



Fire Marshal Division

P.O. Box 370
Lillington, NC 27546
910-893-7580

Application for Plan Review

Application # B.COM1810.0002

Date Received: 2.13.19 Received By: dyonism

Name of Project: MARCO'S PIZZA

Physical Address of Project: 80 AMARILLO LANE
SANFORD NC 27332

Plans Submitted By: BFPE INTERNATIONAL

Project Phone: (919) - 350 - 2699

Contact Person/Address: KEVIN DECILLES

Contact Phone: (919) - 350 - 2699 () - -

Contractor's Name/Info: BFPE INTERNATIONAL

115 BESTWOOD DR. CLAYTON NC 27520

Contractor's Phone: (919) - 350 - 2699

Plans that are submitted will be reviewed as quickly as possible with an average time of review between 7-10 working days.

Status checks may be conducted on plan reviews by visiting the website <http://htweb.harnett.org/Click2GovBP/Index.jsp> or by calling the Harnett County Central Permitting Office (910-893-4759), or the Harnett County Fire Marshal's Office (910-893-7580).

Approved plans must be picked up from the Central Permitting Office and all fees paid before any required inspections can be conducted.



Bulletin

by Tyco Fire Suppression & Building Products

One Stanton Street
Marinette, WI 54143-2542
www.ansul.com

Bulletin No. 5653

DATE: April 29, 2010
TO: All Authorized ANSUL R-102 System Distributors and OEMS's
FROM: Product Management – Restaurant Systems
SUBJECT: Non-UL-Listed Fire Protection for Conveyor Pizza Ovens

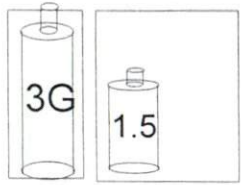
The UL300 Standard: *Fire Testing of Fire Extinguishing System for Protection of Commercial Cooking Equipment* does not currently address a test protocol for conveyor pizza oven protection. However, in many jurisdictions, the Authority Having Jurisdiction has required fire protection for conveyor pizza ovens. In the past, appliances not addressed in the UL300 test standard have been protected by following listed protection options for other appliances with similar operating characteristics. Generally, these appliances presented a more severe hazard than the appliance in question. In the case of conveyor pizza ovens, chain broiler protection was utilized.

To confirm recommended protection, we recently conducted a conveyor pizza oven fire test following the chain broiler test protocol outlined in UL 300, substituting fatty hamburgers with a grease coated pizza crust, to emulate the cooking process used by conveyor pizza ovens.

Prior recommendations for conveyor pizza ovens larger than the two 1N horizontal nozzle limitations for a chain broiler, suggested using four 1N nozzles, each positioned at the end corners and aimed diagonally across the chain within the oven. Based on the actual fire testing, we now recommend two 245 nozzles per conveyor: one nozzle is positioned at the inlet and one nozzle is positioned at the outlet of the conveyor pizza oven on the same side of the oven and aimed at the opposite corners. Utilizing two 245 nozzles as recommended is suitable protection for conveyors larger than the limitations for a chain broiler but not exceeding 38 in.(96.5 cm) wide x 70 in (177.8 cm) long.

If you should have questions pertaining to this bulletin, please contact your U.S. District Manager or International Area Manager; or call Technical Services as noted below.

- * PULL STATION IN AISLE OF EGRESS
- * GAS APPLIANCE W/ SHUT-OFF
- * MICRO SWITCH FOR ELECTRIC SHUT DOWN & ALARM IF NEEDED
- * DETECTOR TEMP FIELD DETERMINED

