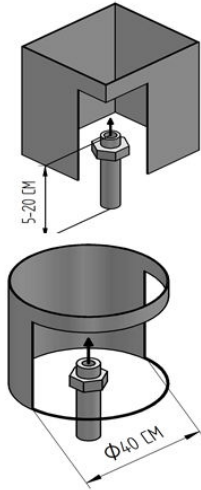


# Kitchen-Shield Quick Reference Sheet

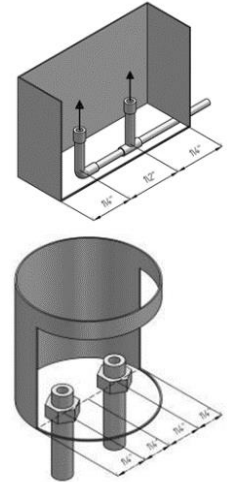
## DUCT

Nozzle (P/N 93416 **White Ring**) is registered to protect kitchen cooking ducts in a perimeter of (50") or diameter of (16"). Each nozzle has single flow-point. Each nozzle shall be centered in the center of the duct. Nozzle outlet is to be placed (2" to 8") into the duct opening



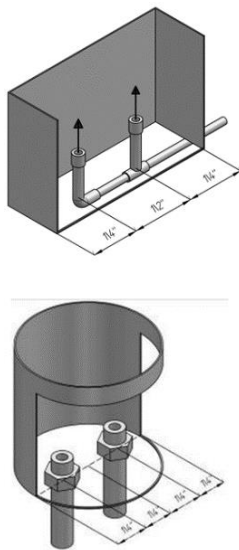
## DUCT

Nozzles (P/N 93416 **White Ring**) will protect ducts with a perimeter of (50" to 75"), or a maximum diameter of (24"). To correctly position the nozzles, a rectangular duct should be divided along its longest side into four equal distances. A nozzle should be placed at one quarter of the duct width (or diameter) with both nozzles on the centerline. Nozzle outlet is to be placed (2" to 8") into the duct opening



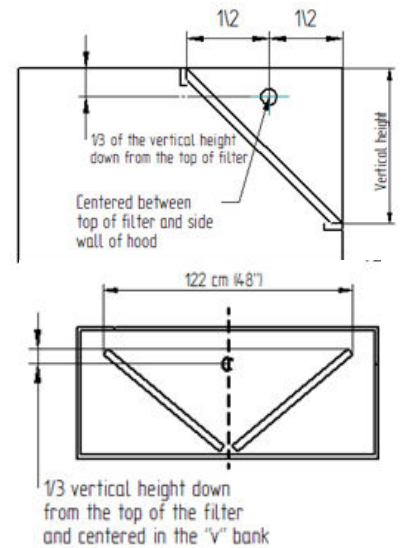
## DUCT

Nozzle (P/N 93483 **Yellow Ring**) is registered to protect a commercial cooking exhaust duct up to a perimeter of (100"), or a diameter of (32"), with two nozzles. The nozzles total three flow points. To properly position the nozzles, a rectangular duct should be divided along its longest side into four equal distances. A circular duct should be divided along its center line into four equal distances. The nozzles are to be placed at the one quarter and three-quarter position of the duct width (or diameter) with both nozzles on the center line. Nozzle outlet is to place (2" to 8") into the duct opening



## PLENUM

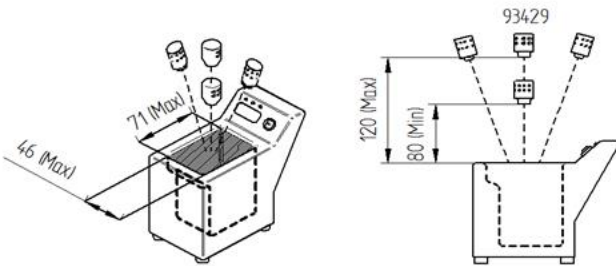
Plenum nozzle (P/N 93482 **Orange Ring**) can protect plenums up to (10') long and (48") wide, with either a single inclined filter bank or a "V" bank filter arrangement. Filter height cannot exceed (24"). Each plenum nozzle uses single flow points. The nozzle shall be positioned (4") maximum from the wall, aimed horizontally, and positioned at 1/3 the filter height, from the top of the filter



