

# KITCHEN FIRE SUPPRESSION SYSTEM

UL EX4658

BULLETIN NO.

SL-206

Date: June 2024

To: Authorized Amerex Distributors and OEMs

From: Sales and Product Management—Kitchen Systems

Re: KP protection for Henny Penny Pressure Fryer—Models: PFE 500, PFE 561, PFG 600, PQE 500

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 Henny Penny pressure fryers. This coverage must be installed in accordance with all requirements of NFPA (National Fire Protection Association) 17A and NFPA 96.

This protection provides coverage for Henny Penny pressure fryers models PFE 500, PFE 561, PFG 600 and PQE 500.

- **This coverage only applies to pressure fryers with a spring that is black in color (see Figures 2 & 3), that allows the lid to raise unassisted from the down unlatched position to the fully open position.**
- **Only a dedicated KP250, KP375 or KP475 cylinder may be used for protection of these appliances.**
- **The KP250 cylinder is limited to a maximum of 3 nozzles, the KP375 cylinder is limited to a maximum of 4 nozzles, the KP475 cylinder is limited to a maximum of 5 nozzles and all nozzles must be used for protection of these appliances only.**
- **Maximum of two nozzles per nozzle branch. Only 3/8" pipe allowed except for 1/2" supply line on KP475 cylinder. Only straight piping allowed.**
- **Nozzle location not to interfere with opening/closing of lid.**
- **Additional appliances, plenums and ducts must be covered with an additional cylinder.**

The coverage utilizes QTY (1) 11984 nozzle per fryer.

**Nozzle Type:** 11984

**Nozzle Quantity:** 1

**Nozzle Height:** 23 in to 24 in (584 mm to 610 mm) above top of fry pot opening.

**Nozzle Location:** Over fry pot opening and 2 in (51 mm) minimum distance from front of lid edge when lid open. See Figure 1 for details.

**Nozzle Aim Point:** Center of grease drain hole.

**Cylinder:** KP250 (3 maximum nozzles); KP375 (4 maximum nozzles);  
KP475 (5 maximum nozzles).



# KITCHEN FIRE SUPPRESSION SYSTEM

UL EX4658

BULLETIN NO.

SL-206

## Fryer Specifications (Models: PFE 500, PFE 561, PFG 600, PQE 500):

Fry Pot Opening Size: 13 5/8 in x 16 in (346 mm x 406 mm)

