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Subject: Chain Fed Pizza Oven
Date: August 22, 2017
File: 1.1.A_Chain Fed Pizza Oven

To Whom It May Concern:

Amerex recommend sthe use of our single flow point nozzle, P/N 11982, for chain ovens up to 48" long and 36" wide. The nozzle is to be located in the upper corner of the entrance opening and aimed diagonally to the opposite lower corner of the exit opening.

Chain ovens that are between 48" and 120" in length are to be covered with an additional nozzle, which is to be placed in the upper corner of the exit. It is to be aimed diagonally at the lower opposite corner of the entrance opening. If ovens are stackable the appliance coverage will apply to each level of stack (i.e. 2 Stacks 48" Long and 36" Wide require 2-P/N 11982 one for each appliance).

Please also remember that there is no specific UL test for a chain fed pizza oven. Ovens traditionally are not protected because of their enclosed nature. However, this manufacturer's recommendation is sound fire protection based on knowledge gained from extensive fire testing.

If you have any further questions please feel free to contact me at (205)655-3271.

Sincerely,
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