# Kitchen-Shield Quick Reference Sheet

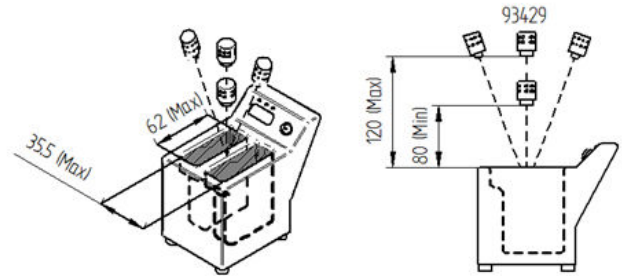
## FRYER

Nozzle (P/N 93429 **Red Ring**) uses two flow points and protects a full vat fryer. If the fryer does not include a drainboard, the maximum fryer dimensions for single nozzle coverage are **(18" x 19")**, and the maximum protected area is **(2.36f<sup>2</sup>)**. If the fryer includes a drainboard the maximum fryer dimensions for single nozzle coverage are **(18" x 28")**, Nozzle heights shall be between **(31.5" - 47")** above the appliance. The nozzle must be located along or anywhere within the protected area. Nozzles shall be aimed to the center of the hazard area of the appliance, to the point as illustrated in the related drawing.



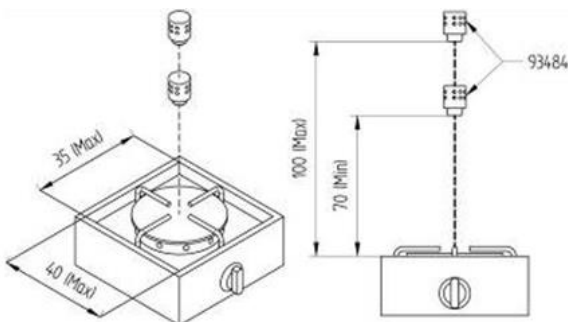
## SPLIT FRYER

nozzle (P/N 93429 **Red Ring**) uses two flow points and protects a full vat fryer. If the fryer does not include a drainboard, the maximum fryer dimensions for single nozzle coverage are **(14" x 14")**, nozzle coverage are **(14" x 24.5")**, and the maximum protected area **(2.36f<sup>2</sup>)**. The nozzle shall be located directly above the protected area. Nozzle heights shall be between **(31.5" - 47")** above the appliance. The nozzle must be located along or anywhere within the protected area. Nozzles shall be aimed to the center of the hazard area of the appliance, to the point as illustrated in the related drawing.



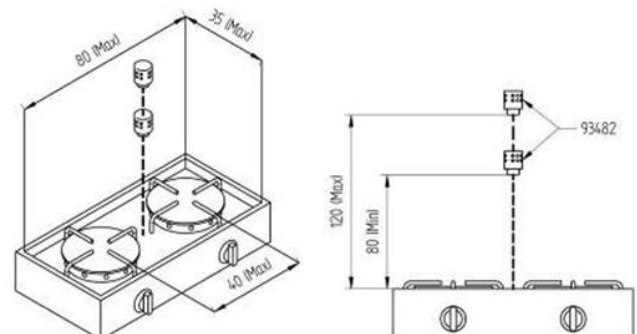
## RANGE (ONE BURNER)

Nozzle (P/N 93484 **Green Ring**) with ½ flow points shall protect a single burner with a surface area of **(13.8" x 15.7")**. The nozzles shall be located directly above the center of the burner and **(27.5" - 39.4")** above the burners surface. The nozzle shall be aimed at the center of the burner.



## RANGE (TWO BURNERS)

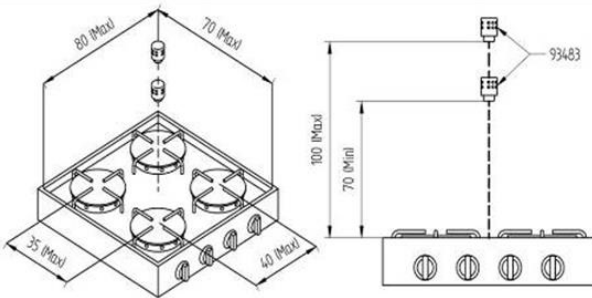
Nozzle (P/N 93482 **Orange Ring**) has single flow points and shall protect a range surface area of **(31.5" x 13.8")**. The distance between the burners center shall not exceed **(15.7")**. The nozzle shall be located **(31.5" - 47")** above the burners surface and centered between the two burners. The range surface area is measured from the outside of the burner to the outside of the burner.



