

## Amerex Corporation

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**Subject: Duke Chain Broiler**  
**Model: FBB**  
**Date: February 20, 2017**  
**File: 0002.1.A\_ Duke Chain Broiler**

To Whom It May Concern:

The following information is Amerex recommended coverage for a Duke Chain Broiler, Model FBB.

Due to the extreme operating temperature of this appliance and its compact design we recommend the use of two nozzles (PN13729) for protection of the Duke Chain Broiler. The nozzles are to be located on the perimeter of the appliance, which keeps them out of the exhaust heat of the appliance. The nozzles are to be 15" to 36" above the appliance and aimed at the midpoint of one of the two modules created by dividing the catalyst area into two equal parts. See the diagram attached for additional information. This coverage is to be used for broilers with or without a catalyst.

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,  
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