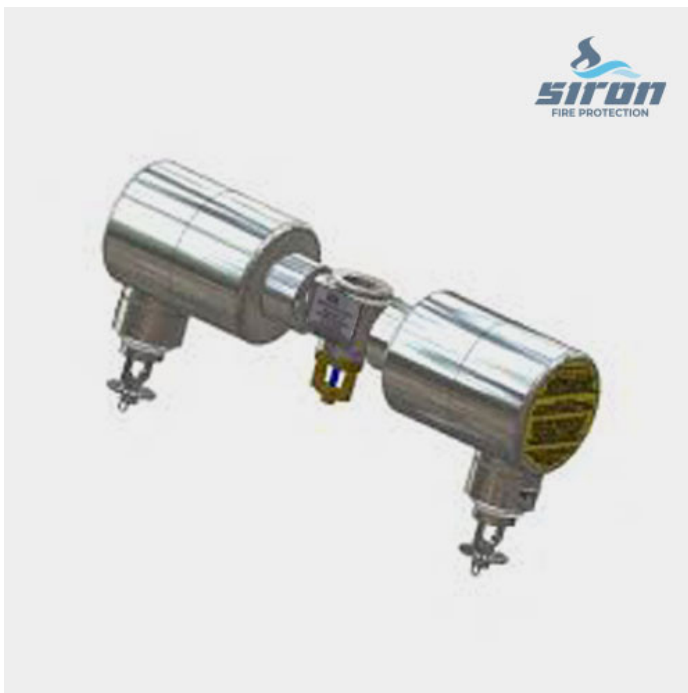


MISTERY HOOD TWIN NOZZLE SYSTEM

COMMERCIAL DEEP FAT FRYER PROTECTION

The Mistery Hood Twin Nozzle System is a water-based foam enhanced extinguishing system for automatic fire protection of Commercial Deep Fat Fryers. The system is unique in its simple and reliable construction, its ease and low cost of installation and maintenance - and its extremely efficient extinguishing performance (typical extinguishing time is less than 30 seconds).



INSTALLATION

The Mistery Hood Unit must be installed, operated and maintained according to the Mistery Hood Twin Nozzle System Installation manual no. 815, data sheet no. SN045 1002. The Mistery Hood unit is typically connected directly to an existing sprinkler system complying with NFPA 13.

- Installation in kitchen hoods: 1,2 - 1,25m above the deep fat fryer.
- Water supply capacity: min. 67,5 l/min. @ 3,5 bar.
- Spray Nozzles (K-factor): 2 off K-18 (protected by blow off caps)
- Foam agent: 2 x 0,4l AFFF Tridol 1S (to be replaced every 5 years)
- Connection to water supply: 3/4" BSPT (NPT optional)
- Minimum water pressure: 3,5 bar
- Max. fryer pool size (single vat): 0.546m x 0.679m (21,5" x 26,75")
- Fat Fryer Volume: 40 L

NOMINAL RELEASE TEMPERATURES

141°C is standard (93°C or 182°C are optional), Standard Response (RTI>100 ms^{1/2}) Nominal release temperature must be at least 20° C higher than the peak temperature in the deep fat fryer extraction hood.

OPTIONS

- Electrical activation (Metron Actuator) - also allows for manual activation by e.g. push button.
- Flow switch, signal for alarm or power shut off.

APPROVAL

