BOM Table						
ITEM NO.	Flow Points	QTY.	PART NO	DESCRIPTION	SEE NOTE	Fuel Type
1		1	168x48x36 Hood	168in Wide x48in Deep x36in High Wall Canopy Hood with 18x12 and 30x12 Duct(s)		
2	2	2	NL2D	Wet Nozzle Dual Flow	2	
3		1	MCH2	Mechanical Control Head		
4		1	RPSM	Remote Mechanical Pull Station	5	
5		5	90KBS	Corner Pulley	6	
6		5	349H	Link Housing Bracket	6	
7		5	AR	Fusible Link "ML"	6	
8	15	1	L4600	4.6 Gallon Cylinder	7	
9		1	MB15	Cylinder Mounting Bracket		
10		1	AR	0.75in Mechanical Gas Valve	6	
11		2	AR	Compression Seal	6	
12		1	AR	Compression Seal	5	
13	1	3	NL1H	Wet Nozzle Single Flow	2	
16		1	AR	42W Convection Oven		Gas
17		1	36W 6 Burner Range	Approx. Cooking Area 36Wx26D	8	Gas
18		1	Mount nozzle in center of cooking area only and aim directly down at center of cooking area. Nozzle height 40 to 50in above cooking surface (Green Area)	Max Protection Area 336in^2 with longest side of 28in	8	
19		1	Mount nozzle in center of surface only and aim directly down only. Nozzle height 34 to 48in above cooking surface. (Green Area)	Max Protection Area 28x28in	8	
20	2	1	NL2L	Wet Nozzle Dual Flow	2	
21		2	21W Fryer with Drip Board	Approximate Cooking Area 19Wx19.5D	8	Gas
22		2	Anywhere over Cooking Area. Aim at center of Cooking Area. Nozzle Height 24 to 48in above Cooking Surface.	Max Cooking Area: 495in^2 Longest Cooking Side: 25.375in, Longest Side of Vat: 19.50in	8	
23	2	2	NL2H	Wet Nozzle Dual Flow	2	
24		1	Baffle Plate	Steel or tempered glass baffle plate is installed at a minimum of 8" in height between the fryer and surface flames of adjacent appliance. If at different heights shall be measured from the higher of the two.	8	

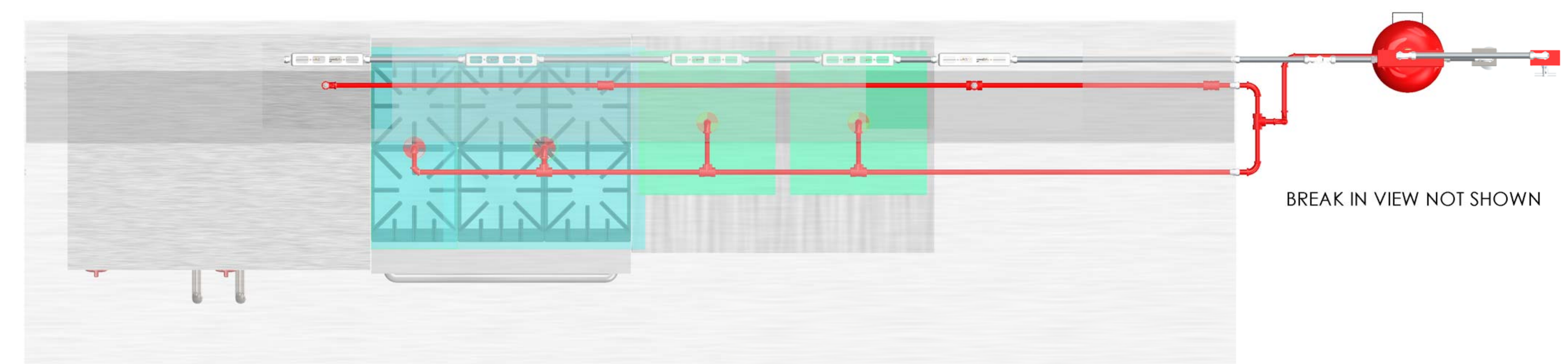
Legend	
Color	Description
Green	Mounting Zones for Nozzles
Cyan	Coverage Zone of Nozzle (Max coverage not Shown)
Dark red	Aiming Area. Aim Nozzle to Center of Target
Dark grey	Cable Conduit
Red	Pipe for Wet Chemical
△ A	Revision Symbol. Refer to respective Revision for more information. Location of symbol indicates area of change

