

APPLIANCE PROTECTION (Continued)

TABLE 4-2: MAXIMUM AREA DIMENSIONS - SINGLE NOZZLE FRYER PROTECTION (Continued)

Max. Size Fryer Only	Max. Size Overall With Disboard	Type of Nozzle	Nozzle Height Above Top of Fryer	Nozzle Location
Full Vat 14 1/2 in. x 16 1/2 in. (368 mm x 419 mm)	Full Vat 14 1/2 in. x 26 1/2 in. (368 mm x 673 mm)	290	16 in. to 21 in. (406 mm to 533 mm)	See Figure 4-17
Full Vat 19 1/2 in. x 19 in. (495 mm x 482 mm)	Full Vat 19 1/2 in. x 25 3/8 in. (495 mm x 644 mm)	290	13 in. to 18 in. (330 mm to 457 mm)	See Figure 4-17
Full Vat 19 1/2 in. x 19 in. (495 mm x 482 mm)	Full Vat 19 1/2 in. x 25 3/8 in. (495 mm x 644 mm)	3N	See Figure 4-18	See Figure 4-18
Full Vat 18 in. x 18 in. (457 mm x 457 mm)	Full Vat 18 in. x 27 3/4 in. (457 mm x 704 mm)	3N	25 in. to 35 in. (635 mm to 889 mm)	See Figure 4-19

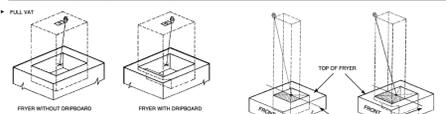


FIGURE 4-17 Fryer without disboard, Fryer with disboard, Fryer with disboard and nozzle, Fryer with disboard and nozzle (top view), Fryer with disboard and nozzle (side view), Fryer with disboard and nozzle (top view with nozzle height), Fryer with disboard and nozzle (side view with nozzle height)



FIGURE 4-18 Fryer without disboard, Fryer with disboard, Fryer with disboard and nozzle, Fryer with disboard and nozzle (top view), Fryer with disboard and nozzle (side view), Fryer with disboard and nozzle (top view with nozzle height), Fryer with disboard and nozzle (side view with nozzle height)



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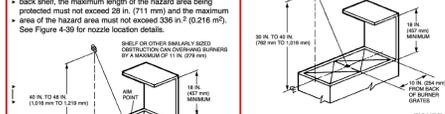


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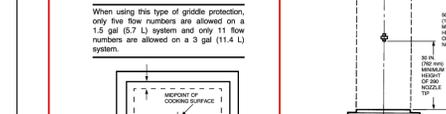


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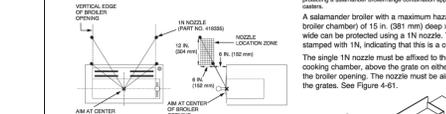


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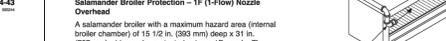


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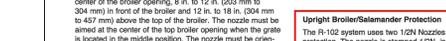


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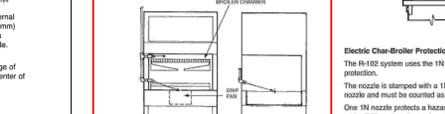


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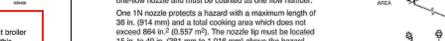


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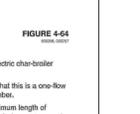