# Kitchen-Shield Quick Reference Sheet

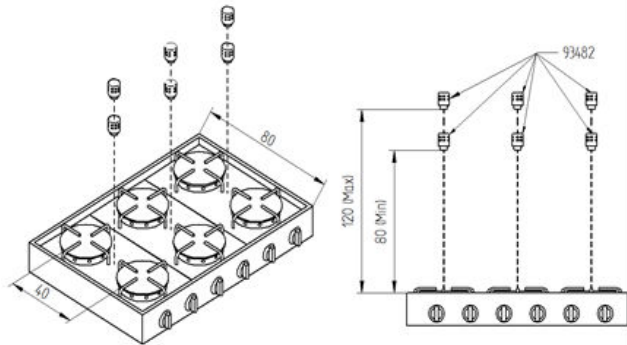
## RANGE (FOUR BURNERS)

Nozzle (P/N 93483 **Yellow Ring**) has 1 ½ flow points and shall protect a range surface area of (**31.5" x 27.5"**). The distance between the burners center shall not exceed (**13.8" x 15.7"**). The nozzle shall be located (**27.5" - 39.4"**) above the burners surface and centered between the four burners. The range surface area is measured from the outside of the burner to the outside of the burner.



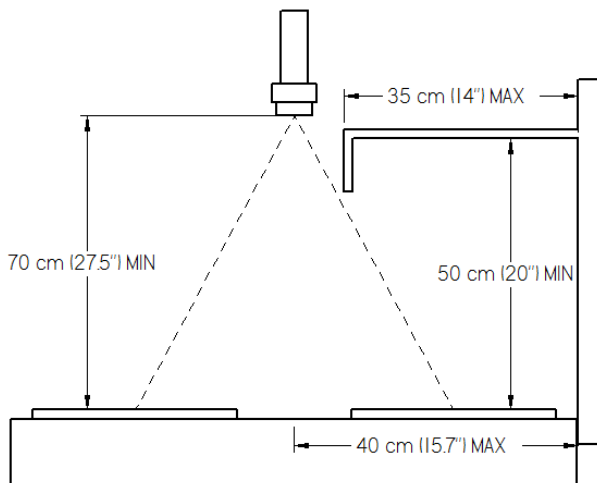
## RANGE (SIX BURNERS)

For ranges that have a surface area exceeding the capabilities of a single nozzle, multi nozzles shall be used provided that the surface area of the range is divided into equally sized modules. Each module shall be equal to or less than (**31.5" x 13.8"**). The nozzle shall be located between (**31.5" x 47"**) above the range surface and centered between



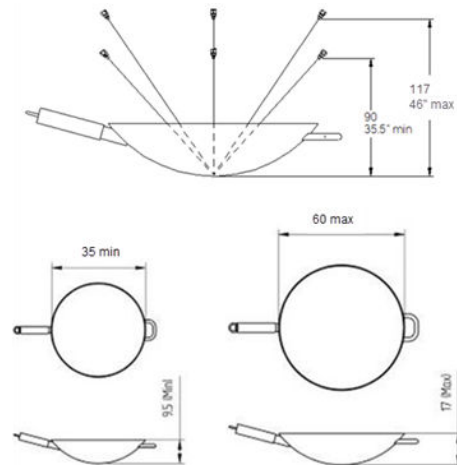
## Back Shelf

If a back shelf obstructs the spray pattern of the protection nozzle, locate the nozzle as shown, and still within its minimum range of (**27.5"**) and when the minimum height of the shelf is not more than (**20"**) and the length of it is not more than (**14"**) When the shelf interferes with nozzle orientation, it may be necessary to route the pipe under the shelf, or drill a hole through the shelf, for placement of the nozzle. Always receive an agreement in shelf alteration before performing the work