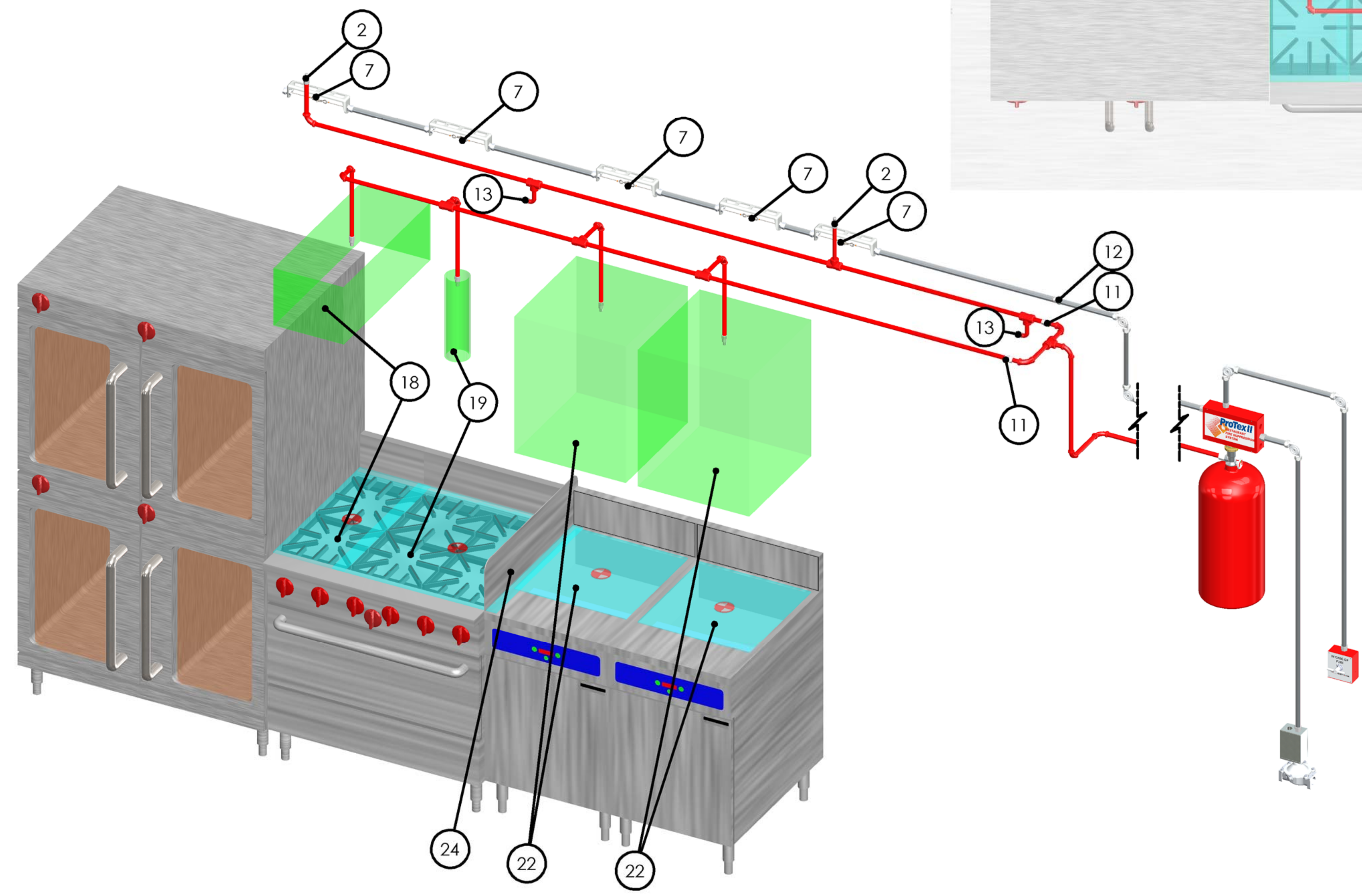
ProTex II RESTAURANT FIRE SUPPRESSION SYSTEM

Print provided as required by the Authority Having Jurisdiction.

