

Amerex Corporation

P.O. Box 81
Trussville, AL 35173-0081
205.655.3271 p
800.654.5980 f
<http://www.amerex-fire.com>



Subject: Dual BSM KP Only

Date: July 25, 2017

File: 41.1.A_Dual BSM

To Whom It May Concern:

The use of an arrangement requiring two Back Shelf Manifolds (BSM) located under an appliance can be made in two ways. First the BSMs may be aligned next to one another making the coverage width larger. Secondly the BSMs may be aligned length wise to cover a longer hazard area such as encountered under long back shelves or salamanders. Nozzle Branch lines using BSMs in either configuration are limited to a maximum of two. The nozzle branch using multiple BSMs are limited to 7ft of total pipe, which does not include the BSM itself.

The BSM is to be used as an assembly of three nozzles and will carry a flow point value of one (1). It is designed to extinguish fires located under the back shelf when they occur on the back three burners of a six-burner range (15" x 42") or the back portion of a griddle. It never takes the place of the overhead nozzle, but simply provides additional agent to extinguish any and all fires beneath the back shelf, salamander, or overhead obstruction. Refer to pages 3-23 to 3-27 of Amerex Restaurant Fire Suppression Manual "Design, Installation, Maintenance & Recharge Manual", part number 20150 for additional installation information.

The above recommendation is based on sound fire protection backed by our extensive knowledge of kitchen protection and fire testing and. Please let us know of any further questions you may have concerning this issue.

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

Sincerely,
Derek J. Bryant
Amerex Corporation
Applications Engineer/KP & IS
E-mail: derek.bryant@amerex-fire.com
tech.services@amerex-fire.com