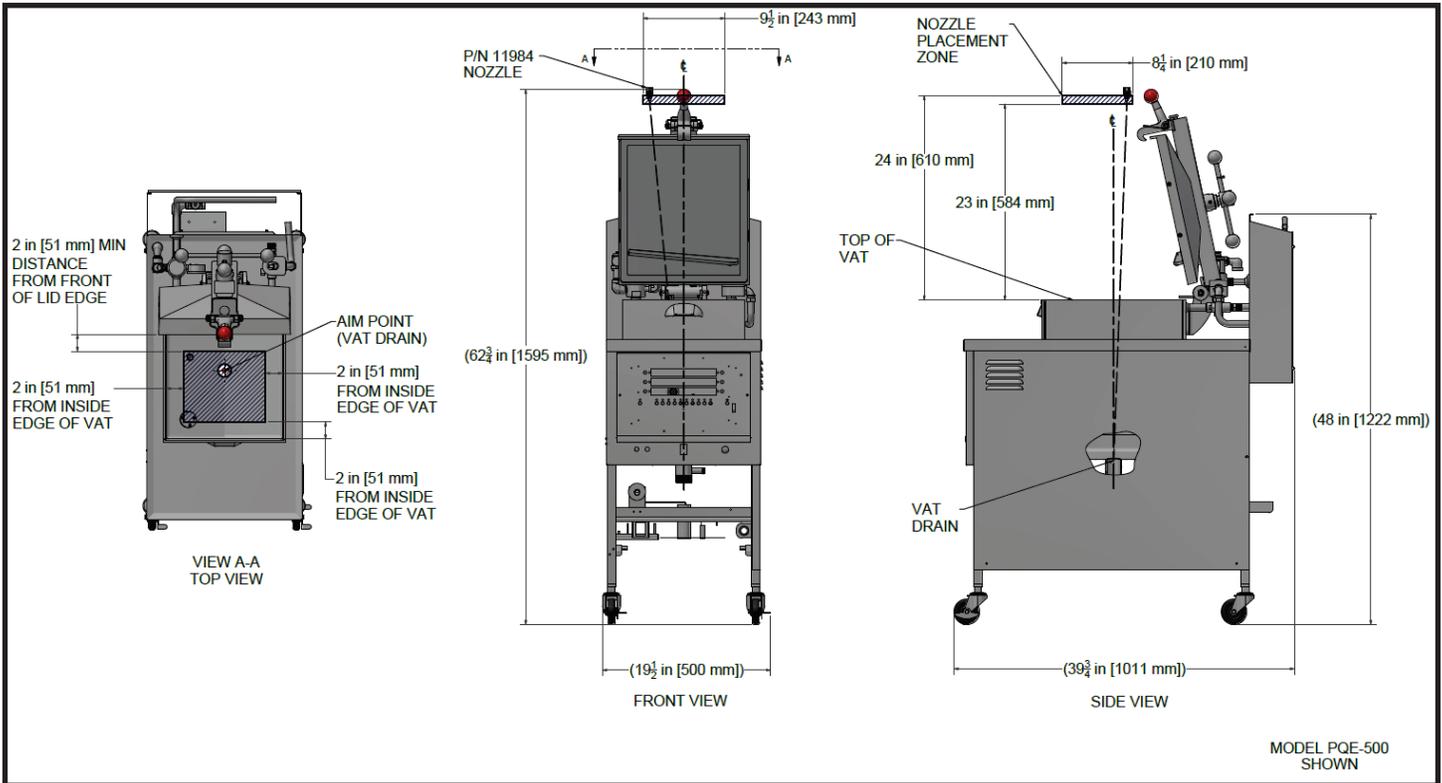


Figure 1: Nozzle Placement and Aim

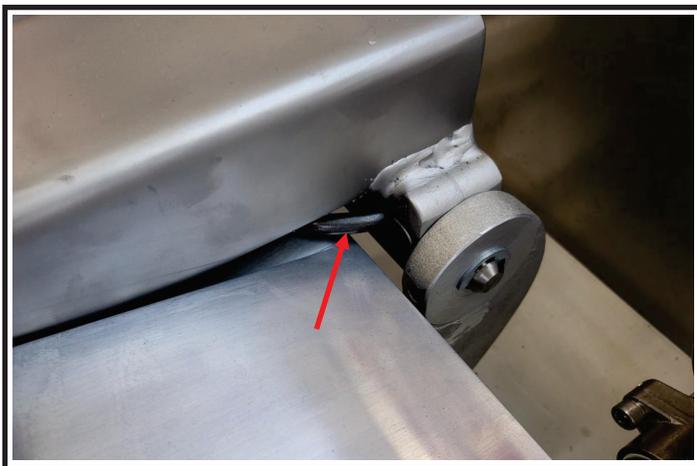


Figure 2: Black Oxide Spring With Lid Closed

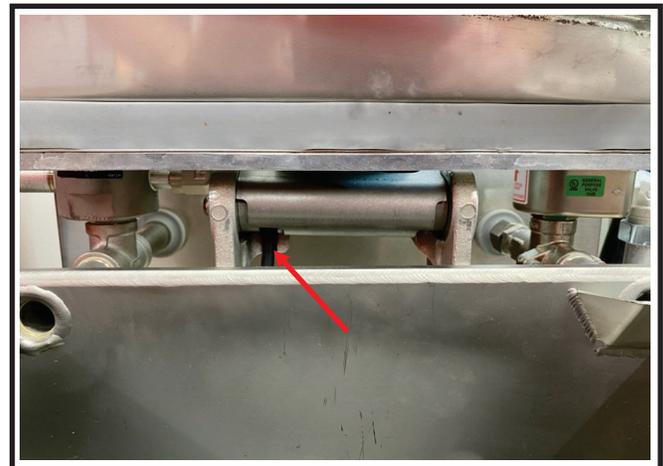


Figure 3: Black Oxide Spring With Lid Open