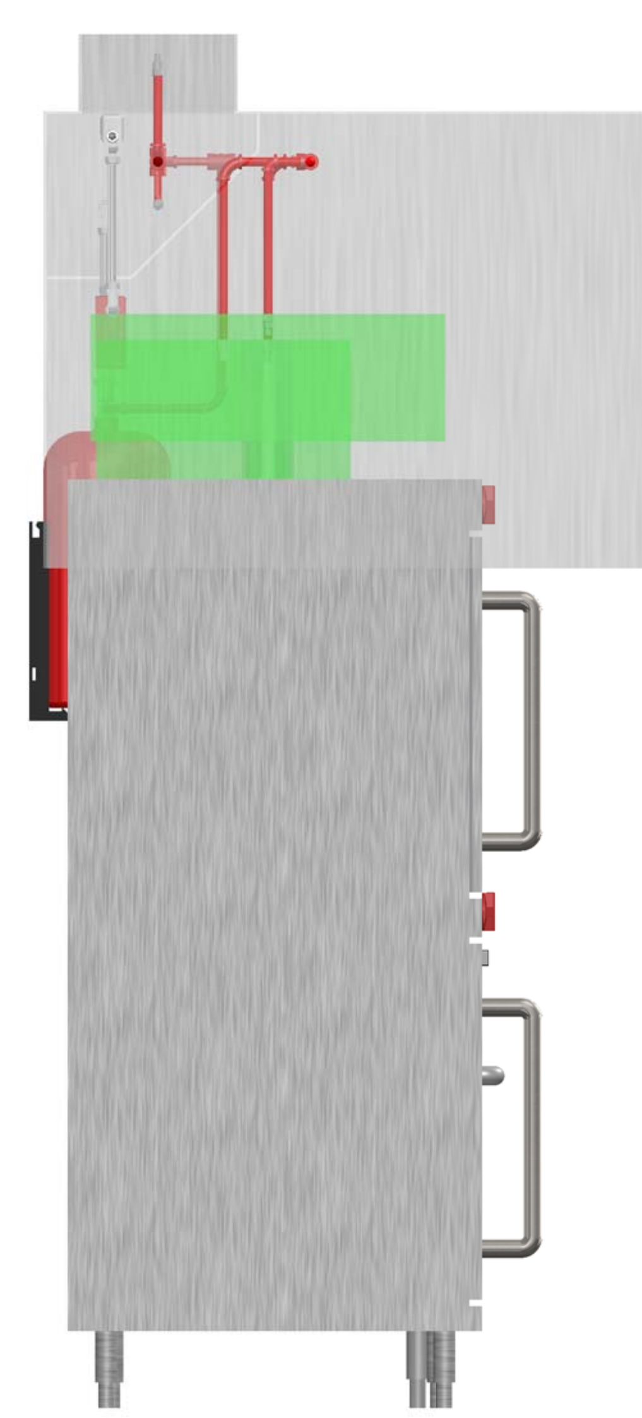
IF THIS DRAWING ORIGINATED FROM HEISER LOGISTICS IT WILL CONTAIN A RAISED SEAL IN THIS AREA

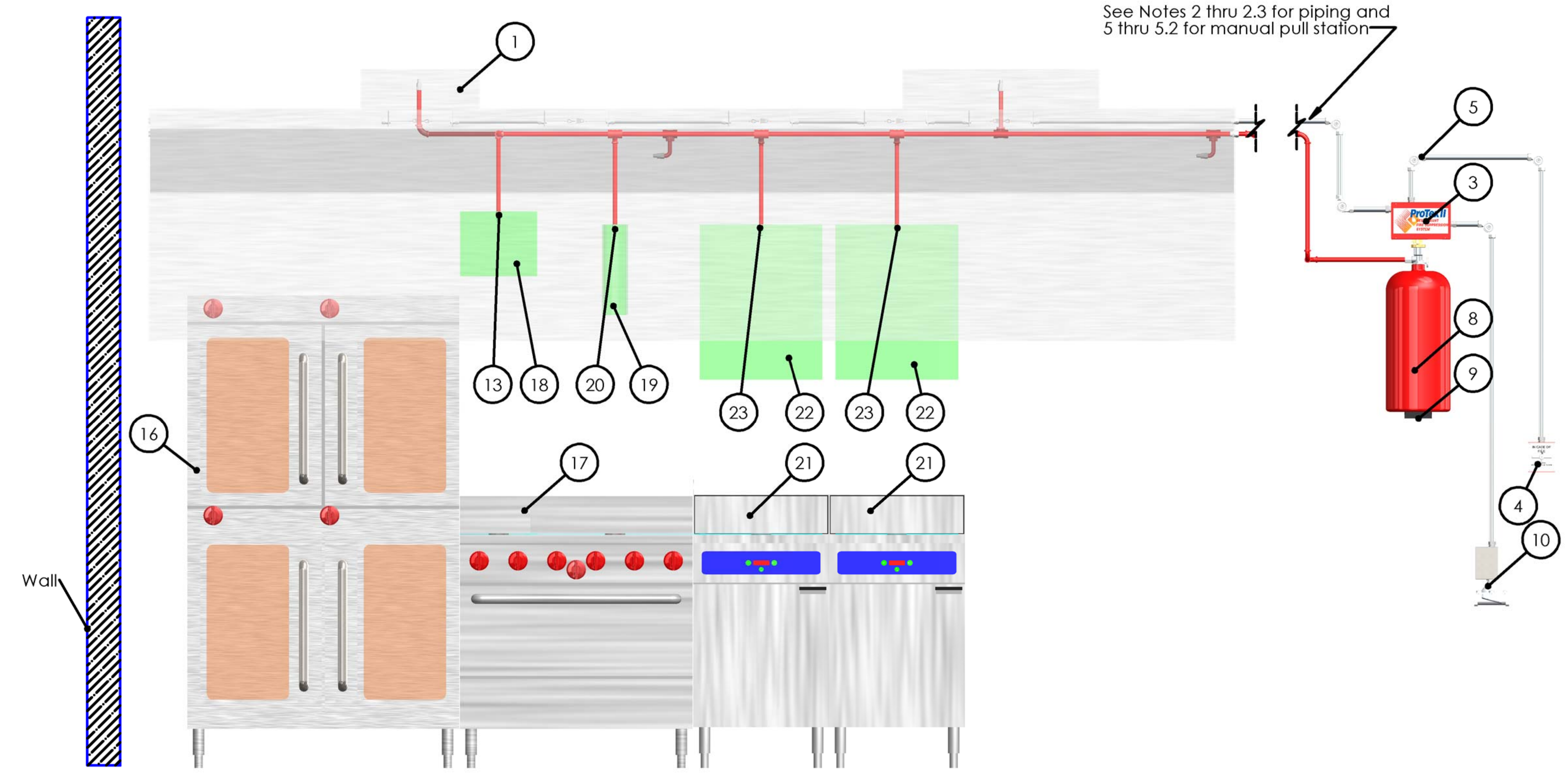
REVISIONS				
ZONE	REV.	DESCRIPTION	DATE	INITIALS
	A	Released to Customer	4/12/2019	SEM