## WOK

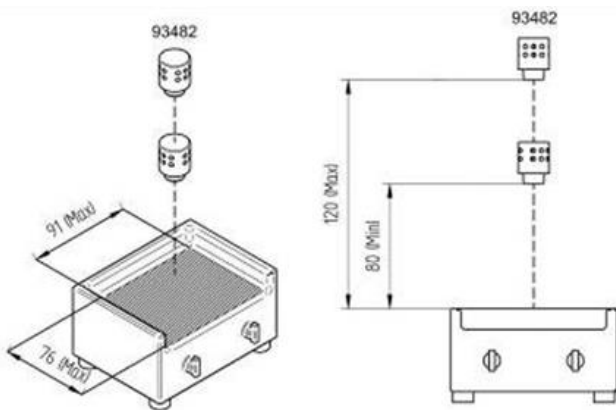
Nozzle (P/N 93482 **Orange Ring**) has a single flow point and will protect a wok with dimensions between a minimum diameter of (**13.5"**) and a maximum of (**23.6"**), inclusive. The wok shall have a height dimension between a minimum of (**3.5"**) and a maximum of (**7"**), inclusive. The nozzle must be located along or anywhere within the protected area and aimed to the center of the wok. The nozzle shall be located at a height between (**35.5" - 46"**) and measured from the bottom of the inside of the wok to the tip of the nozzle.



# Kitchen-Shield Quick Reference Sheet

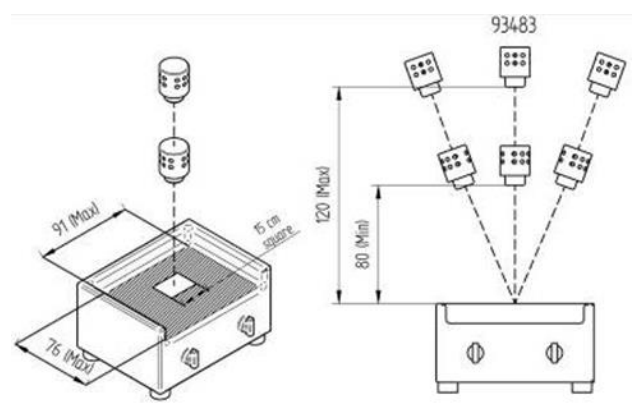
## GRIDDLE

Nozzle (P/N 93482 **Orange Ring**) has a single flow point and will protect a griddle surface (**36" wide x 30" deep**), for a maximal working area of (**7.42f<sup>2</sup>**). The nozzle shall be located only directly above the appliance and between (**31.5" - 47"**) above the surface of the appliance.



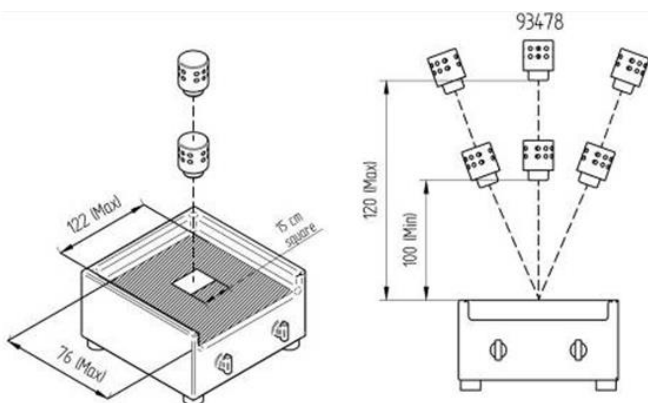
## GRIDDLE

Nozzle (P/N 93483 **Yellow Ring**) has single 1 ½ flow points and will protect a griddle surface (**36" wide x 30" deep**), for a maximal working area of (**7.42f<sup>2</sup>**). The nozzle shall be located directly above or centered on one side of the appliance and between (**31.5" - 47"**) above the surface of the appliance.



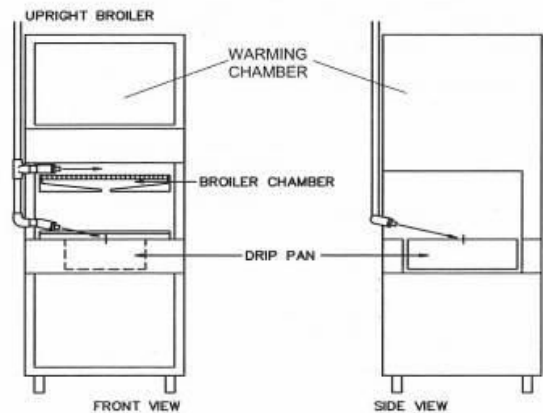
## GRIDDLE

Nozzle (P/N 93478 **Blue Ring**) has two flow points and will protect a griddle surface (**48" wide x 30" deep**), for a maximal working area of (**10f<sup>2</sup>**). The nozzle shall be located directly above or centered on one side of the appliance in a height range between (**39.4" - 47"**) above the appliance surface.



