



# KITCHEN FIRE SUPPRESSION SYSTEM

UL EX4658

BULLETIN NO.

SL-207

Date: September 2023

To: Authorized Amerex Distributors and OEMs

From: Sales and Product Management—Kitchen Systems

Re: Split Vat Fryer Coverage Utilizing Existing QTY (2) of P/N 11982 Configuration

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 a new KP fire protection coverage for open-top split vat fryers. This coverage must be installed in accordance with all requirements of NFPA (National Fire Protection Association) 17A and NFPA 96.

As per the aforementioned manual (KP/ZD Design, Installation, Maintenance, & Recharge Manual P/N 20150 Amerex Restaurant Fire Suppression System), Page 3-6 provides a Low Proximity Application Fryer Protection utilizing two (2) single flow point nozzles (P/N 11982). This coverage option that is listed for use on full vats is now a UL approved listing that ADDITIONALLY COVERS SPLIT VAT FRYERS.

This coverage utilizes QTY (2) of P/N 11982. These nozzles are to be installed 17 ½ in. to 36 in. (445 mm to 914 mm) above the top of the fryer, ½ in. (13 mm) back from the inside edge of the hazard on either side, at the midpoint of the hazard 180° from each other making the nozzles symmetric; aim point is 3 in. (76 mm) below the top of the hazard on the inside surface.

**Nozzle Type:** 11982 (1 flow point)

**Nozzle Quantity:** 2

**Nozzle Height:** 17 ½ in. to 36 in. (445 mm to 914 mm)

**Nozzle Locations:** ½ in. (13 mm) back from the inside of the hazard, ± 6 in. (± 152 mm) from the center line of the hazard exactly 180° apart from each other

**Nozzle Aim Points:** 3 in. (76 mm) below the top of the hazard—directly under the opposing nozzle

**Maximum Hazard Size:** Without Drainboard—19 ½ in. x 19 in. (495 mm x 483 mm); 2.57 ft<sup>2</sup> (2390 cm<sup>2</sup>)  
With Drainboard—19 ½ in. x 25 ⅜ in. (495 mm x 645 mm); 3.44 ft<sup>2</sup> (3192 cm<sup>2</sup>)



# KITCHEN FIRE SUPPRESSION SYSTEM

UL EX4658

BULLETIN NO.

SL-207

## QTY (2) of P/N 11982 Coverage on a Split Vat Fryer with Drainboard

