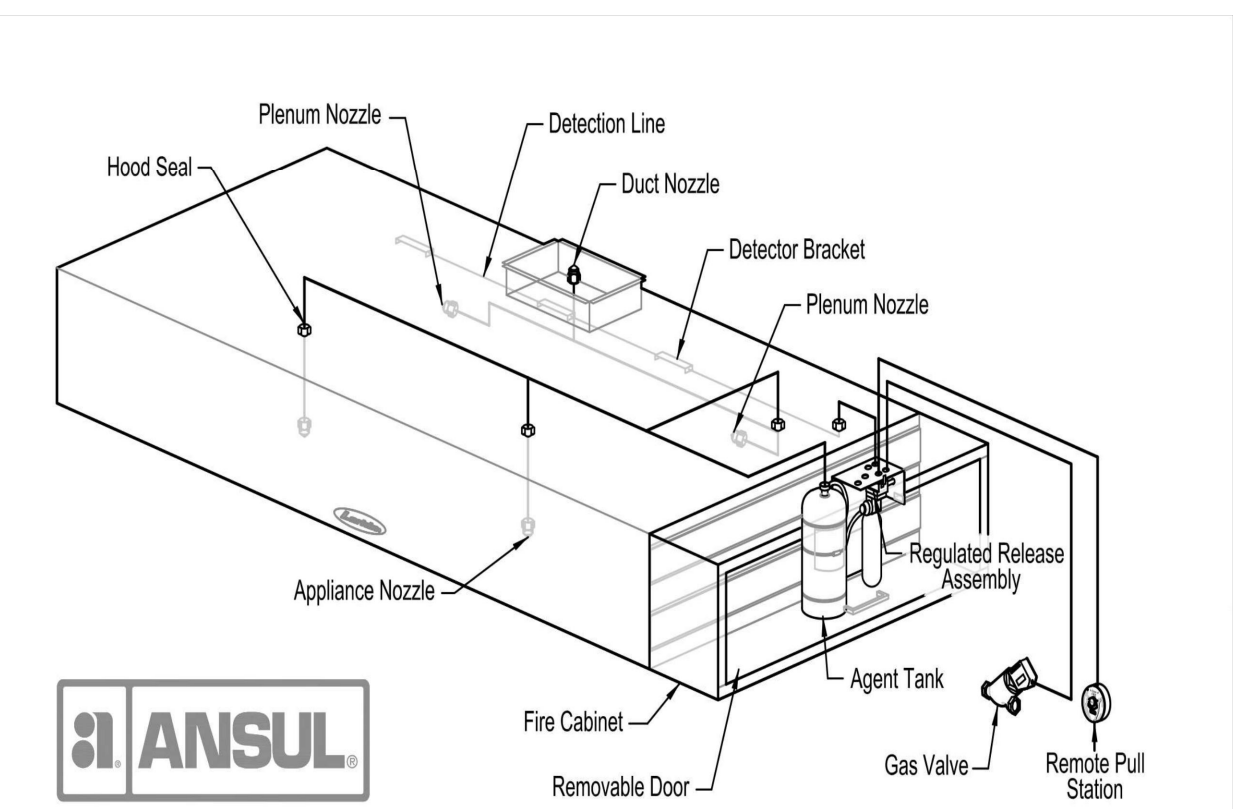
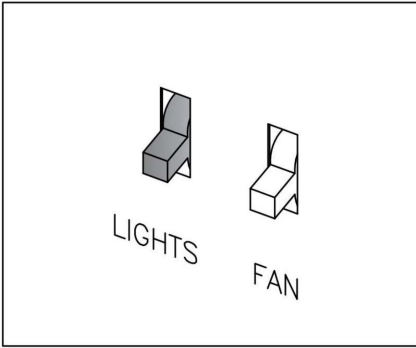


