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Subject: Rotisserie

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To Whom It May Concern:

There is no UL test criterion for any type of rotisserie test under UL Standard 300. Therefore, the appliance is to be protected per manufacturers' recommendation.

Amerex recommends that you protect this appliance using a two flow point nozzle (P/N 13729) located at the top of the appliance through the exhaust duct. One nozzle will protect a drip pan with dimensions not exceeding 48"x30". The nozzle should be located so that the agent spray is not obstructed and aimed downward towards the center of the drip pan.

We also suggest that high temperature caps be used for this application. Extra care and caution should also be exercised at each six-month maintenance to assure that the nozzle remain clear, unobstructed and in good working condition. Constant exposure to cooking temperature will require more frequent nozzle replacement.

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

Sincerely,
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