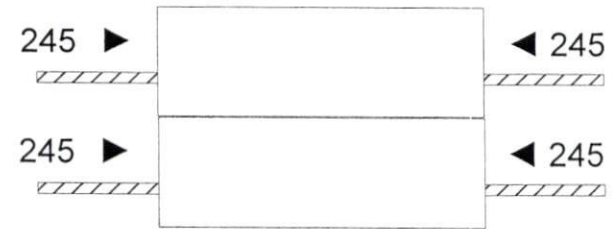
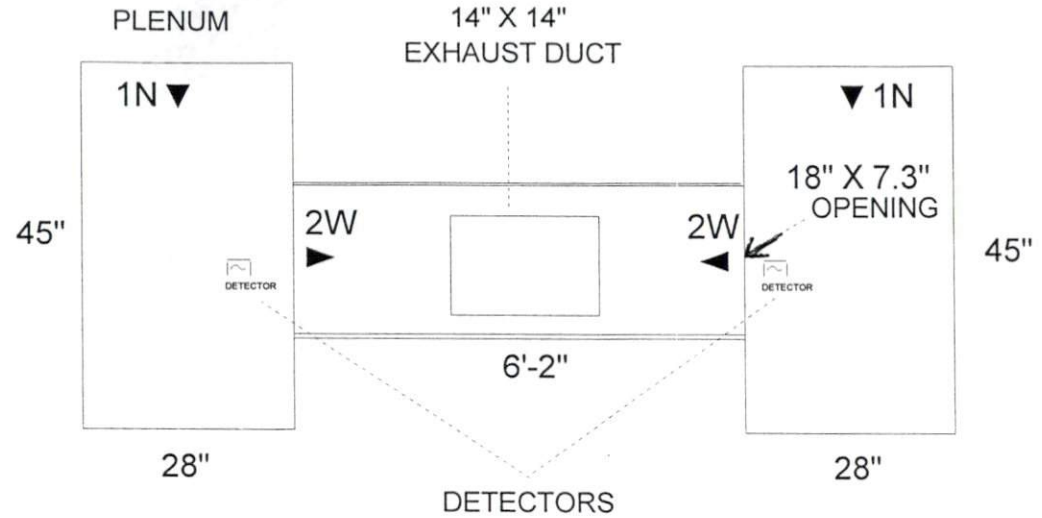


ANSUL R102
4.5 GALLON
14 FLOW POINTS
UL 300

MARCO'S PIZZA
80 AMARILLO LANE
SANFORD, N.C. 27332

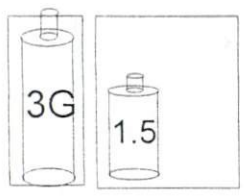
BFPE INTERNATIONAL NOT TO SCALE
115 BESTWOOD DRIVE 2/5/19
CLAYTON, NC 27520 BY: KFD *KFD*
PH: 919-550-2699 FAX: 919-550-0719

EXHAUST HOOD
(PLAN VIEW)



DOUBLE CHAIN OVEN
34" X 70" = COOKING CHAMBER

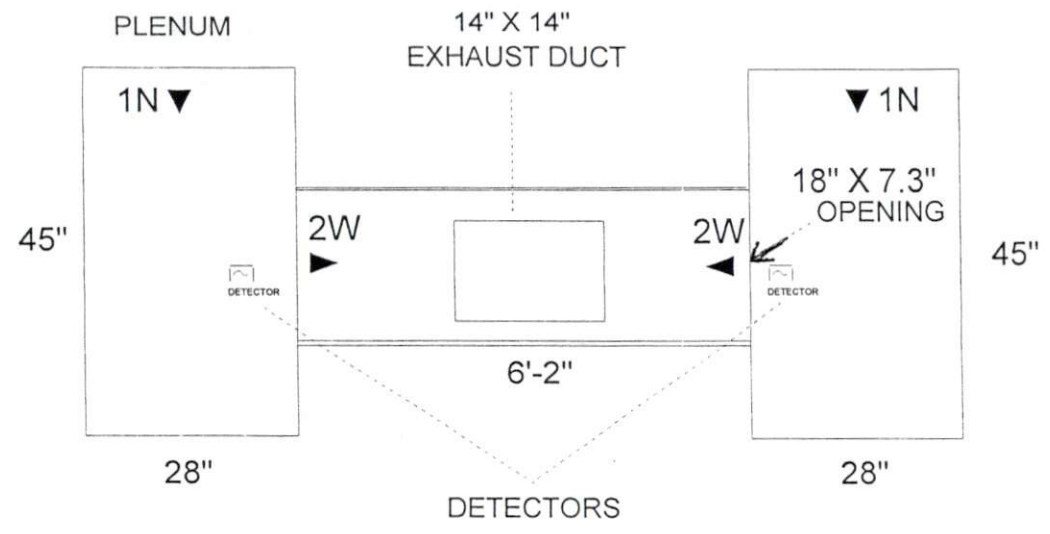
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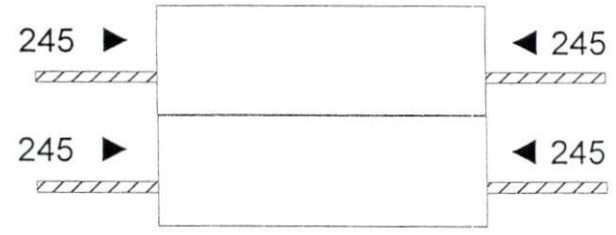
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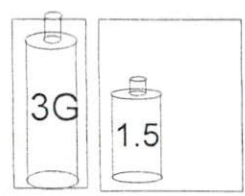
COPY



