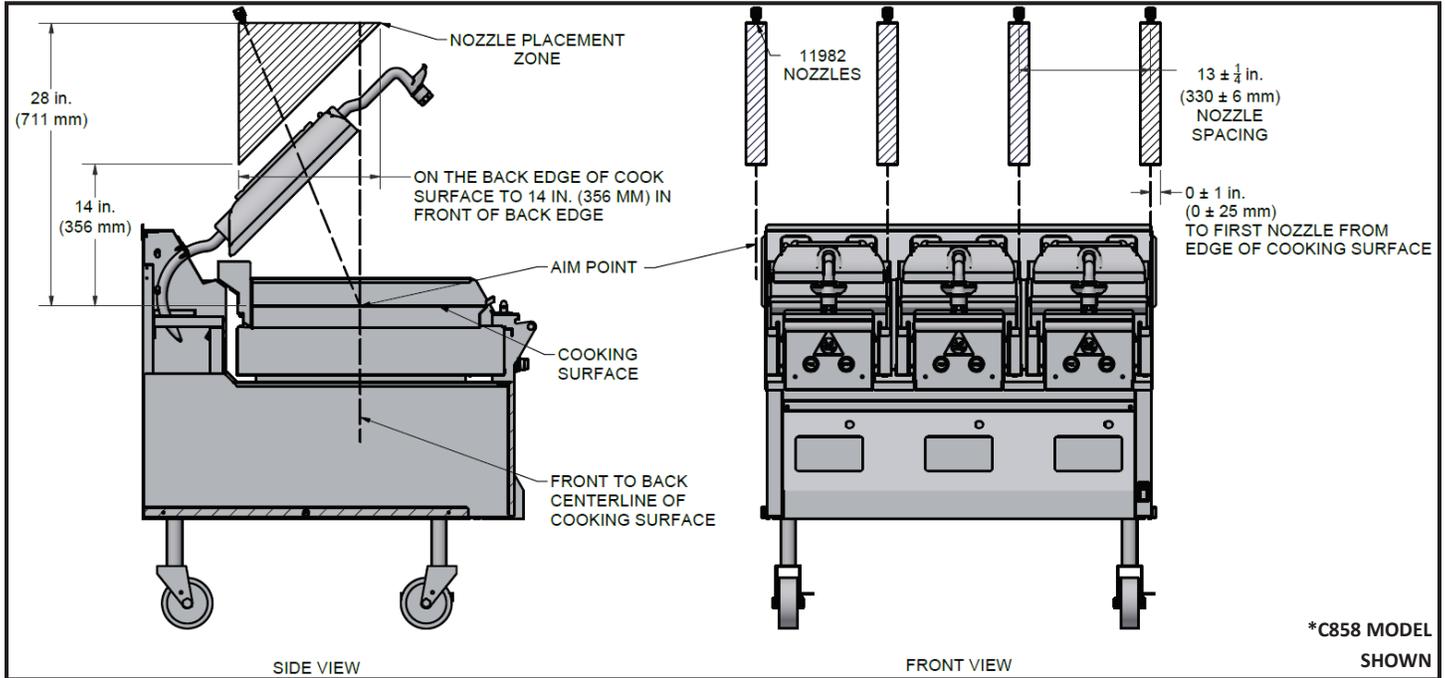
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## Taylor C850, C852, C858, L852, L858



### Specifications:

**Cooking Surface Size:** C850, C852, C858: 10 5/8 in. x 24 in. (270 mm x 610 mm) each  
L852, L858: 10 5/8 in. x 24 in. (270 mm x 610 mm) each

**Upper Platen Size:** C850, C852, C858: 11 in. x 17.6 in. (279 mm x 447 mm) each  
L852, L858: 11 in. x 21.6 in. (279 mm x 549 mm) each

**Input Rating:**

C850: 8 kW	
C852: 15 kW	L852: 16.8 kW
C858: 22 kW	L858: 25.2 kW