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Subject: Smoker
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To Whom It May Concern:

NFPA states that any appliance which produces smoke or grease laden vapors must be protected. Therefore, the smoker requires protection. The size of the drip pan on the smoker will determine the nozzle to be used. If the drip pan is 30" x 36" you will need a P/N 11982 single flow point nozzle. If the drip pan is 30"x 48" then you will need a P/N 14178 two flow point nozzle. The nozzle needs to be located above the drip pan aimed down into the center. Entry into the smoker may be accomplished through the smoke stack.

The nozzles must be cleaned and/or replaced every six months due to the extreme heat and grease build up. It is imperative proper maintenance be performed.

There is no specific Underwriters Laboratories test for a smoker. However, the above recommendation is based on sound fire protection backed by our extensive knowledge of fire testing and kitchen protection.

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

Sincerely,
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