## UPRIGHT BROILER

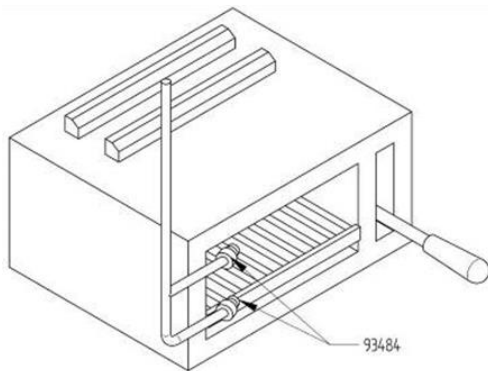
Nozzle (P/N 93484 **Green Ring**) equals ½ flow points. These nozzles shall be used in pairs, equaling a total of single flow points. These nozzles will protect an internal broiler chamber measuring (**23.6" x 5.7"**). The nozzles shall be positioned at the front opening of the broiler, with the top nozzle located at the grate and aimed toward the center of the drip pan.



# Kitchen-Shield Quick Reference Sheet

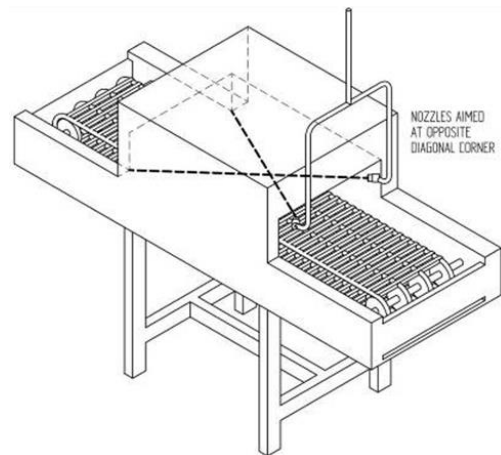
## SALAMANDER

Nozzle (P/N 93484 **Green Ring**) Two 1/2 flow points. These nozzles shall be used in pairs, equaling a total of single flow points. The nozzles will protect salamander surface (**25.6" x 14.5"**) for a maximal working area (**2.58f<sup>2</sup>**). The nozzles shall be positioned at the front opening of the broiler, with the top nozzle located at the grate and aimed toward the center of the drip pan.



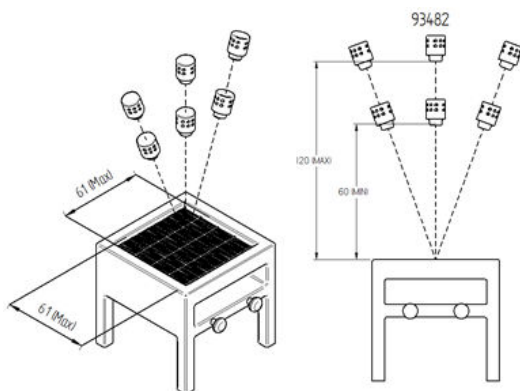
## CHAIN BROILER

Nozzle (P/N 93484 **Green Ring** Two x 1/2 flow points) has a total single flow point and will protect a chain broiler surface (**36.2" x 24.8"**) for a maximal working area (**6.24f<sup>2</sup>**). Each nozzle shall be positioned at the front opening of the broiler, with the top nozzle located at the grate and aimed at opposite diagonal corner