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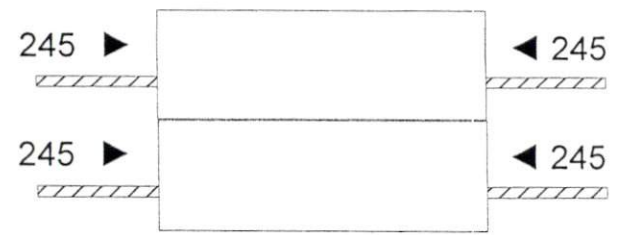
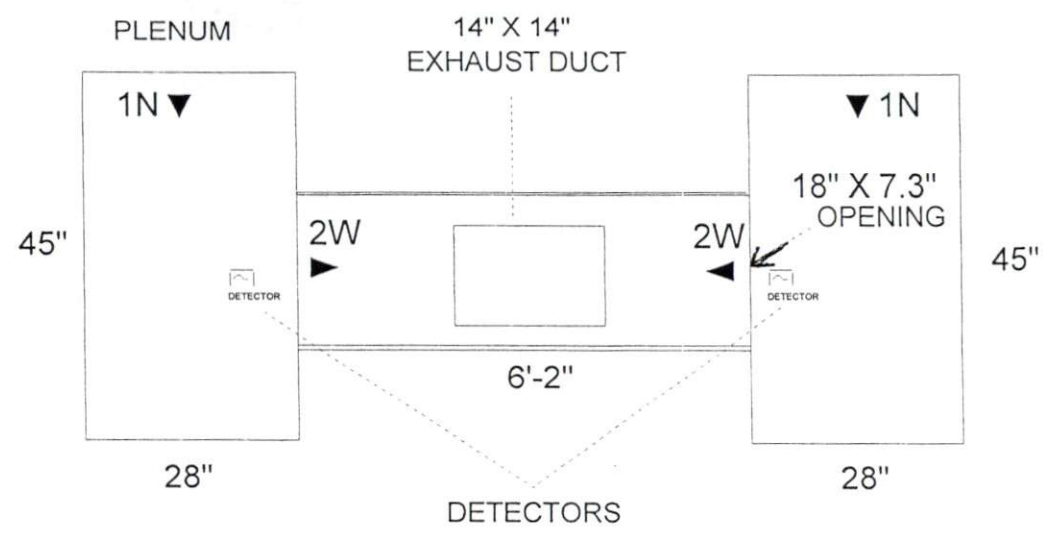
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EXHAUST HOOD
 (PLAN VIEW)



DOUBLE CHAIN OVEN
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Received
2-13-19



LETTER OF TRANSMITTAL

February 12, 2019

To:

Harnett County Building Inspections
108 E. Front Street
Lillington, NC 27546

Attention: Plans Review and Permits

RE:

Marco's Pizza
80 Amarillo Lane
Sanford, N.C. 27332

Re: Kitchen Fire Suppression

We are sending you: Attached Via: UPS Hand Delivered
 Drawings Prints Plans Permit Application

Copies	Description
3	Shop Drawing of Kitchen fire suppression system
1	Application for Plan Review

For Approval For your use As requested Resubmitted for approval

COMMENTS: *****
Please call Cyndy Gilchrist 919-550-2699 for our credit card number for payment of fees as discussed with Ms. Jennifer Brock. Please notify us when approved and work can begin. Our scope of work consists of installation of fire suppression system only. Please forward permit to us. We will notify you when ready for test.

Copy to: File & Installation Dept.

Signed: 

BFPE International
Kevin F. DeCilles