Reviewed For Code Compliance By:
D. Banks Wallace
Chief Deputy Fire Marshal
05/01/2019 2:21:47 PM





Flow Points Available	2

Notes:

1 - System installation shall conform to requirements of:
- 1.1 NFPA 17A (Pre-engineered Wet Chemical Systems).
- 1.2 NFPA 96 (Ventilation Control and Fire Protection of Commercial Cooking Operations).
- 1.3 NFPA 72 (National Fire Alarm Code).
- 1.4 All applicable state, local codes and authorities having jurisdiction.

2 - For more detailed information please refer to the Protex II Technical Manual on the following:
- 2.1 Piping allowances please refer to Chapter 3.
- 2.2 Nozzle positions, aiming and maximum coverages refer to Chapter 3.
- 2.3 Hood and duct coverage maximums and nozzle models refer to Chapter 3.
  - 2.3.1 1st hood nozzle to be located 0 to 6" from edge of hood. Maximum coverage per nozzle = 10'L x 4'W.
  - 2.3.2 Duct nozzle to be centered in duct at 0 to 6" into opening and aimed at center of duct.
  - 2.3.3 Duct nozzles may be modularized to protect oversized ducts.
- 2.4 Only equipment referenced in the Protex II Technical Manual or alternate supplier components that are listed for use with the specific extinguishing system shall be used.

3 - System drawing created based on information provided to Heiser Logistics.
- 3.1 Pipe routings, manual pull station and gas valve locations are not drawn to as installed specifications and are shown for reference only.
- 3.2 Air handling equipment shall be deemed to be adequate by the authority having jurisdiction.
- 3.3 This plan has been produced by a person who is trained and substantially satisfies NFPA 17A, 2017 edition sections 6.1, 6.1.1, 6.2, 6.3, 6.3.1, 6.3.2, 6.3.3, 6.3.4.

4 - A fire extinguisher with a minimum rating of Class K must be installed within the vicinity of the cooking area, in accordance with NFPA10.

5 - Manual pull station requirements:
- 5.1 - Locate in the path of egress from hazard area.
- 5.2 - Mount at height no more than 48" and no less than 42" from the floor.

6 - Quantity shown is for reference only and AR = As Required. Individual items may be purchased as packaged kits or are available for purchase separately. Call Heiser Logistics for details 1-800-828-9638.

7 - Tank(s) distance from hood supplied by Installer.

8 - When required to modularize protection for oversized appliances please refer to Protex II Technical Manual Chapter 3.

9 - Field verification of the maximum ambient temperature must occur prior to selecting fusible link temperature(s).

3 6 9 (in)
1 2 3 (Ft)
Print Scale

INSTALLER: Parrish Fire and Safety, Inc

DRAWING PREPARED BY HEISER LOGISTICS
35 North St, Suite 50, CANANDAIGUA, NY 14424

DESCRIPTION:
Ed's Family Restaurant
43 E Depot St, Angier, NC 27501

	NAME	DATE
DRAWN	SEM	4/12/2019
CHECKED		
ENG APPR.		

SHEET 1 OF 1

IF ANY CONDITIONS NECESSITATE SUBSTANTIAL CHANGE FROM APPROVED PLAN, AS INSTALLED PLANS SHALL BE SUBMITTED TO THE AUTHORITY HAVING JURISDICTION

DWG. NO. 136596 REV A