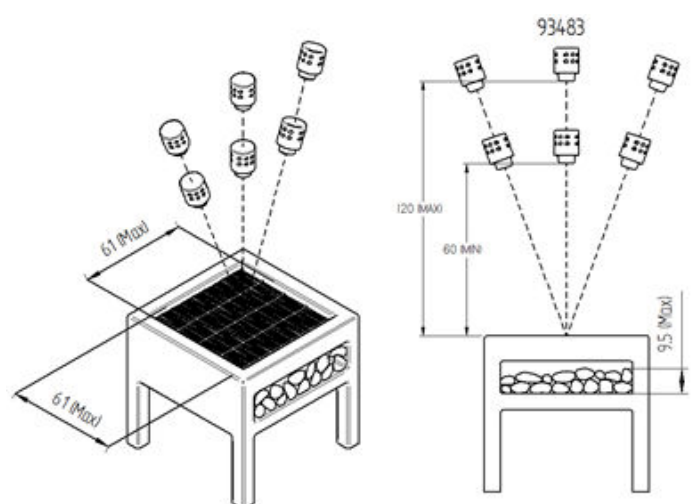
## GAS GRILL

nozzle (P/N 93482 **Orange Ring**) will protect a gas radiant char broiler with a maximum cooking surface of (**24" x 24"**). The appliance nozzle uses a 1 flow points and for this application shall be located between (**23.5" - 47"**) above the cooking surface anywhere, along or within, the perimeter of the appliance aimed toward the center.



## LAVA, PUMICE or SYNTHETIC GRILL

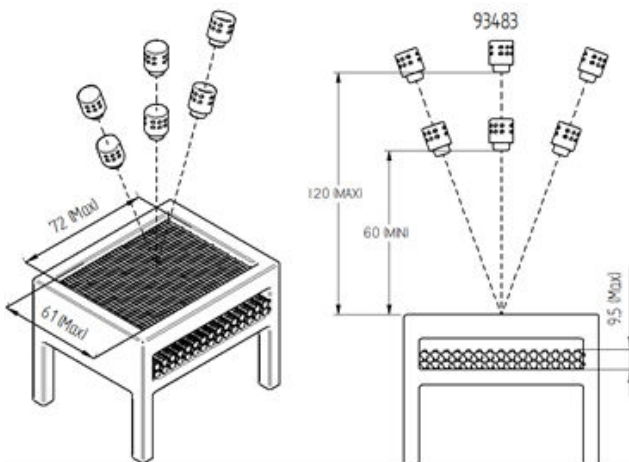
Nozzle (P/N 93483 **yellow Ring**) will protect a lava, pumice, or synthetic rock char broiler with a maximum cooking surface of (**24" x 24"**). The appliance nozzle uses a 1½ flow points and for this application shall be located between (**23.5" - 47"**) above the cooking surface anywhere, along or within, the perimeter of the appliance aimed toward the center.



# Kitchen-Shield Quick Reference Sheet

## NATURAL CHARCAOL, BRIQUETTES AN NATURAL WOOD GRILL

Nozzle (P/N 93483 **yellow Ring**) will protect a natural and charcoal briquette and natural wood char broiler with a maximum cooking surface of **(28.3" x 24")**. The appliance nozzle uses a 1½ flow points and for this application shall be located between **(23.5" - 47")** above the cooking surface anywhere, along or within, the perimeter of the appliance aimed toward the center.



Cylinder Type	WCK 6	WCK 9	WCK 16	WCK 20	WCK 26
Number of Flow Points	5	7	12	16	20
Amount of Agent - Liters	6.5 (1.17 gal)	9.1 (2.37 gal)	15.6 ( 4.12 gal)	20.8 (5.5 gal)	26 (6.87 gal)
Cylinder Gross Weight (Kg)	14.7 (32.3 lb)	18.9 (41.6 lb)	30.4 (67 lb)	39.2 (86.2 lb)	46.5 (102.3 lb)
Cylinder & MRN Height (cm)	66.5 (26")	79.7 (31.5")	68.2 (27")	83.5 (33")	83.5 (33")
Cylinder O.D. (cm)	17.4 (7")	17.4 (7")	32.4 (12.75")	32.4 (12.75")	32.4 (12.75")

Appliance Type	P/N	Flow Points	Markings	Ring Color
Ducts	36220016	1	93416 x 1	White
Fryers	00293622	2	x 293429	Red
Range (2), Wok, Gas radiant, Hood	00823622	1	x 193482	Orange
Ducts, Range (4), Griddle, Lava rocks, Pumice rocks, Synthetic rocks, Natural briquettes, Charcoal briquettes, Natural wood	00833622	1.5	x 1.593483	Yellow
Range (1), Upper Broiler, Salamander, Chain broiler	00843622	0.5	x 0.593484	Green
Griddle	00783622	2	x 293478	Blue