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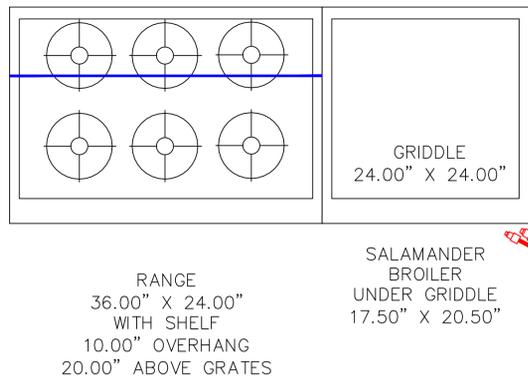
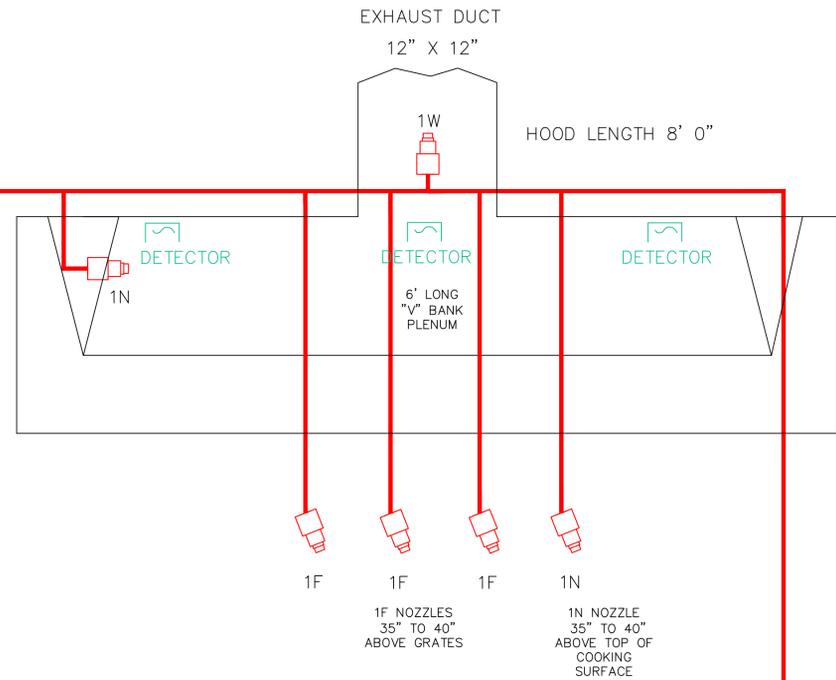
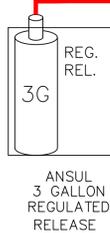


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ANSUL R-102 3 GALLON
UL 300

11 FLOW POINTS AVAILABLE
7 FLOW POINTS UTILIZED

APPLIANCE FLOW POINT TOTAL: 5
DUCT FLOW POINT TOTAL: 1
PLENUM FLOW POINT TOTAL: 1
SYSTEM FLOW POINT TOTAL: 7



POSITIONED PER
PAGE 4-24

1/2 N
1/2 N

CERTIFICATE OF TRAINING

It is hereby certified that
Michael Edwards
has successfully completed the training course for
ANSUL R-102 Restaurant Fire Suppression Systems - Recertification Training for Design, Installation, Service, Recharge, and Maintenance

Completed On 7/17/2025

This certificate is considered valid for a period of three years from completion date and is linked to the attendees and the company mentioned above.

Training Hours: 8

ANSUL

Johnson Controls

ANSUL R-102 DETAILS

- DETECTOR TEMP PER ANSUL MANUAL PAGE 3-13 REV 13
- ALL PIPING 3/8" SCH. 40 BLACK STEEL PER ANSUL MANUAL PAGE 4-79 TO 4-87, REV 13
- ALL FITINGS 3/8" 150# BLACK STEEL PER ANSUL MANUAL PAGE 4-79 TO 4-87, REV 13
- ALL NOZZLES POSITIONED PER ANSUL MANUAL, SECTION 4
- PULL STATION IN AISLE OF EGRESS PER NFPA 17A & NC FIRE CODE
- MICRO SWITCH FOR SHUT DOWNS & ALARM TIE IN
- GAS APPLIANCES WITH AUTOMATIC SHUT-OFF UPON FS ACTUATION

Reviewed for Fire Code Compliance

Harnett County
NORTH CAROLINA

Roger Sullivan
07/31/2025 1:44:11 PM

NO.	DATE	BY	REVISION

Seal

Pre-engineered
Fire Seal Not
Required

SHOP DRAWINGS

BFPE
INTERNATIONAL
FIRE SAFETY & SECURITY
115 WESTWOOD DRIVE
CLAYTON, NORTH CAROLINA 27020
(919) 350-1899

DRAWN BY: MWE
CHECKED BY:
SCALE: N.T.S.
SHEET NO. 1 OF 1 SHEETS
DATE: JULY 22, 2025
PROJECT NO: N/A
Sheet Contents:
ANSUL R-102 Fire System

Pinecrest Gardens Assisted Living
1984 Old US Hwy. 421
Lillington, NC 27546

DRAWING NO.:
FS100



Application for Plan Review

Application # _____

Date Received: _____ Received By: _____

Name of Project: Pine Crest Gardens

Physical Address of Project: 1984 Old US Hwy 421

Lillington, NC 27546

Plans Submitted By: BFPE International - Alexis Howard

Project Phone: (919) - 550-2699

Contact Person/Address: 115 Best Wood Drive
Clayton, NC 27520

Contact Email: ahoward@bfpe.com

Contact Phone: (919) - 550-2699 (____) - _____

Contractor's Name/Info: Alexis Howard - BFPE International
115 Best Wood Drive
Clayton, NC 27520

Contractor's Phone: (919) - 550-2699

- 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://hteweb.harnett.org/Click2GovBP/Index.jsp> or by calling the Harnett County Central Permitting Office (910-893-7525, Option #2), 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.