

AMEREX KP RESTAURANT SYSTEM NOZZLE APPLICATION CHART

Appliance	Nozzle P/N	Flow Points	Width	Length	Min. Height	Max. Height
Deep Fat Fryer – without Drip Board	13729	2	19 ½ in.	19 in.	36 in.	48 in.
Deep Fat Fryer – with Drip Board	13729	2	19 ½ in.	25 3/8 in.	36 in.	48 in.
Deep Fat Fryer – without Drip Board	13729	2	26	24	36 in.	50 in.
Deep Fat Fryer – with 1" Drip Board	13729	2	26	25	36 in.	50 in.
Deep Fat Fryer – with Drip Pan Low Proximity	2-11982	2	19 ½ in.	25 3/8 in.	17 ½ in.	36 in.
Range – Single Burner	11984	½	18 in.	18 in.	20 in.	42 in.
Range – Two Burner (14" Burner)	11982	1	14 in.	28 in.	44 in.	48 in.
Range – Two Burner (12" Burner)	11982	1	12 in.	24 in.	36 in.	50 in.
Range- Two Burners w/Back Shelf (12" Burner)	11982	1	12 in.	24 in.	40 in.	47 in.
Low Back-Shelf/Salamander – BS Manifold	17461	1	14 in.	42 in.	14 in.	19 in.
Range – Three Burners (Special Aiming)	2 - 11984	1	12 in.	36 in.	20 in.	30 in.
Range – Four Burners (12" Burner)	14178	2	24 in.	24 in.	18 in.	50 in.
Wok	11982	1	14-24 dia.	4-7 depth	40 in.	50 in.
Griddle	11982	1	30 in.	36 in.	30 in.	48 in.
Griddle - Overhead Protection	13729	2	30 in.	42 in.	38 in.	50 in.
Griddle	14178	2	30 in.	48 in.	15 in.	50 in.
Upright Broiler	2-11984	1	30 ½ in.	28 ½ in.	-	-
Charbroiler (Lava Rock)	11983	1 ½	24 in.	24 in.	18 in.	44 in.
Charbroiler (Gas Radiant & Electric Radiant)	11982	1	24 in.	24 in.	18 in.	48 in.
Chain Broiler – Closed Top	11982	1	24 ½ in.	31 in.	-	-
Chain Broiler – Open Top	13729	2	24 ½ in.	31 in.	12 in.	36 in.
Chain Broiler – Nieco Model 9025 /Catalyst (2)	4 – 11982	4	18 in.	24 in.	13 in.	36 in.
Chain Broiler – Duke (with / without Catalyst or Damper)	2– 13729	4	-	-	15 in.	30 in.
Natural & Mesquite Charcoal Charbroiler	11983	1 ½	24 in.	28 ½ in.	16 in.	42 in.
Mesquite Chips & Chunks Charbroiler	11983	1 ½	24 in.	28 ½ in.	16 in.	48 in.
Mesquite Log Charbroiler	11983	1 ½	24 in.	28 ½ in.	19 in.	44 in.
Plenum	Nozzle P/N	Flow Points	Width	Length		
Single Bank/V-Bank	11982	1	4 ft.	10 ft.		
Duct	Nozzle P/N	Flow Points	Max. Perimeter	Diameter	Length	Max. Diagonal
Rectangular	16416	1	50 in.	-	Unlimited	18.8 in.
Circular	16416	1	-	16 in.	Unlimited	-
Rectangular	2-16416	2	51 to 82	-	Unlimited	18.8 in.
Circular	2-16416	2	-	26 in.	Unlimited	-
Rectangular	2-11983	3	100 in.	-	Unlimited	37.2 in.
Circular	2-11983	3	-	32 in.	Unlimited	-
Rectangular	3-11983	4 ½	150 in.	-	Unlimited	55.9 in.
Circular	3-11983	4 ½	-	48 in.	Unlimited	-

*Protection is not limited to the items listed on this chart. Modulizing larger appliances are an acceptable practice.
See your Amerex KP Manual for additional information.*

**DISTRIBUTION PIPING LIMITS for KP FIRE SUPPRESSION SYSTEM ONLY
DESIGN LIMITS FOR ALL CYLINDER SIZES**

When designing a KP System to protect a kitchen containing a Fryer, Wok or Range, the following MINIMUM TOTAL SYSTEM PIPING must be used in accordance with the chart below:

MINIMUM PIPING REQUIREMENTS			
APPLIANCE	MINIMUM LINEAR FEET	MINIMUM TOTAL EQUIVALENT FEET	MINIMUM FLOW POINTS PER SYSTEM
Fryer	6.5	10	2
Wok	9	22.1	6
Range	7	16.4	4

SUPPLY LINE LIMITATIONS:

All pipe and fittings running from the distributor block or the discharge fitting to the first tee.

CYLINDER FLOW POINTS	PIPE SIZE	MAXIMUM LINEAR FEET OF PIPE	MAX. QTY. TEES	MAX. QTY. ELBOWS	MAX. QTY. BUSHINGS
275 - 8	3/8	20	1	5	0
375 - 11	3/8 OR 1/2	25	1	5	1
475 - 14	1/2	25	1	5	2
600 - 18	1/2	25	1	5	2
Two-375 – 22	1/2	30	2	7	2

- NOTE:** 1. Use 3/8" supply line only when all piping is to be 3/8" pipe.
2. The supply line has a maximum vertical rise above the distributor of 10 feet.

SUPPLY BRANCH LINE (including last nozzle branch) LIMITATIONS:

All pipe and fittings leaving the first splitting tee in the system and ending with the last nozzle in the last branch line. While the last nozzle branch is included in the piping limitations for the supply branch line, the limitation (pipe size and maximum length) for nozzle branch lines apply to this portion of the supply branch line.

CYLINDER FLOW POINTS	PIPE SIZE	MAX. FEET OF PIPE STRAIGHT	MAX. FEET OF PIPE SPLIT	MAX. QTY. TEES	MAX. QTY. ELBOWS	MAX. QTY. REDUCING BUSHINGS
275 - 8	3/8	20	25	7	8	0
375 - 11	3/8 OR 1/2	27	30	10	8	2
475 - 14	3/8	27	30	12	8	2
600 - 18	AS NOTED	35' OF 3/8" OR 1/2"	50' 3/8" PIPE ONLY	14	8	2
Two-375-22	AS NOTEED	40' of 1/2" (*30' of 3/8")	45 of 1/2" (*30' of 3/8")	18	8	0

- NOTE:** 1. In a single 3.75 Gallon Straight Pipe System, 5' of pipe may be transferred from the supply line to the supply branch line.
* 2. The use of 3/8" pipe with two manifold KP375s is only permitted when the **SUPPLY LINE** length is equal to or less than 20'.

NOZZLE BRANCH LINE LIMITATIONS:

All pipe and fittings leading from the supply branch tee to a system nozzle.

CYLINDER FLOW POINTS	PIPE SIZE	TOTAL LINEAR FEET OF PIPE	MAX. QTY. TEES	MAX. QTY. ELBOWS	MAX. QTY. BUSHINGS
275 - 8	3/8	32	5	10	0
375 - 11	3/8 OR 1/2	32	8	12	11
475 - 14	3/8	32	10	15	0
600 - 18	3/8	32	11	18	15
Two-375 - 22	3/8	32	18	18	20
MAX. PER NOZZLE BRANCH		7	3	6	4

See page 3-33A for General System Limitation.