Larkin Industries, Inc. Auto Fan Control (AFC) shall be surface mounted or recessed mounted (with optional trim ring) in a 12" x 20" x 6" UL Listed stainless steel enclosure with a hinge door and latch. The system shall be completely prewired, including contactors or starters with overloads, hood sensor(s), and digital temperature controller. Light switch and pilot lighted fan switch shall be mounted on face of control panel. The Fans shall be interlocked and the system will be interfaced with the automatic fire suppression system to shut down the supply fan, lights and allow continuous exhaust fan operation during fire. The Auto Fan Control will automatically energize the fans as the temperature of the cooking equipment rises and cooking operations commence in compliance with IMC 507.1.1. The system Temperature Interlock shall have a digital display for temperature initiation set point factory pre-set at 95 Deg. F that can be adjusted for warmer or cooler kitchen environments. System shall include a "cool down" delay that allows fans to operate for 5 minutes after set temperature has been achieved.



ANSUL
R-102 Restaurant Fire Suppression System (STANDARD UL 300 LISTED)

System Components
 Regulated Release Assembly - actuates system and shuts down cooking equipment fuel supply and supply fan. Agent Tank - R102 Tank contains Ansul liquid fire suppressant. Detectors - Automatically actuates the release mechanism, activating fire suppression system.
 Nozzles - Directs Ansul to exhaust plenum, exhaust duct and required cooking equipment at a specific flow rate and stream pattern. Manual Pull Station - Remotely mounted in kitchen area to provide for manual system actuation. Gas Valve - Automatically closes when fire suppression system is activated, shutting off fuel supply.

Mounting Options
 Hood Mounted consists of 12" wide fire cabinet mounted on left or right end of factory pre piped hood as specified. Cabinet contains agent tank and regulated release assembly. The only field connections necessary for complete installation is remote pull station and fuel shut off.

Field Connection
 The Fire System is field connected by qualified and insured fire equipment distributors. It is the responsibility of Larkin Industries, Inc. to contract final hook-up of system. It is the responsibility of the customer to notify Larkin Industries, Inc. 5 days prior before field installation.

Note:
 This is a product application guideline only. Each equipment package is specifically designed and installed to meet NFPA-17A standard, job requirements and building codes.

BAFFLE TYPE GREASE FILTERS

FEATURES

- Aluminum construction for tough commercial kitchen abuse.
- Maximum permanent protection against rust and corrosion.
- Safe, dependable, positive flame barrier protection.
- Seamless smooth surfaces permit constant grease run-off into hood collection troughs.
- Designed to replace mesh type filters without costly hood modifications.

EFFECTIVE AREA
 THE EFFECTIVE AREAS FOR THE FOLLOWING NOMINAL SIZE FILTERS ARE:

10" X 20" X 2"	1.00 SQUARE FEET
12" X 18" X 2"	0.97 SQUARE FEET
12" X 20" X 2"	1.25 SQUARE FEET
16" X 18" X 2"	1.38 SQUARE FEET
16" X 20" X 2"	1.75 SQUARE FEET
20" X 20" X 2"	2.25 SQUARE FEET
16" X 28" X 2"	2.24 SQUARE FEET
20" X 28" X 2"	2.88 SQUARE FEET

DRAWING NOTE

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NO.	DESCRIPTION	DATE
1	FINAL SCHEME	02.01.19
2	REV.FINAL SCHEME	02.07.19
3	PERMIT	05.24.19

Radian
 ARCHITECTURE
 127184
 STATE OF TEXAS
 LICENSED PROFESSIONAL ARCHITECT
 DAVID E. MCCARTHY
 Suite 100, 77478
 Spring, Texas 77478
 TEL: (713) 933-0607
 FAX: (713) 933-0618

Date Signed: 05/24/19

Project No. 1801.74
 Date 02/11/19
 Drawn by JG
 Checked by NL

Sheet No. M5.2

DFT: TJ
 DSN: TJ
 190000
 CHK: DEM

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